



TRACEABILITY COFFEE SYSTEM

WELCOME TO YOUR COFFEE ORIGIN!

CLIENT



HE AND SONS CORP

43 JULIO PACANAS ST. PUNTO D CAGAYAN DE ORO CITY, 9000
MISAMIS ORIENTAL PHILIPPINES

 **REFERENCE**
432393550056

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.



COUNTRY

Brazil

PROCESS METHOD

Natural

DRY METHOD

HARVEST DATE

2023

ANNUAL RAINFALL

DAYS DRYING

VARIETAL

WATER ACTIVITY

MECHANICAL DRYER

CROP

2023/2024

CERTIFICATION

RESTING SILOS

HARVEST METHOD

NUMBER OF BAGS

ABOUT PROCESS

TASTING NOTES

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

FLAVOR PROFILE

FRAGRANCE	AFTERTASTE	CLEANCUP	OVERALL	ACIDITY
7.5	7.75	10	7.5	7.5
FLAVOR	BALANCE	SWETNESS	UNIFORMITY	BODY
7.75	7.75	10	10	7.75

AVERAGE SCORE

83.5

THINK DIFFERENT. THINK CAPRICORNIO COFFEES

COFFEE WITH PASSION
OR NOT AT ALL