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80% bars – batch # 20260061

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 80% chocolate come from Tijgerkreek, Saramacca. The trees in the Muler 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# 20260061 were harvested by Bojo on May 22, 2025 and brought to our facility in Paramarib where the pods were opened and fermented for 232 hours.

Aging, roasting and grinding

Upon completion of fermentation and gradual indoor drying the beans aged in storage for another 14 months. They were roasted for 10 minutes at 130 ° Celsius. After winnowing the nibs were then stone ground for 24 hours in a grinder/melanger. September 24, 2026 the chocolate was hand tempered and molded into 40 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.