

CONGRESO  
VIRTUAL

20  
20

DE LA  
CAFICULTURA

UNIDOS HACIA UN

FUTURO  
COMPE  
TITIVO

Y SOSTENIBLE PARA  
NUESTRO CAFÉ



# Eduardo Ambrocio

Prisma Coffee Origins

Director

Juez Lider CoE | Q Instructor CQI | Q Processing

# Innovación, la clave del éxito en las competencias de cafés actuales

# INNOVACIÓN

1

IDEA



2

PRODUCTO

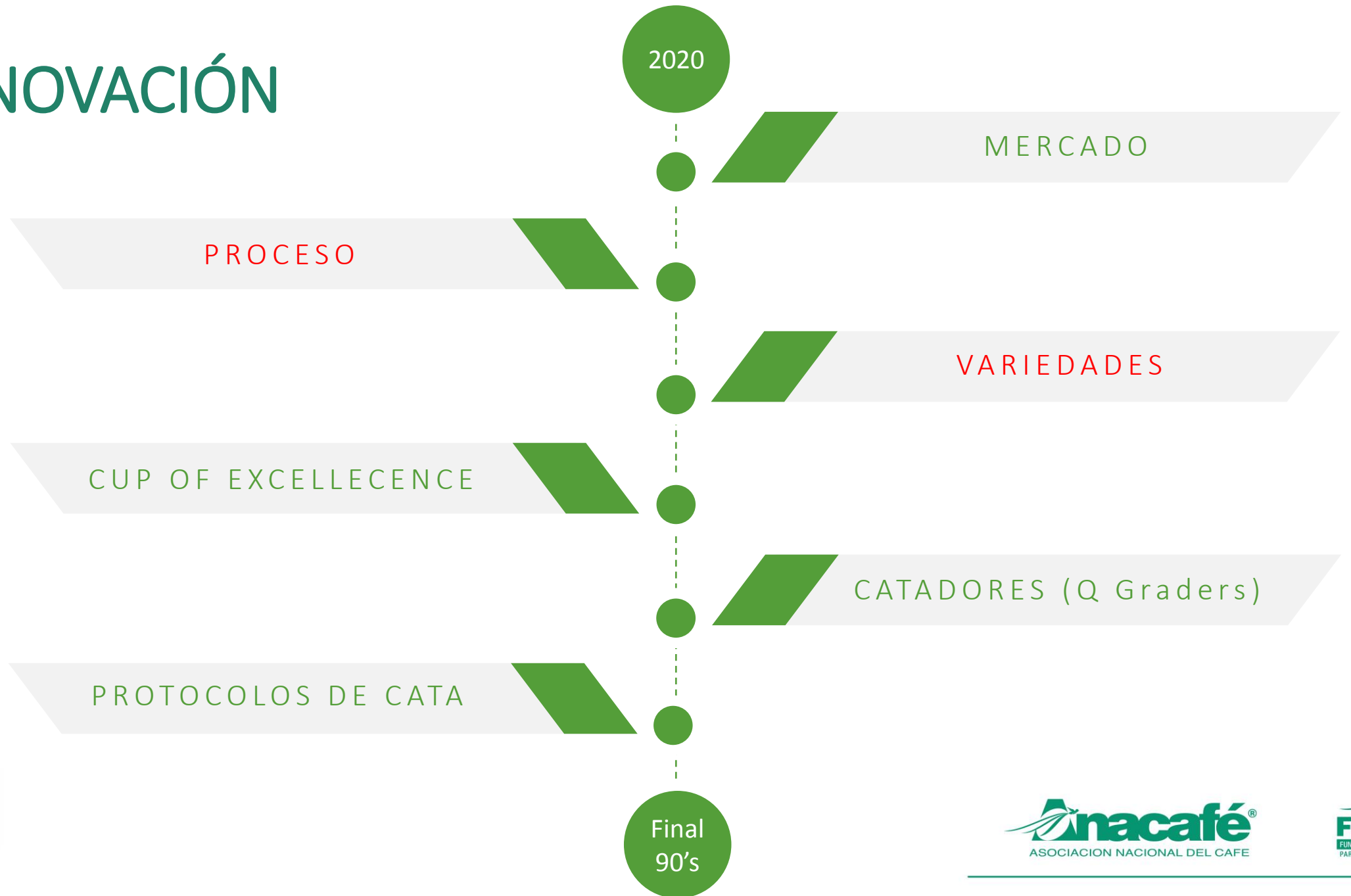


1

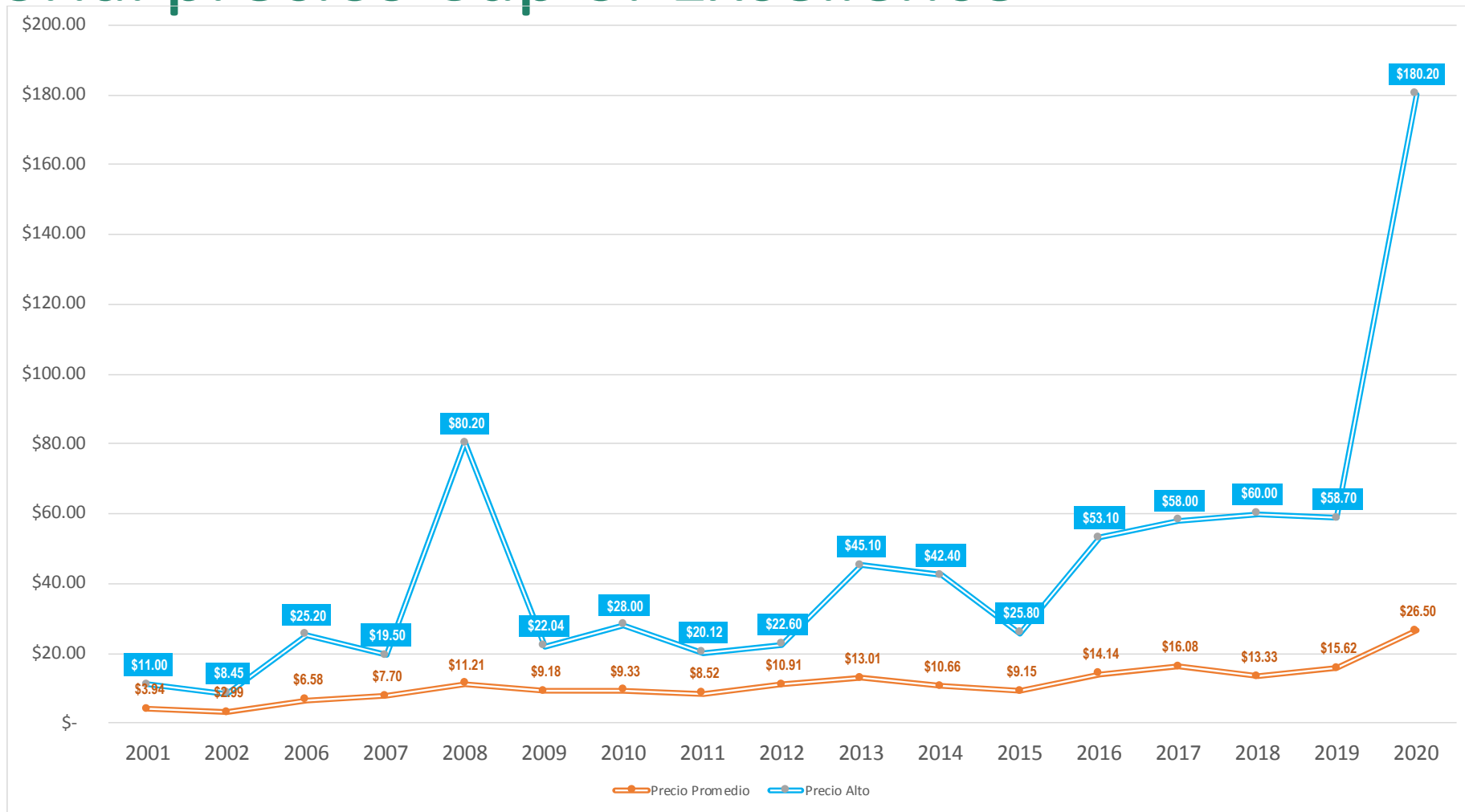
MERCADO



# INNOVACIÓN



# Historial precios Cup of Excellence





VARIEDAD

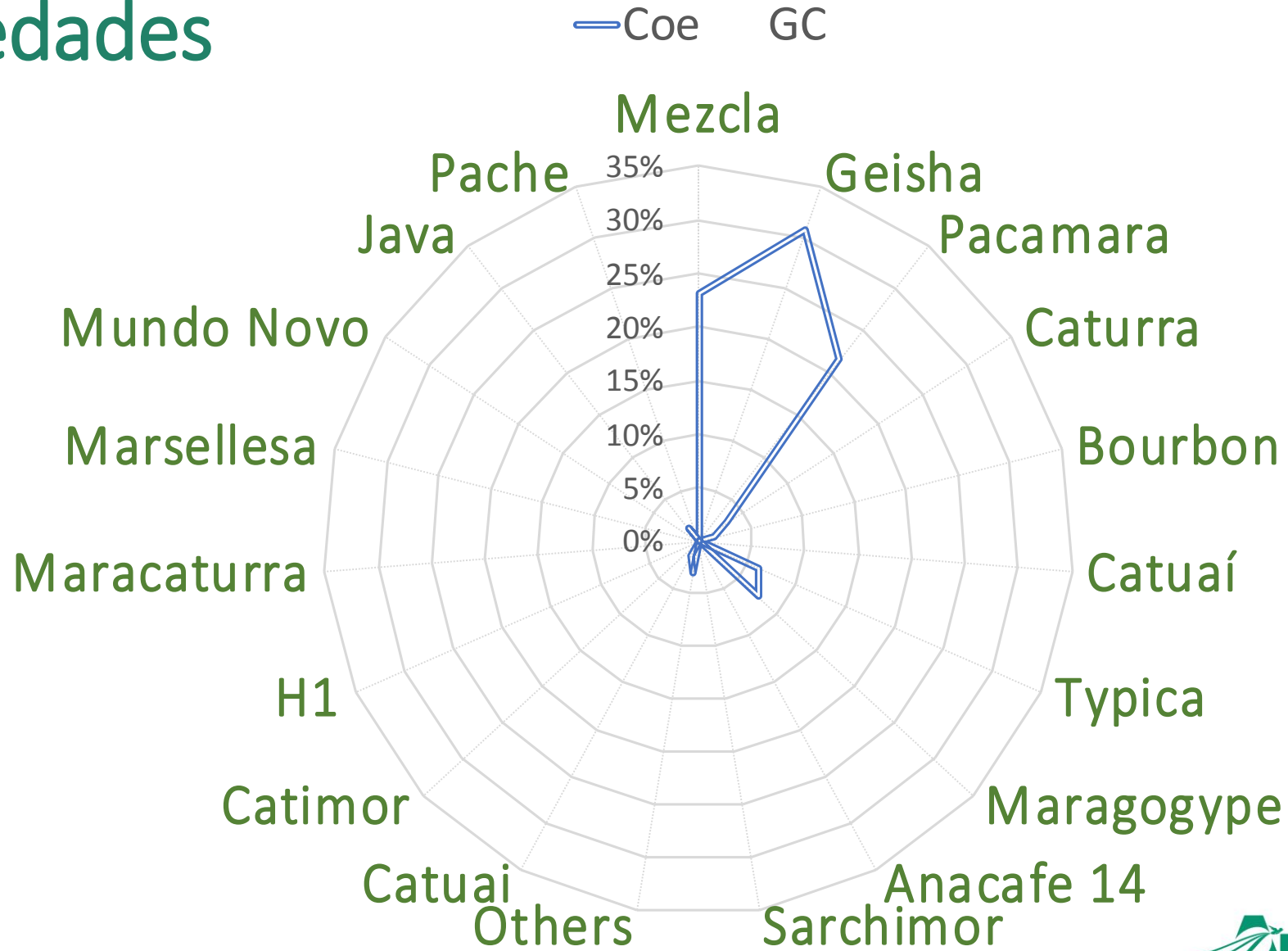
## • VARIEDADES

El enfoque de de la selección de las variedades ha mudado en las últimas décadas

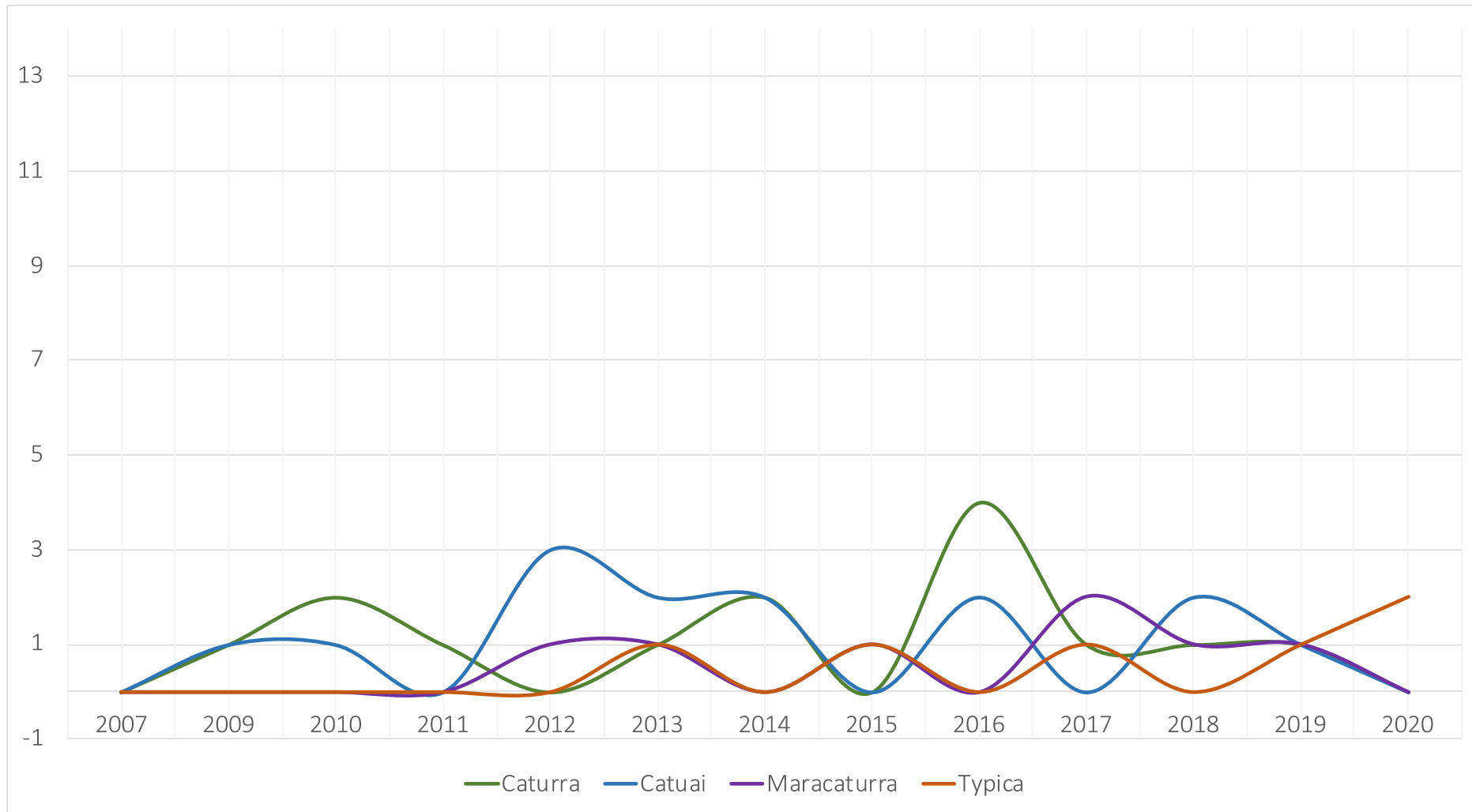




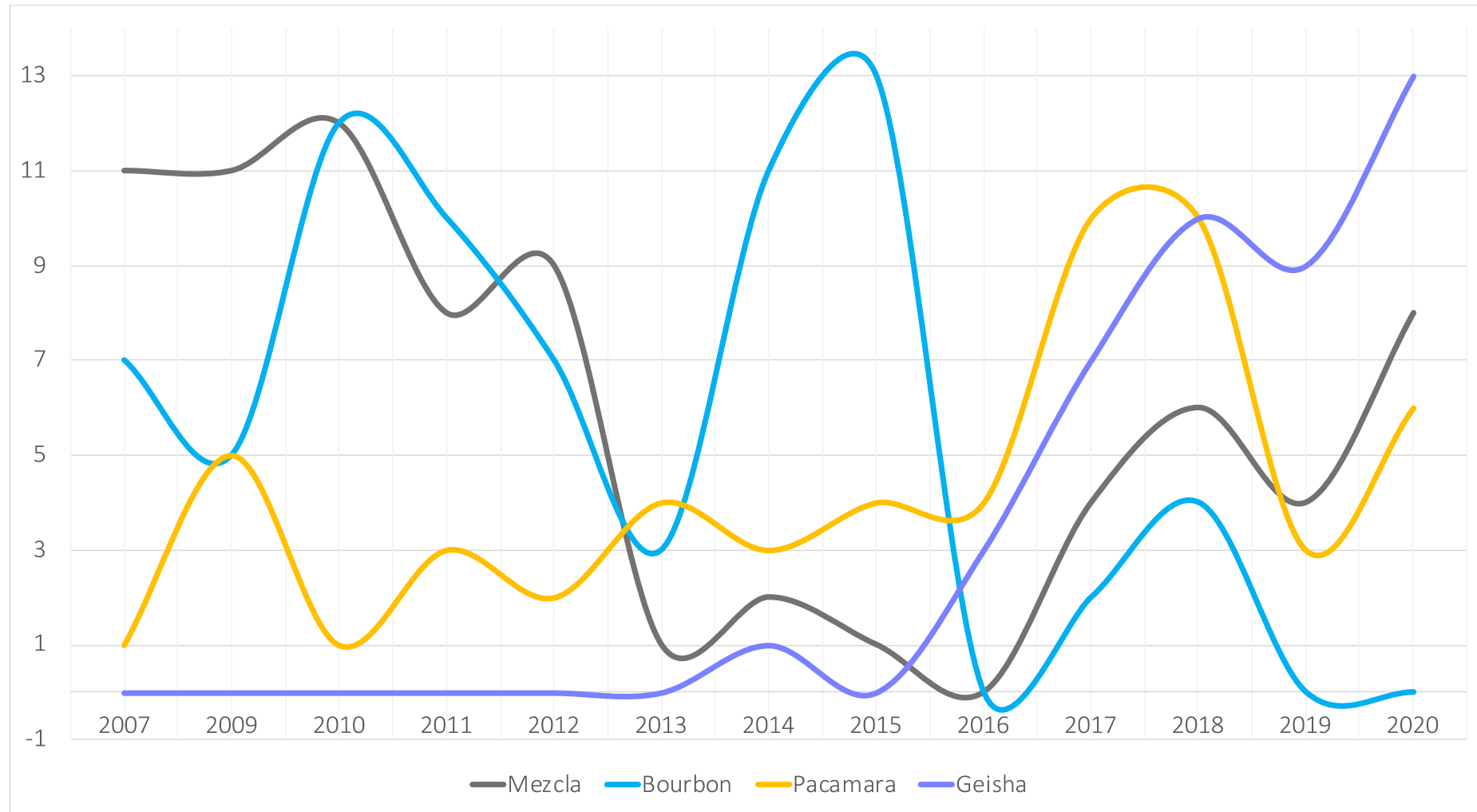
# Variedades



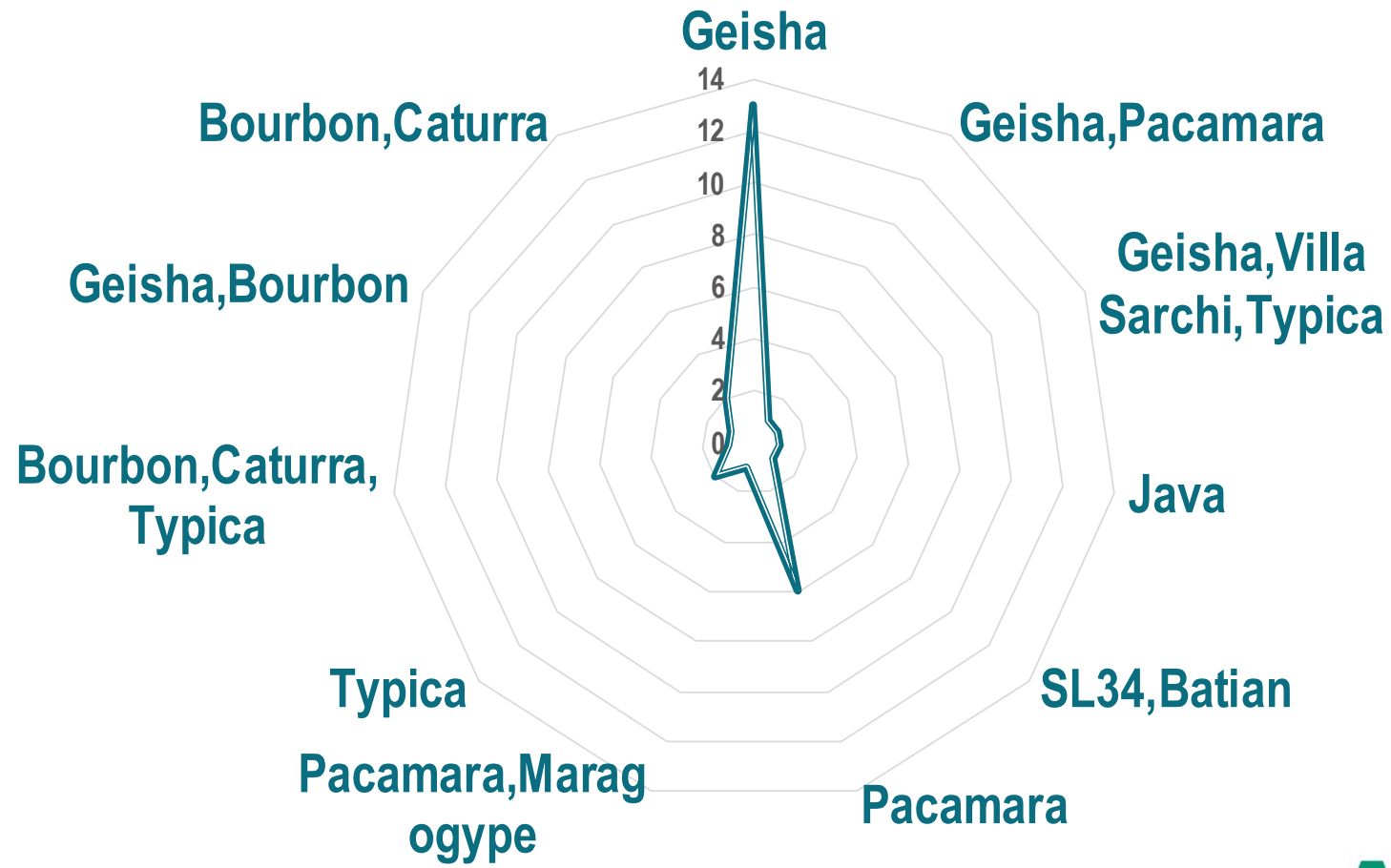
# Historial Variedades CoE



# Historial Variedades CoE



# Ganadores CoE 2020 - Variedades



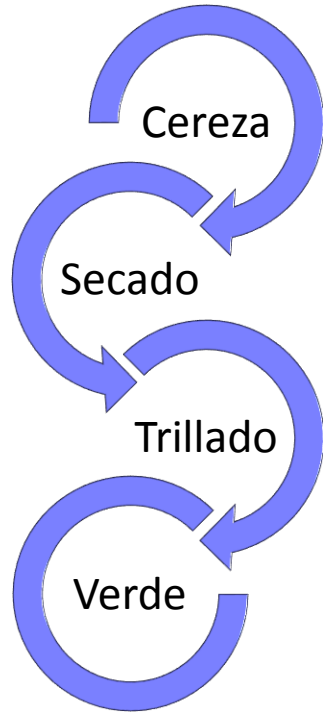




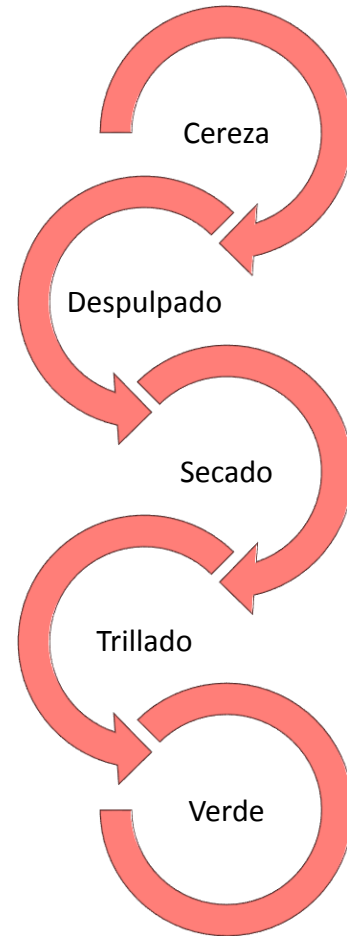
PROCESO  
O  
“ESTILO”

# Procesos (“Estilos”)

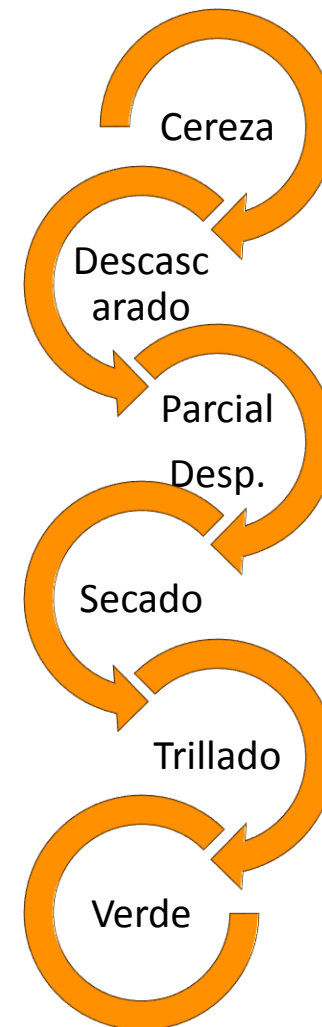
Natural



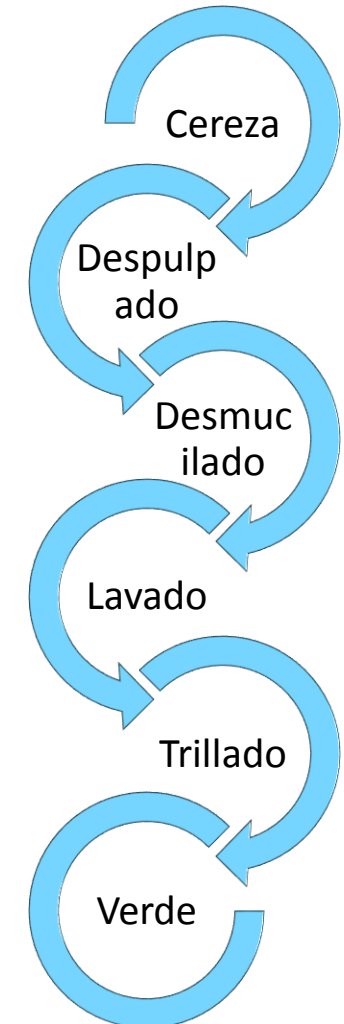
Cereza Despulpada  
“Honey”



Cereza Despulpada  
Desmucilaginado  
(Semi-Lavado)

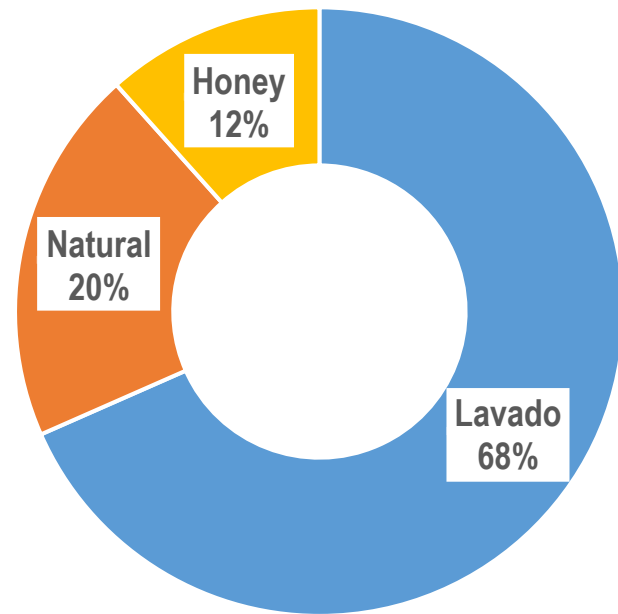


Cereza Despulpado  
Completamente  
Lavado

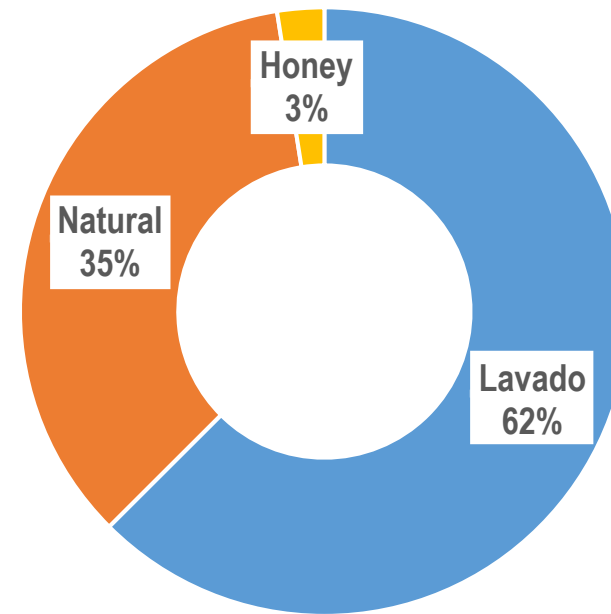


# PROCESOS EN COMPETENCIAS

GC 2020

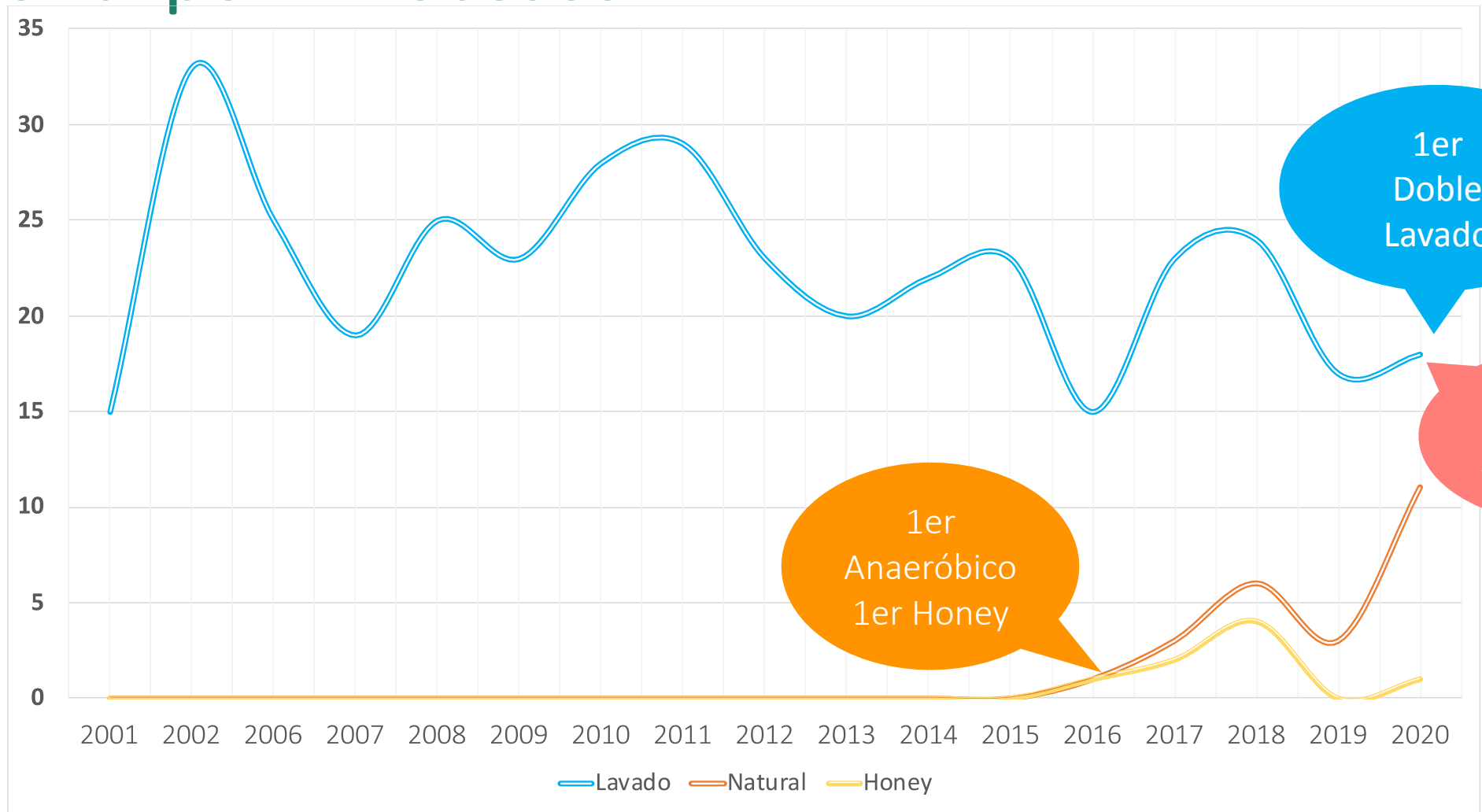


CoE 2020



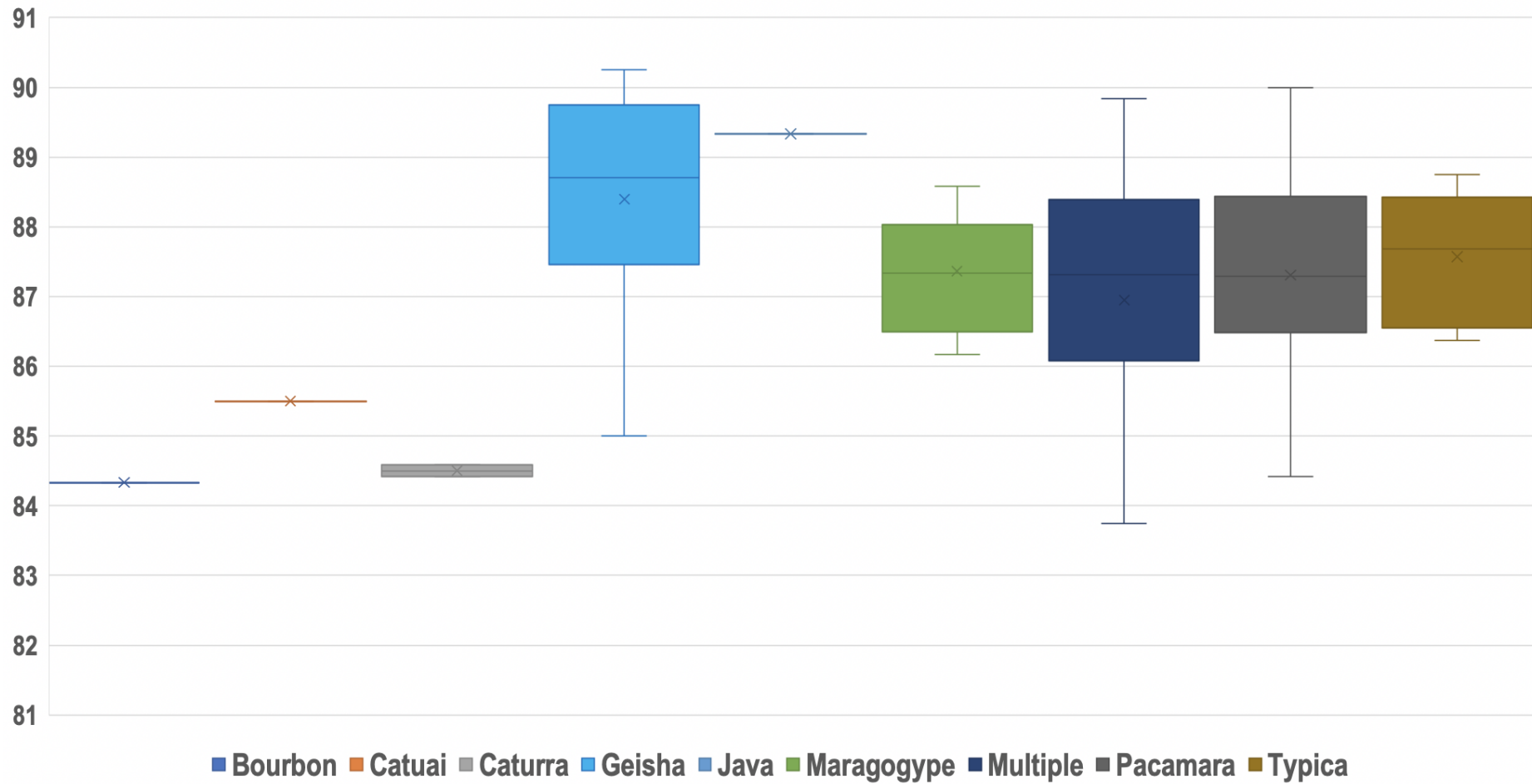


# Historial por “Procesos”

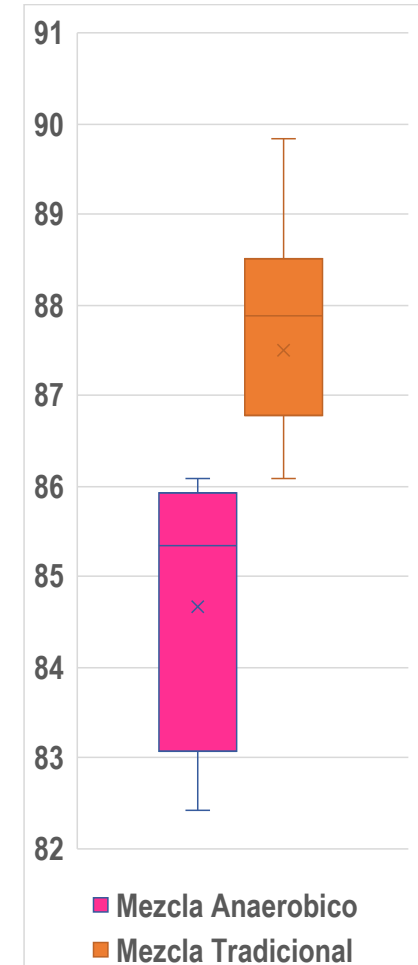
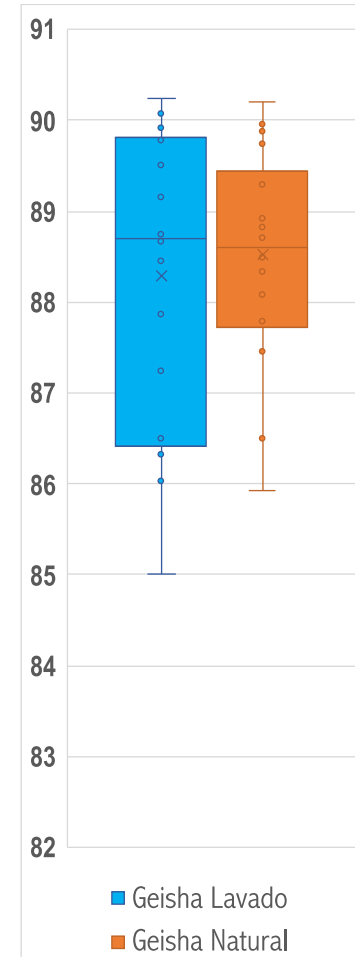
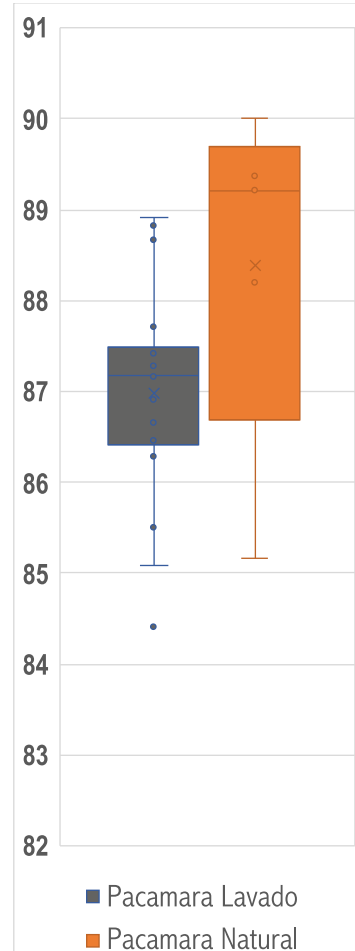
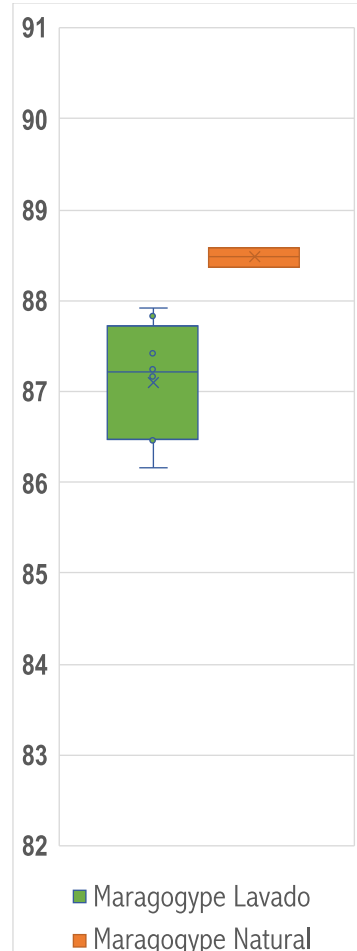
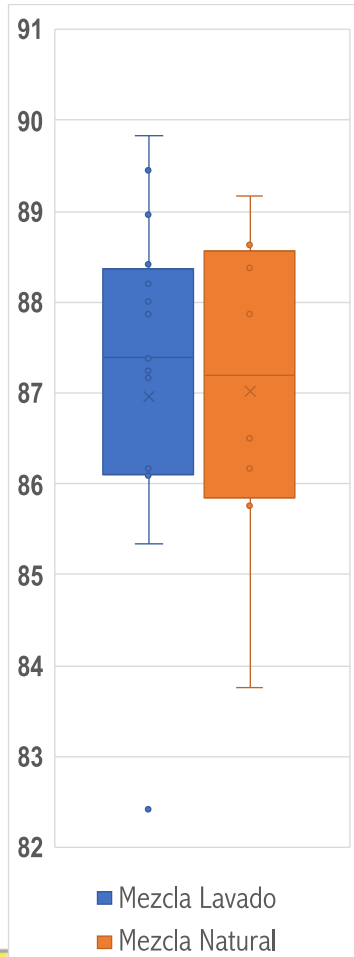




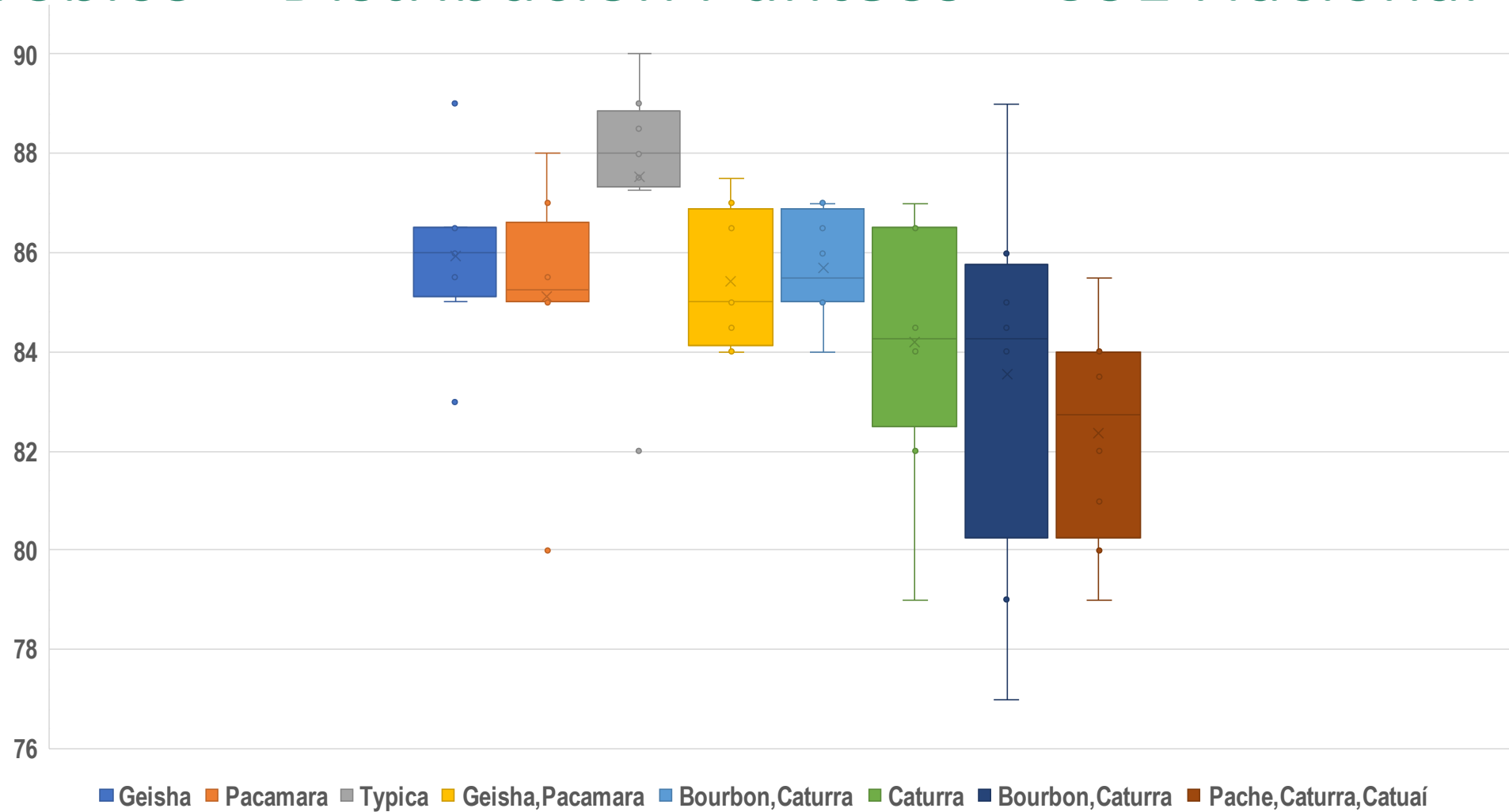
# Distribucion de Punteos por Variedad - Nacional



# Variedades vs Procesos Jurado Nacional



# Anaeróbico – Distribución Punteos – CoE Nacional



# Ensayos Anaeróbicos



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