



Specs

Coffee Beans

Product Description: Green Coffee

Organoleptic Characteristics:

Process: Unroasted coffee that has not undergone any roasting or decaffeination procedures.

Color: Consistent green.

Taste and Aroma: Fragrance, aroma, and varying acidity; medium-intensity fruity sweetness accompanied by diverse fruit flavors.

- Body: Smooth and moderate mouthfeel.

Presentation and Packaging

- Jute or Sisa Sacks (60 kg or 69 kg): Sacks constructed from breathable natural fibers, ensuring cleanliness and the absence of unusual odors.
- Inner Airtight Bags (GrainPro / Ecotact): High-barrier sleeves designed to protect against moisture, oxygen, and pests, positioned within the jute sack to maintain the grain's freshness and acidity.
- Bulk in Container (MegaBag / Bulk Liner): A substantial polyethylene liner fitted within the container for large-scale industrial shipments (18 to 21 tons).

Storage and Preservation

- Grain Moisture: Must be meticulously maintained between 10% and 12% (ideally 11%). If it exceeds 12.5%, it becomes susceptible to mold and mycotoxins; if it drops below 9.5%, it suffers a decline in color, weight, and cup quality.
- Storage conditions: Maintain a temperature between 18°C and 22°C with relative humidity below 60%-65%. Items should be stored in darkness on wooden (ISPM 15) or plastic pallets, ensuring they are distanced from the walls.
- Transport: In clean, dry containers (Dry Van), entirely devoid of chemical odors or moisture, furnished with insulating thermal blankets and desiccant bags (dry bags) to avert condensation during the maritime journey.

Labeling and Marking

- Bag Marking: Direct printing using indelible, eco-friendly ink on the jute bag, featuring the following information:
- Health Registration Number
- Company name and address, product designation, manufacturing and expiration dates, batch number, gross weight, and net weight.

