

Brazil Genuine Cerrado 17/18 Fine Cup

\$/kg

Expected

Characteristics

Geography	South America
Screen	17/18
Processing	Dry
Package weight in kg	59
Grade	82

Lot	Harvest	Grade	Descriptors
0000	2023/2024	82	citrus, chocolate

Country: Brazil

Location: Cerrado

Average altitude: 850-1150 meters above sea level

Harvest time: June - October

Supplier: Cooxupe

Specification: NY2 (up to 6 full defects per 300 g), fine cup

This Brazilian coffee from the Cerrado region is remarkable not only for its large grain size (19 screens), but also for the best NY2 specification - no more than 6 complete defects according to the classification of the New York Arabica Exchange, similar to the more common SCA classification, but still slightly different, by A 300-gram sample of green

coffee, and a fine cup is the best value for a cup quality indicator.

A fine cup (FC) is soft, clean and retains its flavor characteristics as the coffee cools, a good cup (GC) is a more "ordinary" cup. You can also find an intermediate option - the upper level of good cup preparation, called either "good to fine cup" (good to fine cup) or "very good cup" (very good cup).

Cooxepu

Cooxupe is a 14,000-member coffee growers' cooperative based in Guashupe, Minas Gerais. Of the ≈ 5 million bags produced by members of the cooperative, ≈ 4 million bags are exported: every hour on 365/24/7, the cooperative ships ≈ 1.5 containers of green coffee, consisting of 95% dry and 5% washed arabica beans.

Cooxupe's main export destinations are the USA, Germany and Belgium. The main buyer of Cooxupe in the world is Cibo (according to rumors, he buys up to 1 million bags from Cooxupe). The remaining million bags of coffee are sold in the domestic Brazilian market.



The Cooxupe purchasing system has a two-stage structure. The first stage includes the solution of a complex of relationships "farmer - purchasing station". Let's make a reservation right away that the ratio of growing regions obtained by Cooxupe is approximately as follows: Minas Gerais ($\approx 85\%$), Cerrado ($\approx 10\%$) and Mogiana ($\approx 5\%$).

Cleaned, sorted and quality-homogenized goods are collected in separate silos, where they are stored until the need to create a mixture of different qualities for further packaging in export containers for container stuffing. The size of each silo is 3,000 tons. Each silo is about the size of a three-story house.



All stages of the process, starting from receipt at the purchasing station, are carefully controlled by a separate laboratory, which allows you to work simultaneously on 20 tables, each with 10 stations (in total, \approx 2000 cups at

the same time). The main features of the laboratory: water purification through a system of filters and control over the temperature of the bay on all tables.

