

MUSO CAFE



COFFEE

COMPANY



A company specialized in specialty and gourmet coffees, with beans produced by small rural producers located in Brazilian states with wide experience in coffee cultivation, who value quality in the selection of the beans, with specialized and standardized roasting, thus resulting in a high standard product.



Special grain with 80 points, outstanding sensory notes: fruity, chocolate, almonds, and vanilla. Specialized roasting and standardized technology.

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PRODUCTS

NCM 0901.11.10



Special Classic 100% Arabica coffee, variety of the catuai 785 bean, medium light roast. Presentations: 250g and 1kg packaging for coffee, ground and beans.

Special Intense 100% Arabica coffee, variety of the catuai 785 grain, medium-dark roast. Available in 250g and 1kg packaging for coffee, ground and beans.

Gourmet coffee blend 50% Arabica and 50% Conillon, medium-dark roast, presented in 250g and 1kg packaging for coffee, ground and beans.

Drip Coffee Intense 100% Arabica, variety of the catuai 785 bean, medium-dark roast, box contains 10 sachets of roasted and ground coffee with disposable filter.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The coffee production cycle lasts practically the whole year, with the harvest occurring from April to September, with a greater intensity in the months of July and August.



MUSO CAFÉ

City: Natal
State: Rio Grande do Norte
Brazil

