

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.

CUP PROFILE

caramel | malty | roasted hazelnut | milk chocolate

Acidity	6	
Body	6	
Flavour	6	

CUP PROFILE ESPRESSO

roasted almond | orange | malty

Acidity	7	
Body	6	
Flavour	6	



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

GREEN GRADING

Moisture 11,80%
Odor clean
Color blue-green
Defects 0-6 Defects
Screen Size 16+

CUPPING SCORE

82,75 (TSP Q-Arabica Grader)