

PERU

CAFÉ DEL FUTURO, GRADE 1, SHB+, MUNDO NOVO, BOURBON, CATURRA, CATIMOR, DECAF (CO2)

This decaffeinated coffee comes from the Asociación Café del Futuro, a cooperative of over 600 farmers in Peru's Jaén region known for high-quality, certified coffee.

To preserve coffee quality, we decaffeinate using CO2 under subcritical conditions. This is a state in which liquid CO2 has the physio-chemical properties of a gas. Unlike other methods, it requires a lower temperature and pressure, protecting the coffee's flavor profile. It starts with a brief steaming, and then the beans are exposed to the liquid CO2 for seven days until the caffeine dissolves. Once the coffee reaches 0.08% caffeine, the beans are dried back to 10–12% moisture.

Since 2021, we have partnered with the cooperative to support food security and sustainable farming practices. More about the project ...

CUP PROFILE

caramel | malty | almond | milk chocolate | orange

| | | |
|---------|---|-------------|
| Acidity | 7 | <div></div> |
| Body | 6 | <div></div> |
| Flavour | 7 | <div></div> |

CUP PROFILE ESPRESSO

dark caramel | malty | orange

| | | |
|---------|---|-------------|
| Acidity | 6 | <div></div> |
| Body | 6 | <div></div> |
| Flavour | 6 | <div></div> |



REGIONALS

QUALITY

Country Peru

Region Cajamarca

Association Café del Futuro

Ref. No. P11715

Coffee Type Arabica

Quality Grade 1, SHB+

Crop 2025/26

Harvest Time June - October

Harvest Method Picking

Altitude 1700 m

Variety Mundo Novo, Bourbon, Caturra & Catimor

Certification Organic

Processing Decaf (CO2) / Washed

Packaging Type 60,00 KG/Bag Jute Bag

GREEN GRADING

Moisture 11,60%

Odor clean

Color bluish-green

Defects 0-11 Defects

Screen Size 16+

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)