

TECHNICAL SPECIFICATIONS

COMPANY	FINCA EL MORITO S.R.L
R.U.C.	20606758210
ADDRESS	125 Tres Marías Street, Sector Linderos, Jaén, Cajamarca, Perú, 06801
HS CODE	0901.11.90.00
DESIGNATION	Green Coffee
SCIENTIFIC NAME	Coffee Arábica
LINE NAME	GOLDEN BUDS
VARIETY	YELLOW CATURRO
ORIGIN	Perú
AREA/REGION	Provinces of Cutervo, San Ignacio, Cajamarca Region
HEIGHT	1700 - 2200 m.a.s.l
PROCESS	WASHED
PRODUCT CHARACTERISTICS:	<p>From washed, sun-dried, and shade-dried coffee beans from the new harvest. Well developed, maintained in good homogeneous shape. Produced strictly in high-altitude areas. Good and excellent cup quality.</p> <p>Size: Greater than #14 mesh, according to SCA and NTP (Peruvian Technical Standards).</p> <p>Cup Profile: Floral, panela, honey, golden berry, chamomile, anise, lemon verbena, juicy, medium citric acidity, complex, cup score above 85 according to SCA protocol.</p> <p>Preparation: Zero primary defects, 12 secondary defects. *SCA specialty coffee preparation table. Humidity: 11-12%.</p>
PACKAGING	<p>As determined by the client or by mutual agreement, based on the type of transportation used and/or the exporter's recommendations.</p> <p>Example: Special Cropsto bag containing 69 kg of green coffee inside a branded jute sack.</p>
STORAGE CONDITIONS	At room temperature, without exposure to humidity or sunlight, stored on wooden pallets.
LIFE IN WAREHOUSE	12 months from the production date.
SPECIFIC LABELING REQUIREMENT	<p style="text-align: center;"> DESCRIPTION OF THE PRODUCT CONTRACT NUMBER LOT NUMBER DESTINY ICO NUMBER: (EXPORTER CODE) MARK ORIGIN CROP YEAR NET WEIGHT </p>

AVAILABLE:

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DIC
Harvest					X	X	X	X	X	X	X	
Export	X					X	X	X	X	X	X	X

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HS CODE	0901.11.90.00
DESIGNATION	Green Coffee
SCIENTIFIC NAME	Coffee Arábica
LINE NAME	GOLDEN BUDS
VARIETY	BOURBON
ORIGIN	Perú
AREA/REGION	Provinces of Cutervo, San Ignacio, Cajamarca Region
HEIGHT	1700 - 2200 m.a.s.l
PROCESS	WASHED
PRODUCT CHARACTERISTICS:	<p>From washed, sun-dried, and shade-dried coffee beans from the new harvest. Well developed, maintained in good homogeneous shape. Produced strictly in high-altitude areas. Good and excellent cup quality.</p> <p>Size: Greater than #14 mesh, according to SCA and NTP (Peruvian Technical Standards).</p> <p>Cup Profile: Floral profile, brown sugar, cane juice, cinnamon, clove, juicy, medium citric acidity, complex, rating above 85 points in cup according to SCA protocol.</p> <p>Preparation: Zero primary defects, 12 secondary defects. *SCA specialty coffee preparation table. Humidity: 11-12%.</p>
PACKAGING	<p>As determined by the client or by mutual agreement, based on the type of transportation used and/or the exporter's recommendations.</p> <p>Example: Special Cropsto bag containing 69 kg of green coffee inside a branded jute sack.</p>
STORAGE CONDITIONS	At room temperature, without exposure to humidity or sunlight, stored on wooden pallets.
LIFE IN WAREHOUSE	12 months from the production date.
SPECIFIC LABELING REQUIREMENT	<p style="text-align: center;">DESCRIPTION OF THE PRODUCT CONTRACT NUMBER LOT NUMBER DESTINY ICO NUMBER: (EXPORTER CODE) MARK ORIGIN CROP YEAR NET WEIGHT</p>

AVAILABLE:

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DIC
Harvest					X	X	X	X	X	X	X	
Export	X					X	X	X	X	X	X	X

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HS CODE	0901.11.90.00
DESIGNATION	Green Coffee
SCIENTIFIC NAME	Coffee Arábica
LINE NAME	GOLDEN BUDS
VARIETY	TYPICA
ORIGIN	Perú
AREA/REGION	Provinces of Cutervo, San Ignacio, Cajamarca Region
HEIGHT	1700 - 2200 m.a.s.l
PROCESS	WASHED
PRODUCT CHARACTERISTICS:	<p>From washed, sun-dried, and shade-dried coffee beans from the new harvest. Well developed, maintained in good homogeneous shape. Produced strictly in high-altitude areas. Good and excellent cup quality.</p> <p>Size: Greater than #14 mesh, according to SCA and NTP (Peruvian Technical Standards).</p> <p>Cup Profile: Floral, panela, bitter, lemon verbena, black tea, creamy body, medium citric acidity, complex, score above 85 points in cup according to SCA protocol.</p> <p>Preparation: Zero primary defects, 12 secondary defects. *SCA specialty coffee preparation table. Humidity: 11-12%.</p>
PACKAGING	<p>As determined by the client or by mutual agreement, based on the type of transportation used and/or the exporter's recommendations.</p> <p>Example: Special Cropsto bag containing 69 kg of green coffee inside a branded jute sack.</p>
STORAGE CONDITIONS	At room temperature, without exposure to humidity or sunlight, stored on wooden pallets.
LIFE IN WAREHOUSE	12 months from the production date.
SPECIFIC LABELING REQUIREMENT	<p style="text-align: center;"> DESCRIPTION OF THE PRODUCT CONTRACT NUMBER LOT NUMBER DESTINY ICO NUMBER: (EXPORTER CODE) MARK ORIGIN CROP YEAR NET WEIGHT </p>

AVAILABLE:

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DIC
Harvest					X	X	X	X	X	X	X	
Export	X					X	X	X	X	X	X	X

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DESIGNATION	Green Coffee
SCIENTIFIC NAME	Coffee Arábica
LINE NAME	GOLDEN BUDS
VARIETY	CATUAI
ORIGIN	Perú
AREA/REGION	Provinces of Cutervo, San Ignacio, Cajamarca Region
HEIGHT	1700 - 2200 m.a.s.l
PROCESS	WASHED
PRODUCT CHARACTERISTICS:	<p>From washed, sun-dried, and shade-dried coffee beans from the new harvest. Well developed, maintained in good homogeneous shape. Produced strictly in high-altitude areas. Good and excellent cup quality.</p> <p>Size: Greater than #14 mesh, according to SCA and NTP (Peruvian Technical Standards).</p> <p>Cup Profile: Fruity, panela, yellow fruits, anise, aguaymanto, juicy, citric acidity, complex, with a rating of over 85 points in the cup according to the SCA protocol.</p> <p>Preparation: Zero primary defects, 12 secondary defects. *SCA specialty coffee preparation table. Humidity: 11-12%.</p>
PACKAGING	<p>As determined by the client or by mutual agreement, based on the type of transportation used and/or the exporter's recommendations.</p> <p>Example: Special Cropsto bag containing 69 kg of green coffee inside a branded jute sack.</p>
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AVAILABLE:

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DIC
Harvest					X	X	X	X	X	X	X	
Export	X					X	X	X	X	X	X	X