


BRAZILIAN COFFEE
NCM 0901.11.10

COMPANY



Toca da Onça Specialty Coffee has been producing specialty coffees for 40 years. In 2022, Luciana, an architect turned farmer, took over the family farm, bringing new perspectives: sustainability and innovation. It implemented regenerative agriculture techniques, mitigating climate change, improving soil health, biodiversity, water storage, and carbon sequestration. An exceptional coffee begins with respect for the land and the people who cultivate it, combining nature, science, and passion.



We blend tradition and new ideas, producing coffees that honor our heritage, promote environmental responsibility, and offer extraordinary quality in every cup. We export to: United Kingdom, Netherlands, Ireland, Australia, Dubai, Italy, Japan.



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PRODUCTS



Specialty green coffee, scoring 83 points or higher, grown using regenerative agriculture practices, with an average annual production of 1,500 bags. Originating from the Mantiqueira region of Minas Gerais, at altitudes between 900 and 1,200 meters, this coffee benefits from a unique terroir, characterized by a favorable climate, abundant natural resources, and meticulous attention to detail, resulting in award-winning beans with high sensory complexity.

In the natural process, with sun drying, the sensory profile presents notes of yellow fruits, honey, caramel, milk chocolate and almonds, combined with a balanced citric acidity and creamy body. In the anaerobic fermentation process, conducted with local microbiota using the "volcano-type" method, more exotic notes stand out, such as jabuticaba, wild and dried fruits, as well as spices, with citric acidity and a liqueur-like body.

The cultivated varieties include Arara, Bourbon, Topázio, and Mundo Novo, selected to express the best potential of the region. The production is backed by relevant certifications, such as Regenagri, which attests to regenerative agriculture practices and promotes soil health and the well-being of communities, and Certifica Minas, which ensures compliance with international standards of environmental sustainability and social responsibility, in addition to the Mantiqueira de Minas Protected Designation of Origin seal.

The continuous use of innovative techniques, combined with constant team training, ensures improved quality with each harvest, resulting in award-winning coffees produced through both natural and fermented processes. The commercialization is carried out directly by the producer, in a B2B model, with export and sale of batches and micro-batches starting from 30 kg.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The annual production of green coffee totals **1,500 60 kg bags**, equivalent to approximately **90 tons**. From this volume, **800 bags (48 tons)** correspond to specialty coffees with scores above **83 points**; **400 bags (24 tons)** are classified as specialty coffees with scores between **80 and 82 points**; and **300 bags (18 tons)** refer to commodity coffees, with scores below **80 points**.



TOCA DA ONÇA SPECIALTY COFFEE

City: Campanha
 State: Minas Gerais
 Brazil

CERTIFICATIONS



Realization:



Promoted by: