



REGIONAL

QUALITY

Countries Mexico | India

Ref. No. P11322

Coffee type Arabica

Crop 2023/24

Varieties Costa Rica 95, Marsellesa, Typica, Caturra, Chandragiri and S795

Processing Washed Decaf

Certified Fair Trade and Organic

GREEN GRADING

Moisture 10.8%

Odor clean

Colour blue-gray

Defects 0-7 defects

Screen Size 16+



TOUTON

— SPECIALTIES COFFEE —

MEXICO & INDIA

Decaf | FTO | Blend

This blend combines our Mexican coffee from the Sierra Madre region of Chiapas with our Indian coffee from the Idukki region. Both coffees are processed using the washed method and are certified Fair Trade and organic. Thanks to this blend, we achieve a sweet and balanced cup with notes of roasted nuts from the coffees and malty undertones from the water decaf process. To maintain the quality of our coffees after the decaf process, we use the water decaffeination process. At the beginning of this method, the silver skins are loosened with steam and removed in an air stream. The water-soluble substances, including caffeine, are then extracted from the raw coffee beans with water. The caffeine is removed from the resulting solution using activated charcoal. The decaffeinated solution is then reintroduced to the partially dried beans. The final drying step ensures that the moisture content of the coffee beans is restored to its original level. The decaffeination process using water is organic certified.

CUPPING

CUPPING SCORE

82 (TSP Q-Arabica Grader)

CUP PROFILE

brown spice | caramel | malty | roasted nuts

ESPRESSO

CUP PROFILE

toffee | sweet

ACIDITY

5

BODY

5

FLAVOUR

6

ACIDITY

6

BODY

6

FLAVOUR

6