

# COFFEE PROFILE



JOHN BURTON LTD

**PERU**

**CAC PANGOA FTO**

**PER-01 69KG BAG**

**GRAIN PRO**

**CROP  
2021/2022**

## FARM INFORMATION

COUNTRY: Peru

REGION: San Martin de Pangoa, Central Amazon

ALTITUDE: 1000-2000m ASL

CO-OPERATIVE: Cooperativa Agraria Cafetalera Pangoa

MEMBERS: Comprised of 700 members



## CERTIFICATION

Fairtrade



## HISTORY

Tucked away in the central Amazon region, just east of the Andean mountain range, you'll find the Cooperativa Agraria Cafetalera Pangoa (CAC Pangoa) headquarters, serving its members since 1977. The coop has experienced a long and colorful history, underscored with both good and hard times. This cooperative is clearly involved in the lives of its members beyond the purchasing and selling of their coffee; Pangoa provides an exemplary model of the power of small-farmer cooperatives within Fair Trade.

## COFFEE PROFILE

VARIETAL: Bourbon, Typica, Caturra, Pache

PROCESS: Fully washed

CERTIFICATION: Fairtrade

COLOUR: Green

SCREEN SIZE: 17/18

BEAN DENSITY: 86-87

MOISTURE: 11-12%

## TASTING NOTES

INTERNAL CUPPING SCORE: 80.75

AROMA OF CHOCOLATE, APRICOT AND PEAR FRAGRANCE. FLAVOUR OF CHOCOLATE NUTTY BAR, WAFER BISCUIT AND STONE FRUIT ACIDITY. SMOOTH ROUND BODY. WELL BALANCED

