



CAFÉ • ECUADOR

## **PEORIA COFFEE TECHNICAL SHEET**

**PRODUCT:** COFFEE ROASTED GRAIN  
**QUALITY:** WASHED ARABICA  
**ORIGIN:** PROV. FROM LOJA – ECUADOR

Location: Production area: Province of Loja – Cantons:  
Vilcabamba – Cariamanga – Alamor  
Height MSNM: of production areas 1,300 to 1,600 meters.  
Grain density: High average  
Safety: 100% contamination-free, generated from processes  
Grain moisture: 10 to 12%  
Variety: Typica – Caturra and Catuai

### **COFFEE CLASSIFICATION:**

Size: Screen 16 above – in green  
Defects: Max. 2%  
Quality: Washed

### **SENSORY PROFILES:**

Cup: 82.3 at 85.0 points  
Sensory notes: Fruits red, chocolatey, nutty  
Residual flavor: Pleasant citric  
Clean cup: Yes  
Acidity: citrus type  
Body: Half - High

### **BENEFITS:**

Antioxidant protects cardiovascular system

Reduces cholesterol

Contains caffeine that promotes fat burning, concentration and alertness. It regulates glucose metabolism, reduces its absorption and limits its production by releasing glucose more slowly into the bloodstream, giving the body more space to use this energy and thus not store it in the form of fat.

*Perry Sánchez*

v.

SIGNATURE