



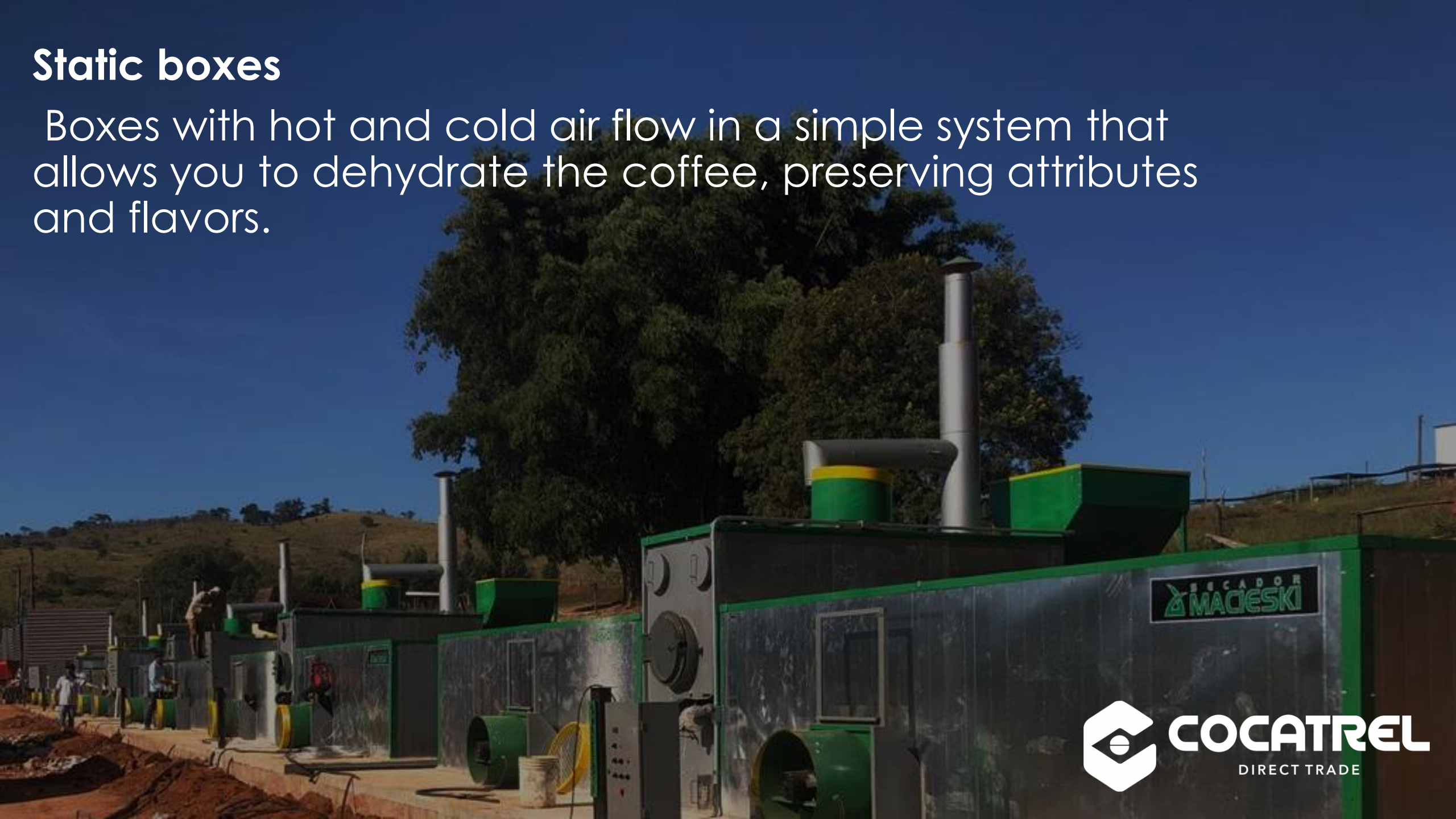
COCATREL


DIRECT TRADE

STATIC BOXES

Static boxes

Boxes with hot and cold air flow in a simple system that allows you to dehydrate the coffee, preserving attributes and flavors.





This system also allows us to ferment natural coffees more safely, once the coffee is safe from the possibility of wetting due to rainfall, and the cold air prevents negative fermentation

HOW?

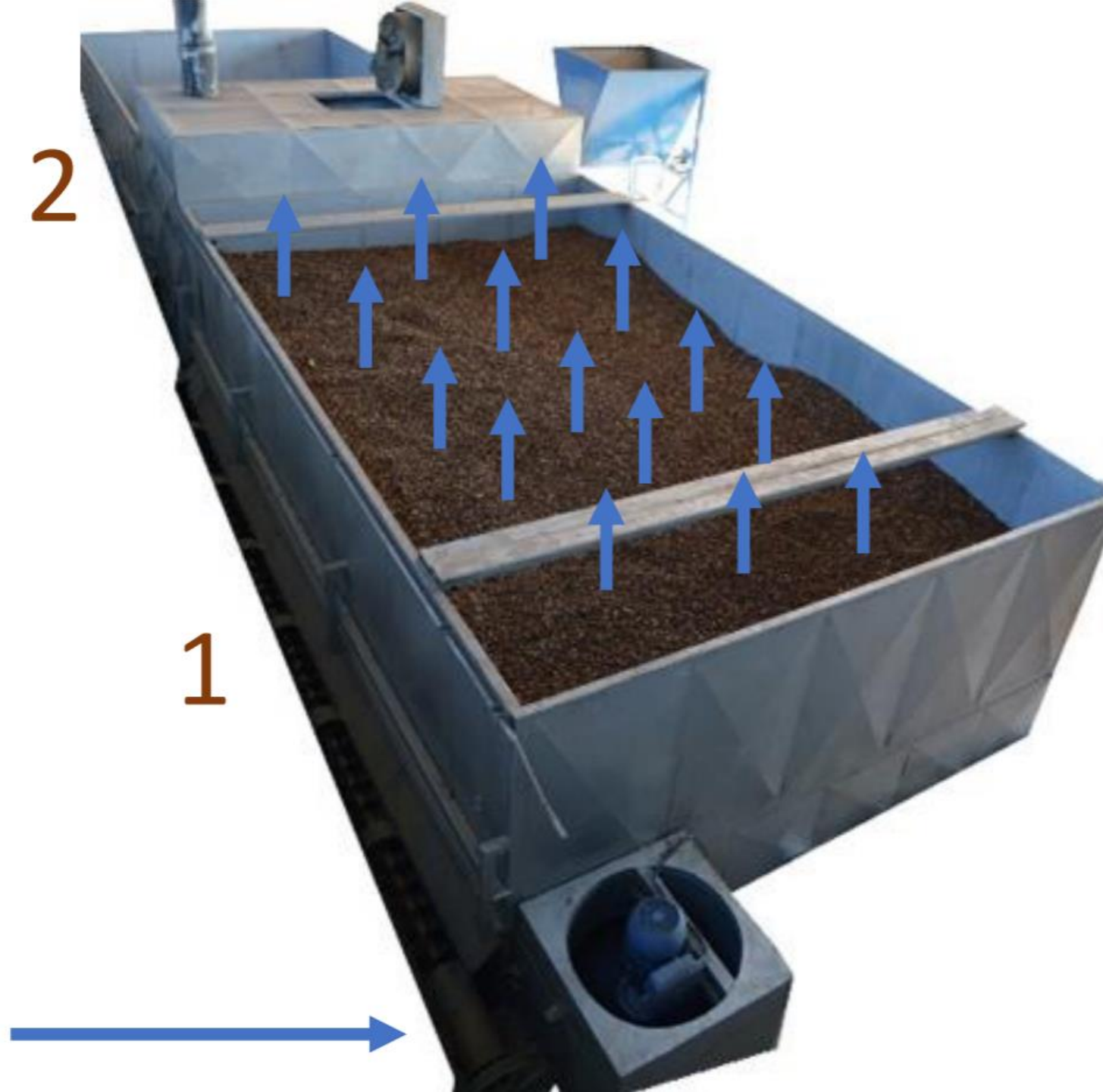
PUT THE
COFFEES IN



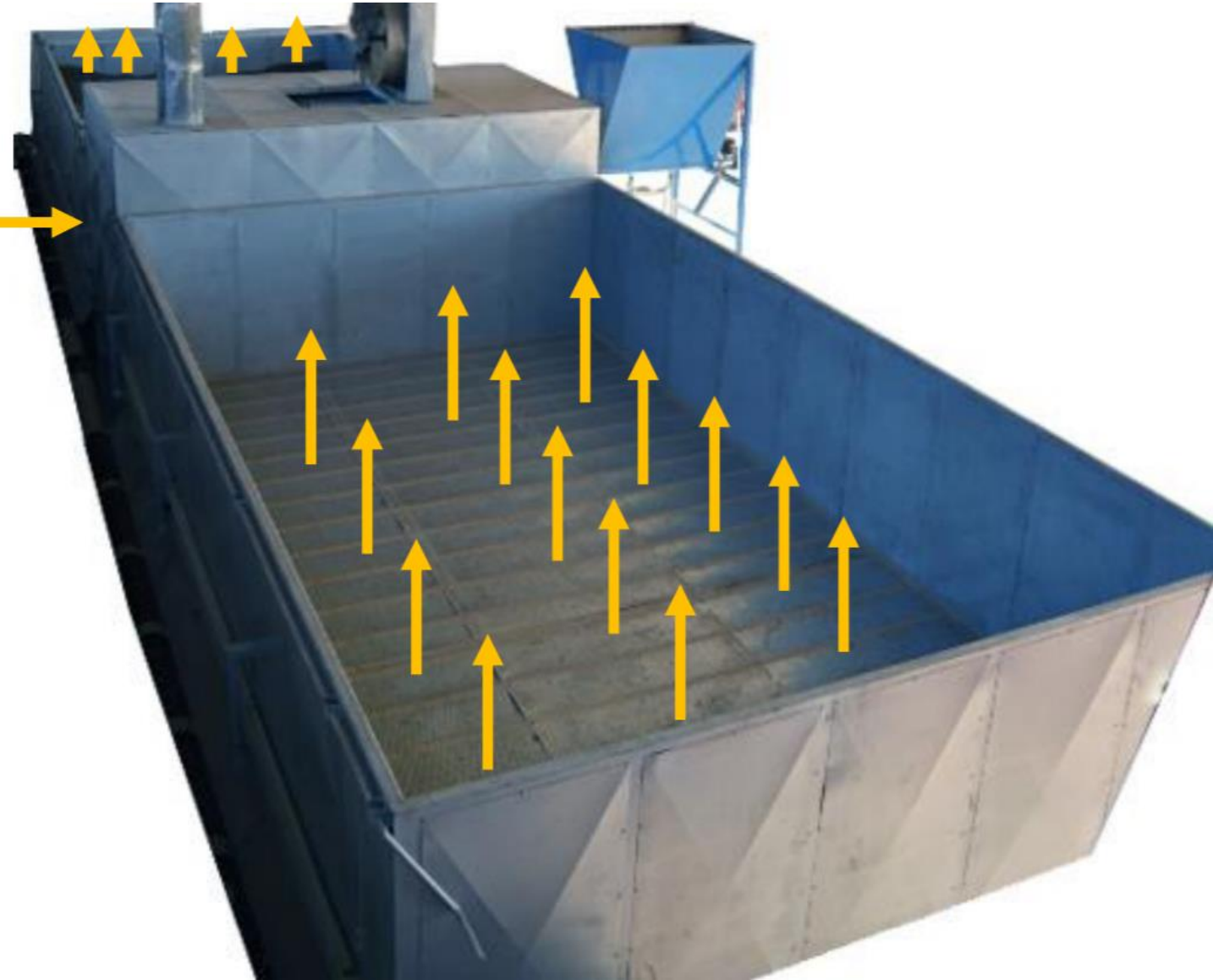
LET WITHOUT AIRFLOW
2 DAYS TO INDUCE THE
FERMENTATION
PROCESSES



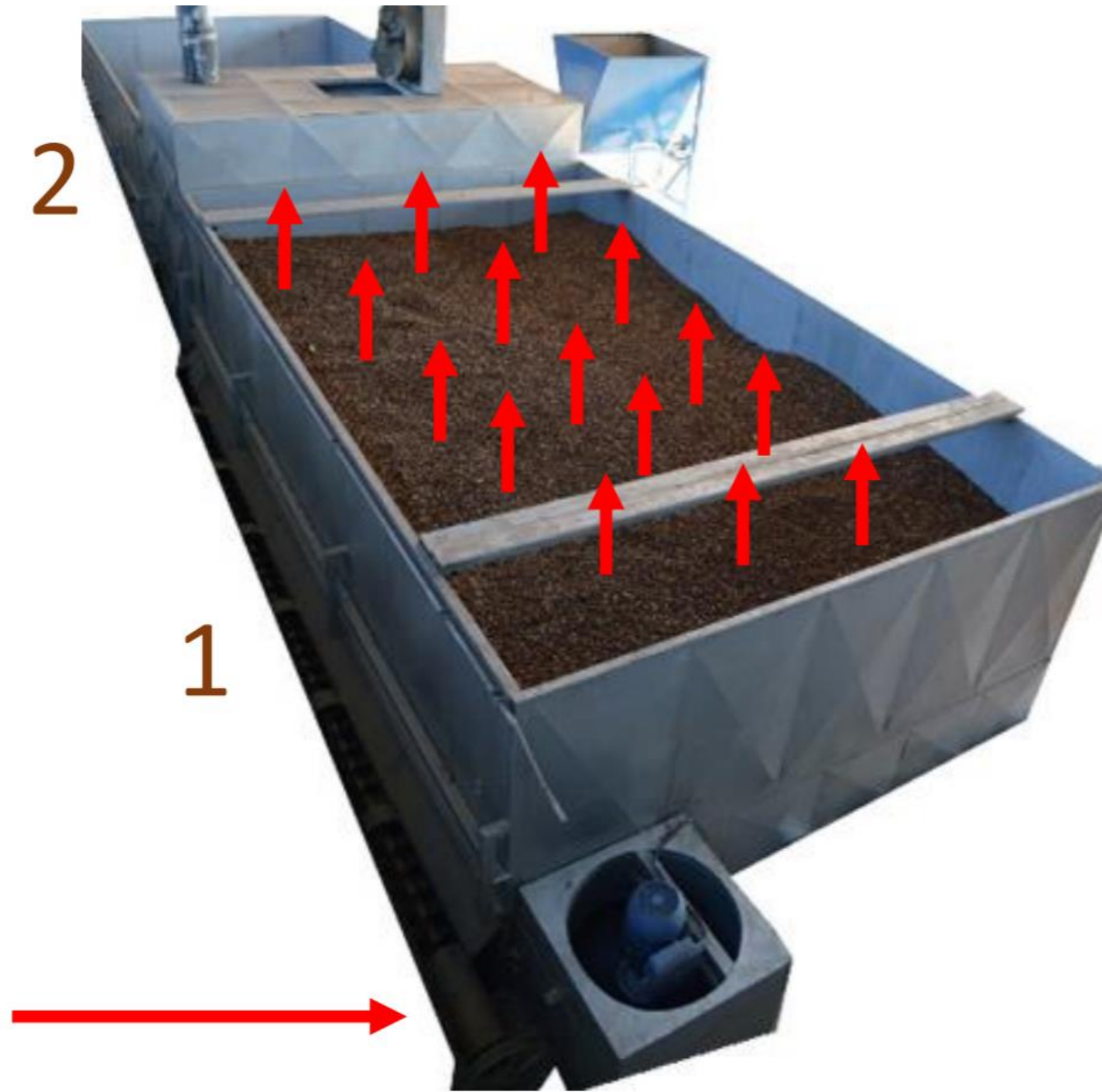
TURN THE COLD
AIRFLOW IN TO BRAKE
THE FERMENTATION
PROCESSES, AND REST
MORE 5 DAYS



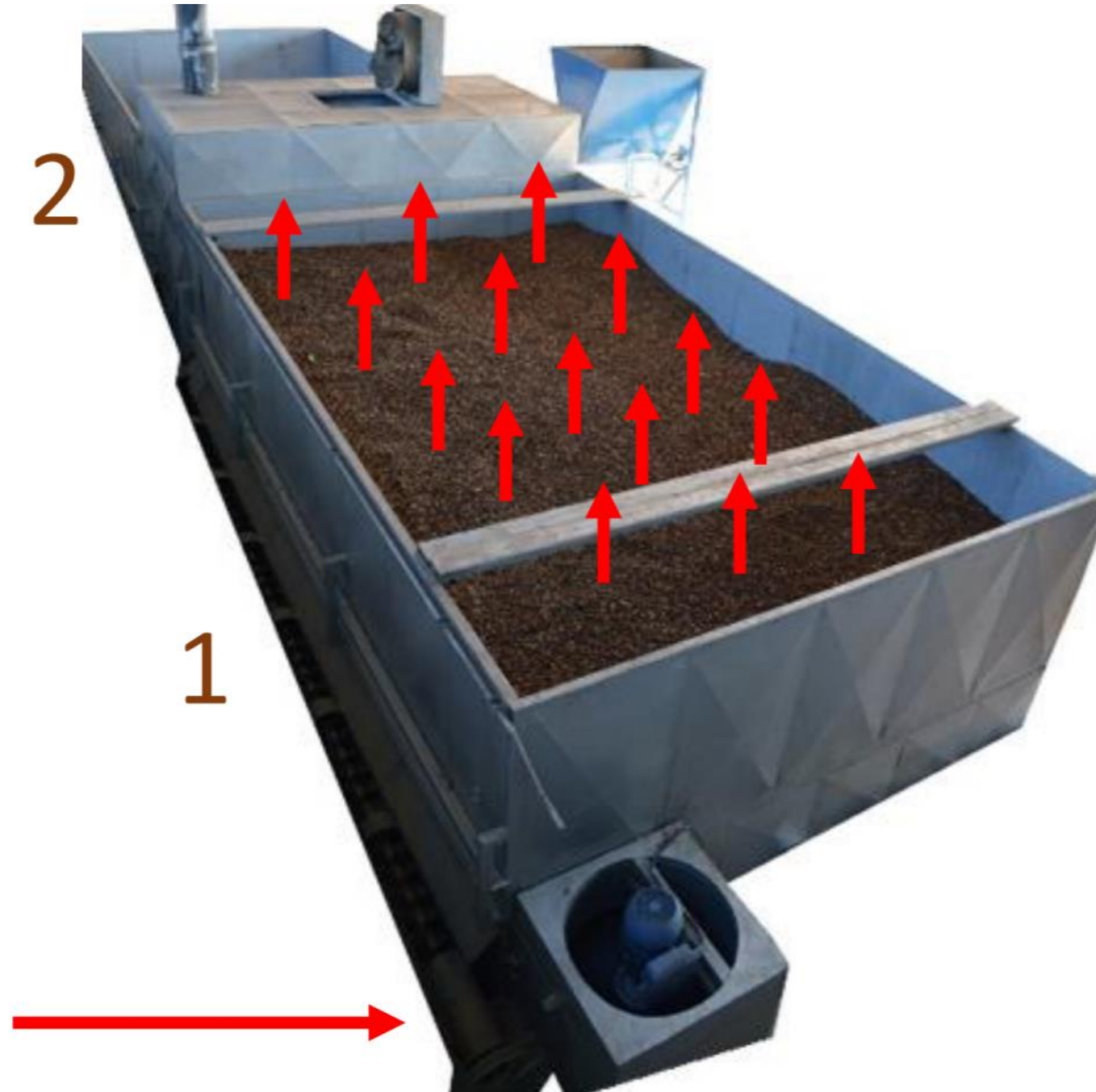
Heater
Hot Airflow



TURN THE HOT AIRFLOR
IN TO GET A BIT FASTER ,
AND REST MORE 3 DAYS



After the full eight days you should alternate between hot air and cold air every 12 hours until the coffee reaches 11% moisture



The boxes can be made of masonry, the growers can make themselves to reduce costs. And the technology can easily be adapted to other producing origins ,Centrals and Africa.



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LAB system  cropster



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