



Moema
FOODS

THE COFFEE

IT IS ORIGINATING FROM THE HIGH LANDS OF ETHIOPIA AND IS DIFFERENT TO THE WORLD THROUGH EGYPT AND EUROPE.

ARRIVING IN BRAZIL, QUICKLY BECAME PART OF OUR CULTURE.



A close-up photograph of coffee branches with green and red coffee cherries. The cherries are in various stages of ripeness, from bright green to deep red. The background is a soft, out-of-focus green, suggesting a lush coffee plantation.

BRAZIL

CULTIVATION GAINED STRENGTH IN THE MIDDLE OF THE 19th CENTURY, STARTING A NEW ECONOMIC CYCLE IN THE COUNTRY. BRING WEALTH AND ACCELERATED DEVELOPMENT, MAINLY AMONG THE SOUTHEAST PRODUCING REGIONS, IN THE STATES OF SÃO PAULO AND MINAS GERAIS, WHERE THERE IS A CLIMATE CLIMATE TO CULTIVATION.

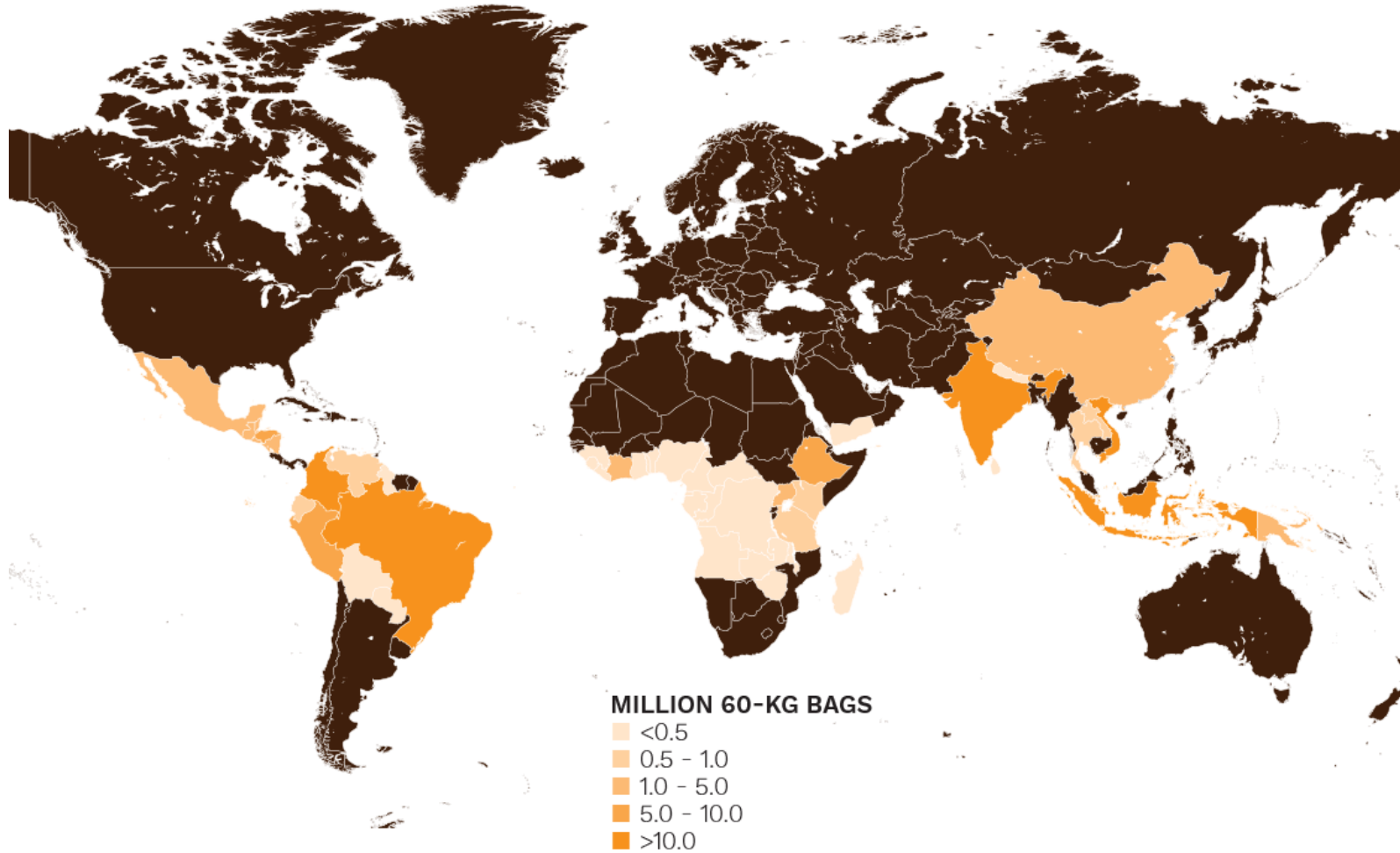


BRAZIL IS RESPONSIBLE



**FOR 30% OF WORLD
COFFEE PRODUCTION.**

LEADERS WORLD PRODUCTION



with an annual average of
53 million 60 kg bags in the
coffee years between
2013/14 and 2018/19.

THE COFFEE PASSION

Moema Alimentos an originally Brazilian name that in Tupi means sweetness, was born from this environment of coffee-growing tradition and passion for drinking.

Anderson Estuti, a Coffee Hunter whose mission is to keep the legacy of Brazilian coffee alive to the world, has become one of the great specialists in selecting the best beans for each harvest.



MOEMA FOODS



covering the best Terroirs in the Mogiana, southern Minas and Cerrado regions of Minas Gerais. Always looking for producers who will supply selected beans and will directly influence the taste and sensory notes of each coffee.

PLANTATIONS

in these mountainous regions they guarantee a more pleasant climate, where the altitude varies between 1000 to 1400m.

THE SECRET



of the special flavor of Moema Alimentos are grains with a score greater than 80 respecting the SCAA classification methodology.



Coffee is produced with very high levels and with sensory characteristics that provide:

- ☿ **Flavor;**
- ☿ **Aroma;**
- ☿ **Sweetness;**
- ☿ **It has no bitterness;**
- ☿ **Natural acidity of the fruit;**
- ☿ **It has a striking and pleasant finish.**



OUR MAIN PARTNER

the industry *Bacchi* specialized in roasting
and grinding coffee that has the main certifications.



MOEMA FOODS

SPECIAL SELECTION





SPECIAL COFFEE

The term "specialty coffees" or "gourmets" refer to coffee beans of the highest quality roasted in such a way as to express their high potential for sensory quality (flavor) before trained professionals and then properly ground according to well-established standards .



SPECIAL COFFEE SPECIFICATIONS

- 100% Arabica
- Special Coffee with a minimum score of 83pts

FLORAL

FRUIT

CITRIC

CHOCOLATE

ORGANIC





FLORAL COFFEE

Species: 100% Arabica

Origin: Sul de Minas

Roast: Medium (Ag 65)

Aroma: Floral

Taste: Sweet with floral notes

Acidity: Delicate

Finishing: Long and pleasant





FRUIT COFFEE

Species: 100% Arabica

Origin: Cerrado Region

Roasting: Medium (Ag 55)

Aroma: Strawberry

Flavor: Sweet with red's fruits note

Acidity: naturally citric

Finishing: Long and pleasant





CITRUS COFFEE

Species: 100% Arabica

Origin: Mogiana Region

Roasting: Medium (Ag 55)

Aroma: Citrus

Flavor: Citrus fruits notes

Acidity: Striking

Finishing: Light





CHOCOLATE COFFEE

Species: 100% Arabica

Origin: Mogiana Region

Roasting: Medium (Ag 55)

Aroma: Cocoa

Flavor: Dark chocolate notes

Acidity: Striking

Finishing: Light





ORGANIC COFFEE

Species: 100% Arabica

Origin: Mogiana Region

Roasting: Medium (Ag 55)

Aroma: Pleasant

Flavor: Caramel and dark chocolate's notes

Acidity: Good

Finishing: smooth





GOURMET COFFEE

Species: 100% Arabica

Origin: Mogiana Region

Roasting: Medium (Ag 55)

Aroma: Pleasant

Flavor: Caramel and dark chocolate's notes

Acidity: Good

Finishing: Striking

- **Special coffee with 80 points on the SSCA table**
- **1 kg grain**
- **500g ground**
- **4 solder pouch packaging and shelf life**





TRADITIONAL COFFEE

These are excessively roasted beans with very fine grind, black and bitter coffee, typical of Brazilian tables.



ANHEMBI COFFEE SPECIFICATIONS

Species: 100% Arabica

Origin: Southern Region of Minas and Mogiana

- **Traditional (medium roast) or extra strong**
- **100% Arabica**
- **Good-cup quality (high level in the coffee line)**
- **500g ground**
- **Cushion packaging with 6 months of validity, but it can be made with the “packaging with oxygen barrier” giving validity of one year**



MOEMA FOODS



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Redes Sociais

