

Coffee El Salvador

Coffea arabica

ABSOLUTE

ALBERT VIEILLE ADDED VALUE

This exceptional product, this sublimated coffee with warm and reassuring notes, is the result of an R&D development. We transform into an absolute the beans turned into vegetable oil by our partner producer.

ABOUT COFFEE

Coffea arabica has a delicate, fragrant flavor that has led to its becoming the world's most widely cultivated coffee species. There are over twenty natural varieties of *C. arabica*, including Mocha, Typica, and Bourbon.

The coffee beans used in our absolute come from high-altitude plantations on the volcanic chain of southern El Salvador. Situated between the Tropic of Cancer and the Equator, the coffee trees enjoy consistent sunshine throughout the year.

The harvest season only lasts a few months and the crop is harvested by hand. The harvesters handpick the coffee cherries by stripping the branches. The cherries are then sorted so only the red ones remain; they then undergo washing, depulping, and mucilage removal. The resulting beans are then dried for two weeks on sunny terraces until they reach a moisture content of 12%, at which point they are roasted.



These applications are given for information only

THE FRAGRANCE

Arabica coffee absolute is generally used in the base note of chocolate or vanilla accords. It is also used in tobacco or leather accords to give them a more intense and natural facet.



GOURMAND
Warm rostaed smell



91 kg
of roasted coffee
beans

Pressing, filtration
& ethanolic
extraction
 $\eta = 0,7\%$

1 kg
of absolute



Harvest calendar

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

Traceability

Country

Region

Cultivated plots

OLFACTORY PROFIL

Gourmand, warm roasted smell,
walnut, powdery, coffee-like.

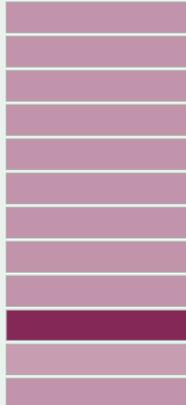
Head

Heart

Base

TENACITY

1 hour
2 hours
3 hours
6 hours
1 day
2 days
3 days
4 days
1 week
2 weeks
3 weeks
1 month



* Tenacity of characteristic notes

GLOBAL DATA

CAS TSCA: 8001-67-1

CAS EINECS: 84650-00-0

EINECS : 283-481-1

FEMA: /

FDA: 182.200

CoE: 148n

INCI: Coffea arabica seed extract

Resource: Cultivated

Processed plant part: Fruits

Transformation process: Ethanolic extraction
of the purified vegetable oil

Appearance: Dark brown viscous liquid

Main constituents: Fatty acids, diterpenoids,
0,3% caffeine on average



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