

CHANCHAMAYO HIGHLAND, Arabic Coffee



Blend Coffee, is the mixture of different origins, altitudes, microclimates and varieties of Arabica coffee grown under the shade of native trees in which a great biodiversity can be seen located within the **National Coffee Park between 1200 and 1500 meters above sea level**. Coming from associations of small producers identified by their coffee tradition and culture, belonging to the Organic Certification and Fair Trade Program of Highland Coffee.

1) QUALITY SPECIFICATIONS	
Physical Characteristics	Color: green Smell: fresh %Humidity: Max.12% Grade 1 (Max.15 defects) Mesh: Minimum 50% mesh 15 upwards and maximum 5% mesh 14
Sensory characteristics	CUP: 82-83 SCA points
2) PACKAGING AND PRESENTATION	
Primary packaging	Grain Pro Bag
Secondary packaging	Jute bags with print
Presentation	Jute bags of 69 Kg.
3) USEFULL LIFETIME	
Useful life	12 months in good storage conditions
4) TRANSPORT AND STORAGE CONDITIONS	
Transport: Cool, clean and dry. Closed unit. Room temperature. It should not be mixed with chemical inputs.	
Storage: In a clean, cool, dry place away from sunlight.	