



Green Bean Specification Sheet		Yunnan - China	
Arabica Beans on Sale		Premium	Standard
Grade		AA	A
Screen Size		≥17	Mixed (>13)
Total defects per Kg (Max) or 3 defects per 300 grams		≤ 8.60	≤ 15.1
Bean shape and size		Oval smooth, ≥ 6.7mm	Mixed
Raw Bean Color		Bluish green	Green
Odour		Clean	Clear
Roasting Aspect		Even and clean cup	Mixed
Cup Quality		Good to fine	Good
Minimum Order (60Kg bags)		300	300
Sales Price FOB Port		Offer/Quote	Offer/Quote
Location - Geography	<p>Approximately 80% of Chinese coffee originates in Yunnan Province where the climate, weather and terrain are ideal for growing. Simao Arabica coffee is produced in Puer and Xishuangbana, in the southeast quadrant of Yunnan Province, the most favorable place for growing fine Arabica coffee. The growing area covers the region between lat.21° 10' to 24° 50' and long. 99° 09' to 102° 19', straddling the Tropic of Cancer. Coffee trees grow in idyllic highland areas at altitudes between 1,000 and 1,580 meters. The soil is fertile and the average annual temperature ranges between 15° and 22°C. Relative humidity between 76 to 85% is compatible with an annual sunshine rate of 43 – 50%. Abundant rainfall, annually between 1,100 and 2,780mm, minimum seasonal climate differences and a significant day to night temperature difference are conducive to the growth of coffee rich in aroma and flavor.</p>		
Elevation	1,000 – 1,600 meters	⇒ Harvest	November to March
Growing Area	Southeast Yunnan, China	⇒ Availability	December to April
Varieties	Catimor (hybrid varietal, tree rust resistant)	⇒ Processing	Picked by hand, wet processed
Flavor	Light to medium body and acidity. Good clean coffee.	⇒ Drying conditions	Sun-dried on cement beds, above ground
Growers	Farms range from small to 5,000 acres, including state run farms.		
Points of Interest: environmentally and Ecologically friendly coffee production	<p>Growers devote and promote the development of ecological coffee plantations and environmental protection, improving plantation ecological conditions to maintain the sustainable development of their coffee industry in Puer and Xishuangbana. Indigenous methods are employed to avoid the use of pesticides and agrochemicals, organic fertilizers instead of chemical fertilizers are applied, coffee pulp and parchment husk is used as compost which helps conserve soil fertility. Combined, this leads to production of fine washed Arabica coffee all the while consistently conserving quality.</p>		
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