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72% bars – batch # 20260067

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 three cacao-gardens: from two in Tijgerkreek, Saramacca and from the plot next to our workplace in the city of Parmaribo. In all the gardens the cacao trees grown are Trinitarios: a fine flavor yielding cacao variety. The Muler 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 almost 70 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. About one kilometer away lies the Hortus forest garden, run by ms. Küchler. Her 50 cacao trees grow in an agroforestry system based on woodland ecosystems, incorporating fruit and nut trees, shrubs, herbs, vines and perennial vegetables. On the plot next to our studio we grow a selection of cacao trees that were collected from several gardens. Tan Bun Skrati uses this plot to trial differing cultivation methods.

Harvesting, fermentation and drying

The pods for batch# 20260067 were harvested between May 23 and 25, 2026. The beans were fermented for 201 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. On October 8, 2026 the chocolate was hand tempered and molded into 35 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.