



GRAN-D SPECIALTY COFFEE GROWERS
GREEN COFFEE 100% COLOMBIAN



ABOUT US

We are a family business that grows coffee in Colombia and exports our highest-quality beans to international markets.

From Seed to Export!





PROMISE VALUE

Each bag of our coffee offers a unique experience and directs extraordinary sensations to your palate, thanks to our varieties, processes and origins.



GREEN COFFEE

Our high value comes from our constant desire to produce the best green coffee in Colombia. This desire is where the magic happens—this is where we can connect with the Colombian countryside. Sowing and harvesting the best green coffee, which is exported from the field directly to your home.

Each and every green coffee bean is single origin, hand selected and carefully inspected by our pickers. We make every effort to produce the best green coffee in the region.





GEISHA WASHED



CATURRA WASHED



NATURAL TABBY



CASTILLO WASHED



PINK BOURBON



NATURAL BOURBON



YELLOW BOURBON



PACAMARA



SUPREMO





FROM SEED TO EXPORT



GROWING

Our farms typically produce four different quality types:

- a) Specialty Coffee Selection (microlots)
- b) Regional Coffee Selection
- c) Standard Coffee Selection
- d) Regular Coffee Selection



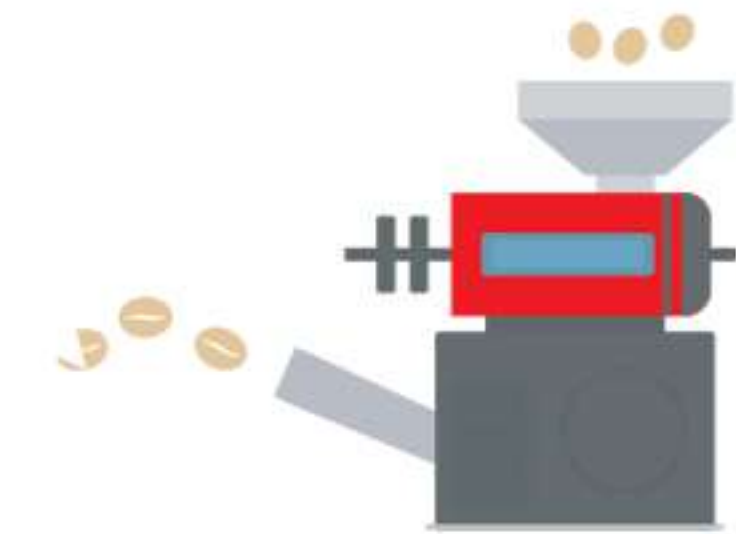
HARVESTING

After a day's harvest, the coffee cherries are brought to the farm's wet mill where flotation separates the different quality types. Floaters are removed as these lower-quality beans are not destined for export. The cherries that sink to the bottom move on to the cherry selection tables where 100% ripe cherries are separated from 80-100% ripe cherries.



PICKING CHERRIES

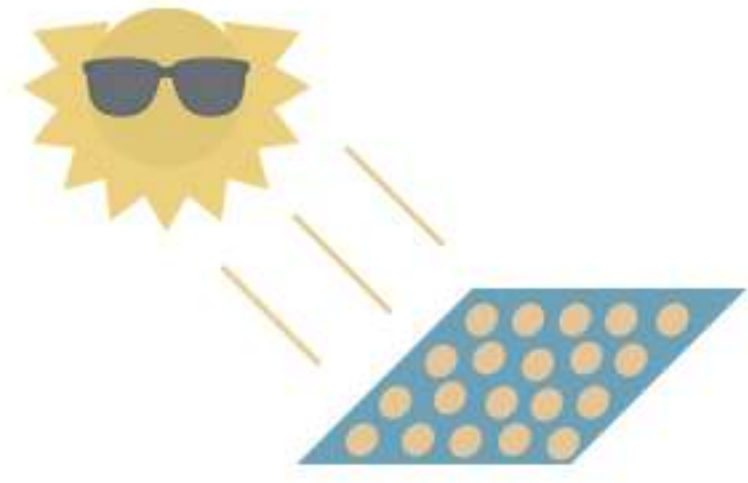
This is where the first separation between Specialty Coffee Selection (100% ripeness) and Fine Selection (+80%) starts. The cherries are manually selected on picking tables before moving on to the pulping step.



PULPING CHERRIES

The different batches are pulped separately. The outer skin and pulp of the coffee cherry (the "mucilago") are removed, which leaves the inner bean ready to be sun dried.





SUN DRYING

That same day, the washed coffee beans are moved to raised beds to naturally dry in the sun. By moving around the raised beds, the coffee beans dry in a soft and homogeneous way. After eighteen to twenty days, the beans reach the desired moisture of 12.5% to 13.5%.



MILLIN THE BEANS

The beans move on to the milling process for shell removal and classification. Based on the cupping results of every single lot, our experts decide whether a lot belongs in the Specialty Coffee Selection or in the Fine Selection.



PACKAGING

The beans are packed in jute bags that are labelled with their corresponding export tag. The bags are customized and carefully protected for transportation.



EXPORTING

The pallets are sent to a seaport and loaded into a container. Lastly, the Colombian Coffee Growers Federation inspects, certifies and authorizes the export of our beans.





BAG GRAN D



1. GranPro lining for hermetically sealed storage



2. Jute bag marked with the country of origin



3. Coffee information at the bottom of the bag.

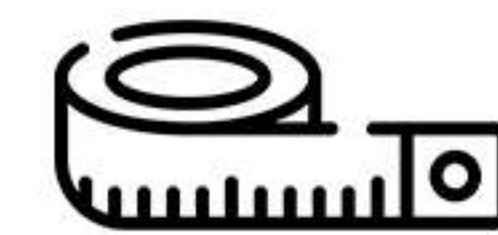


4. Customized coffee bag





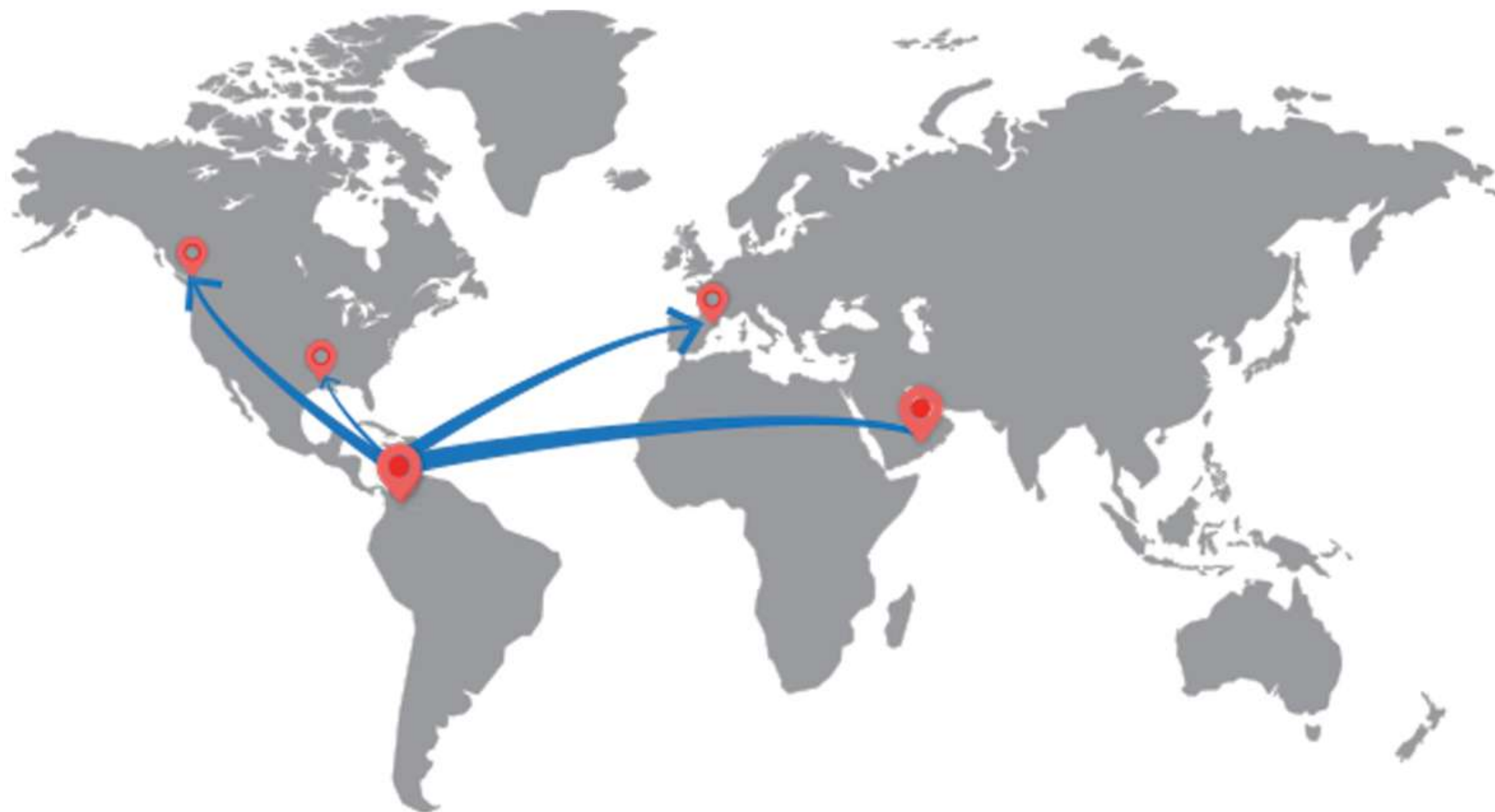
PRESENTATION



15 KG	40 X 70 CM
30 KG	60 X 75 CM
70 KG	90 X 70 CM



CONTACT



Mobile +1 (778) 953 - 3400 , Canadá /
canada@grandspecialtycoffee.com
Mobile +57 (313) 376 - 6415 , Colombia /
Colombia@grandspecialtycoffee.com



WWW.GRANDSPECIALTYCOFFEE.COM



Dubai



Riyadh



kuwait



Qatar