

COFFEE CALENDAR

POWERED BY CUPRIMA

CUPRIMA | COFFEE WITH AN IDENTITY

CUPRIMA is your specialty coffee sourcing partner. We source 'specialty coffee with an identity' for roasters as if they would do it themselves. We provide unique coffee profiles and a direct connection with the different origins. We like to call it 'relationship coffee', connecting all people involved along the value chain; from producers to roasters, from farm to cup.

As a specialty coffee importer, we mainly spend our time sourcing the highest quality of green coffee in the world. This is an amazing and intense work of collaboration that can be traced back to each respective coffee's origin. It requires a lot of cuppings to calibrate and to define the profiles that will make the difference on the market.

Our quality control is key all along the value chain. At CUPRIMA, our quality requirements are strictly defined according to our 3 categories : Prima - Autentica - Terra. Our coffees are controlled three times, based on SCA protocol : upon purchase decision, against pre-shipment sample, and upon arrival. A strict analysis of the following parameters is ensured by our SCA certified lab : moisture, water activity, screen defects and sensory analysis.

HOW TO PLAN YOUR GREEN COFFEE PURCHASE WITH CUPRIMA?

We actually select coffee almost throughout the year. With this calendar we give you an insight into our annual schedule. We have neatly listed all timings, so you know exactly when it is the right time to pre-book your coffee.

The calendar is the distillate of our knowledge and skills. We hope it will allow you to buy your green coffee in a more targeted and smarter way.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Ethiopia	PRE-BOOK	X	X	X				X	X			
Kenya	PRE-BOOK	X	X				X	X	X			
Mexico		PRE-BOOK				X	X	X	X	X		
El Salvador		PRE-BOOK		X				X	X	X	X	
Honduras		PRE-BOOK						X	X	X	X	X
Costa Rica		PRE-BOOK						X	X	X	X	X
Guatemala		PRE-BOOK						X	X	X	X	X
Nicaragua		PRE-BOOK						X	X	X	X	X
Rwanda	X	X	X				PRE-BOOK	X	X	X		
Burundi	X	X	X				PRE-BOOK	X	X	X		
Congo DRC	X	X	X				PRE-BOOK	X	X	X		
Brazil		X	X	X				PRE-BOOK		X		
Peru		X	X	X	X			PRE-BOOK		X	X	
Colombia 1st harvest			X	X	X	X	X	X	X	PRE-BOOK		
Tanzania	X	X				X	X	X			PRE-BOOK	



Harvest (picking & selection)



Pre-book



Arrival at our warehouse in Europe

WHY IS IT SMART TO PLAN YOUR PURCHASE AHEAD?

It ensures you to have fresh crop available throughout the year. It allows you to secure your lots with different quality profiles. It permits you to plan your volumes ahead and to secure your purchase price.

With this method we create more stability with our

partner producers, which allows us to increase our positive impact even further. Satisfied partner producers and happy roasters; that is something we at CUPRIMA fully support.

Please do not hesitate to contact us, should you require further information.

CUPRIMA COFFEE DESCRIPTION



PRIMA 86+

Exceptional coffees. These rare pearls with a unique sensory experience will be available in low volume but always with optimal traceability.

Screen Size: > 15/64" MAX 5% Below

% Humidity: < 11,5% by sinar

Visual Examination Color: Bluish, greenish, grayish green, whitish, yellowish, brownish

Olfactory Examination Odour: Characteristic (normal); no characteristic (abnormal)

Max. amount of defects: < 3 full imperfections (no full or partial: black beans, sour beans, moldy beans, no sever insect damage)

Foreign matter: Not allowed



AUTENTICA 84-86

High quality coffees where the emphasis is on the identity and the authenticity of the coffee, which makes it so special and so different. Availability will follow the crop calendar.

Screen Size: > 15/64" MAX 5% Below

% Humidity: < 11,5% by sinar

Visual Examination Color: Bluish, greenish, grayish green, whitish, yellowish, brownish

Olfactory Examination Odour: Characteristic (normal); no characteristic (abnormal)

Max. amount of defects: < 5 full imperfections (no full or partial: black beans, sour beans, moldy beans, no sever insect damage)

Foreign matter: Not allowed



TERRA 82-84

The focus in this category is on the terroir, the coffee that best represents the organoleptic profile of its region. These coffees will be available all year round and traceable up to the region.

Screen Size: > 14/64" MAX 5% Below

% Humidity: < 11,5% by sinar

Visual Examination Color: Bluish, greenish, grayish green, whitish, yellowish, brownish

Olfactory Examination Odour: Characteristic (normal); no characteristic (abnormal)

Max. amount of defects: < 6 Full imperfections (no black beans, no sour beans, moldy beans)

Foreign matter: Not allowed



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