



Brazil Mogiana NY2 SS FC sc 17/18

Item: BR-1101

Commercial

Descriptors: Dark chocolate, brown sugar, ripe red fruits, sweet citrus.
Acidity: Medium, citric
Body: Medium

Score:

83,00

Region: Sao Paulo, Minas Gerais

Sub-region: Mogiana

Variety: Various

Processing: Natural

Size: 17/18

Crop: 24/25

Package: Jute

Brazil is the largest producer of coffee with a share of about 40%. The main coffee-producing states are Sao Paulo, Minas Gerais, Espirito Santo and Bahia.

The coffee industry in Brazil is very developed, both technologically and scientifically. Most of the coffee varieties grown in Brazil were created or adapted to local conditions by the Institute of Agronomy of Campinas (IAC). Arabica and conilon are grown in Brazil. The peculiarities of coffee growing and processing vary from region to region.

Brazil uses its own coffee grading system:

1. By the number of physical defects in a 300-gram sample. Designated as NY2, NY2/3, etc. The lower the number after NY, the fewer defects.
2. By bean size. The most common are 17/18 and 14/16.
3. By cup quality. The cleanliness of the cups and quality of the taste profile assessed separately. The most common are SS FC, SS GC.

Mogiana is one of the oldest coffee-growing regions in Brazil. The region is named after the Companhia Mogiana, who owned the railways that traversed the mountainous coffee regions. The train line was known as "The Coffee Train" for its role in facilitating early coffee production and exportation.

Mogiana is a valley region that runs along São Paulo's border with Minas. The region has a long history of growing coffee, which dates back to the 1800s. Today, more than 1 million bags of coffee are grown in the Mogiana Valley annually.

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