72% MABABU, TANZANIA
Dark Chocolate

Africa is no stranger to geographical diversity. Deserts, mountain ranges and lakes dot almost every surface of the continent, and the landscape of Tanzania, a country on Africa's southeast border, is no exception. And though many might not think of the country as fertile farming ground, Tanzania’s Mbeya region hosts one of Africa’s finest cocoa bean cooperatives found between Lake Nyasa's cool waters and the arid East African Rift.

Askinosie works directly with farmers in Mababu who grow and harvest Trinitario cocoa beans, which are typically used in fine, dark chocolate. After a growing season's worth of care and diligence, the region produces beans with a flavor spectrum unique to the Kyela district. Subtle, fruity notes of strawberry and blueberry seamlessly blend with graham to create a creamy, velvety texture. The result is an international award-winning, certified Kosher dark chocolate bar crafted from 69% cocoa liquor and 3% cocoa butter (comprising the 72% cocoa content), all made from scratch in the Askinosie factory. It's combined with 28% certified organic cane sugar to complete the 72% Mababu, Tanzania Dark Chocolate Bar. This smooth, fruity chocolate bar has won a 2011 Silver Award from the London Academy of Chocolate and has been featured in O, The Oprah Magazine.

As a benefit of Askinosie Chocolate's direct trade relationship with the region, Shawn's adventures to Tanzania have also given local high school students the opportunity to meet and work with cocoa farmers and other high school students in the Kyela district through our experiential learning program for students, Chocolate University. After months of classes and preparation, these Springfield, Missouri, students journey to the site to learn about small business, entrepreneurship and cocoa, as well as engage in community development projects such as our Sustainable Lunch Program. To learn about our community development projects in the area, such as our well-drilling, textbook distribution and Sustainable Lunch Program, please visit the Tanzania section on our website.

PRODUCER/FARM: Mababu
REGION: Kyela District
VARIETAL: Trinitario
ELEVATION: 1,600ft. above sea level
SEASONAL WEATHER: Rainy and very high humidity until May; temperatures during the season range from 60s deg F to upper 90s and dry
HARVEST: May-August
FERMENTATION METHOD: Wooden boxes
DRYING METHOD: Sun dried on bamboo
INTERCROP: Cashew nut trees (mikorosho)
ROASTING PROFILE: Medium roast
CONCHE TIME: Medium
TEMPER PROFILE: 42 C, 31.6 C