

Coffee Absolute Salvador

Coffea arabica L.



Gourmand
Roasted



Botanical family : Rubiaceae
Method of culture : Traditional
Part harvested : Roasted beans

CAS TSCA : 8001-67-0
INCI : Coffea arabica seed extract

Specifications

Method for obtaining : Ethanolic extraction
:
Appearance : Dark brown viscous liquid
Constituents : Fatty acids, diterpenoids, caffeine 0,3% on average

Harvest period

J F M A M J J A S O N D



Our coffee takes the form of a small, bushy shrub and is grown between 1,000 and 1,500 meters' altitude on the volcanic range south of El Salvador. Located between the Tropic of Cancer and Ecuador, the volcanic soils of El Salvador produce very aromatic beans. Our absolute, the product of one of the finest coffees, *Coffea arabica* L., has a powerful, enveloping smell characteristic of freshly roasted coffee. In the middle of spring, the coffee tree produces white flowers with a jasmine fragrance. The mountains, when covered with these white blooms, make a magnificent sight. It is not until November that the first red fruits of the coffee tree (called "cherries") appear. Their centers contain two seeds, or "beans," surrounded by a mucilage and fleshy skin. From January to April, the cherries are stripped from the branches: The mature cherries are the ones selected to undergo a variety of processes, including roasting. These roasted beans are what we use to create our exquisite coffee extract. A veritable explosion of rich pleasure, our coffee absolute, with the characteristic notes of freshly roasted beans, reveals a dry woodiness tempered by cereal and vanilla notes. The olfactory intensity and complexity of our absolute sets the sense ablaze.

At the time of harvest, the cherries of different maturity stages coexist on the same branch of the coffee tree. The green and red cherries are then separated in water based on their differing densities before being dried. Immature cherries are removed from the production process, because they can significantly alter the coffee quality. The red cherries are taken to processing units, called *beneficio*, to be wet processed, meaning washed, pulped, and cleaned of the mucilage. The resulting beans are then sun-dried for two weeks in patios. The beans are next stripped of their membranes before being roasted. Then they go through many additional processing steps and filtration stages developed in our research and development laboratory to create our *Café Sublime* absolute.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



ALBERT VIEILLE

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