

PERU

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

This decaf coffee comes from the Asociación Café del Futuro, a cooperative of 600 farmers in Peru's Jaén region known for high-quality, certified coffee. To preserve coffee quality, we decaffeinate using CO2. This is a state in which liquid CO2 has the physio-chemical properties of a gas. 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 7 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. [Here](#), you can find out more about the project.

CUP PROFILE

caramel | malty | almond | milk chocolate | orange

Acidity	7	██████████
Body	6	██████████
Flavour	7	██████████

CUP PROFILE ESPRESSO

dark caramel | malty | orange

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████



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
Soil Type Clay soil
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

83,00 (TSP Q-Arabica Grader)