

# HONDURAS

## COOPERATIVE PURINGLA, SHG EP, 8 DEFECTS

The Cooperativa Puringla is based in Barrio Las Brisas, Santiago Puringla, La Paz. The cooperative comprises 76 small coffee producers from 19 villages, primarily situated in the Montecillos mountain range. The quality of their coffee results from the region's diverse geography and the meticulous care their producers invest in every step of the process—from cultivation to processing, drying, and export preparation. Their mission is to contribute to the socio-economic development of their members and the broader community. By promoting eco-friendly agricultural and forestry practices, the cooperative ensures that coffee production is sustainable while building strong national and international marketing networks for organic and specialty coffee.

### CUP PROFILE

grapefruit | light caramel | milk chocolate | nougat | orange

|         |   |          |
|---------|---|----------|
| Acidity | 6 | ████████ |
| Body    | 6 | ████████ |
| Flavour | 6 | ████████ |



## REGIONALS

### QUALITY

**Country** Honduras  
**Region** Santiago de Puringla, Intibucá  
**Cooperative** Cooperativa Puringla  
**Ref. No.** P11773  
**Coffee Type** Arabica  
**Quality** SHG EP, 8 defects  
**Crop** 2025/26  
**Harvest Time** January – April  
**Harvest Method** Picking  
**Altitude** 1500 m  
**Variety** IH-90, Parainema, Lempira, Typica, Catimor and Catuai  
**Certification** Organic  
**Processing** Washed  
**Soil Type** Loamy soil  
**Packaging Type** 69,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 11,50%  
**Odor** clean  
**Color** green  
**Defects** 0-7 Defects  
**Screen Size** 16+

### CUPPING SCORE

82,75 (TSP Q-Arabica Grader)