Specialty Coffee Export Company of Colombia

Exporter code	OIC 3415	CENTRAL COLOMBIA CIC INTERNACIONAL	NIT: 1007475288 - RUES : 216161	2025

Specialty Coffee . www.exportandocafe.com

Codigo	Product	Region	Process	Variety		SCA	Profile		Availability/Kg
COP-001	Pink Bourbon	San Adolfo - Huila	Honey with Anaerobic fermentation	Pink Bourbon	10-12%	86+	Red fruits, honey, floral, with medium-high acidity and medium body, balanced and pleasant.		200
COP-002	Bourbon Natural	San Adolfo - Huila	Natural with Anaerobic fermentation	Pink Bourbon	10-12%	86+	Intensely sweet, with notes reminiscent of cherries and blackberries. The palate is reminiscent of sugarcane juice, wine, and red fruits, with a soft cocoa finish.		0
COP-003	Papayo	San Adolfo - Huila	Honey with Anaerobic fermentation	Papayo	10-12%	86+	Notes of stone fruit, mango, yellow fruits, along with a touch of red fruit, offer a juicy body, medium-low citric-lactic acidity and a citrus aftertaste.	**Price/Kg USD - GREEN**	120
WIL-002	Bourbon Ají	San Adolfo - Huila	Natural	Bourbon Ají	10-12%	86,75	Intensely sweet, with notes reminiscent of cherries and blackberries. The palate is reminiscent of sugarcane juice, wine, and red fruits, with a soft cocoa finish		35
LRS-004	Gesha	San Adolfo - Huila	Honey with Anaerobic fermentation	Geisha	10-12%	86,25	Chocolate, lemon, blueberries, blackberries, nuts, floral, caramel.		0

The minimum order quantity for conventional or **regional/blend coffees is 60 kg**, **and for specialty coffees, it is 60K, ggreen coffee./50K, Roasted Coffee**. Prices may vary based on the market exchange rate (US dollars). A 2.99% bank fee will apply. To process your order, we require a 50% down payment of the total value. The remaining 50% must be paid upon presentation of the FedEx shipping waybill. The final value includes direct shipping to your business through our logistics partner, FedEx. Any import requirements beyond our scope must be handled by the importer with the support of FedEx and local customs authorities.

CONVENTIONAL COFFEE

Code	Variety	Quality Standard	Process	Región	Humidity	SCA score	Profile		Availability/kg
KING UGQ	Caturra/castillo/ Catimor	UGQ	Washed	San Adolfo	11-12 %	84	Sweet panela almonds sugarcane juice, citrus, Chilean grape medium citric acidity, low residual body.	**Price/Kg USD - GREEN**	1000

Published prices include shipping costs to your business.
We deliver green coffee in jute sacks, including a Gaimpro bag.
Roasted coffee is delivered in 50-kilogram boxes of whole beans.
If you require custom packaging or generic packaging per pound, costs may vary.