



**OLACHEA
GROUP**

Olacea Group LLC 39-2260294

+1 (239) 677-8282 / +1 (352) 519-2269

sales@olacheagroup.com

olacheagroup.com

@Olacea_group

Olacea Agricultura

DATA SHEET

EXPORTABLE OFFER

GREEN 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 1000 to 1500 msnm.

CHARACTERISTICS

Humidity: <13,00%

Grain size: Grain on mesh 14, 16/18' (circular perforation sieves for green coffee)

Color: Light green and yellow.

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

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

QUALITIES AND PERCENTAGES OF DEFECTS

Natural imperfections good: 8 a 12% imperfection with the presence of a maximum of 0,9% black grains in 350 gm

of a sample

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

According to mesh numbers required by customers

OBSERVATIONS

Product specifications are adjusted to the customer's needs