

Protected food, drink or agricultural product name

# Single document for Café de Galápagos

**GB number: F0091**

A protected designation of origin (PDO)

## 1. Product name(s)

Café de Galápagos

## 2. Country

Ecuador

## 3. Description of the agricultural product or foodstuff

### 3.1. Type of product [as in Annex XI implementing regulation 668/2014]

Class 1.8. other products listed in Annex I to the Treaty (spices etc.)

### 3.2. Description of the product

The protected coffee belongs to the Arabica species, identifying the following varieties: Typica, Bourbon, Caturra, Villalobo, San Salvador, Sachimor, Catimor, Catuai. It is also protected in its different types of commercialization, either in parchment/gold/roasted/ground coffee.

Protected coffee comes from the agricultural zones of the Galapagos Islands: San Cristóbal, Santa Cruz, Isabela, and Floreana. Thanks to the presence of volcanic soils and a variety of microclimates due to the equatorial position of the islands, together with the know-how of the coffee growers, the result is a unique coffee with physical, chemical, and sensory characteristics inherent to the region.

### **Organoleptic characteristics**

Coffee of strong acidity together with a bitterness that leaves a pleasant and prolonged sensation in the mouth. It has a long-lasting aroma similar to the smell of peat, ash or earth when roasted, complemented with fruity notes (350 to 480 meters above sea level) while coffees from lower zones have vegetal notes rather than fruity, such as the smell of humidity.

### **Gold Coffee:**

#### **Physical characteristics.**

Density:  $\geq 675$  gr/lit (grams per liter)

Granulometry: at least 75% of the weight of the beans must be  $\geq 15$  mesh and no more than 5% below 14 mesh.

Classification: Maximum 21 secondary defects and 0 primary defects per sample of 350 grams.

Moisture: between 10 - 11% CPS.

Color: Homogeneous green blue (characteristic of a 100% new harvest coffee).

Sensory Note: Clean cup and sensory qualification  $\geq 80$

#### **Average chemical composition characteristics**

The following characteristics of chemical composition of Galapagos coffee may vary from harvest to harvest and/or according to the nutrition plan of each lot.

#### **Comparative table of physical and chemical characteristics of Galapagos coffee vs. coffee from continental Ecuador.**

<b>PHYSICAL CHEMICAL TESTS</b>	<b>UNIT</b>	<b>GALAPAGOS COFFEE * (%)</b>	<b>COFFEE FROM CONTINENTAL ECUADOR (%)</b>
Protein	%	12,72	14,37
Saccharose (D/W)	%	8,17	8,15
Lipids (D/W)	%	9,77	9,56

Chlorogenic Acid (D/W)	%	8,69	8,70
Caffeine	%.	1,32	1,10
Ferulic Acid	D /W	0,27	0,35

### **3.3 Feed (for products of animal origin only) and raw materials (for processed products only)**

N.A.

### **3.4. Specific steps in production that must take place in the identified geographical area**

All production steps must be carried out in the identified geographical area detailed in the product specification document of PDO.

### **3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to**

#### **3.5.1 Gold coffee and roasted coffee beans packaging**

Protected golden coffee and roasted coffee beans will be packaged in Grainpro bags, and it should be packed with inside jute bags, vegetable fibers or other suitable materials, of good quality. Bags should be free of pests and odors. Coffee containers must carry "Café de Galapagos" logo and include the following information:

"PRODUCT OF THE REPUBLIC OF ECUADOR"

TYPE OF COFFEE: GALÁPAGOS

LOT NUMBER: (XXXX)

EXPORTER: (ANY OTHER COMMERCIAL NAME SPECIAL ADOPTED BY EXPORTERS FOR THIS CERTAIN TYPE OF COFFEE)

OIC CODE:

#### **It 3.5.2 Roast and ground coffee packaging**

shall be vacuum packed or in containers that have a degassing valve. In case that the container does not have a valve, product must be degassed before packaging.

Packaging shall be carried out in closed systems avoiding product's contact with humidity and oxygen. Containers should be made of opaque, resistant and innocuous materials that constitute an adequate barrier for the external environment, allowing conservation of the coffee qualities for no less than 6 months.

Containers must be labelled with the following information:

- Roast level: Dark, Medium dark or Medium Coffee.
- Grinding level: Coarse, Medium or Fine Grinding.
- Logo on a visible place.
- Roasted and ground coffee containers will have pre-numbered stamps.

### **3.6. Specific rules concerning labelling of the product the registered name refers to**

## **4. Concise definition of the geographical area**

Delimited geographical area: islands that are part of the Galapagos Archipelago.

The protected designation of origin is constituted under the name "Café de Galápagos", which clearly identifies the geographical area where coffee is being cultivated, harvested and processed. By this means, the protected area is limited by the islands that are part of the Galapagos Archipelago, located in latitudes 0 ° 30'S and 90 ° 300' approximately 1000 km from the mainland.

Western Hemisphere, Ecuador, islands that form part of the Galapagos Archipelago. The coffee plantations are established within 3.6% of the area destined for human use, between a minimum elevation of 130 meters and a maximum of 600 meters above sea level, in soils with an average pH of 6 (medium to slightly acidic) and textures between sandy-loam to clay-loam.

## **5. Link with the geographical area**

The Galapagos coffee is native to the area, as a result of a process of geographical speciation from the introduction of coffee plants to the Islands.

Due to the geographical separation of the Islands, isolation, climatic factors, volcanic soils, the plants have adapted to the environment, which have exerted pressure so that the genetics of the plants cause differences in relation to their peers in the continental zone.

The protected coffee comes from the agricultural zones of the Galapagos Islands: San Cristóbal, Santa Cruz, Isabela and Floreana. Thanks to the presence of volcanic soils and a variety of microclimates due of the equatorial position in the islands, together with the know-how of the coffee growers, result in a unique coffee with inherent physical, chemical and sensory characteristics of the region.

The coffee crops are established between a minimum elevation of 130 meters and the maximum of 600 meters above sea level, in soils with an average pH of 6 (moderately to slightly acids) and textures between Loamy-Sandy to Loamy-Clay.

Galapagos is a volcanic origin archipelago, located almost 1000 km from the Ecuadorian mainland coast. Due to its strategic place where 4 marine currents converge determine the climate of the islands. It has soil rich in minerals, creating ideal conditions for the establishment of coffee plantations. The Province of Galapagos has approximately 750 hectares of coffee, which are distributed between 130 and 600 meters above sea level, making the Galapagos Islands the only place in the world suitable for coffee to be cultivated at this altitude with high quality organoleptic characteristics.

These environmental conditions make the characteristics of Galapagos coffee particular and unique. It has strong acidity, accompanied by a bitterness that creates a pleasant and prolonged sensation in the mouth. It has a permanent, mineral aroma, like the smell of peat, ash, or sand aroma that accompanies the roasted smell. Also depending of the altitude, coffee can have fruity notes if it's cultivated between 350 to 480 meters above sea level and from lower zones, coffee has vegetal notes, such as the smell of humid forest.

The cultivation of coffee dates back to 1879, being part of the productive culture since the first settlers of the islands. Who produced and processed this product for their own consumption and also to commercialize it. Currently, there are many international buyers interested in this product due to its distinguished attributes for its exotic origin and its quality.

The coffee plantations are cultivated with agroforestry systems with endemic species such as *Scalesia pedunculata* and fruit trees such as guabo, citrus, banana and plantain.

In regard of skills, the human factor is fundamental in this purpose, since it is necessary to have trained personnel in each of the processes, from the collection of the strictly ripe bean, passing later through judicious procedures that go from pulping to obtaining a dry parchment coffee bean with 10 to 11% humidity.

Within these factors are the selection of the variety, agronomic work, conservation culture, symbiosis with endemic plants, reduction of pesticides and fertilizers use, harvesting, post-harvest, drying, roasting and grinding.

**ENDS**