



# PRODUCT CATALOG

## YEAR 2024



**CAFÉ GRÃO NATIVO**

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## OUR COFFEES

Our coffees are a true expression of the uniqueness of our region, carefully grown and harvested on our own farm. Packed with care and dedication, our coffees are a tribute to quality and authenticity, offering a unique flavor and aroma experience for all coffee lovers.



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## INDIVIDUAL PORTION

Our individual portions offer convenience and quality, perfect for those looking for a quick and delicious experience. Try our carefully prepared options, ideal for a moment of personal pleasure at any time of the day.



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## SPECIAL COFFEES

Discover our collection of special coffees, carefully selected for true connoisseurs. Due to the selection of special beans, each cup offers a unique and exceptional experience, full of complex flavors and aromas.

# OUR COFFEES

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# SUPERIOR COFFEE

Harvested in the Cerrado Candango, more than a thousand meters above sea level. With rigorous selection of size and weight by optical-electronic reading, which meets the most demanding quality standards. Brazilian Yellow Catuaí. 100% Arabica. Sieves 16 and 17. Hard Drink.



## GROUND COFFEE - 250G

Roast: Medium  
 Aroma: Chocolate, dairy, rapadura,  
 nuts.  
 Fine Grind: Type 2  
 Balanced acidity

## GROUND COFFEE - 500G

Roast: Medium  
 Aroma: Chocolate, dairy, rapadura,  
 nuts.  
 Fine Grind: Type 2  
 Balanced acidity



## COFFEE BEANS - 250G

Roast: Medium  
 Aroma: Chocolate, dairy, rapadura,  
 nuts.  
 Sieve: 16 and 17  
 Balanced acidity

## COFFEE BEANS - 500G

Roast: Medium  
 Aroma: Chocolate, dairy, rapadura,  
 nuts.  
 Sieve: 16 and 17  
 Balanced acidity



## COFFEE BEANS - 1KG

Roast: Medium  
 Aroma: Chocolate, dairy, rapadura,  
 nuts.  
 Sieve: 16 and 17  
 Balanced acidity



# PREMIUM COFFEE

Harvested in the Central region of Brazil, Cerrado Candango, more than 1,000 meters above sea level, with temperatures ranging from 5 to 22 degrees celsius in the early morning. Fully irrigated plantation. Brazilian Yellow Catuaí. 100% Arabica. Sieve 18. Intense cream.



## GROUND COFFEE - 250G

Roast: Medium  
 Aroma: Notes of caramel,  
 chocolate, brown sugar and nuts.  
 Fine Grind: Type 2  
 Balanced acidity

## GROUND COFFEE - 500G

Roast: Medium  
 Aroma: Notes of caramel,  
 chocolate, brown sugar and nuts.  
 Fine Grind: Type 2  
 Balanced acidity



## COFFEE BEANS - 250G

Roast: Medium  
 Aroma: Notes of caramel,  
 chocolate, brown sugar and nuts.  
 Selected sieve: 18  
 Balanced acidity

## COFFEE BEANS - 500G

Roast: Medium  
 Aroma: Notes of caramel,  
 chocolate, brown sugar and nuts.  
 Selected sieve: 18  
 Balanced acidity



## COFFEE BEANS - 1KG

Roast: Medium  
 Aroma: Notes of caramel,  
 chocolate, brown sugar and nuts.  
 Selected sieve: 18  
 Balanced acidity

# INDIVIDUAL PORTION

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# DRIP COFFEE



## PREMIUM DRIP

Units : 15 sachets  
Coffee: Premium ground  
Each sachet serves one cup



## SUPERIOR DRIP

Units : 15 sachets  
Coffee: Superior ground  
Each sachet serves one cup

# COFFEE CAPSULES



## 20 CAPSULES BOX

Units: 20 capsules  
Coffee: Superior ground  
Nespresso compatible capsule



## 40 CAPSULES BOX

Units: 40 capsules  
Coffee: Superior ground  
Nespresso compatible capsule

Custom Order

# SPECIAL COFFEES

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# MOKINHA COFFEE



## MOKINHA - 250G

Moka is a bean that develops alone inside the fruit: while in a coffee fruit two beans normally develop, in the moka bean only one develops inside the fruit and keeps all its sweetness for itself. It is produced using a moka sieve (smaller grains, generally harvested at the top of the coffee plantation). 100% Arabica. Brazilian Yellow Catuaí. Medium acidity. Dense Body

Roast: Medium to moderately light  
Aroma: Sweet with sensorial notes of chocolate, caramel and nuts.

# SPECIAL GOURMET



## SPECIAL GOURMET - 250G

Produced in the Cerrado Candango, more than a thousand meters above sea level. With rigorous selection of size and weight, using optical-electronic reading, which meets the most demanding quality standards. 100% Arabica. Brazilian Yellow Catuaí. Low Acidity. Dense cream.

Roast: Medium to moderately light  
Aroma: Sensory notes of almonds, chocolate, brown sugar, dairy.



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