



NIF: B75321943

TECHNICAL DATA SHEET – GESHA HONEY – FINCA LA PALMA

GENERAL INFORMATION

Producer : Yeimy Loaiza
Farm : La Palma
Location : Pueblo Rico, Risaralda – Colombia
Altitude : 1,800 – 1,950 msnm.
Variety : Gesha
Process : Honey
Harvest : Selective manual – October- December 2024
Disinfection of the cherry with ultraviolet light.
Drying : 20 days on raised beds under controlled shade and finished with mechanical drying at 38 degrees Celsius.

HONEY PROCESS

- Aerobic fermentation in cherry: 240 hours.
- Pulped without washing.
- Slow drying with mucilage attached.
- Temperature and humidity controlled throughout the process.

SENSORY PROFILE (SCA cupping score: **88.25**)

Fragrance/Aroma : Jasmine flower, roses, vanilla
Flavor : Peach yogurt, vanilla, strawberry, guava, and lemongrass
Acidity : Citrusy and bright (lemongrass)
Body : Silky and clean

LOGISTICAL INFORMATION

Availability: Immediate
Packaging format: 24 kg boxes, vacuum-sealed in GrainPro bags
Current stock: Limited microlot

AVAILABLE DOCUMENTATION

- Certificate of Origin (ICO)
- Phytosanitary Registration