

Eyango Food Co.

Delaware C-Corporation

Davis, California 95616

Eyango Food Company

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Rue 4376, Bonaberi Douala

DOUALA – Republique Du Cameroun



TECHNICAL SHEET: ROBUSTA COFFEE

1. Scientific Name:

- o **Coffea canephora** (Robusta)

2. Origin:

- o Grown and produced in Cameroon, distributed by Eyango Food Company.

3. Physical Characteristics:

- o **Form:** Green coffee beans (raw, unroasted)
- o **Color:** Bluish-green to pale green
- o **Shape:** Round to slightly oval
- o **Available Grades:**
 - GG (Superior Grade)
 - Grade 1 (G1) — high quality
 - Grade 2 (G2) — good quality
 - Grade 3 (G3) — standard quality
 - Grade 4 (G4) — industrial quality

4. Chemical Characteristics:

- o **Moisture Content:** $\leq 13\%$
- o **Caffeine Content:** $\approx 2.7\%$
- o **Defects:** Per grade specification

5. Contaminants and Defects:

- o **Foreign Matter:** $\leq 1\%$
- o **Insect Damage:** None detected
- o **Mold:** None detected

6. Visual Appearance:

- o Uniform size and color per grade
- o No discolored, broken or defective beans beyond grade tolerance

7. Flavor Profile:

- o **Body:** Full and intense
- o **Acidity:** Low
- o **Notes:** Earthy, woody, with a strong bitter character

8. Recommended Uses:

- o Espresso blends (body and crema)
- o Instant coffee and soluble coffee production
- o Industrial roasting

9. Packaging:

- o Jute bags of 67 kg
- o Loading in 20-foot containers (20')

10. Storage Conditions:

- o Store in a cool, dry place, away from moisture and direct sunlight
- o Recommended temperature: Below 20°C

This technical sheet provides detailed specifications for high-quality Robusta coffee of Cameroonian origin, distributed by Eyango Food Company. For additional information or specific requirements, please contact our sales team.