



PERU

Café del Futuro

Water Decaf

This coffee comes from the Asociación Café del Futuro, to which over 600 farmers belong. At the beginning of the water decaffeination process, 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.

REGIONAL

QUALITY

Country Peru
Region Cajamarca, Jaén
Cooperative Asociación
Café del Futuro
Ref. No. P11406
Quality Grade 1, SHB+
Coffee type Arabica
Crop 2023/24
Harvest time June - Oct.
Altitude 1700masl
Varieties Mundo Novo,
Bourbon, Caturra &
Catimor
Processing
Washed Decaf (CO2)
Certification Organic

GREEN GRADING

Moisture 11%
Odor clean
Colour blue-green
Defects 0-6 defects
Screen Size 16+



TOUTON
— SPECIALTIES COFFEE —

CUPPING

CUPPING SCORE
84 (TSP Q-Arabica Grader)

CUP PROFILE
caramel | malt | almond |
milk chocolate | orange

ACIDITY

7

BODY

6

FLAVOUR

7

ESPRESSO

CUP PROFILE
dark caramel |
orange | malty

ACIDITY

6

BODY

6

FLAVOUR

6