



#### PRODUCERS:

**202**  
PARTNERS

**33**  
WOMEN

**169**  
MEN



#### LAND USE:

**2.670**  
TOTAL FARM HA

**367**  
COFFEE  
HA

**1.652,38**  
NATIVE  
FOREST HA



#### LOCATION:

Podocarpus National Park and the buffer zone.



#### ALTITUDE:

2000 - 3800 MASL  
1200 - 2000 MASL  
500 - 200 MASL



#### TEMPERATURE:

humid tropical climate  
where there are  
permanent rains

Maximum: 27.8 °C  
Minimum: 12 °C  
Overall average: 20 °



#### RELATIVE HUMIDITY:

85%, with extreme daily  
fluctuations based on  
atmospheric conditions that  
range between 50 and 98%.



#### SOIL: TYPE, SPECIFIC FEATURES

Soils are entisols and  
inceptisol.



#### CULTIVATED VARIETIES:



#### ORGANIC PRODUCTION

Typica **35%**

Castilla **20%**

Caturra **15%**

Bourbom **10%**

Hybrid F1 **10%**

Catimor **10%**

#### TYPES OF SHADE TREES:

The typical forestry species along these  
areas, which are used as shade for  
coffee cultivation, are: **white oaks**,  
**guayacan**, **laurel**, **guava trees** and  
**banana trees**.

#### HARVEST TIME OR CYCLE:

Its coffee production and harvest can be  
conducted between May-October, where  
approximately **6,588 bags 69kg of**  
**Golden coffee** are produced.

#### PROCESO DE BENEFICIO DEL CAFÉ:

35% washed coffee.  
65 % ball or coconut coffee.

Production zone description, Podocarpus  
National Park and the buffer zone,  
constituted mostly by valleys and steep  
slopes, **which form mountains and hills**.

The Agro-artisan Association of  
Ecological Producers APECAP's is in  
Palanda, **a city with a cultural history**  
**that is at least 5,000 years old**.

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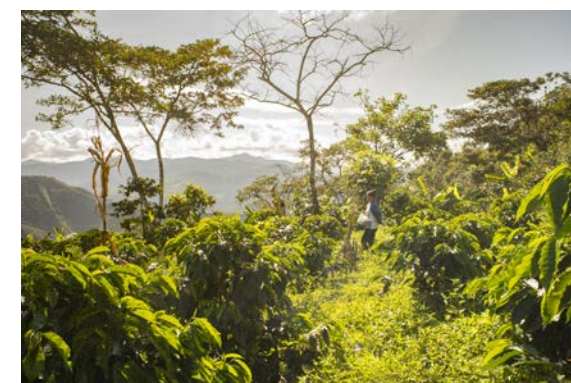
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## DATA SHEET FOR IMPROVED TYPICA COFFEE

Trade name:	Improved Typica Coffee
Scientific name:	Coffea Arabica
Region:	Zamora – 17South
Altitude:	1.650 mts
Variety:	Improved Typica
Benefit:	Washing
Drying:	On canopies for 15 days until it reaches 11%

## SENSORIAL PROFILE:

ATTRIBUTES	SCORE
Fragrance/Aroma:	8
Flavor:	8.5
Aftertaste:	8.5
Acidity:	8
Body:	8
Equilibrium:	8
Sweetness:	10
Consistency:	10
Cleanliness:	10
<b>OVERALL SCORE:</b>	<b>8</b>
<b>TOTAL SCORE:</b>	<b>87</b>



## DESCRIPTORS:

Floral fragrance and aroma, roses and sweet fruit, citrus acidity (strawberries, apples, creamy body, fruity flavor, chocolate, peaches, apples, strawberries, and honey, roses, orange peel, grapes and strawberries aftertaste).

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