

COFFEE TRACEABILITY
REPORT

NATURAL DE COSTA RICA

2026



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TABLE OF CONTENTS

BRAND MISSION Page 3

QUALITY DATA Page 6

ORIGINS AND MAPS Page 4

CERTIFICATIONS Page 7

PROSECUTION Page 5

LOGISTICS Page 8

FROM OUR FARMS TO YOUR ROAST, full control from origin to cup

At Natural de Costa Rica, we believe that true coffee excellence begins at origin and is preserved through control, transparency, and respect for nature.

We are not intermediaries, we work side by side with producers, overseeing every stage of the journey; from the coffee bean selection in micro-lots of less than 300 kilograms, traditional sun drying and artisanal processing, to export, direct B2B partnerships and consumer distribution under our own brand.

We produce and offer high-altitude specialty coffee from Costa Rica, grown at approximately 1,500 m above sea level on volcanic highlands that naturally enrich bean quality and consistency.

Every batch is traceable, ethically sourced, and handled under our supervision, ensuring that what reaches roasters and consumers reflects the same integrity it had at the farm. There are no broken or chipped beans, except for the uncontrollable statistic of between 1% and 2% (however, a smaller or broken bean does not deteriorate the quality of the bean or the whole).



FARM
SELECTION



PROCESSING
(WASHING / HONEY)



SUN DRYING



EXPORT
(PROCOMER)



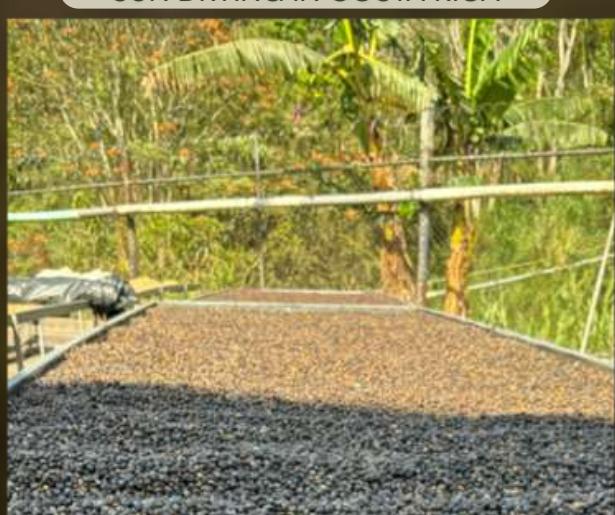
VACUUM-SEALED
PACKAGING IN RAW FORM

EVERY PROCESS IS TRACEABLE

MICRO-LOT SELECTION



SUN DRYING IN COSTA RICA



POÁS VOLCANO REGION, ALAJUELA
PROVINCE (GRECIA AND SARCHÍ)
±1500 m.a.s.l.



Volcanic soils that nurture our high-altitude coffee

WHERE THE journey begins



Our coffees are born on the slopes of the Poás Volcano, an active volcano in the province of Alajuela, within the cantons of Grecia and Sarchí.

The farms that make up our network are located at altitudes of approximately 1,500 m above sea level, where volcanic soil rich in minerals and organic matter creates the ideal conditions for cultivating high-altitude specialty coffee.

Each harvest begins with our team visiting every micro-lot in person. Together, with local producers, we handpick the ripest cherries and record each lot's data, including altitude, location, and the coffee variety.

Then, all cherries are transported to the facilities of *Café de Altura de San Ramón*, also located in Alajuela, where traditional processing methods are carried out with precision and care. This proximity keeps every variety's identity intact, maintaining the integrity and consistency of our coffee.

The storage time is 1 month in Costa Rica from drying for humidity control, and then shipment to Europe.

COFFEE PROCESSES

Controlled Methods, Consistent Results

Post-harvest methods applied at *Café de Altura de San Ramón*, Alajuela

Each variety from our network is processed using the method that best expresses its potential.

SARCHIMOR & VILLA SARCHÍ

Washed Process,
enhancing clarity and
acidity



CATURRA

Honey Process,
emphasizing sweetness
and body.



Both methods are fully traceable and monitored under strict quality control at *Café de Altura de San Ramón*.



SELECTIVE HARVESTING



DEPULPING



FERMENTATION



WASHING



SUN DRYING



VACUUM-SEALED
PACKAGING IN
RAW FORM

1. WASHED PROCESS

IMPACT ON THE GREEN BEAN

Clarity & Flavor Structure
Consistency & Quality Control



The washed process removes all mucilage from the coffee bean through controlled fermentation and water washing. This method delivers high clarity and consistency, allowing the bean's natural attributes to define its quality.

KEY STAGE = FERMENTATION CONTROL

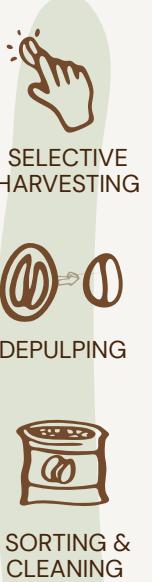
Fermentation control and timing define the quality of the washed process.

Beans coated in mucilage ferment in water tanks where natural yeasts and bacteria break down sugars into acids, shaping clarity and balance.

This stage typically lasts 12 to 72 hours.

Perfect timing keeps the cup clean and vibrant, too long, the notes turn sour, and the batch is lost.

2. HONEY PROCESS



The honey process retains part of the mucilage during drying, allowing sugars and organic matter to interact with the bean.

Our Caturra undergoes a **Red Honey Process** with 60% of mucilage left, balancing sweetness, body and aromatic depth. Every turn of the parchment changes its character; too fast, and balance is lost; too slow, and defects appear.

IMPACT ON THE GREEN BEAN

Sweetness and Body & Complexity and Balance



SUSTAINABILITY and CERTIFICATION

OUR VISION

We see sustainability not as a label but as a discipline — a way to produce exceptional coffee while protecting the ecosystems and people behind it.

CERTIFICATIONS

PROCOMER

Designation of Origin
Costa Rica 100% Arabica,
traceable with dual
phytosanitary control.



SDGs

(UNITED NATIONS SUSTAINABLE
DEVELOPMENT GOALS)

Fair trade, equality,
and responsible
production.



But our traceable micro-lot model **goes beyond certification labels**. Our approach combines traceable micro-lots with sustainable post-harvest methods, supported by measurable environmental results.

VERIFIED SUSTAINABLE PERFORMANCE

TRACEABILITY OF EACH MICRO-LOT AND SINGLE VARIETY

Each lot is recorded from origin to export,
with no blending between varieties.



SUN-DRYING AND WATER CONTROL

Natural drying reduces energy
consumption; parametrised washing
minimises water use.



CONSERVATION OF VOLCANIC SOILS

Enrichment with organic matter from an
active volcano and minimal mechanical
intervention preserve fertility and reduce
erosion.



HOW OUR APPROACH HELPS IMPROVING SUSTAINABILITY OF COSTA RICAN COFFEE?

COSTA RICA

93 % of production uses eco-friendly wet mills
powered by renewable energy.

MICROLOT FARMS

Small-scale & micro-lot farms in agroforestry systems
preserve more biodiversity, reduce soil erosion, and
use fewer synthetic inputs than large estates.

2.5 times fewer carbon dioxide emissions and higher
pollutant retention in soil than large plantations.

CARBON FOOTPRINT

Micro-lot and cooperative systems average ~0.9 kg
CO₂e/kg of green coffee, among the world's lowest.

PACKAGING AND EXPORT AT ORIGIN

After processing at *Café de Altura de San Ramón* (Alajuela), each micro-lot is immediately prepared for export to Europe under controlled conditions that preserve freshness, integrity, and traceability.



PACKAGING AT ORIGIN:



- Vacuum sealed
- One-way degassing valve
- ZIP closure
- Visual window for bean inspection

FORMATS

Vacuum-sealed bags with one-way degassing valve and ZIP closure to maintain aroma and prevent oxidation.

ATMOSPHERE

Vacuum-sealed to protect against humidity, oxygen, and temperature variation during air transport.

LABELING

Each unit identified by lot code, variety, process (Washed/Honey), and harvest date.

There is no blending between varieties, each bag corresponds to a single-variety micro-lot.

EXPORT LOGISTICS:



Air transport (36 h) from San Juan Santamaría Airport, San José, Costa Rica, to Europe — preventing maritime oxidation and ensuring maximum freshness.

Export documentation (by PROCOMER) links every shipped batch to its corresponding farm, altitude, process and micro-lot code.



All coffee remains sealed during transit:



Moreover, direct temperature exposure is avoided through climate-controlled handling and short transfer times.

QUALITY & STORAGE BEFORE EXPORT

POST-DRYING RESTING

Each batch rests in its sealed bag for 5–7 days before export to stabilize humidity and flavor.

STORAGE ENVIRONMENT

The storage time is 1 month in Costa Rica from drying, for humidity control, and then shipment to Europe. Dry, ventilated, away from sunlight, at 15–20 °C and 50–60 % RH until shipment.

VERIFICATION

Humidity and density are measured before packaging to ensure optimal green coffee stability.