

COFFEE TECHNICAL FILE – STL 021/23



LOT NUMBER	FARM	ALTITUDE	VARIETAL	PROCESS	HARVEST DAY	BAGS (60 kg)	SCREEN
STL 021/23	CAPIM BRANCO	1.100 M	ARARA	NATURAL (CARBONIC MACERATION)	07/06/2023	TO BE CONFIRMED	16 UP

CUPPING NOTES

AROMA	YELLOW AND CITRUS FRUITS
BODY	CREAMY BODY
ACIDITY	CITRUS ACIDITY
FLAVOR	ALCOHOLIC, YELLOW FRUITS AND HONEY
AFTERTASTE	PLEASURABLE AND CONSISTENT



COFFEE PROCESS



THE VARIETAL **ARARA** WAS CHOSEN IN THIS PROCESS



A HIGH **TECHNOLOGY MACHINE** WAS RESPONSIBLE TO **HARVEST** THE COFFEE CHERRIES



THE RIPE AND UNRIPE CHERRIES WERE SEPARATED FROM THE FLOATERS **BY DENSITY**



THE RIPE CHERRIES WERE SEPARATED FROM THE UNRIPE THROUGH AN **ELETRONIC SELECTION MACHINE**



THE RIPE CHERRIES WERE FERMENTED INSIDE A **STAINLESS STEEL BIOREACTOR**



AFTER FERMENTATION, THE CHERRIES WENT STRAIGHT TO **RAISED BEDS** TO SLOWLY DRY

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STEP 1: FIRST OF ALL, THE COFFEE VARIETAL THAT BEST FITS THE PROCESS NEEDS TO BE CHOSEN. DUE TO THE HIGH LEVEL OF GLUCOSE AND FRUCTOSE PRESENT IN THE COFFEE CHERRY, SHOWN WITH THE ASSISTENCE OF A REFRACTOMETER, THE ARARA VARIETAL WAS CHOSEN



STEP 2: AFTER THE VARIETAL SELECTION, A HIGH TECHNOLOGY MACHINE HARVESTED MOSTLY THE RIPE ARARA CHERRIES FROM THE COFFEE TREES. THE HARVEST OF THIS SPECIFIC LOT HAPPENED 07/06/2023



STEP 3: FOLLOWING THE HARVEST, THE COFFEE CHERRIES WERE TRANSPORTED TO THE PROCESSING FACILITY OF SÃO SILVESTRE FARM. ARRIVING IN THE FACILITY, THE COFFEE CHERRIES PASSED THROUGH A DENSITY SELECTION MACHINE, RESPONSIBLE TO SEPARATE THE FLOATERS FROM THE RIPE AND UNRIPE CHERRIES



STEP 4: AFTER SEPARATING THE FLOATERS, THE RIPE AND UNRIPE CHERRIES PASSED THROUGH AN ELETRONIC SELECTION MACHINE, RESPONSIBLE TO READ THE FRUIT COLLOR AND SEPARATE THE RIPE CHERRIES FROM THE UNRIPE



STEP 5: THE RIPE CHERRIES WERE PUT INSIDE A STAINLESS STEEL BIOREACTOR TO FERMENT IN CONTROLLED TEMPERATURE (25 DEGREES CELSIUS). AFTER 120 HOURS THE CHERRIES WERE REMOVED FROM THE BIOREACTOR (THE FERMENTATION PROCESS PROMOTES THE GENERATION OF PRODUCTS WHICH POTENTIALIZE THE COFFEE SENSORIAL PROFILE)



STEP 6: AFTER FERMENTATION, THE COFFEE CHERRIES WERE TRANSPORTED TO THE RAISED BEDS TO SLOWLY DRY (DURING 25 DAYS). A SLOWER DRYING PROMOTES GREATER UNIFORMITY OF COFFEE BEANS