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## **SUPPLY CHARACTERISTICS FROM AMSA JALTENANGO (CHIAPAS):**

The Region is located in the Mountain range Mother of Chiapas, slope of the Gulf of Mexico. In the Municipalities of Siltepec, Chicomuselo, Montecristo of Guerrero, Angel Corzo Salt lake and the Concord.

The altitude of the coffee plantations is between 900 and 1400 meters above sea level. At this height, there is a humid semi/warm climate with abundant rains in summer, an annual precipitation of 2.000 to 3.000 mm and has an annual average temperature between 18 and 22 degrees Celsius.

Coffee is grown by more than 500,000 farmers, around 70 percent of whom are smallholders with less than 10 hectares of land. Large estates are rare - only 0.06 percent of farms are larger than 50 hectares. [Source: Amecafé, August 2012]



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The coffee is grown under shade for the most part and the varieties used are the Arabica (typical), Bourbon, Mundo Novo and Caturra. The coffee is harvested manually and the period of harvest starts during the month of December and concludes in the month of April.

After harvesting, the producers realize the wet-milling process of the coffee, by means of the following actions:

- 1. Selection of the mature cherries (separation of green cherries).**
- 2. Desvanado (to separate vain grains).**
- 3. De-pulping**
- 4. Fermentation**
- 5. Washing**
- 6. Drying**
- 7. Bagging**
- 8. Storage**



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The coffee of the Region has physical- and organoleptic characteristics that allows them to compete in the international markets. Physical characteristics:

1. Great and homogenous size
2. Bluish green color
3. Max 6% of defects (in Parchment)
4. Yield of 81%
5. Humidity of about 12.5%
6. Impurities until max, 8%



Organoleptic characteristics:

1. Penetrating aroma
2. Complete body
3. Noticeable Acidity
4. Sweet and clean Flavor

