

Brasil[☘] Coffee

CONNECT

PORTFOLIO



TECHNICAL DATA SHEET – COMMODITY COFFEE “RIO CUP”

ORIGIN AND PRODUCTION

- Mainly produced in the state of Rio de Janeiro and in some areas of Espírito Santo and Zona da Mata of Minas Gerais.
- The name “Rio” is associated with a typical sensory characteristic rather than the specific region.

BEAN CHARACTERISTICS

- Rio Cup → coffees that present a pronounced sensory defect (iodine/phenolic), differing from “Good Cup” or “Fine Cup.”
- Accepted in the international market as a lower-value coffee but still with relevant consumption.
- Species: *Coffea arabica*
- Common varieties: Catuaí, Mundo Novo, Bourbon
- Altitude: grown between 600 and 1,200 meters
- Screen Size: predominantly 14 to 16, but may vary by lot

SENSORY PROFILE

- Average SCA score: <70 points
- Intense, distinctive, and characteristic flavor
- Main notes: phenolic, iodized, reminiscent of iodine or medicine
- Medium to high body
- After roasting: strong aroma, often considered a sensory defect in specialty coffee markets

MAIN CONSUMER MARKETS

- Strongly directed toward the Middle East (Turkey, Lebanon, Syria, Jordan, Egypt).
- Also present in some African and Eastern European markets.
- Used in strong blends and instant coffees, where its striking profile is appreciated.





TECHNICAL DATA SHEET – COMMODITY COFFEE “GOOD CUP”

ORIGIN AND PRODUCTION

- Country of origin: Brazil
- Producing regions: Minas Gerais, Espírito Santo, São Paulo, Bahia
- Species: *Coffea arabica*
- Average altitude: 700 – 1,200 m

BEAN CHARACTERISTICS

- Classification: Good Cup (below Fine Cup, above Rio Cup)
- Screen Size: 14 to 17 (depending on the harvest and contract)
- Moisture: 11 – 12%
- Processing: Predominantly Natural (sun-dried) and Pulped Natural
- Allowed defects: Moderate presence of defects (Type 6 to Type 7) according to the Brazilian Official Classification Standards

DIFFERENTIALS OF GOOD CUP

- Consistent supply in large volumes
- Well accepted in international blends
- Ideal for instant and commercial-grade coffees
- Stable profile for roasters focused on standardization

SENSORY PROFILE

- Average SCA score: 70 – 79 points
- Flavor:
- Medium body
- Low to medium acidity
- Simple, clean flavor notes, without great complexity
- Slightly astringent finish in some lots
- Recommended uses:
- Commercial blends
- Large-scale roasted and ground coffees
- Instant coffee production

MAIN CONSUMER MARKETS

- Europe: Germany, Italy, Spain
- North America: United States, Canada
- Asia: Japan, South Korea, China
- Emerging markets: Middle East, Eastern Europe





TECHNICAL DATA SHEET – COMMODITY COFFEE “FINE CUP”

ORIGIN AND PRODUCTION

- Brazil – the world’s leading producer
- Most common regions: South of Minas, Cerrado Mineiro, Mogiana (SP), Espírito Santo, and Bahia
- Recognized as the highest-quality commodity segment within the Brazilian coffee classification system.

BEAN CHARACTERISTICS

- Fine Cup (FC): indicates a superior-grade commodity coffee, widely used in premium blends and also suitable for direct marketing as a single-line coffee in international markets.
- Species: *Coffea arabica*
- Common varieties: Catuaí, Mundo Novo, Bourbon, Topázio
- Altitude: grown between 800 and 1,400 meters
- Screen Size: predominantly 16 to 18 (larger and more uniform beans)
- Controlled moisture: 11 – 12%

DIFFERENTIALS OF FINE CUP

- Most valued commodity coffee in the market
- Clean, balanced, and pleasant sensory profile
- Preferred by roasters seeking standardization with higher cup quality
- Serves as the foundation for more sophisticated blends

SENSORY PROFILE

- Average SCA score: 80 – 83 points
- Flavor: clean and balanced
- Medium body
- Low to medium acidity – smoother and more pleasant compared to Good Cup and Rio Cup
- Subtle notes of chocolate, nuts, and natural sweetness

Considered a “mild” or “good cup” coffee, without the marked defects of Rio Cup.

MAIN CONSUMER MARKETS

- Europe: Germany, Italy, Belgium, Switzerland
- North America: United States, Canada
- Asia: Japan, South Korea
- Common uses:
- Premium blends
- Higher-quality roasted and ground coffees
- Capsule and gourmet coffee segments



TECHNICAL DATA SHEET – SPECIALTY COFFEE



ORIGIN AND PRODUCTION

- Produced in high-altitude regions with unique microclimates and terroirs that enhance sensory complexity.
- Main producing regions in Brazil:
 - South of Minas
 - Cerrado Mineiro
 - Mantiqueira de Minas
 - Chapada Diamantina (BA)
 - Matas de Rondônia (Amazonian Robusta)

BEAN CHARACTERISTICS

- Specialty Coffee: free from primary defects and fully traceable from farm to cup.
- Evaluated by certified Q-Graders according to the Specialty Coffee Association (SCA) protocol.
- Species: *Coffea arabica* (in some cases, high-quality *Coffea canephora*)
- Varieties: Catuaí, Bourbon, Mundo Novo, Topázio, Arara, Geisha, among others
- Altitude: cultivated between 1,000 and 1,400 meters (or higher, depending on the region)
- Altitude and microclimate contribute to vibrant acidity, natural sweetness, and aromatic complexity.
- Screen Size: 16 to 18 (large and uniform beans)
- Ideal moisture: 11 – 12%
- Zero primary defects — classified as “Mild” / “Strictly Soft.”

SENSORY PROFILE

- SCA score: above 83 points (generally between 84 and 90+)
- Flavor and aroma: complex and balanced
- Bright, pleasant acidity
- Medium to full body with creamy texture
- Long, sweet aftertaste
- Common notes: yellow fruits, red fruits, honey, chocolate, caramel, floral, nutty, and citrus nuances.

MAIN CONSUMER MARKETS

- Exported to fine and origin-certified coffee markets:
- USA, Japan, South Korea, Germany, Switzerland, Australia
- Highly valued by origin-focused roasters, specialty coffee shops, and international competitions.

DIFFERENTIALS OF SPECIALTY COFFEE

- Controlled production from planting to roasting
- Selective harvest (only ripe cherries)
- Post-harvest processing with controlled fermentation and natural or raised-bed drying
- High appreciation in the international market
- Represents the pinnacle of Brazilian coffee quality





TECHNICAL DATA SHEET – ROBUSTA COFFEE

ORIGIN AND PRODUCTION

- Brazil – the world’s 2nd largest producer of Robusta.
- Main producing states: Espírito Santo (largest national producer), Rondônia, and Bahia.
- Also cultivated in countries such as Vietnam, Indonesia, Uganda, and Ivory Coast.

BEAN CHARACTERISTICS

- Coffee with a strong and full-bodied cup.
- Often used in blends seeking body, intensity, and crema (especially for espresso).
- Species: *Coffea canephora* (Robusta)
- Main varieties: Conilon (in Brazil), Kouillou, Ugandense
- Altitude: cultivated at lower elevations – 200 to 800 meters
- Prefers hot and humid climates, with average temperatures of 24–30°C
- Screen Size: medium – 13 to 16
- Beans are rounder and smaller compared to arabica
- Moisture: 11 – 12% (ideal for export)

SENSORY PROFILE

- Average SCA score: 65 – 75 points
- Flavor:
- Full-bodied and heavy
- Pronounced bitterness
- Almost no acidity
- Notes of dark chocolate, toasted cereals, and spices
- Contains up to 2.5% caffeine (almost twice as much as arabica), making it more intense and stimulating.

MAIN CONSUMER MARKETS

- Strong presence in Europe (Italy, France, Spain) for espresso blends
- Asia (Vietnam, India, China, South Korea) as a main consumption base
- Global instant coffee industry, where Robusta is preferred for its cost efficiency and extraction profile

DIFFERENTIALS OF ROBUSTA

- Higher caffeine content compared to arabica
- Ideal for espresso blends, providing dense crema and strong body
- Widely used in instant coffee production
- More resistant to pests and hot climates



MAIN ARABICA COFFEE VARIETIES



ARARA

- Origin: Brazil (Cerrado Mineiro)
- Characteristics: Yellow beans, high productivity, rust-resistant, with a sweet and balanced flavor, featuring notes of honey and yellow fruits.

CATUAÍ (YELLOW AND RED)

- Origin: Cross between Mundo Novo and Caturra (Brazil)
- Characteristics: Good productivity, adaptable to different altitudes; smooth and sweet flavor with medium acidity.

MUNDO NOVO

- Origin: Natural cross between Bourbon and Typica
- Characteristics: High productivity, good resistance, and a full-bodied cup with chocolate notes and low acidity.

BOURBON (YELLOW AND RED)

- Origin: Bourbon Island (present-day Réunion)
- Characteristics: Lower productivity but excellent quality; sweet and delicate flavor, light body, and bright acidity.

CATURRA

- Origin: Natural mutation of Bourbon (discovered in Central America)
- Characteristics: Dwarf and productive plant; balanced flavor with smooth acidity, ideal for specialty coffees.

CATUCAÍ

- Origin: Cross between Catuaí and Icatu
- Characteristics: High productivity and strong resistance; sweet, full-bodied flavor with caramel and chocolate notes.

ICATU

- Origin: Hybrid of Arabica and Robusta (*Coffea canephora*)
- Characteristics: High rust resistance; full-bodied, sweet, and well-balanced flavor.

ACAIÁ

- Origin: Natural selection of Mundo Novo
- Characteristics: Large beans, good productivity; sweet and chocolatey flavor with medium acidity.

TYPICA

- Origin: One of the first coffee varieties cultivated in the world
- Characteristics: Exceptional quality but low productivity; complex, floral flavor with lively acidity.



COMPARATIVE TABLE – ARABICA COFFEE VARIETIES

Variety	Origin	Productivity	Disease Resistance	Sensory Profile
Arara	Brazil (Cerrado Mineiro)	High	High (rust-resistant)	Sweet, balanced, notes of honey and yellow fruits
Catuaí (Yellow/Red)	Cross between Mundo Novo and Caturra (Brazil)	High	Medium	Smooth, sweet, medium acidity
Mundo Novo	Natural cross between Bourbon and Typica	High	Good	Full-bodied, chocolatey notes, low acidity
Bourbon (Yellow/Red)	Bourbon Island (Reunion)	Medium	Low	Sweet, delicate, bright acidity, light body
Caturra	Natural mutation of Bourbon	Medium	Medium	Balanced, smooth acidity, clean aroma
Catucaí	Cross between Catuaí and Icatu	High	High	Sweet, full-bodied, notes of caramel and chocolate
Icatu	Hybrid of Arabica and Robusta	High	High	Full-bodied, sweet, well-balanced
Acaiá	Natural selection of Mundo Novo	High	Medium	Sweet, chocolatey, medium acidity
Typica	Ancestral origin (Ethiopia → Americas)	Low	Low	Floral, complex, bright acidity, light body



CONTACT

We are ready to connect the best of Brazilian coffee with the world.

Get in touch with us and discover how we can build strong and personalized partnerships — with quality, commitment, and flavor in every bean.

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