



# Brazil Chocola

ブラジル ショコラ

## Recommendation

**Chocolate flavor with good body and sweetness**

Nowadays brazilian coffee is very important for blend coffee in terms of flavor and stable supply. Chocola will bring you those important factor of your Brazilian coffee and it's famous in japanese market.

Please try some combination with sweets and/or Latte menu.

## Origin of Chocola

Chocola made from selected beans with typical flavor produced by 20 estates who is member of Santo Antonio Estate Coffee Group.



Altitude : 950m~1,200m  
Variety : Mundo Novo, Catuai, Catucaí  
Harvest : May-Sep

## Cupping Note

**Rich Flavor, high quality sweetness**

Nutty, chocolate, fruity  
Clean and nice astrigency



## Tasty Science

**Maturity** ★★★★★  
**Fat** ★★★★★  
**Pesticide** No detection



## Brazil Chocola #2 S16/17/18

### General Information (2015)

Altitude : 950m~1,200m

Coffee Area : 5,000ha (20 farms in total)

variety : Mundo Novo, Catuai, Catucaí

Precipitation : Ave. 1,600mm

Harvest : May-Sep

### How to make Brazil Chocola #2 S16/17/18

#### At farm side

- 1) Harvest by hand
- 2) Pre-cleaning
- 3) Drying by machine

#### At drymill

- 4) Hulling
- 5) remove foreign material
- 6) Screen sorting
- 7) Density sorting
- 8) Electric color sorting
- 9) Blend