



HONDURAS

Stock: Out of stock | **Categories:** [Honduras](#) |

ADDITIONAL INFORMATION

Bag Size	69 Kg Bags
Grade	HG EP Rio Bonito
Farm/Cooperative	COHORSIL (Cooperativa Cafetalera Siguatepeque Limitada)
Location	RPM New Jersey
Contract	P115866/1
Altitude	1,000+ M
Processing	Fully Washed
Varietals	Bourbon, Catuai, Caturra, Typica
Harvest	November - April
Cupping Notes	Mild Acidity, Medium Body, Brown Sugar, Dark Chocolate, Roasted Nut
Record Id	335941.0
Region	Comayagua

Founded in 1980, COHORSIL (Cooperativa Cafetalera Siguatepeque Limitada) initially supplied agricultural goods, expanding to offer credit systems and technical support. Starting in 2000, they became coffee exporters and now aid smallholder farmers with loans, training, and services, to promote stable and resilient livelihoods. The producer partners at COHORSIL carefully handpick coffee cherries that are then processed at their central wet mills. Cherries are floated to remove impurities and after pulping, coffee ferments for 18 hours. Then, the coffee is laid out to dry uniformly, for consistency. In most cases, further drying occurs on rotating Guardiola dryers. After, the coffee beans are pushed through density grading channels to separate beans by density to

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ensure quality.

High Grown (HG) accounts for beans that are cultivated between 1,070 to 1,200 meters above sea level. The increased altitude and cooler climate conditions lead to a slower ripening of coffee cherries, resulting in beans with greater density.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.