



Fino Pichilingue

Quality - Taste Notes



mandarine, salty cashew, melon



summer fruit salad, caramelized apple, pop corn

1.38

gr/bean
Bean size

44%

Well fermented
beans

24%

Semi fermented
beans

0%

Defects

120°C

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: EETP-801
(4% lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: horizontal
boxes

Pre-drying: 24h; 4 cm

Drying: 8 days on wooden beds

Generals

Producer: INIAP

Coordinates: 00° 32' 36.15" S 79°
20' 34.29" W

Availability: ~12 MT/year

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