

# BRAZIL

## TOUCAN, CERRADO, NY2/3, SCR. 17/18, SS FC, MUNDO NOVO, CATUAÍ & CATURRA

Brazil has been dominating the coffee market for over 150 years. As the largest coffee producer in the world, the country produces about one third of the world's total production.

Cerrado Mineiro is a region in the state of Minas Gerais, which is situated in the southeast of the country. The production in this region is high thanks to the relatively flat landscape and ideal climatic conditions. The coffee is known for its intense aroma and its nutty and slightly sweet cup profile.

### CUP PROFILE

brown sugar | milk chocolate | nougat | roasted hazelnut

|         |   |            |
|---------|---|------------|
| Acidity | 5 | ██████████ |
| Body    | 5 | ██████████ |
| Flavour | 6 | ██████████ |

### CUP PROFILE ESPRESSO

yellow stone fruit | macadamia | milk chocolate

|         |   |            |
|---------|---|------------|
| Acidity | 6 | ██████████ |
| Body    | 5 | ██████████ |
| Flavour | 6 | ██████████ |



## REGIONALS

### QUALITY

**Country** Brazil

**Region** Cerrado

**Ref. No.** P11601

**Coffee Type** Arabica

**Quality** NY 2/3, Scr. 17/18, SS FC

**Crop** 2025/26

**Harvest Time** July - September

**Harvest Method** Picking & Mechanical Harvest

**Altitude** 1000 m

**Variety** Mundo Novo, Catuaí und Caturra

**Processing** Natural

**Soil Type** Laterite soil

**Packaging Type** 59,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 10,90%

**Odor** clean

**Color** greenish

**Defects** 0-8 Defects

**Screen Size** 17/18

### CUPPING SCORE

83,00 (TSP Q-Arabica Grader)