



PRODUCT PROFILES - EXPRESSIONS COLOMBIAN COFFEE

GEOGRAPHIC LOCATION

DESIGNATION OF ORIGIN	Colombian Coffee - Huila
ALTITUDE	1450 m.a.s.l. - 1900 m.a.s.l.
TEMPERATURE	19° C - 24° C

CULTIVATION AND PROCESS FEATURES

SPECIES	Arabica
VARIETY	Caturra, Colombia, Castillo
GROWING	Shade and partial shade
BENEFIT	Damp
DRYING	Sun and Silo
ROASTING PROCESS	The roasting method used by the toaster is based on fluidized bed system with radial movement, Coffee is in a circular static camera, where hot air is injected under pressure, which causes the coffee beans rotate radially suspended hot air.
PROCESS NOTES	<ul style="list-style-type: none"> * Hand selection of ripe beans * Natural fermentación * The beans are classified by size and pureness

PRODUCT DESCRIPTION

PRODUCT	Ground roasted coffee
BRAND	Innato - Expressions
PACKAGING	Trilaminare printed bag

SENSORY PROFILES

CUP PROFILES	<p>Coffee with sweet and caramel notes.</p> <p>Medium - High Acidity</p> <p>Medium Body</p> <p>Sweet and smooth taste</p>
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SUMMARY OF MANUFACTURING PROCESS

Raw material	: Parchment coffee
Quality control	: Physical and organoleptic control
Threshing	: Separate the chaff - Ingesecc Thresher
Preparation	: Using screen 12 and 14, despasillado 80%
Selection	: Classified by size and flaw separation, this process is completed by hand selection
Roasting	: According to the level desired: mid-low; mid-mid; mid-high
Grinding	: It is made according to the desired texture: Fine, Medium or Coarse
Sealing	: Sacks are sealed
Marking	: it is identified with the lot number