EL DULCE ORIGEN

HIGH-ALTITUDE SPECIALTY ARABICA

Specialty Green Coffee Beans Wholesale

Technical Sheet

Premium high-grown specialty arabica green coffee beans from Ecuador. Sourced from altitudes above 1,200m. Ideal for specialty roasters seeking clean, bright acidity and reliable bulk supply.

- Altitude: 1,200m to 1,800m above sea level
- High-grown arabica (Bourbon, Typica, Caturra)
- Standard 60kg jute bags with GrainPro liners

TECHNICAL SHEET

VARIETY	Specialty Arabica: Bourbon, Typica, Caturra, and Castillo.
FERMENTATION	Traditional Washed or Honey process with controlled mucilage removal.
MOISTURE	11.0% to 11.8%, measured before milling.
PHYSICAL FORMAT	Specialty green coffee beans (screen size 15/16+).
SENSORY PROFILE	Clean cup, bright citric acidity, medium body, notes of cocoa, caramel, and citrus peel.
SHELF LIFE	12 months when stored in cool, dry conditions with GrainPro lining.
PACKAGING	60 kg jute bags with inner GrainPro protective liners.

HIGH-ALTITUDE TERROIR & COMMUNITY SOURCING

Our specialty green coffee beans are sourced from smallholder farming communities located in the high-altitude Andean regions of Ecuador. Cultivated in rich volcanic soils under diverse shade canopies, these crops benefit from slow maturation due to cold mountain nights. We work closely with local associations to establish fair-trade practices, ensuring stable margins for farmers while enforcing strict physical sorting and moisture standards during the dry milling phase.

SPECIALTY COFFEE WHOLESALE MOQ & LOGISTICS

We supply green coffee beans to roasters and green importers worldwide. The standard minimum order quantity (MOQ) for commercial shipping is 1 pallet (10 to 12 bags of 60 kg). For larger industrial buyers, we consolidate Full Container Loads (FCL) of up to 275 bags shipped from the Port of Guayaquil.

FOOD SAFETY & QUALITY COMPLIANCE

All exported coffee complies with strict food safety regulations. We run regular pesticide residue screening and physical grading to ensure the screen size is uniform and free of primary defects. Bean moisture is locked below 11.8% to guarantee stability and prevent mold formation, aligning with European Union phytosanitary standards for import.

Direct B2B export from Quito or Guayaquil