



■ ROBUSTA / NATURAL · CROP 2025/26

Robusta

Natural · Crop 2025/26

Sun-dried Guatemalan Robusta from the volcanic Pacific foothills. The patient natural process amplifies what the soils give: deep cocoa, soft caramelic sweetness and a smoothness rare in the species. The heart of premium espresso blends.

TECHNICAL SPECIFICATION

BOTANICAL NAME	Coffea canephora var. Robusta
ORIGIN	Guatemala — Pacific volcanic foothills (400–900 m)
CROP YEAR	2025/26 — lot-coded
PROCESS	Natural (sun-dried with cherry)
SCREEN SIZE	Screen 15 up · ≥ 90 % retention
COLOUR	Olive-green to amber-green, uniform
MOISTURE CONTENT	11.0 – 12.5 %
WATER ACTIVITY (AW)	≤ 0.65
DENSITY	700 – 740 g/L
DEFECTS (SCAA, 350 G)	Full defects ≤ 15
FOREIGN MATTER	≤ 0.2 %
CAFFEINE CONTENT	2.2 – 2.7 % (db)
CUP PROFILE	Cocoa, caramel, toasted nuts · low acidity, full body
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 & mech. dried · No fumigation · Non-irradiated
GMO STATUS	Non-GMO
PACKING	60 / 69 kg jute with GrainPro liner
CONTAINER LOADABILITY	20'GP ≈ 19.2 MT (320 × 60 kg)
SHELF LIFE	12 months — store < 20 °C, RH < 65 %, off-floor
HS CODE	0901.11 — Coffee, not roasted, not decaffeinated

SENSORY PROFILE

Cocoa

Caramel

Toasted nuts

Smooth body

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