

GUATEMALA

COOPERATIVA CODECH, HUEHUETENANGO, SHB EP SCR. 14+, CATURRA & CATUAÍ

Located in the Sierra de los Cuchumatanes, CODECH represents 580 smallholder producers, 345 men and 235 women, from Concepción Huista, Huehuetenango. Since 2000, the cooperative has focused on strengthening local communities through sustainable agriculture and fair market access. Certified Organic and Fair Trade since 2006, CODECH coffees are known for their clean cup, bright acidity, and distinct regional profile. Through cupping, training, quality control, and credit services, CODECH supports producers in delivering consistent quality.

CUP PROFILE

dark chocolate | caramel | mandarin | orange | toffee

Acidity	7	██████████
Body	7	██████████
Flavour	7	██████████



REGIONALS

QUALITY

Country Guatemala
Region Huehuetenango
Cooperative CODECH
Ref. No. P11496
Coffee Type Arabica
Quality SHB EP Scr. 14+
Crop 2024/25
Harvest Time March – July
Harvest Method Picking
Altitude 1100 m
Variety Caturra, Bourbon, Catuaí and Pache
Certification Organic
Processing Washed
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 12,00%
Odor clean
Color bluish-greenish
Defects 0-7 Defects
Screen Size 15+

CUPPING SCORE

83,25 (TSP Q-Arabica Grader)