

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 physiochemical 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.



REGIONALS

QUALITY

Country Peru

Region Cajamarca

Association Café del Futuro

Ref. No. P11810

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