

# 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	6	██████████
Body	6	██████████
Flavour	6	██████████

### CUP PROFILE ESPRESSO

dark caramel | orange | malty

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



## REGIONALS

### QUALITY

**Country** Peru  
**Region** Cajamarca  
**Association** Café del Futuro  
**Ref. No.** P11774  
**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** blue-green  
**Defects** 0-11 Defects  
**Screen Size** 16+

### CUPPING SCORE

82,75 (TSP Q-Arabica Grader)