

CARIBMED GLOBAL
VENEZUELAN SPECIALTY GREEN COFFEE
PRODUCT CATALOG – EXPORT SEASON 2026

1. ORIGIN & SUSTAINABILITY



Origin: Venezuela
Region: Barinas (Piedemonte) – Trujillo (Sierra)
Altitude: 900 – 1,450 masl
Harvest Period: 2025 – 2026



2. TECHNICAL SPECIFICATIONS



Variety Composition

- 60% Caturra / Catuai
- 40% Castillo-type selection

Physical Analysis

- Process: Grade 2 Washed
- Moisture Content: 11.0% – 11.8%
- Water Activity: < 0.60 aw
- Screen Size: 85% above Screen 17
- Density: > 700 g/L

3. SENSORY PROFILE



Our regional lot reflects the complexity of the Venezuelan Andean foothills.

SCA Score: 82.1 – 84.99 points (Specialty Grade)

Aromatic Notes: Dark chocolate, panela and delicate floral notes

Flavors: Rich caramel, toasted nuts and ripe red fruits

Acidity: Bright citrus acidity

Body: Medium-high silky body

4. POST-HARVEST & PACKAGING



Processing: Traditional washed process with controlled fermentation stages (18–24 hours).

Drying: 100% sun-dried on traditional patios and raised African beds.

Export Packaging: 60 kg heavy-duty jute bags equipped with high-barrier inner liners (GrainPro style).

COMMERCIAL CONTACT & LOGISTICS

Company: CaribMed Global

Supply Chain: Caribbean Origin • European Delivery Hubs