

Wholesale Green Coffee Microlots Ecuador

Technical Sheet

Sourced from high-altitude estates across the Ecuadorian Andes. Single-variety lots (Sidra, Typica Mejorada) with complete farmer traceability. Custom fermentation profiles available.

- Single estate traceable to farmer lot
- High-grown varieties (Sidra, Typica Mejorada, Bourbon)
- Vacuum sealed or GrainPro 60kg bag packaging

TECHNICAL SHEET

VARIETY	Single estate varieties: Sidra, Typica Mejorada, Yellow/Red Bourbon.
FERMENTATION	Controlled fermentation (Washed, Natural, Honey, or Anaerobic) with temperature logging.
MOISTURE	10.5% to 11.5%, stabilized under shade drying.
PHYSICAL FORMAT	Green arabica coffee beans, export grade (screen size 15+).
SENSORY PROFILE	Vibrant cup profile, high acidity (malic/citric), distinct notes of stone fruits, floral jasmine, and long sweet finish.
SHELF LIFE	12 months when stored in original vacuum-sealed or GrainPro liners under stable temperature.
PACKAGING	60 kg jute bags with GrainPro liners, or 10-20 kg vacuum-sealed boxes for nano-lots.

MICROLOT ORIGIN & FARM-LEVEL TRACEABILITY

Our green coffee microlots are sourced directly from selected family-owned estates in the high-altitude Andean valleys of Ecuador, where altitudes range from 1,400 to over 2,000 meters. We partner with individual growers on a direct-trade basis, ensuring vertical control from harvesting to export preparation. Each microlot represents a single estate, single variety, and single harvest date. We track the agricultural inputs, soil status, and fermentation details. Post-harvest sorting is managed at our processing center to ensure the physical classification meets specialty export standards.

MICRO-ROASTER VOLUMES & PROCUREMENT PROCESS

We understand that specialty coffee roasters require flexible supply chains for limited-edition coffees. Our microlot MOQ starts at 1 bag (60 kg) for roasters looking to evaluate direct imports. We provide express air samples for sensory validation in your lab.

FOOD SAFETY & PHYTOSANITARY CONFORMITY

We strictly enforce physical and chemical safety standards for all green coffee exports. Our quality control team measures moisture levels dynamically during shade drying to keep values below 11.5%, preventing fungal growth (*Aspergillus ochraceus*) and the formation of Ochratoxin A. Each export batch undergoes phytosanitary inspections by Agrocalidad and complies with European Union Maximum Residue Limits (MRL) for pesticides and heavy metals.

Direct B2B export from Quito or Guayaquil