



■ ARABICA NATURAL / SPECIALTY · 82 PTS SCA

# Arabica Natural

## Specialty · 82 pts SCA

Highland micro-lots dried slowly with the cherry intact — floated, hand-sorted and turned daily on raised beds for up to twenty days. An 82-point SCA score with red-fruit sweetness, soft cocoa and a distinctive aged-tobacco body.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Coffea arabica · Bourbon, Caturra, Catuai
ORIGIN	Guatemalan highlands (1,300–1,700 m)
CROP YEAR	2025/26 — lot-coded
PROCESS	Natural · floated, hand-sorted, raised-bed 14–20 days
CLASSIFICATION	HB EP — Hard Bean, European Preparation
SCA CUP SCORE	82 points
SCREEN SIZE	15 up (≥ 85 % retention)
COLOUR	Yellow-green, uniform
MOISTURE CONTENT	10.5 – 11.8 %
WATER ACTIVITY (AW)	≤ 0.62
DENSITY	700 – 740 g/L
DEFECTS (SCAA, 350 G)	Primary 0 · Full defects ≤ 12
FOREIGN MATTER	≤ 0.2 %
CUP PROFILE	Light sweetness, red fruit, soft cocoa, tobacco body, syrupy finish
OTA (OCHRATOXIN A)	≤ 5 µg/kg (EU 1881/2006)
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Sun-dried · No fumigation · Non-irradiated
GMO STATUS	Non-GMO
PACKING	69 kg jute with GrainPro liner
CONTAINER LOADABILITY	20'GP ≈ 19.3 MT
SHELF LIFE	12 months — store < 20 °C, RH < 60 %
HS CODE	0901.11

### SENSORY PROFILE

Light sweetness

Red fruit

Soft cocoa

Tobacco body

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