

NCM 0901.11.10

NCM 2208.40.00

## COMPANY



Our company was born in a simple moment beside my grandmother, by the wood-burning stove. While we were roasting coffee, I had the idea of turning that tradition into a business, advertising it to friends and acquaintances. Its unique flavor and the story behind it quickly sparked interest.



What started out unpretentiously grew rapidly. Today, our sales increase every day, and we continue with our purpose of bringing quality coffee, full of care and authenticity, to each customer.



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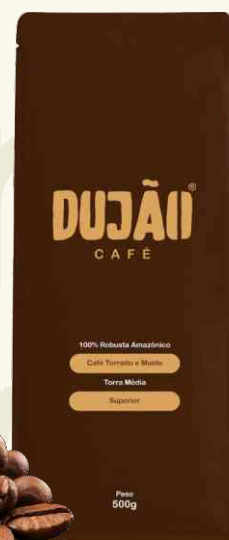
## PRODUCTS



We work exclusively with Canephora Robusta variety coffees, grown amidst the forests of the state of Rondônia, a region that stands out for being home to the world's first Geographical Indication for Canephora. This recognition reinforces not only the uniqueness of the terroir, but also the quality and identity of the coffees produced in this

land. Our production is the result of a partnership between family farms and large companies, who together value both tradition and innovation in cultivation.

All of our coffees are harvested at the ideal stage of ripeness, ensuring that 90 to 95% of the fruits are ripe, resulting in beans with a more intense and balanced flavor. After harvesting, we carefully dry the coffee using indirect-fire dryers or patios, methods that preserve the natural characteristics of the coffee and prevent defects in the process. In the next step, the grains are separated into two distinct groups, sieves 14/15 and sieves 16/17, ensuring uniformity of size. This care is essential to ensure that, during roasting, the coffee produces a homogeneous, stable, and superior quality result, delivering to the end consumer a beverage rich in body, aroma, and flavor.



## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Currently, our production capacity is between 1.5 and 2 tons, reflecting our commitment to quality and constant dedication throughout the entire production process, from harvesting to the final preparation of the products.



### DUJÃO CAFÉ

City: Ouro Preto do Oeste  
State: Rondônia  
Brasil



Realization:

**agrobr**  
O sabor de ir mais longe

Promoted by:

apexBrasil

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