

# *The unique Profiles of Ecuador*

Three farms, three profiles,  
one famous producer





All coffee produced at our farms is **Juan Peña Certified**. This means that we control all processes from the **Genetic Bank** where only second generation seeds are maintained, to growing techniques that include the most technically advanced soil enrichment practices in the world, to post harvest processing honed over years of experimentation, to the most advanced dry-mill equipment and management in Ecuador, to Cafexporto's professional logistics team that brings our coffee to your door..

## VARIETY

# Chito Blend

We are excited to introduce this year's Cafexporto Blend, marking our fourth consecutive year of delivering this exceptional product. Every year, our Cafexporto control team is eager to ensure the consistent quality of each bean that goes into this blend.

This consistency is achieved thanks to the commitment of the producers behind the blend. All of them hold the Juan Peña certification, which guarantees the tracking of every kilogram of coffee from all farms through all our processes, as if it were from our farm at Hacienda La Papaya. These producers receive continuous training, following established processes and protocols. In addition, we provide them with top-quality inputs to ensure they maintain the highest standards. Once harvested, their coffee is processed and packaged at our facility, ensuring excellence at every step.





## **A Balanced Journey from Farm to Cup: The Perfect Blend**

The blend is primarily sourced from three regions in southern Ecuador, and some of the producers that handle varieties such as: Sachimor, Caturra, SL 28, Catimor, Castillo.

We have consistently observed that certain producers offer superior flavor characteristics in their batches, while others excel in acidity and body. As a result, we have maintained a careful balance of these flavors to create a solid blend.

Much of the final production 96% is from the Chito-Zamora Chinchipe region with producers such as Leodan Alverca (30%), José Jiménez (11%), Pablo Guerrero (20%), Nazario Zurita (8%), (12%) and Luis Polinario (15%).



## PROCESS

# Washed

The Washed Process (Lavado) is a hallmark of Ecuador's coffee culture, particularly at CafExporto farms such as **Hacienda La Papaya, Yacuri, and Yunguilla**. This method is designed to highlight **clean, floral, and transparent flavor profiles**, allowing the intrinsic qualities of each **variety and origin** to express themselves clearly in the cup.

### Selection and Sorting

The process begins immediately after harvest with **selective picking of ripe cherries**. Each lot is hand-harvested, often over multiple passes, to ensure only optimal cherries are collected.

After harvest, a **floatation and density sort** is performed to separate defective or immature cherries. This ensures uniform fermentation and a balanced cup.

**Pulping (Depulpado)** - Once sorted, the outer skin and pulp are removed using **manual or electric pulping machines**, calibrated to minimize mechanical damage to the parchment. This stage leaves the coffee covered with its mucilage layer—rich in sugars and pectins essential for fermentation.

**Washing and Rinsing** - After fermentation, the parchment is washed in **clean Andean spring water**, ensuring complete removal of residual mucilage and organisms .

This step is critical to achieve the **clean cup and brightness** characteristic of our washed coffees, in alignment with **SCA quality standards** for physical and sensory uniformity.



## Drying (Secado)

Drying represents one of the most sensitive and decisive phases. It is carried out under controlled conditions, typically between **9 to 18 days**, depending on weather and altitude.

Producers employ raised **African beds** or **mechanized drying rooms** equipped with **temperature and humidity sensors**—part of CafExporto's **automated drying room management system**.

This ensures a stable **moisture content between 9–11%** and **water activity below 0.70**, safeguarding shelf life and flavor integrity.

Some smaller farms dry their coffee naturally under the sun, while others use enclosed solar dryers for greater control and consistency.





## PROCESS

# CafExporto Dry Mill

At CafExporto, precision defines every step of our process. Each lot is **cupped and approved before it even enters our facility**, ensuring only coffees that meet our standards proceed to dry milling. Once inside, every lot becomes part of **our continuous quality** control program, where it is sampled multiple times throughout processing and again after shipment to guarantee consistency from origin to arrival.



- **Mechanical Classification:** Sorting by bean size and shape through calibrated sieves.
- **Air Purification:** Removal of light materials and impurities using airflow separation.
- **Densiometric Table:** Sorting by density to separate high-quality beans from less dense material.
- **Optical Scanning:** Color-based defect removal, detecting green, over-dried, or inconsistent beans.
- **Manual Selection:** Final hand-sorting by trained staff to ensure perfection before packaging.



## THE FARM

# Chito Community

## *Zamora Chinchipe Province, Ecuador*

Cosmel Merino represents the community of coffee producers in Chito, Zamora Chinchipe (1543 MASL) which is located in extreme southeast Ecuador, adjacent to the Peruvian border. The farms in this area are owned by families, with 70% of them led by the male of the household & the other 30% by the female. The average size per farm is 4 acres.

Currently there are **55 coffee producers in the community**, most of whom are very poor and live virtually off the land they cultivate. To date, they have not had a responsive market for their coffee which has been sold only in Ecuador's national market.

This is one of the several communities that Cafexporto “found” during the 2021 harvest. CafExportois making an investment of giving seeds of new varieties (typica mejorada & sidra) and introducing fertilization and better growing practices to poor communities with potential of growing excellent coffee.

**Chito is a highly productive zone** with a long history of coffee grown in the area. This sector produces approximately 1.5 million pounds of coffee a year. With the recent, new plantings this zone expects to produce an additional half a million pounds in three years. Due to the favorable climate, Chito expects to **produce good quantites of specialty coffee in the future and to use CafExporto to help establish a market.**

# Lot [SG-1453] REF#5 Chito Community Blend Washed



**Sample type** Offer  
**Weight** 150 g  
**Sample Weight** 0 g  
**Note**  
**Origin**  
**Status** Accepted

## Sensorial Analysis - QC-2903 - 2025-09-30 09:05 (Cafexporto Coffee Lab)

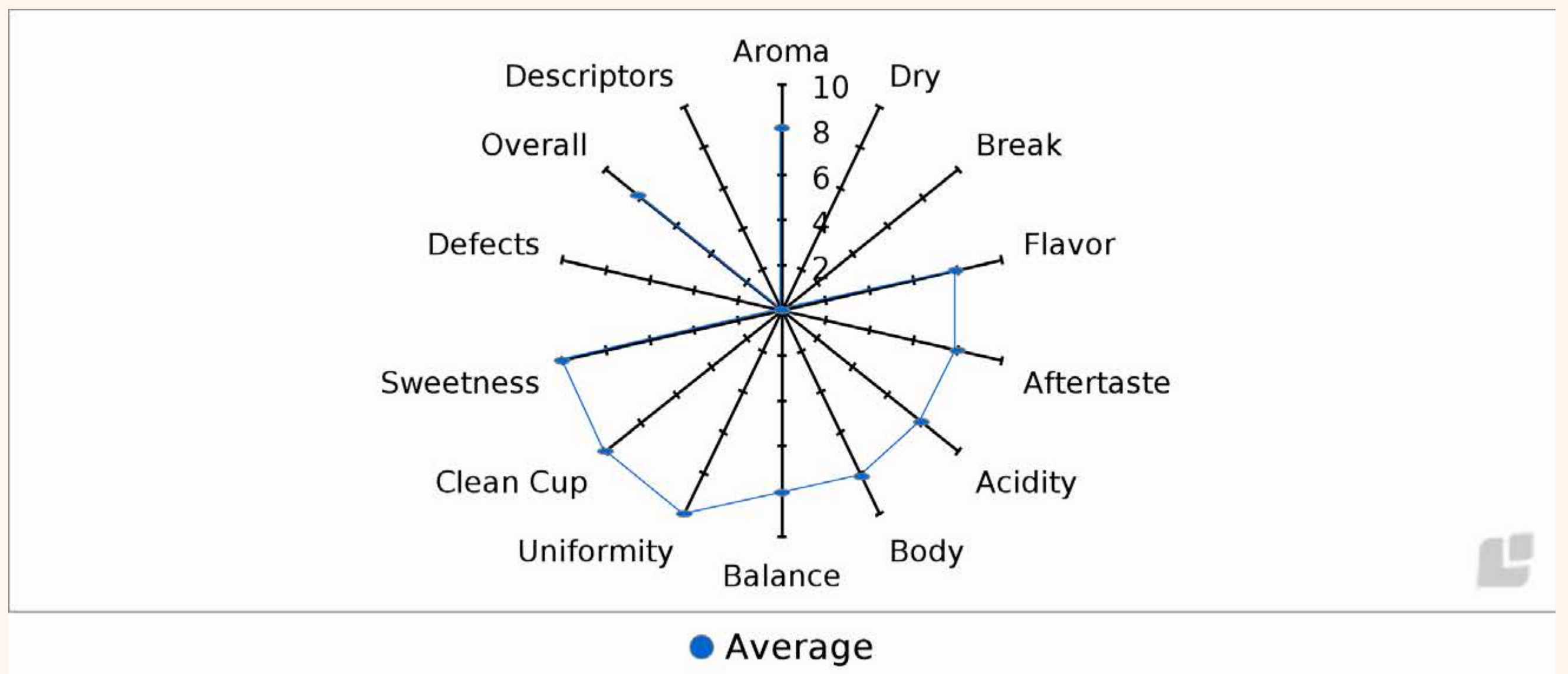
Average	86.33	Min (Value between average and lowest score)	-0.33											
Max (Value between average and highest score)	0.42	Number of results that are taken into account for the average value	3											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.08	0.00	0.00	7.92	8.00	7.92	8.17	8.08	10.00	10.00	10.00	0.00	8.17	0.00	86.33

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

(+) Almond, Brown Sugar, Chocolate, Citrus Fruit, Nutty, Sweet



## Physical Analysis - QC-2938 - 2025-10-06 12:46

Moisture of beans	11.7	Group 1 Defects	0
Group 2 Defects	0		

# Link Library

Discover our farms, coffees, and projects below (Click or tap to learn more.).



Chito Community  
Photo Gallery



CafExporto Video



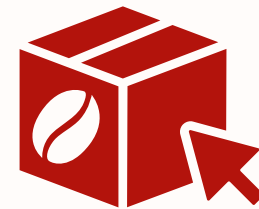
CafExporto  
Foundation



Genetic Bank



Quality Control  
& Culture



Ordering Process

[www.cafexporto.com](http://www.cafexporto.com)



cafexporto

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