

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

caramel | roasted nuts | milk chocolate

Acidity	6	<div></div>
Body	6	<div></div>
Flavour	6	<div></div>



REGIONALS

QUALITY

Country Honduras
Region Santiago de Puringla, Intibucá
Cooperative Cooperativa Puringla
Ref. No. P11442
Coffee Type Arabica
Crop 2024/25
Harvest Time January – April
Harvest Method Picking
Altitude 1500 m
Variety IH-90, Parainema, Lempira, Typica, Catimor and Catuaí
Certification FTO
Processing Washed
Soil Type Loamy soil
Packaging Type 69,00 KG/Bag Jute Bag

GREEN GRADING

Moisture 12,00%
Odor clean
Color green
Defects 0-8 Defects
Screen Size 15+

CUPPING SCORE

82,50 (TSP Q-Arabica Grader)