

Brazil

SAMBA



An array of soils, climates, and temperatures in Minas Gerais, Sao Paulo, and Cerrado regions contribute to this coffee

Brazil is the largest producer of coffee in the world. With such diversity, the range of coffee that it produces is vast – from small holder farms to huge estates. Soils, regional climate and temperatures make great growing conditions.

Brazil has worked hard in recent years to promote itself as a sustainable producer, and has laws that require a minimum of 20% of any farm to be protected habitat for the flora and fauna that calls Brazil home. Much of the coffee comes from Minas Gerais, Sao Paulo or Cerrado regions. Varietals lean towards a mix of the traditional mundo novo, Bourbon and Catuai to the newer improved versions such as Arara, Catucai or IAC125.

Cherry is collected and processed in Brazil at farm level, including dry milling. Beans are then stored in large wooden silos to allow the moisture to homogenise through the lot. Once this stage is completed the beans are cupped, scored, and sent to the warehouse facility for SMC. Here they are stored in RFID tagged lots, which disable the forklift if the designated lot is not scheduled to be moved, guaranteeing the quality received is the quality chosen.

The coffee undergoes a further cleaning and colour/laser sorting before being bagged for export.

<i>Country</i>	Brazil
<i>Altitude</i>	900 - 1100 masl
<i>Varietals</i>	Mixed
<i>Processes</i>	Natural
<i>Harvest</i>	May - August