



GALAPAGOS COFFEE TECHNICAL SHEET

PRODUCT : ROASTED COFFEE BEANS
QUALITY: WASHED ARABICA
ORIGIN: GALAPAGOS ISLANDS

Location: Production area: San Cristobal Island
MSNM height: of production areas 460 to 550 Mts.
Grain density: Medium – High
Safety: 100% free of contamination, generated from processes
Grain moisture: 10 to 12%
Variety: Typica – Colombia – Bourbon -

COFFEE CLASSIFICATION:

Size: Screen 16 above – in green
Defects: 0%
Quality: Washed

SENSORY PROFILES:

Cup: 87 to 89.0 points
Sensory notes: Typically sweet, caramel flavor
Residual flavor: Pleasant citrus
Clean cup: Yes
Aroma: High
Acidity: pleasant citrus
Body: Medium - High

HISTORY: The Galapagos Islands, a unique collection of flora and fauna, qualifying them as a UNESCO heritage site. important economic activity on the islands more than 100 years ago, when the first large-scale colonization of the islands took place. About two percent of the islands' total area is authorized for agricultural land. Good weather conditions also helped support agriculture. Coffee is important to the Galapagos economy and conservation efforts, and coffee has the potential to make the Island's agriculture sustainable over time.

BENEFITS:

Antioxidant protects cardiovascular system

– HACIENDA ALTOS DEL EDEN – HADE –