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72% bars – batch # 20260025

Tree to bar

The bars of Tan Bun Skrati are being processed in its entirety in Suriname. All stages of processing are done by just a few pairs of hands: harvesting, fermenting, drying, roasting, winnowing, grinding, tempering, molding and packing.

Origin

The beans for this batch 72% chocolate come from the cacao-garden in Tijgerkreek, Saramacca. The trees in the Tijgerkreek garden are Trinitarios: a fine flavor yielding cacao variety. The planting consists of around 300 trees in total, many of them young trees, some just starting to bear fruit. But also some trees that are more than 65 years old. It is cared for by the Muler brothers. The garden lies at a stone's throw from the Saramacca river, near its estuary. The cacao grows between banana plants and mango, pommerak, coffee, breadfruit and citrus trees.

Harvesting, fermentation and drying

The pods for batch# 20260025 were harvested by Bojo on January 22, 2026 and brought to our facility in Paramaribo. A week after harvesting the pods were opened; the beans were then fermented for 286 hours.

Aging, roasting and grinding

Upon completion of fermentation and gradual indoor drying the beans were roasted for 10 minutes at 130 ° Celsius. The nibs were then stone ground for 24 hours in a grinder/melanger. April 30, 2026 the chocolate was hand tempered and molded into 33 bars.

Nano batches

Tan Bun Skrati processes its cacao in unique, very small batches. Underneath the company logo on the front package bar you'll find a diagram with crossmarks and a numbering. The crosses indicate the intensity of the chocolate. 1 cross = mild, 2 crosses = full-bodied; 3 crosses = robust; the numbering tells what number your bar is out of the total in the batch.