



REGIONAL

QUALITY

Country Honduras
Region Santiago de Puringla
Cooperative Puringla
Washing Station
Beneficio Santa Rosa
Ref. No. P11442
Coffee type Arabica
Crop 2024/25
Harvest time Jan. - Apr.
Altitude 1000-2000masl
Varieties Catimores, Ih-
cafe 90, Lempira, Parai-
nema, Typica & Catuai
Processing Washed
Soil type Loamy soil

GREEN GRADING

Moisture 12%
Odor clean
Colour bluish-green
Defects 0-8 defects
Screen Size SHB 16+



TOUTON
- SPECIALTIES COFFEE -

HONDURAS

Cooperativa Puringla

Washed | FTO

The Cooperativa Puringla is based in Barrio Las Brisas, Santiago Puringla, La Paz. The cooperative comprises 76 small coffee producers from 19 villages, primarily situated in the Montecillos mountain range. The quality of their coffee results from the region's diverse geography and the meticulous care their producers invest in every step of the process—from cultivation to processing, drying, and export preparation. Their mission is to contribute to the socio-economic development of their members and the broader community. By promoting eco-friendly agricultural and forestry practices, the cooperative ensures that coffee production is sustainable while building strong national and international marketing networks for organic and specialty coffee.

CUPPING

CUPPING SCORE
83 (TSP Q-Arabica Grader)

CUP PROFILE
caramel | mandarin orange |
milk chocolate | roasted nuts

ACIDITY

6

BODY

6

FLAVOUR

6