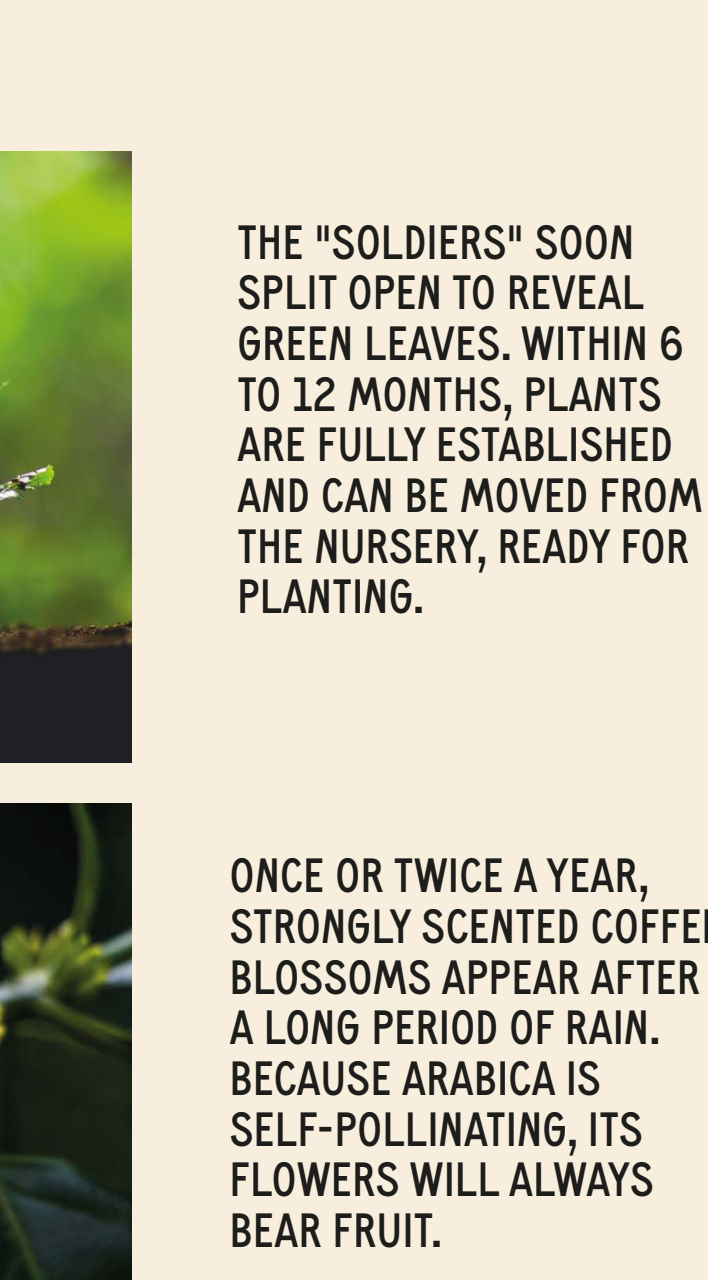




MANUAL PICKING



MECANICAL COLLECTION



THE "SOLDIERS" SOON SPLIT OPEN TO REVEAL GREEN LEAVES. WITHIN 6 TO 12 MONTHS, PLANTS ARE FULLY ESTABLISHED AND CAN BE MOVED FROM THE NURSERY, READY FOR PLANTING.

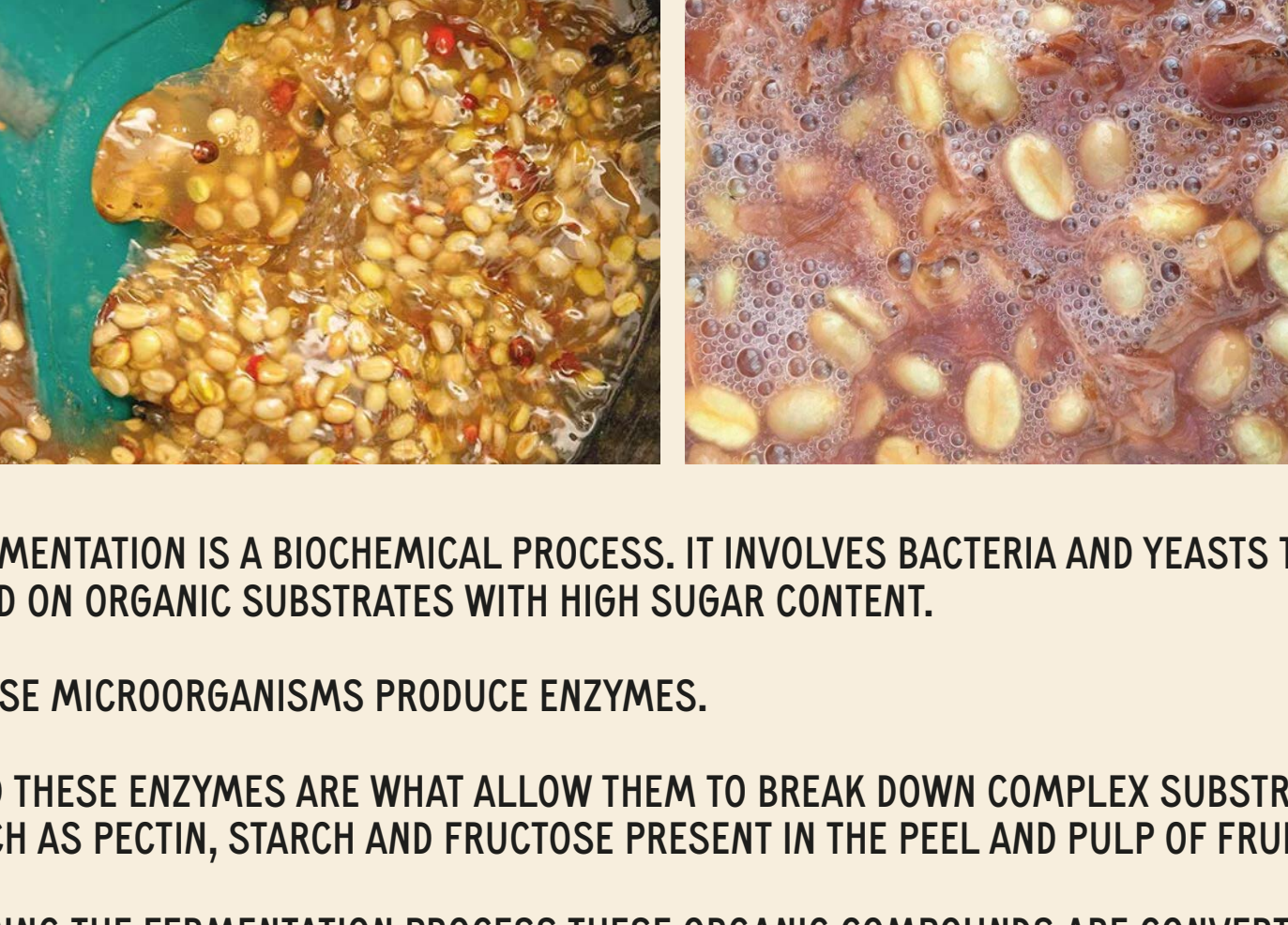
ONCE OR TWICE A YEAR, STRONGLY SCENTED COFFEE BLOSSOMS APPEAR AFTER A LONG PERIOD OF RAIN. BECAUSE ARABICA IS SELF-POLLINATING, ITS FLOWERS WILL ALWAYS BEAR FRUIT.

BEANS SHOULD BE PICKED RIPE FOR THE MOST SWEETNESS IN THIS WAY, INCREASE THE CAPACITY FOR GOOD FERMENTATION AND A BETTER CUP PROFILE.

THE SELECTION OF RIPE FRUITS IS VERY IMPORTANT TO MAINTAIN THE HOMOGENEITY OF THE QUALITY AND THE CONSISTENCY OF THE FLAVOR, THUS ENSURING A HIGH-LEVEL COFFEE AND A CLEAR CUP PROFILE WITH UNIQUE FLAVORS.

PULPING COFFEE IS DONE MECHANICALLY IN ORDER TO SEPARATE THE PEE FROM THE FRUIT, LEAVING THE MUCILAGE ATTACHED TO THE SEED.

## CEREZA DE CAFÉ ARÁBICO



## FERMENTATION



FERMENTATION IS A BIOCHEMICAL PROCESS. IT INVOLVES BACTERIA AND YEASTS THAT FEED ON ORGANIC SUBSTRATES WITH HIGH SUGAR CONTENT. THESE MICROORGANISMS PRODUCE ENZYMES.

AND THESE ENZYMES ARE WHAT ALLOW THEM TO BREAK DOWN COMPLEX SUBSTRATES SUCH AS PECTIN, STARCH AND FRUCTOSE PRESENT IN THE PEEL AND PULP OF FRUITS.

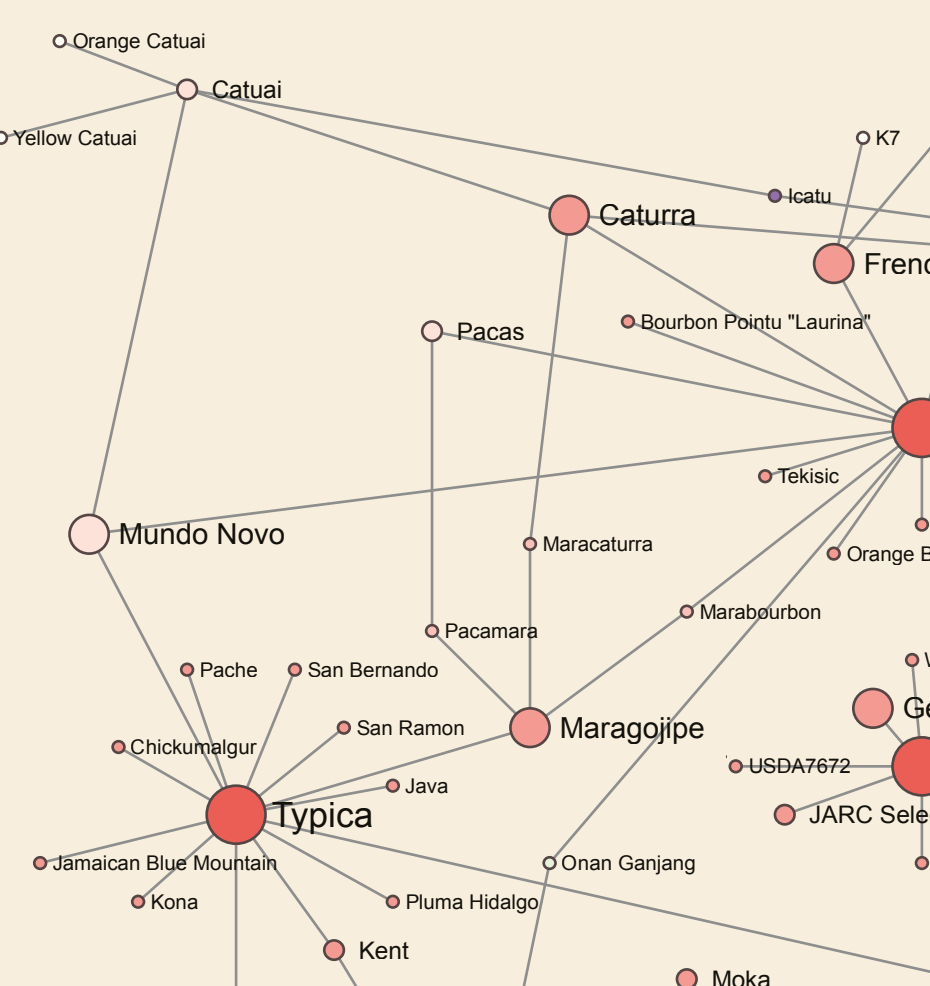
DURING THE FERMENTATION PROCESS THESE ORGANIC COMPOUNDS ARE CONVERTED INTO LESS COMPLEX SUGARS, ORGANIC ACIDS AND ALCOHOL.

ODOROUS SUBSTANCES ARE ALSO PRODUCED, SUCH AS ALDEHYDES, KETONES AND ESTERS.

## SECADO DE CAFÉ



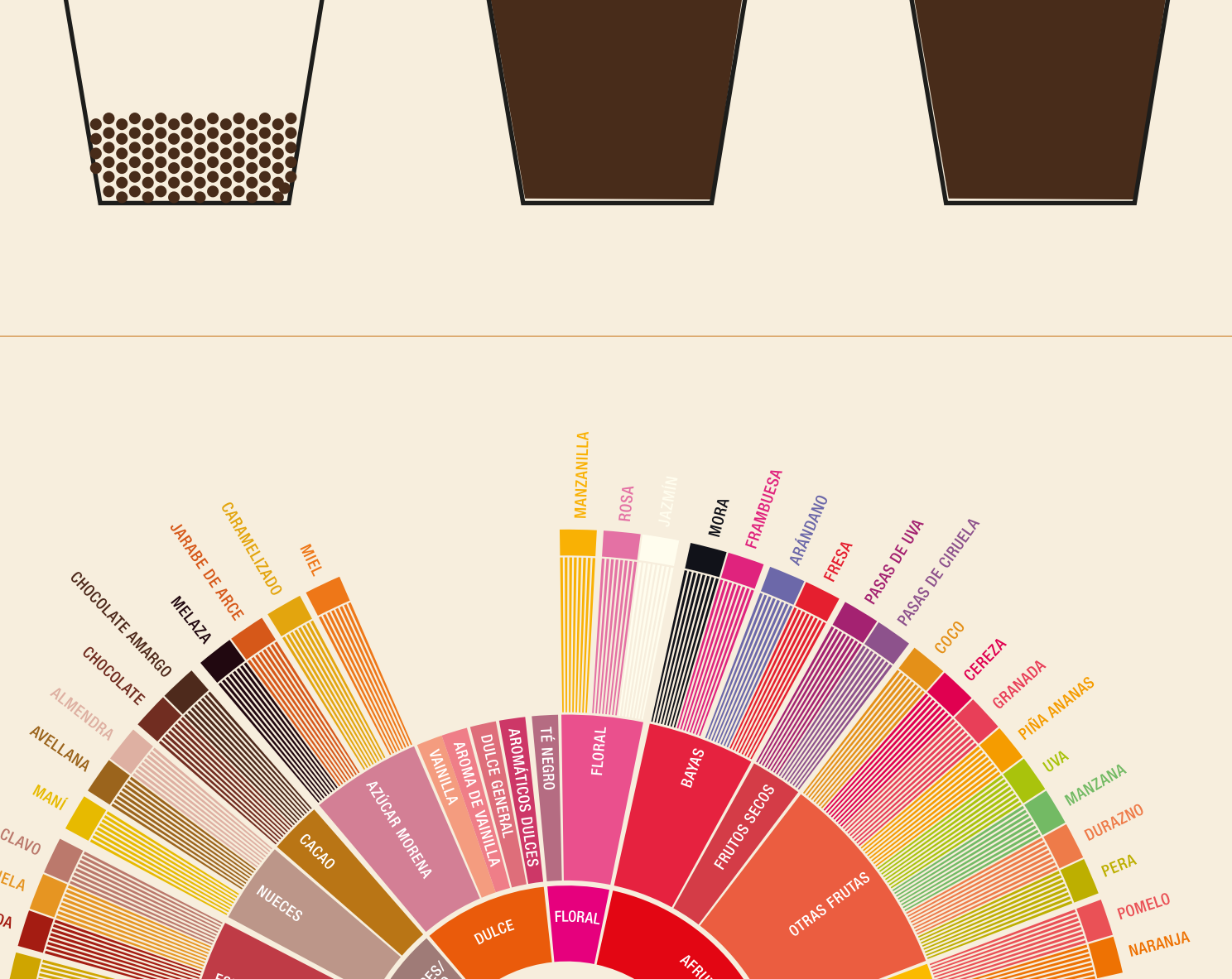
PARABOLIC DRYING BEDS



SUN DRYING BEDS  
AFRICAN GUY



MECANICAL DRY



ROASTING COFFEE IS AN ART THAT REQUIRES KNOWLEDGE AND RESPECT FOR THE PROCESS BEHIND EACH BEAN. AT TROPICALIA WE ARE PASSIONATE ABOUT IT AND WE ARE CONVINCED THAT IF WE TREAT COFFEE WITH RESPECT, WE ARE EXALTING AND GIVING VALUE TO EACH PRODUCER, MAKING COFFEE A PRIVILEGE, MOVING IT AWAY FROM COMMODITIES.

## ARBOL DE VARIEDADES



## CATACIÓN

FRAGRANCE

AROMA

FLAVOR

