

## REGIONAL

## QUALITY

Country Brazil Region Cerrado Mineiro Ref. No. P11359 Coffee type Arabica Quality NY 2/3 Scr. 17/18 ssfc Crop 2024/25 Harvest time Jul.-Sept. Harvest method Picking & Mechanical Altitude 1100masl Varieties Mundo Novo, Catuaí and Caturra Processing Natural Soil type Laterite soil

# GREEN GRADING

Moisture 10.9% Odor clean Colour green Defects 0-8 defects Screen Size 17/18



# BRAZIL Toucan Cerrado Natural

Brazil has been dominating the coffee market for over 150 years. As the largest coffee producer in the world, Brazil 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.

#### CUPPING

**CUPPING SCORE** 82.5 (TSP Q-Arabica Grader)

**CUP PROFILE** milk chocolate | nougat | roasted hazelnut | white grape



#### **ESPRESSO**

**CUP PROFILE** yellow stonefruit | macadamia | milk chocolate



Touton Specialties GmbH | Steinhoeft 5 - 7 | 20459 Hamburg