



DATA SHEET

EXPORTABLE OFFER GRADE 2 WASHED COFFEE

PRODUCT

Scientific name: Coffea Arábica.

Family: Rubiáceas.

Varieties: Catimores, INIA 01, Colombia 27, Castilla, Sarchimor, Monte Claro,

Obata, Borbón, Catuai, Caturra, Mundo Nuevo.

Presentation: Bags of 69,00 kilos.

Types of packing: Graimpro, Bags of Fique.

DESCRIPTION

Green coffee is coffee that has not been

exposed to any roasting or decaffeination process.

ORIGIN

Bolivarian Republic of Venezuela

ALTITUDE

From 1200 to 1800 msnm.

CHARACTERISTICS

Humidity: <13,00%

Grain size: Grain on the mesh 18', 16, 15 (circular perforation sieves for green coffee)

Color: Uniform light green.

Cup: Good aroma, good acidity, good body, good fragrance and good flavor. Free of yeast or other unwanted flavor.

Phytosanitary status: Free of all live and/or dead insects, fungi and sensorially perceptible contaminants.

QUALITIES AND PERCENTAGES OF DEFECTS

Profit method: Wash without water, mechanical drying at 40 degrees

Wash B: 12,5% imperfection with the presence of 0,5% black grain in 350 gm of sample

Imperfections: Black grains 2%, small grains 4,5%, foreign matter 0,1%, parapara 0% broken grains 0,4%

Other defects: Amber grains and brocade grains 5,4%

According to mesh numbers required by customers

OBSERVATIONS

Organoleptic characteristics: Optima

