



■ ARABICA WASHED / HUEHUETENANGO · 84 PTS SCA

Arabica Washed

Huehuetenango · 84 pts SCA

Specialty washed Arabica from Huehuetenango — the highest, driest non-volcanic region of Guatemala. Picked cherry-by-cherry, fermented under cool mountain night air and washed in spring water. An 84-point SCA cup of jasmine, honey and stone fruit.

TECHNICAL SPECIFICATION

BOTANICAL NAME	Coffea arabica · Bourbon, Caturra, Catuai
ORIGIN	Huehuetenango, Guatemala (1,500–1,950 m)
CROP YEAR	2025/26 — lot-coded
PROCESS	Fully washed · 18–24 h ferment · Patio + raised-bed
CLASSIFICATION	SHB EP — Strictly Hard Bean, European Prep
SCA CUP SCORE	84 points
SCREEN SIZE	15 up (≥ 90 % retention)
COLOUR	Bluish-green, uniform
MOISTURE CONTENT	10.5 – 11.5 %
WATER ACTIVITY (AW)	≤ 0.60
DENSITY	720 – 760 g/L
DEFECTS (SCAA, 350 G)	Primary 0 · Full defects ≤ 8
FOREIGN MATTER	≤ 0.1 %
CUP PROFILE	Jasmine, orange blossom, honey, stone fruit · bright clean acidity
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	Naturally dried · No fumigation · Non-irradiated
GMO STATUS	Non-GMO
PACKING	69 kg jute with GrainPro liner · vacuum on request
CONTAINER LOADABILITY	20'GP ≈ 19.3 MT (280 × 69 kg)
SHELF LIFE	12 months — store < 20 °C, RH < 60 %
HS CODE	0901.11

SENSORY PROFILE

Jasmine

Honey

Stone fruit

Bright clean acidity

ROYAL SPICES GUATEMALA S.A.

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