



Acceso Internacional  
COMERCIO EXTERIOR A SU MEDIDA

# Serendipia Coffee

## OUR COFFEE

We work with producers from Belen De Umbria, a town located in Risaralda department giving to farmers a very efficient access to the market. By doing so, we support the entire process with best practices until the product arrives to our valued clients.

Once harvested, coffee cherries are dried, hulled, cleaned, and color-sorted. Parchment coffee is sent to one of our strategically located milling plants where coffee beans are threshed, classified and packed. It is a 4 times selected process.



## Coffea arabica Rubiaceae

Coffee grown at altitudes between 1300 and 2800 meters above sea level.

Harvest in Belen de Umbria

Preparation: Washed

Temperature: Between 15 and 24 degrees C)

Group 1: 8 to 12 defects

Bean size: From mesh 12 to mesh 18

## PHYSICAL CHARACTERISTICS

The Usual Good Quality coffee, shows a combination of flat and Caracol beans, mixing large, medium and small beans, which are retained above mesh size 14. With a flexibility of 1,5% maximum of beans allowed under this screen.



Bags with  
**9**  
stories  
high

## SENSORY CHARACTERISTICS

Acidity Medium high, Aroma Caramel, Aroma Fruits, Body Medium, Flavor Delicate, Flavor Persistent

## COLOMBIAN COFFEE

Arabica coffee makes up the bulk of world production and is grown mainly at higher altitudes in the tropical and temperate regions of the Western hemisphere. Arabica coffee is milder, more aromatic and contains less caffeine than Robusta coffee.

## SECOND AND THIRD CATEGORY

Up to seventy-two (72) defective beans per five hundred (500) Grams of sample, exceeding twelve (12) grains of the first group as follows: full blacks, Partial or dried, whole or partial vinegar.



## COMMERCIAL PRESENTATION

1 to 5 Pounds pack or 70kg sack  
0901.21.10.00 Roasted /0901.21.20.00 Roasted  
Grounded /0901.11.90.00 Green Bean

## RECOMMENDATIONS FOR TRANSPORTATION AND STORAGE

Transportation: Vehicles that comply with Resolution 26/74 of 2013.



For **Green Bean** orders: 70kg Sacks, Minimum order quantity is 150 sacks, total lot for 1\*20' dry container with 275 pieces, total 19.250 Kg. In a 1\*40' dry container total lot will be 400 pieces, Total 28.000 kg.

For **Roasted Coffee** orders: 1 pound presentation, national marks, 1\* 20 dry container. Packing 265 Box with 13.240 pieces. For 5 pounds presentation loading with 265 cases with 1.855 pieces. 8 Ton

## LABELED

Serendipia exporter code FNC 611  
PRODUCT OF COLOMBIA  
Excelso / Supremo Serendipia Coffee

## REFERRED NORM

Resolution 03, 2015 (dated October 15, 2015) and 05 resolution of 2002 by the National Coffee Growers Committee. ICC Resolution No. 407/02 of 1 February 2002.

## HARVEST PERIOD

Main: from September until December Secondary: from April until June





# Excelso List / March 2020

(6.3 mm holes)



**SUPREMO 18+**

Clean green coffee graded thru round hole screens of 18/64" in diameter with a 5% allowance retained in screen 14/64"

(6.1 mm holes)



**SUPREMO 17+**

Clean green coffee graded thru round hole screens of 17/64" in diameter with a 5% allowance retained in screen 14/64"

(5.8 mm holes)



**EXTRA 16+**

Clean green coffee graded thru round hole screens of 16/64" in diameter with a 5% allowance retained in screen 14/64"

(5.5 mm holes)



**E.P 15+**

Clean green coffee graded thru round hole screens of 15/64" in diameter with a 5% allowance retained in screen 14/64"

(4.7 mm holes)



**U.G.Q 14+**

Clean green coffee graded thru round hole screens of 14/64" in diameter with a 1,5% allowance retained in screen 12/64"

## ROASTED CATEGORIES



1 Pound



5 Pounds



Keurig or Nespresso:  
13,5 / 8,5 / 5,5 Onzas

## SECOND AND THIRD CATEGORY



Pasilla or Caracol: Standard 70/30  
/Standard 80/20 /Standard 90/10 screen 12  
(Tolerance: 10% of flat beans)

if you require samples for evaluation please write to [juan.q@accesointernacional.com](mailto:juan.q@accesointernacional.com) / Exporter code 611. Working with coffee growers since 1988

[www.accesointernacional.com](http://www.accesointernacional.com)