

# Western Regional

Caturra · Colombia · Castillo · Cenicafé

PROCESS · WASHED

WESTERN ANTIOQUIA · COLOMBIA

83

SCA  
SCORE

## ● GENERAL INFORMATION

|           |                                          |
|-----------|------------------------------------------|
| Product   | Green coffee                             |
| Variety   | Caturra · Colombia · Castillo · Cenicafé |
| Origin    | Western Antioquia                        |
| Producers | Association of Women Entrepreneurs       |

## ● PHYSICAL SPECIFICATIONS

|                     |                                            |
|---------------------|--------------------------------------------|
| Screen size         | 14 and above<br>5% tolerance for screen 12 |
| Moisture            | 10% – 12%                                  |
| Primary defects     | ≤ 12 units / 500 g                         |
| Total defects       | ≤ 72 units / 500 g                         |
| Foreign matter      | 0%                                         |
| Pasilla (low grade) | Not permitted                              |

## ● SENSORY SPECIFICATIONS

|            |                            |
|------------|----------------------------|
| Acidity    | Medium / citric            |
| Body       | Balanced                   |
| Aftertaste | Persistent                 |
| Clean cup  | Free of phenol and ferment |

## ● PREPARATION & PACKAGING

|             |                                     |
|-------------|-------------------------------------|
| Preparation | Excelso                             |
| Packaging   | Fique sack + inner protective liner |
| Net weight  | 70 kg (Colombian standard)          |
| Markings    | Origin · lot · screen               |

## ● LOGISTICS & TERMS

|                         |                                 |
|-------------------------|---------------------------------|
| Certificate of analysis | Provided per lot                |
| Incoterm                | FOB                             |
| Port                    | Buenaventura / Puerto Antioquia |

### CUP PROFILE

PANELA

CARMEL

CHOCOLATE

**Fruity and sweet**, with medium citric acidity over a balanced body. Persistent aftertaste and a clean cup, free of phenol and ferment defects.

**Anolis Café**

WE GROW COFFEE · WE HARVEST BIODIVERSITY

THROUGH  
Association of Women  
Entrepreneurs

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