All About Colombian Coffee
THE HISTORY BEHIND COLOMBIAN COFFEE

→ Started in Arabia with Kaldi the Shepherd and Abad the Monk

→ Coffee comes to Colombia in 1736
STEPS TO MAKING COLOMBIAN COFFEE

1. Planting
2. Harvesting
3. Choose Beans
4. Airing
5. Storage
6. Hulling
7. Roasting
8. Packaging
9. Grinding
10. Tamping
11. Brewing Coffee
12. Drinking
INTERNATIONAL TECHNICAL QUALITY CLASSIFICATION

International Coffee Organization (ICO) Quality Groups

<table>
<thead>
<tr>
<th>Quality Groups</th>
<th>Higher Quality</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colombian mild Arabicas</td>
<td></td>
</tr>
<tr>
<td>Other mild Arabicas</td>
<td></td>
</tr>
<tr>
<td>Brazilian and other natural</td>
<td></td>
</tr>
<tr>
<td>Arabicas</td>
<td></td>
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<tr>
<td>Robustas</td>
<td></td>
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<tr>
<td></td>
<td>Lower Quality</td>
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</tbody>
</table>
Arabicas and Robustas varieties produce the first harvest 3 or 4 years after their plantation and are productive for 20 to 30 years.

**Arabicas**
- Room temperature (15º - 24º)
- Most common Colombian varieties: Caturra, Tipica, Colombia, Castillo, Jamaicana.

**Robusta**
- Room temperature (24º-29º)
- Most common variety: Canephora
COLOMBIAN COFFEE QUALITY CLASSIFICATION

→ Higher Quality refers to Classes 1, 2 and 3

→ The minimum quality to export is named as UGQ or Standard

→ Additional classification related to the bean size (screen) and number of beans defects

- Premium (18)
- Supreme (17)
- Extra or Excelso (16)
- UGQ (14)
- Consume (-13)

Bigger Size ~ Higher price and quality

Small Size ~ Lower price and quality
COFFEE ROASTING SCALE

Acid

1. Lower roasting
2. Medium roasting
3. Higher roasting

Bitter
COLOMBIAN COFFEE CUP TASTE

→ The flavors are not initially perceived at once: the first to appear, instantaneously, are sweets, followed by salty and acidic, and 10 seconds later arrive the bitter components.

→ Acidity is a positive attribute in coffee. It is the expression of its liveliness. Without it, coffee flavor would be flat and have less personality.

Features

→ FRAGRANCE: Odor of dry coffee.
→ AROMA: Smell the coffee once the water is added.
→ TASTE: Combination of all taste sensations. (Time to sip).
→ ACIDITY: Contributes to the liveliness of coffee, sweetness and the character of fresh fruit.
→ BODY: Touch sensation of the liquid in the mouth.
→ BALANCE: Balance between acidity, body, taste and sweetness.
## COFFEE CUP PROFILE

Classification SCAA (Specialty Coffee Association of America)

<table>
<thead>
<tr>
<th>FINAL SCORE</th>
<th>CLASSIFICATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>95-100</td>
<td>Super Premium Specialty</td>
</tr>
<tr>
<td>90-94</td>
<td>Premium Specialty</td>
</tr>
<tr>
<td>85-89</td>
<td>Specialty</td>
</tr>
<tr>
<td>80-84</td>
<td>Premium</td>
</tr>
<tr>
<td>75-79</td>
<td>Usual Good Quality (UGQ)</td>
</tr>
<tr>
<td>70-74</td>
<td>Average Quality</td>
</tr>
<tr>
<td>60-70</td>
<td>Exchange Grade</td>
</tr>
<tr>
<td>50-60</td>
<td>Commercial Grade</td>
</tr>
<tr>
<td>40-50</td>
<td>Below Grade</td>
</tr>
<tr>
<td>&lt; 40</td>
<td>&lt; 40 Off Grade</td>
</tr>
</tbody>
</table>

**Higher Quality**

**Lower Quality**
COLOMBIAN COFFEE HARVEST IS HAND PICKED
OPTIONS OF GRIND OF OUR COFFEE

- **Coarse**: Very chunky
- **Medium-Coarse**: Less chunky
- **Medium**: Like kosher salt
- **Medium-Fine**: Between kosher salt and table salt
- **Fine**: Like table salt
- **Turkish**: Like powdered sugar

**Method**
- **French Press**
- **Chemex**
- **Drip**
- **Machines Drip**
- **Siphon**
- **Aeropress**
- **Espresso**
- **Turkish Coffee**
WE SPECIALIZE IN COLOMBIAN ORGANIC COFFEE

#1 NO CHEMICALS
#2 NO PESTICIDES
#3 DIFFERENT SOIL & GROWING CONDITIONS
#4 SUSTAINABILITY
#5 SELECTED BEANS & CERTIFIED LANDS
#6 TASTES BETTER
#7 HEALTH BENEFITS
#8 PREMIUM FAIR PRICE FOR PREMIUM QUALITY
CERTIFICATIONS

Seal that certifies 100% Colombian Coffee

Organic certifications: USA, European and Colombian
OUR COFFEE FACTORY

→ The plant is dedicated to processing and packaging of roast & ground coffee
→ Comply with environmental standards
→ Local and foreign technology
→ The best world's coffee in Colombian way!
SOCIAL AND ENVIRONMENTAL RESPONSIBILITY

→ Certified by BCS Oko, we work with coffee growers who harvest organically and sustainably.
→ They also meet the standards of fair trade and organic farming, respecting the connection between man and nature.
→ We work to protect the environment, biodiversity and water resources.
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