

Special Lot

Tabi

ROAST · MEDIUM – MEDIUM-HIGH

GIRALDO, ANTIOQUIA · COLOMBIA

86

S C A
SCORE

● GENERAL INFORMATION

Product	Roasted coffee Whole bean or ground
Variety	Tabi
Origin	Giraldo, Antioquia
Producers	Blanca López · Rubiel Higuita
Process	Gentle washed

● ROAST & PACK SIZES

Roast profile	Medium – Medium-high
Grind	To order, per destination Espresso · filter · press
Pack sizes	125 g · 250 g · 500 g · 2,500 g
Rest after roasting	Minimum 7 days before dispatch

● SENSORY SPECIFICATIONS

Acidity	Balanced / medium
Body	Balanced and creamy
Aftertaste	Persistent
Clean cup	Free of phenol and ferment

● ROASTED COFFEE PACKAGING

Format	Flat-bottom stand-up pouch Resealable zipper closure
Material	High-barrier laminate Recyclable mono-material or barrier kraft option
Valve	One-way degassing valve Heat-sealed; nitrogen flush optional

● STORAGE & LOGISTICS

Shelf life	12 months from roast date
Storage	Cool, dry place away from direct light
Markings	Labelling per importing country regulations
Incoterm	FOB
Port	Buenaventura / Puerto Antioquia

CUP PROFILE

CARAMEL

ORANGE

FLOWERS

DARK CHOCOLATE

PANELA

NUTS

PLUM

HONEY

Aroma / Fragrance. Sweet, citric and fruity: caramel, orange and flowers.

Body. Medium, creamy and silky.

Finish. Clean and lingering, with a chocolatey and caramel finish.

Acidity. Balanced and medium, with fresh citrus.

Flavor. Sweet and chocolatey: caramel, dark chocolate, panela and nuts. Fruity and spiced: orange, plum, red fruits, honey and wine notes.

IMPORT REQUIREMENTS · JAPANESE MARKET

Roasted coffee enters as a processed food: the importer files the **import notification** with the quarantine station of the Ministry of Health, Labour and Welfare (Food Sanitation Act), normally through the electronic FAIS system. The **packaging material** must be covered by the positive list of resins and food-contact materials. The **Japanese-language label**, the importer's responsibility, states product name, ingredients, allergens, net content, best-before date, storage instructions, country of origin and importer details. Anolis Café supplies the technical sheet, a certificate of analysis per lot and the label artwork for adaptation.



Anolis Café

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