

# 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

biscuit | mandarin | orange | milk chocolate | nougat | caramel

Acidity	7	<div></div>
Body	7	<div></div>
Flavour	7	<div></div>

### CUP PROFILE ESPRESSO

rose hip | yellow stone fruit | pecan nut

Acidity	6	<div></div>
Body	7	<div></div>
Flavour	7	<div></div>



## 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** 11,50%  
**Odor** clean  
**Color** green  
**Defects** 0-7 Defects  
**Screen Size** 15+

### CUPPING SCORE

83,50 (TSP Q-Arabica Grader)