



Made with true
• *Colombian love* •

We are Kairós!

We are a Colombian coffee family of three generations from the sierra nevada, which has created a complete experience based on love in each grain, with a organic process that takes care of the environment.

Our mission is to provide you a *superior experience*, with a high quality product and in order to generate you *high profits*.





Our Product

- Organic, soft and selected coffee -





Attributes

Región: Caribbean

Municipality: Pueblo Bello, Sierra Nevada de Santa Marta, Colombia

Height: 4921.26 - 5577.428 ft

Type: Arabic Coffee

To rome: Pronounced

Notes: Chocolaty, honey and citrus

Cup: Factor 83,5%

Heartburn: Half

Drying type: The sun on marquees

Variety: 50% 50% typical castilla

Shelf life: 10 months (After roasting)

Physicochemical characteristics: It contains no foreign substances, free adulterants, preservatives or dyes that alter its composition, flavor or natural aroma.

Roasting: Customer preference





Attributes

Applications: Food for human consumption in hot, cold drinks, desserts, sweets and other culinary preparations.

Quality features: Processed under sanitary conditions, according to Decree 3075 of 1997, and 2674 of Resolution of the 2013 of Good Manufacturing Practices (GMP) of Ministry of Social Protection.

Presentation: Units metallized bags 250g, 500g or as customer's request.

Packaging and labeling: The Metallic barrier bag consists of a PET film, a layer of aluminum foil and an LPDE layer sealant. Repackaged in carton.

Labeling: Complies with the specifications of Resolution 5109 of 2005 of the Ministry of Social Protection.

Temperature packing: 25 - 28 centigrade of room temperature.

Process and Quality control: Based on the selection of excellent raw materials.





Business Line

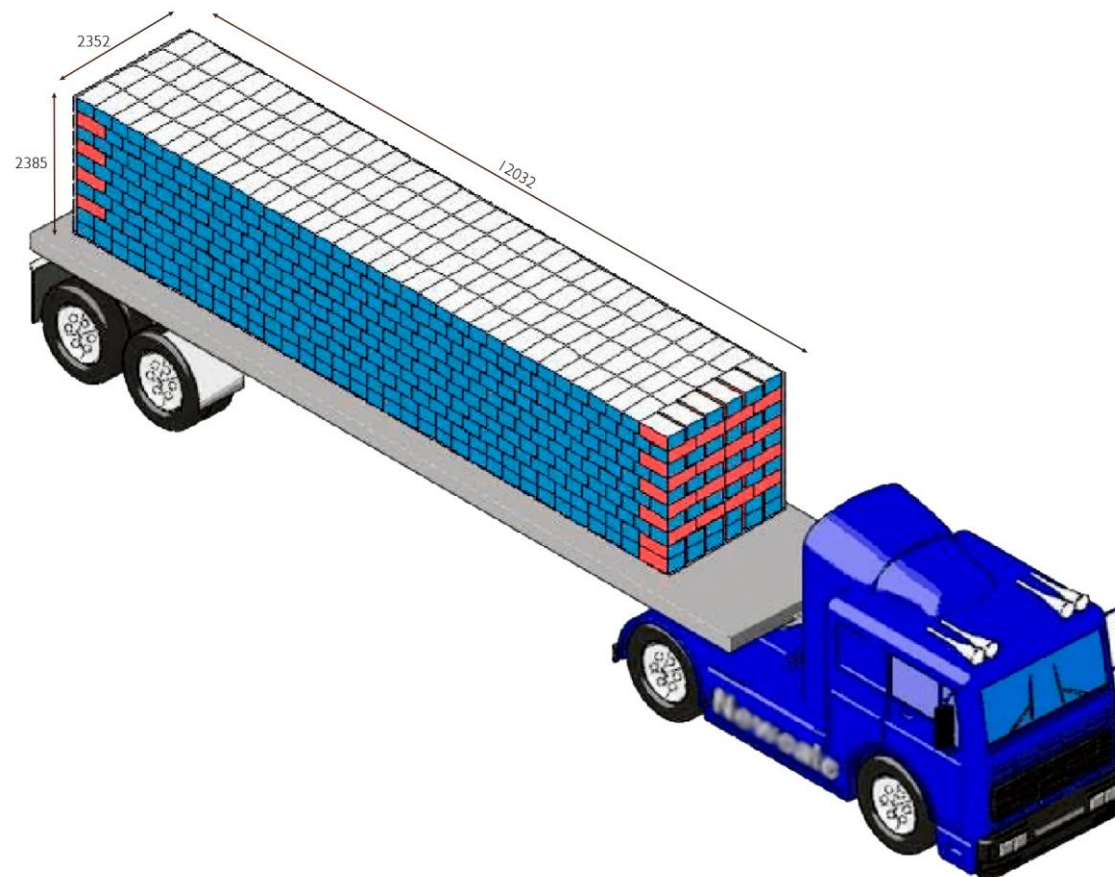
Roasted & Marketing Ground



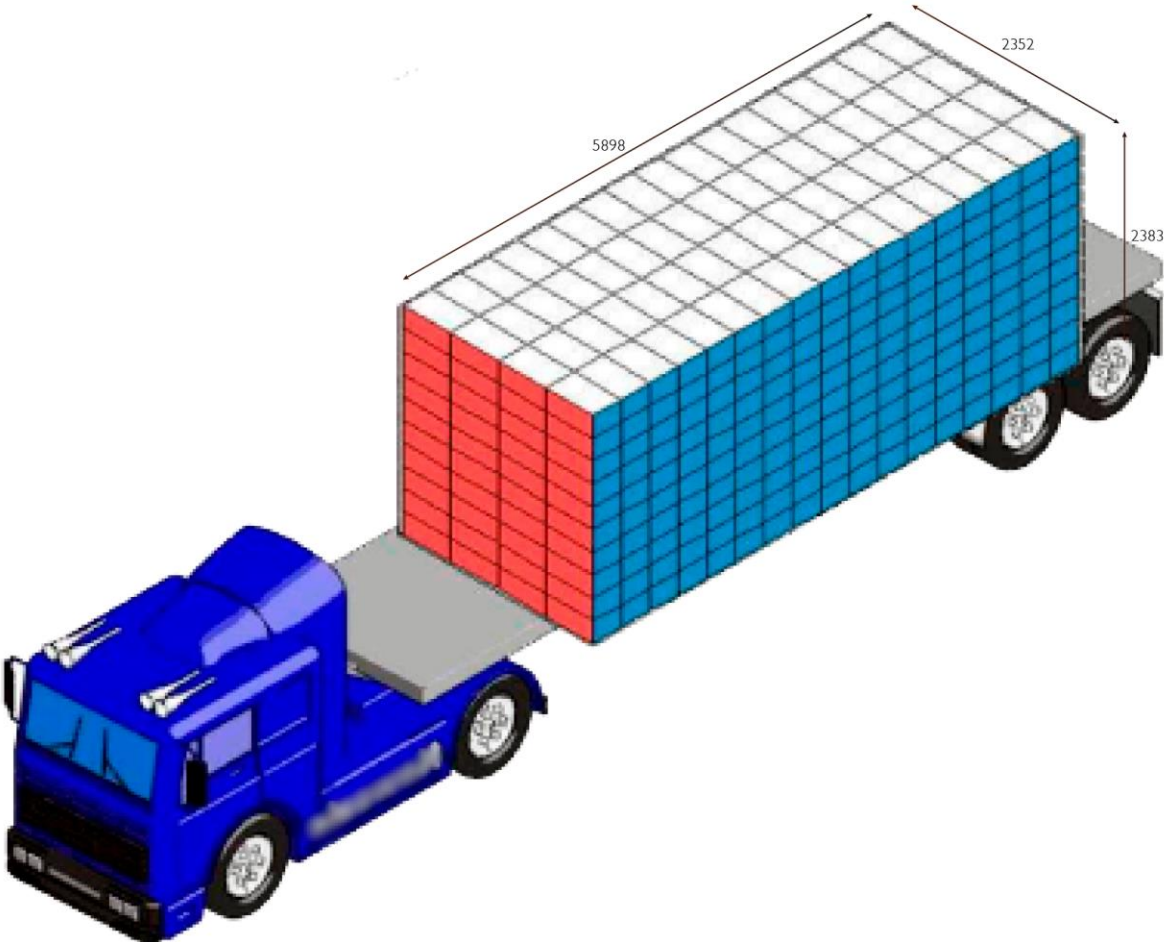
Unpalletized container

40fts

Especifications	Value
References	5255401
Simbol	Coffee Box x500gr x24
Type of container	40ft container
Container dimensions	12032x2352x2385
Stowage per container	0
Dimensiones of stowage	No
Type of stow	Mixto
Dimensiones of box	574x344x238 mm
Box material	BC1130
# of boxes per laying	138
# Lying	10
# Boxes per container	1380
Container weight	17940 kg
Box height	2380
Box Weight	13
% Cubic Optimization	96,09
% Bulge	0x0x0



Unpalletized container



20fts

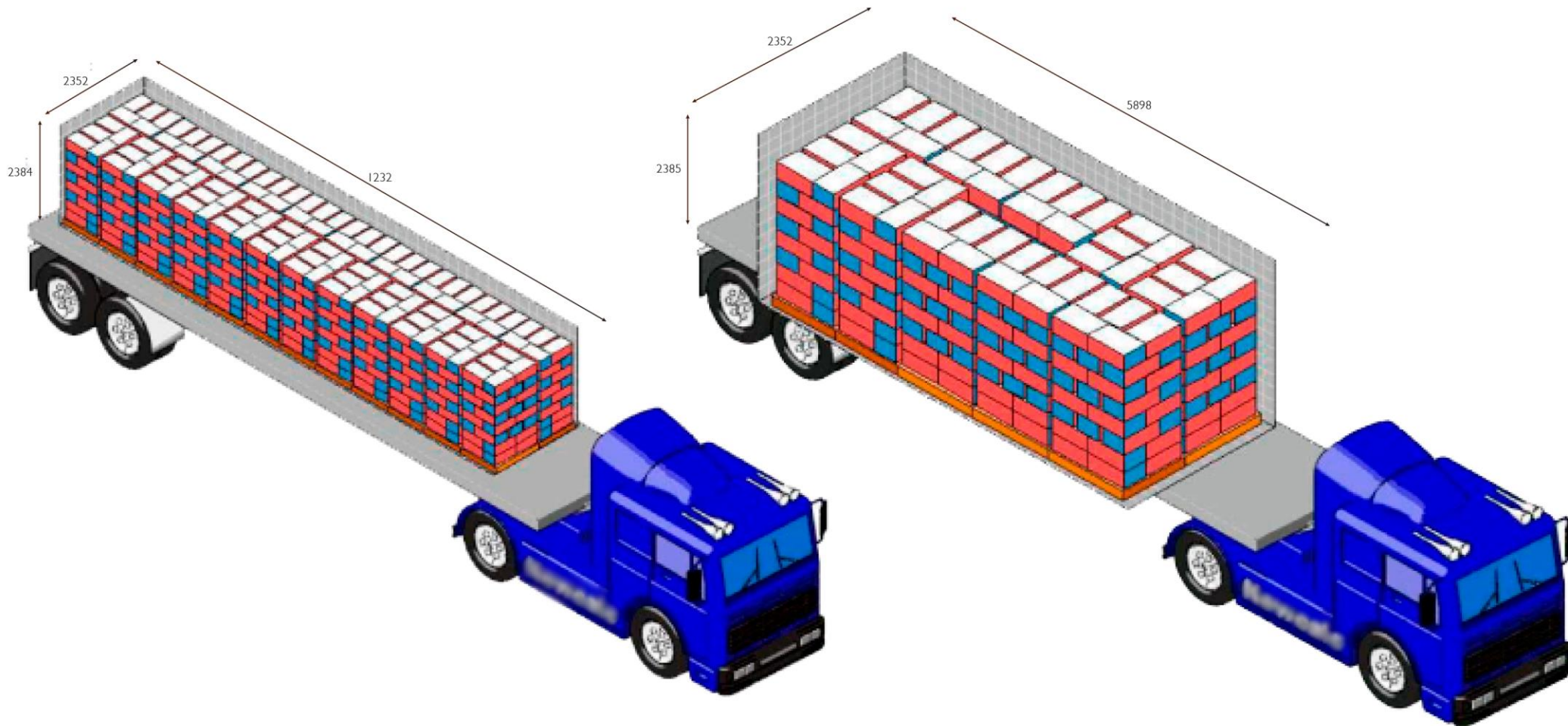
Especifications	Value
References	5255401
Simbol	Coffee Box x500gr x24
Tipe of container	20ft container
Container dimensions	5898x2352x2385
Stowage per container	0
Dimensiones of stowage	No
Tipe of stow	Mixto
Dimensiones of box	574x344x238 mm
Box material	BCI 130
# of boxes per laying	68
# Lying	10
# Boxes per container	680
Container weight	8840 kg
Box height	2380
Box Weight	13
% Cubic Optimization	96,59
% Bulge	0x0x0



Pallet Container

40fts

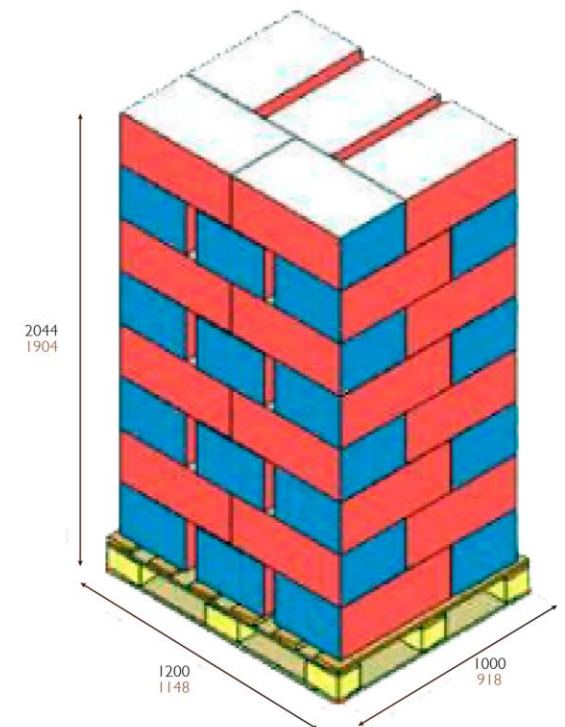
20fts





Arrume boxes

Perimeter (mm)	1789,0
Box weight (kg)	13
Pallet weight (kg)	520
BCT Box (Kgf)	725,95
BCT Prod (Kgf)	0,00
Total BCT (kg)	
BCT (PaExp-Kgf)	726
BCT Req (Pa exp)	
Static BCT (Kgf)	97,23
Rumble height (mm)	2044
Stack maxheight	
Stack max/BCT	8
Boxes//Lying	5
Boxes/Pallet	40
% Pallet optim	14,0



RESULTADO PERFILACION DE CAFÉ							
CAFÉ KAIROS							
Información General							
Fecha de muestreo: 15-01-2020				Responsable del Muestreo: JHONY MARIN			
Fecha de catación: 23-01-2020				Catador: JHONY MARIN			
Cantidad de la muestra: 1.000 GRAMOS				Cantidad Representada: 3000 KILOS			
Información Agronomica							
Nombre del productor: JAIR GALVIZ				Epoca de cosecha: NOVIEMBRE - FEBRERO			
Tipo de Exposición: SOMBRIO				Variedad: CASTILLO 90% - TIPICA 10%			
Municipio: PUEBLO BELLO				Tipo de beneficio: TRADICIONAL			
Departamento: CESAR				Tipo de secado: SOL			
Rango de altitud: 1.550-1700 M.S.N.M				Tipo de certificación: CONVENCIONAL			
Reporte de Defectos							
Rendimientos				Análisis Granulométrico			
olor y color		CA	Malla 18	3.2	1.52		
% de almendra despues de trilla		84,8	Malla 17	26.7	12.67		
Merma en trilla		15,2%	Malla 16	80	37.95		
Humedad		10,5	Malla 15	90	42.69		
Factor de rendimiento		83	Malla 14	10.4	4.93		
% de almendra sana		84,4	Malla 13	0.3	0.14		
Análisis de defectos							
% negros	0	% Mal secados	0	% Inmaduros	0	% Broca Leve	0
% Vinagres	0	% Averanados	0	% Reposados	0	% Broca Severa	0
% Cardenillos	0	% Mantequillos	0	% Cortados	0,9	Materia extraña	0
Prueba de Taza							
Fragancia/aroma	8.25	frutos amarillos , melao, nuez					
sabor	8	melao de caña, nuez					
sabor residual	7.25	herbal					
acidez	8.25	Acidez Citrica brillante					
Cuerpo	7.5	Medio					
Uniformidad	10	Uniforme en sus tazas					
Dulzor	10	Dulzor Presente					
limpieza de la taza	10	limpieza en sus tazas					
Balance	7.75	balanceado, consistente					
Global	8	melao de caña,nuez, acidez citrica.					
Puntaje total:		85					
PERFIL DEL CAFÉ							
IMPRESIÓN GLOBAL:							
CAFÉ CON NOTAS EN FRAGANCIA Y AROMA A FRUTOS AMARILLOS, PANELA Y NUEZ EN SABOR PREBALECE LA NOTA A PANELA, NARANJA Y NUEZ, SU CUERPO ES DE INTENSIDAD MEDIA ACOMPAÑADA DE UNA ACIDEZ CITRICA BRILANTE QUE HACE DE LA TAZA SOBRESALIENTE Y POCO COMUN EN LOS CAFES DE LA SIERRA NEVADA, SU SABOR RESIDUAL ES CORTO Y HERBAL.							
JHONY ALEXANDER DELGADO MARIN							
Licencia Q Grader Cupper							



Coffee Profiling



The true
• *Coffee Lovers* •



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Colombia