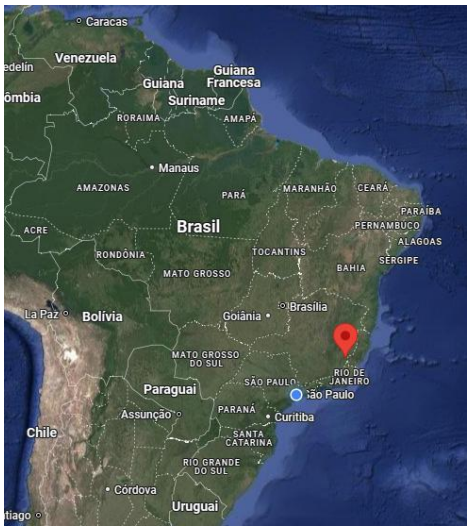
COFFEE FROM MINAS - BRAZIL

In coffee production, the mountain breathes quality

The Teles Family, with whom we have exclusivity in the exports of its coffee, is in the 3rd generation producing coffee on its 5 farms, in addition to negotiating coffee (purchase and sale) with smaller producers in the region, small producers who do not wish to submit their production to the locks (future price fixing) with cooperatives or trading companies.





Experience in crop management is of paramount importance to ensure sustainability and coffee tradition. Since coffee takes 2 to 4 years to start producing and remains producing for up to 25 years, if it is properly cultivated with proper pruning, fertilization and pest or disease control.

However, not all lots are the same age, hence the importance of refined property management, with attention to cultivation, that is, replacement of new seedlings, which area should be pruned, where it needs to be fertilized, also care for the soil, controlling PH, erosion caused by torrential rains, etc.

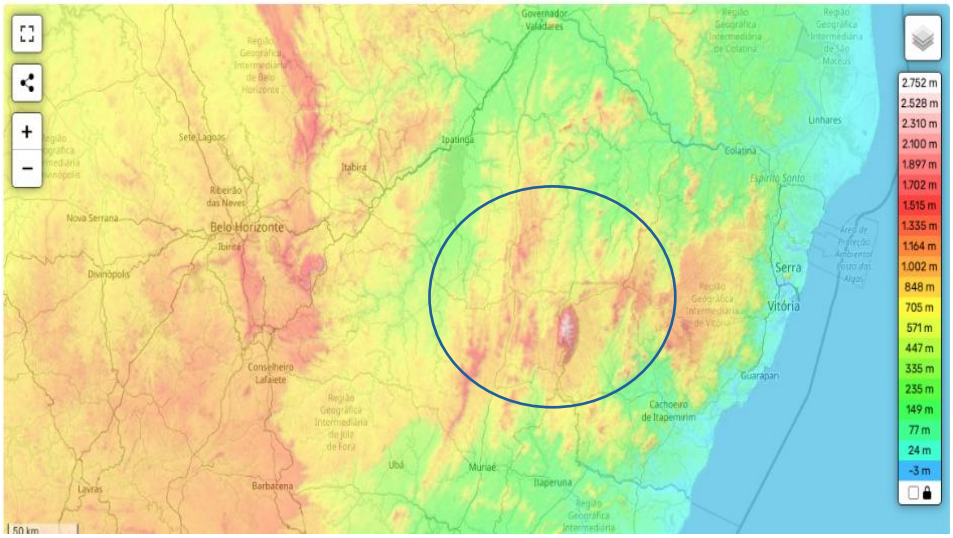
The goal in plant care is to obtain the best performance in flowering, as productivity is directly related to the quality of the flowers and their resistance to winds. The more flowers on the coffee tree, the greater the amount of beans to be harvested.



In mountainous regions, the beans with the best characteristics are produced. These areas have three main differentials, Altitude, Climate and Soil, mainly for Arabica coffee, a plant of origin of the African understory and which has ideal conditions a temperature of 18º to 22ºC.

This climate allows the plant to carry out all physiological processes properly, and a good functioning of this structure is essential for the production of specialty coffees. These temperatures are found at specific

altitudes, ranging from 1,000 to 1,400 meters for Brazilian tropical longitudes. And this is an important secret, the temperature range is directly responsible for high-quality products.



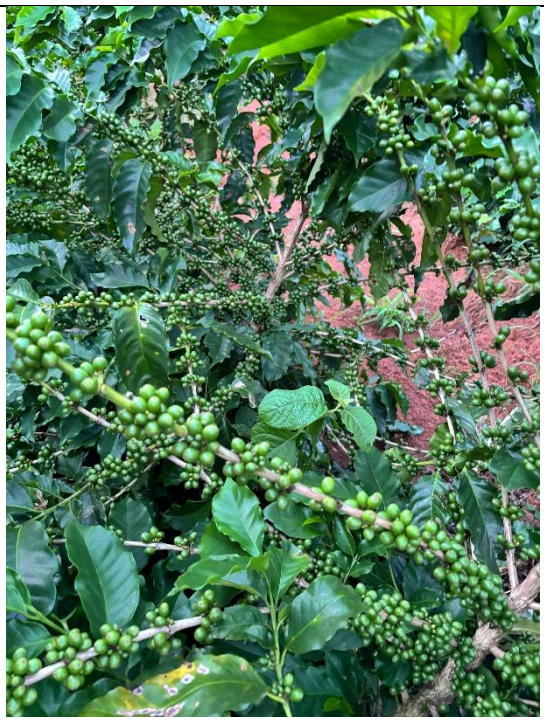
These milder climatic conditions, high relief and quality of the coffee make it possible for coffee cherries to have a longer maturation process, making the more complex aromas and flavors more intense.

In the geographical aspect, the terrain with steep slopes, provides daily periods of sun and shade, causing balanced temperatures for the plantation during the day, without compromising the luminosity for photosynthesis.

Government agencies and cooperatives provide technological support to producers, providing guidance on the type of coffee and its respective management, in order to make the most of the region's productive capacity. To avoid the incidence of pests and diseases, two tools are used to replace chemical control, the wind barrier, when planting diversified vegetation, fruits and other crops, forming barriers between one coffee plantation and the other, which also provides an alternative source of income for producers and, in the case of rust, for example, a variety that is more resistant to each type of disease



is chosen, dispensing with the need to apply pesticides. In addition, it is the altitude that reduces the incidence of pests combined with the wind barrier and plant resistance.



Next to it, we have a plant with fruits in different stages of growth, that is, it will be necessary to pass through this plant more than once throughout the 2025 harvest period, until all the fruits are harvested.

All this knowledge is acquired with years of specialized work in coffee growing.

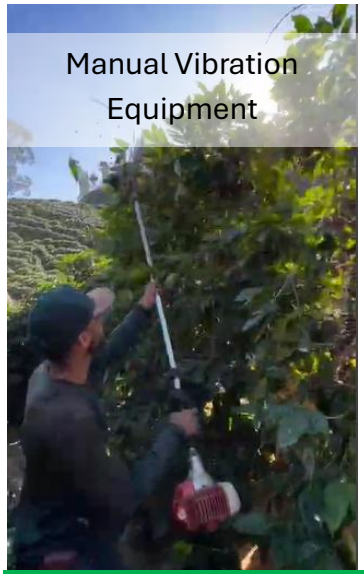
The fact that we do not harvest everything at once is what provides us with productivity that extends from May to October.

Associated with the advantage of the producer having more than one producing property, being able to alternate the harvesting locations with higher production.

THE HARVEST

Harvesting occurs when the fruit reaches the state of physiological maturity, with 55% to 70% moisture. In Brazil, this usually occurs in the dry season, between April and October.

The method can be manual, portable mechanized or fully mechanized, when the terrain favors the use of automotive machinery, such as tractors and harvesters.





As it is a mountainous and very steep region, almost all production is harvested through this semi-mechanized method.



The positive point in this system is the generation of employment for rural workers.

CLEANING AND DRYING



The cleaning process is mechanized, and drying can be with controlled exposure to the sun, or with the use of drying ovens.





Separating coffee by sieve size.





stuffing of the containers is carried out in the warehouses.









PRODUCTS.

Green coffee (raw), jute bags 60 kg, can be exported since:

1. on pallet (16 bags) more or less. LCL
2. 20-feet container = 320 bags (19,200 kg) stuffed (non-palletized)
3. 40 ft container = 450 bags (27 tons) stuffed (non-palletized)

Always sea transport, which is more financially viable.

The coffee that we can serve on a large scale all year round is the GOOD CUP Arabica (77 to 80 sensory points), sieve (screen) 13 above (13 to 18).

The 17/18 screen represents only 15 to 30 % of the quantity of each batch.

The size of the bean does not interfere with the quality, aroma, flavor of the coffee. It's the same product. That is, the roasted and/or ground bean of coffee 13 above, is exactly the same taste as a roast of beans only 17/18.

GOOD CUP (77/80 points) **and FINE CUP** (84/85 points, this one is rarer) are already specialty coffees, as they have sensory scores.



The best coffees are from mountainous regions at altitudes above 700 meters.

In Brazil, SP, MG, BH, PE and PR, there is management technology that achieves great results in the quality of the bean, which gives better coffee, even at low altitudes.

The best harvests are those that had a balanced rainfall index, too much rain reduces the full-bodied flavor of the coffee and too little rain tends to make the coffee more bitter.

The price of coffee is regulated daily by the NY Stock Exchange. However, the daily quotations indicate only the price of the coffee harvested at the producer. Without considering the costs of processing, preparation and logistics.

Therefore, the quotation indicates, for example, a price of $400.00, but the value traded is $550.00. (values that are only hypothetical and explanatory) + road freight + customs fees + sea freight + taxes + resale profit.

Traditionally, the form of payment is always in advance, as coffee is usually stored in big bags only dry and clean, without processing, to be preserved for longer. If some quantity is sold, then it is processed and bagged in 60 kg bags.

ROASTED AND/OR ROASTED GROUND .



Roasted coffee yields only 60 to 75% of the total green subjected to roasting. We call it roast breaking. A container of green coffee, 19.2 tons, yields approximately 16 tons of roasted coffee.

Roasted coffee is usually packaged in bags of 30 (craft with plastic wrap inside) or 1 kg and 500 g.

Roasted and ground coffee can be packed in 250 g, 500 g and 1 kg bags.

The packaging can be made of Craft paper with an internal aluminum blade, with or without an exhaust valve. For roasted in beans 500 g or 1 kg.

It can also be packed in laminated plastic bags (finish) in chrome or aluminum appearance inside.

Prints can have own brand above 5000 units.

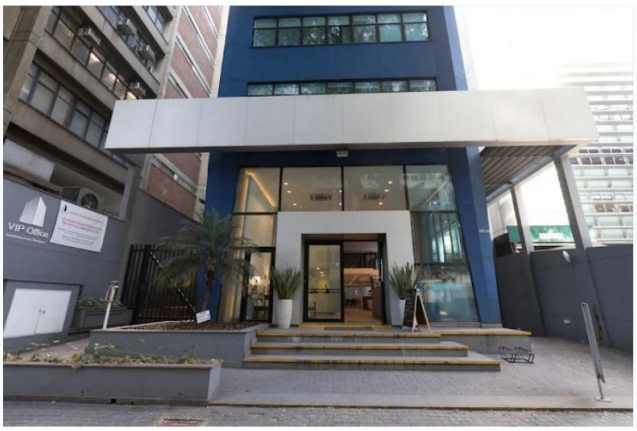
Or our own brand of roasted and ground coffees.







Our office.





THANK YOU VERY MUCH!!