



PERU CAFÉ DEL FUTURO DECAF FTO

This coffee comes from the Asociación Café del Futuro, to which 348 farmers belong. The Asociación was founded in 2007 and stands for high-quality coffees with selected varieties and a strong focus on certified coffee. The farmers grow varieties such as Caturra, Bourbon and Mundo Novo, which flourish well in the region between the provinces of Jaén and San Ignacio. The Asociación supports the farmers in financing drying houses, which allow them to dry their coffee gently and protected from rain. 95% of the producers already use these drying houses. The coffees grow at 1600 to 2000 meter altitude.



QUALITY

Country Peru
Region Cajamarca, Jaén
Cooperative Asociación Café del Futuro
Ref. No. P11192

Coffee type Arabica
Quality Grade 1, SHB+
Crop 2023/24
Harvest time June - October
Harvest method Picking
Altitude 1700masl
Varieties Mundo Novo, Bourbon,
Caturra & Catimor
Processing Washed
Certificates Fairtrade & Organic
Process Decaf (CO2)

CUP PROFILE

roasted almond | roasted hazelnut |
malty | milk chocolate | nougat

CUPPING SCORE

83.25 (TSP Q-Arabica Grader)

GREEN GRADING

Moisture 10.2%
Odor clean
Color green
Defects 0-6 defects
Screen Size SHB 16+

ACIDITY

6

BODY

7

FLAVOUR

6

PROJECT COFFEE



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