

Cocinar con Café



THE BEST COFFEES IN THE WORLD



Qualidade **Certificada**

orge Monti Valsassina

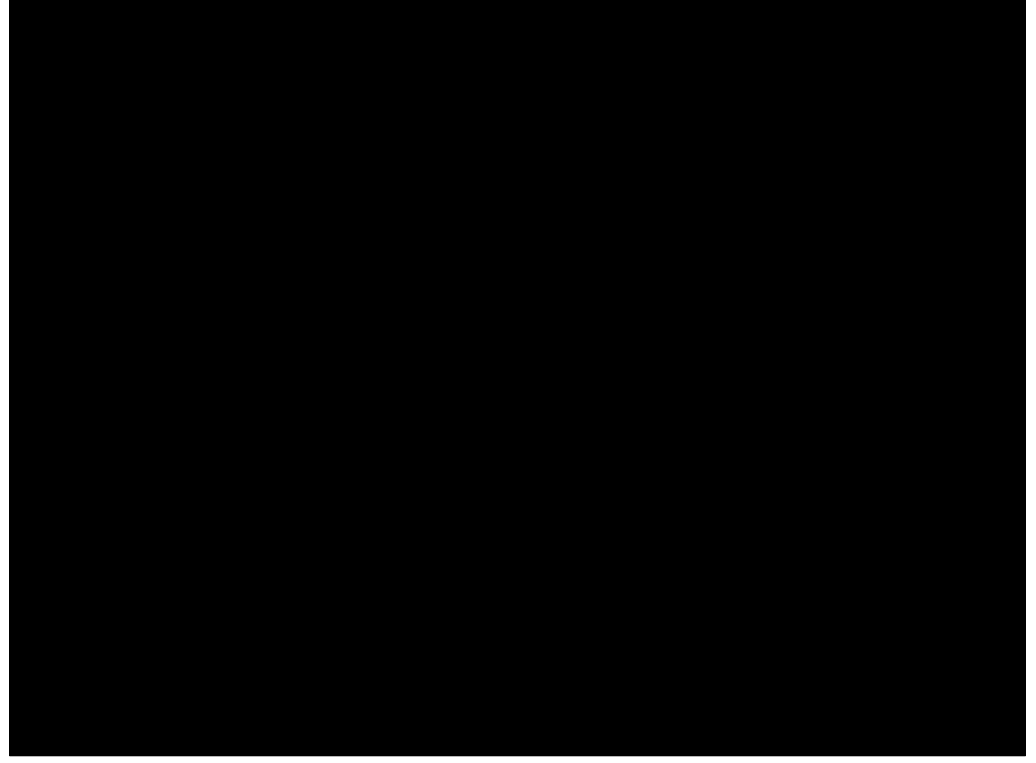


La fuerza de un país

Oportunidades en todos los campos



BRASIL





Origen y Variedad

Un país muchos sabores



QualidadeCertificada



282 años de cultivo de café
Mayor productor del mundo – 48 mill/sacos
Mayor exportador – 31% world share
Segundo consumidor – 18 mill/sacos





MAPA BRASILEIRO DEL CAFE

UN PAÍS,
MUCHOS SABORES



Principales regiones productoras

Espírito Santo Paraná Bahia Minas Gerais

1	2	3	4	5	6	7	8	9	10	11	12
1. Café Verde	2. Café Torrado	3. Café Molido	4. Café Molido com Leite	5. Café Molido com Açúcar	6. Café Molido com Açúcar e Leite	7. Café Molido com Açúcar e Leite e Canela	8. Café Molido com Açúcar e Leite e Canela e Chocolate	9. Café Molido com Açúcar e Leite e Canela e Chocolate e Amêndoas	10. Café Molido com Açúcar e Leite e Canela e Chocolate e Amêndoas e Caramelo	11. Café Molido com Açúcar e Leite e Canela e Chocolate e Amêndoas e Caramelo e Leite Condensado	12. Café Molido com Açúcar e Leite e Canela e Chocolate e Amêndoas e Caramelo e Leite Condensado e Leite em Pó

ABIC **ESPECIAL** **ApexBrasil**

MAIN PRODUCING REGIONS AND THEIR COFFEES

1



Mountainous, traditional, with hand labor and mostly family owned small farms. Largest producing region: naturals, with pulped naturals gaining space and washed coffees in only a few estates.

Full body with pleasant sweetness and medium to high citric acidity

2



High savannah with well defined rainy summers and dry winters. Plantations are large and mostly mechanized with irrigation developing fast and pulped naturals increasing in spite of ideal conditions for naturals.

Full body with excellent aroma and sweetness in both naturals and pulped naturals.



7



Either traditional or high density planting on steep hillside hit by ocean breezes. Highest proportion (95%) of small growers in the country and intense use of pulped naturals.

Good body with exotic acidity and sweetness in high grown and pulped natural coffees.

8



The state of Espírito Santo pioneered most of the technology for the successful high-yield production of the Conilon variety of Robusta in Brazil.

Typical flavor that adds body to roast-and-ground blends and is the base of instant coffees.

3



Small growing area with high plateaus and river cut gorges. Small farms and estates, with a higher ratio of washed coffees in the latter although naturals dominate.

Consistent aroma and taste with good balance between body and acidity.



4



Very mountainous, with hand labor, small family farms and increasing density of planting. Highest ratio of pulped naturals in the country although naturals still far ahead.

Good body, acidity and sweetness in high grown and pulped natural coffees.



9



High savannah with large high-tech farms that are mechanized from planting to harvesting and fully irrigated using modern technology.

Balanced body and sweetness with low typical acidity.



10



Central highlands with intense use of selective harvesting by mostly small growers who produce the highest percentage of washed coffees of any region in the country.

Medium body with distinct acidity and natural sweetness.

5



Mountains in the south and high savannahs in the north, quite similar to adjoining Sul de Minas. Nearly 100% naturals with only a little pulped natural.

Balanced body and acidity, with excellent natural sweetness.



6



Small to mid-sized, often mechanized farms on rolling hills. Naturals, expect for pockets of pulped naturals in the western portion.

Low acidity, moderate body and light sweetness.



11



High-density-planting small-scale farming on relatively flat areas with technology progressively adopted to the least prone high latitudes of the southernmost coffee state in Brazil.

Medium body with distinct flavor, low acidity and fast sweetness.



12



The second largest Conilon growing state: small farmers and traditional technology on flat tropical areas.

Typical flavor that adds body to roast-and-ground blends and is the base of instant coffees.

Minas Gerais

São Paulo

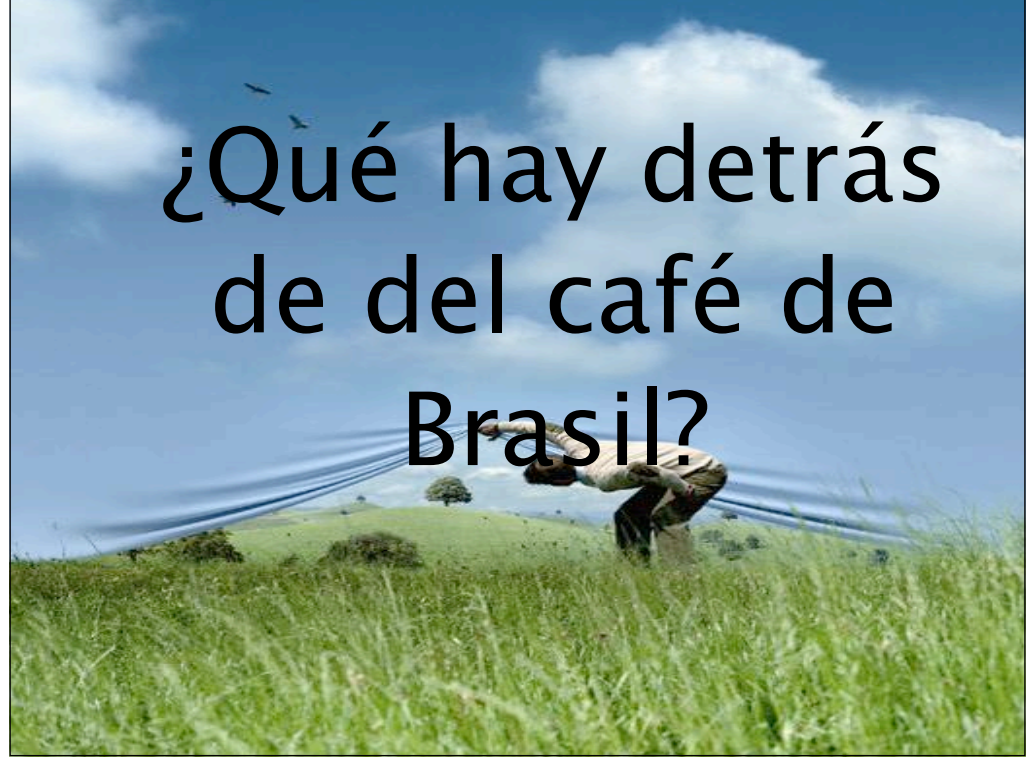
Espírito Santo

Paraná

Bahia

Roraima

¿Qué hay detrás
de del café de
Brasil?



Programas de Qualidade



Certificaciones y Sustentabilidad



QualidadeCertificada











Gracias!!!!

