

TRACEABILITY COFFEE SYSTEM

WELCOME TO YOUR COFFEE ORIGIN!

CLIENT



HE AND SONS CORP

43 JULIO PACANAS ST. PUNTOD CAGAYAN DE ORO CITY, 9000 **MISAMIS ORIENTAL PHILIPPINES**



DATE 11/13/2023

ORIGIN

Fazenda California | Fazenda Terra Preta | Santa Maria

	FARMER Luiz Roberto Saldanha Fernanda S. Maciel Neto Ribeiro	CITY Jararezinho-PR Pedregulho-SP Garça-SP	ALTITUDE 750-1100m
	REGION Norte Pioneiro Alta Mogiana Garça	STATE Paraná São Paulo	SIZE

ABOUT

Signature coffees are the 15 ones with taste profile idealized and chosen by Capricornio Coffees directors José Antônio and Luiz Roberto, and validated by the Quality Control team. The idea is to create taste profiles that are repeated every year, offering not only quality, but also consistency that are the keywords. The Signature portfolio was idealized to enable markets the possibility to get high specialty coffees with consistent taste profile throughout the years. It shows very usual flavors from Brazil, from the regions we work in, and some exquisite and more difficult to find but rather easy to "construct" by our quality team. The Signature line is composed by 15 profiles initially idealized by Capricornio Coffees directors José Antônio and Luiz Roberto and then validated by the Quality Control.

	ACC.	COUNTRY Brazil	PROCESS METHOD Natural	DRY METHOD
	And the second	HARVEST DATE	ANNUAL RAINFALL	DAYS DRYING
	EXCLUSIVE	2023		
£	SPECIALTY RELATIONSHIPS BRAZIL CAPRICORNIO	VARIETAL	WATER ACTIVITY	MECHANICAL





NUMBER OF BAGS

ABOUT PROCESS

CERTIFICATION

RESTING SILOS

CROP 2023/2024

HARVEST METHOD

TASTING NOTES

Milk Chocolate; Vanilla; Hazelnut; Creamy and Malic Acidity.

FLAVOR PROFILE

	AFTERTASTE 7.75		OVERALL 7.5	ACIDITY 7.5	AVERAGE SCORE
FLAVOR 7.75	BALANCE 7.75	SWETNESS	UNIFORMITY 10	BODY 7.75	83.5

THINK DIFFERENT. THINK CAPRICORNIO COFFEES

COFFEE WITH PASSION OR NOT AT ALL