



Trivalli 

Brazilian Ingredients, Global Trade

GREEN COFFEE

ABOUT TRIVALLI

Trivalli is a premium Brazilian green coffee supplier, acting as a strategic bridge between international roasters and importers and a carefully curated network of elite farms and cooperatives across Brazil.

Operating at origin, Trivalli specializes in high-quality Arabica and Conilon (Robusta) coffees, delivering a seamless export experience — from farm selection and quality control to logistics and shipment from Brazil's main ports.

OUR CORE VALUES

- Direct Trade – Long-term relationships ensuring fair pricing and transparency.
- Quality Curatorship – All lots evaluated by certified Q-Graders.
- Traceability – Full transparency from farm to processing method.

THE TERROIR – BRAZIL'S PRIME COFFEE REGIONS



SUL DE MINAS – 100% Arabica – Full body, high sweetness, citric acidity

TECHNICAL DATASHEET

- Region: Southern Minas Gerais (Sul de Minas)
- Altitude: 700 m – 1,250m
- Varieties: Mundo Novo, Catuai
- Process: Natural & Pulped Natural
- Cup Profile: Balanced body, high sweetness, citric acidity
- Notes: Chocolate, nutty, and caramel

As the most traditional coffee powerhouse in Brazil, the rolling hills of Sul de Minas produce a classic and reliable profile. The altitude and mild temperatures favor a slow ripening process, which enhances the coffee's sweetness and provides a pleasant, balanced acidity. This region is the backbone of premium Brazilian blends, offering a creamy mouthfeel and a long-lasting chocolatey aftertaste that importers worldwide have trusted for generations.

CERRADO MINEIRO – 100% Arabica – Intense aroma, clean cup

TECHNICAL DATASHEET

- Region: Cerrado Mineiro (Minas Gerais, Brazil)
- Altitude: 800m – 1,200m
- Climate: Well-defined seasons (Rainy summers & dry winters)
- Process: Natural (Sun-dried)
- Cup Profile: Full-bodied, intense aroma, high sweetness
- Screen Size: 17/18, 14/15/16 or custom blends



Coffees from the Cerrado Mineiro region are renowned for their exceptional quality and 'Fine Cup' profile. Grown in a unique savanna terroir, these beans benefit from a climate that is ideal for producing high-quality Natural coffee. The concentrated flowering and uniform ripening process, combined with intense solar luminosity, result in a full-bodied cup with a striking aroma and intense natural sweetness. It is a consistent and sophisticated choice for roasters seeking the best of Brazil's high-plateau coffees.

ALTA MOGIANA – 100% Arabica – Smooth, sweet, creamy body

TECHNICAL DATASHEET



- Region: Alta Mogiana (Northern São Paulo, Brazil)
- Altitude: 900m – 1,000m
- Climate: Temperate (Average annual temperature of 20°C)
- Species: 100% Arabica
- Process: Natural & Pulped Natural
- Cup Profile: Full-bodied, fruited aroma, creamy mouthfeel
- Main Notes: Soft sweetness, nuts, and ripe fruits

Alta Mogiana is one of Brazil's most traditional and prestigious coffee-producing regions. Located in the northern part of São Paulo state, its coffee plantations thrive at altitudes between 900 and 1,000 meters, benefiting from a stable temperate climate. This unique environment produces a remarkably smooth and sweet 'Fine Cup.' Characterized by a velvety, full body and a distinct fruity aroma, Alta Mogiana coffees are celebrated for their balance and natural sweetness, making them a favorite for premium roasts and sophisticated blends worldwide.

ZONA DA MATA – 100% Arabica – Traditional High-Body Profiles

TECHNICAL DATASHEET



- Region: Eastern Minas Gerais (Zona da Mata)
- Altitude: 550m – 1,200m
- Terrain: Steep topography (Mountainous)
- Harvesting: 100% Hand-picked (Manual)
- Species: Arabica
- Process: Natural and Pulped Natural
- Cup Profile: High body, low acidity, and long-lasting finish
- Main Notes: Molasses, dark chocolate, and traditional nuttiness

The Zona da Mata region, located in the rugged mountains of eastern Minas Gerais, is the cradle of Brazilian coffee tradition. Due to its steep and challenging topography, mechanization is impossible, ensuring that every cherry is hand-picked by experienced farmers. This artisanal approach, combined with the region's humid subtropical climate, results in 'Traditional High-Body Profiles.' These coffees are sought after for their remarkable density and deep sweetness, often featuring notes of molasses and dark chocolate. It is the ideal choice for roasters looking for a robust, reliable, and authentic Brazilian cup with a historic soul.

ESPÍRITO SANTO – High-Quality Conilon and Washed Arabicas

TECHNICAL DATASHEET

- Region: Espírito Santo
- Altitude: 100–600m
- Species: Conilon (Robusta)
- Process: Natural
- Cup Profile: Low acidity, high body, cocoa notes



Espírito Santo is a unique and diverse coffee-producing state, world-renowned for its mastery in Conilon (Robusta) and high-altitude Arabicas. The coastal influence and mountainous terrain create the perfect conditions for 'Washed Arabicas,' which are prized for their clarity and refined acidity. Simultaneously, the state leads the 'Fine Robusta' revolution, producing high-quality Conilon that offers a clean, neutral base with surprising chocolate notes and excellent body for espresso blends. Whether you are looking for a sophisticated washed Arabica or a high-performance Conilon for industrial or specialty use, Espírito Santo delivers versatility and consistency.

FLAVOR COLLECTIONS

CLASSIC – Canário da Terra

This coffee is symbolized by one of the most common and beautiful birds in Brazil. It is represented in our profiles as a classic coffee with clear chocolate and caramel notes, dense body, and malic acidity.

This classic profile is perfect for espresso. People who enjoy specialty coffees but prefer standardized notes without complex flavors will appreciate it.

At a time when many companies are constantly changing their profiles in different ways, there are still those who love classic coffees. The classic never goes out of style.

Canário da Terra is an easy-to-drink coffee.



ELEGANCE – Natureza

The elegance of Brazilian natural beauty and its tropical fruits is recognized worldwide. In our Natureza profile, you will find coffees with fruity aromas and flavors, in addition to evident citrus acidity and a creamy body.

The Natureza profile is made for those who love finding notes such as mango, banana, strawberry, citrus, pineapple, cherries, and guaraná in their cup.

People looking for an experience based on fruit will find the best of it here. We are, quite literally, talking about a fruit-salad-like sensory experience.



RESERVE - Dama da Noite

Like unique great wines, our Special Reserve coffee is represented by a famous Brazilian flower that releases an incredible perfume at night.

It is a super delicate coffee and, at the same time, memorable. It is extremely clean and remarkably balanced.

We are talking about a coffee with great harmony between all sensory attributes. This label features huge floral aromas, evident sweetness, malic and tartaric acidity, and a velvety body.

Whether for espresso or filtered preparation, this refined Special Reserve immerses coffee lovers in an experience they will want to repeat again and again.



YELLOW AND RED CANDY – Favo de Mel

For some technicians and coffee lovers, one of the most important characteristics that a coffee must have is natural sweetness. This coffee profile may be the favorite of many consumers.

Coffees with honey, molasses, and honeycomb flavor, bright acidity, and creamy body are generally well accepted and appreciated by most consumers.

The name Red and Yellow Candy refers to coffee varieties with these two colors. Both have the potential for high-quality production. Coffee is a fruit like many others; harvested at the height of maturity, it contains a lot of natural sugar. Properly processed, this coffee has high potential to become a specialty coffee.



EXOTIC EXPERIENCE – It is UP 2 U

Today, we live in a time when many producers are experimenting with different fermentation processes in order to improve the quality of their coffees.

So-called fermented coffees have gained space in the market, and we decided to treat them in a specific way. Coffees considered exotic — and sometimes even controversial — are symbolized here by our Exotic Experience label.

They are complex and present a great diversity of aromas and flavors, which can lead to different interpretations. That is why we decided to use the phrase “It’s up to you.” After all, who are we to say what you should like or dislike?

These coffees are made for those who enjoy exploring new flavors and being open to new sensory experiences.



NEW GENERATION – Single, Microlots and Direct Trade

We believe that the only sustainable way to keep the new generation on farms is by recognizing their work and valuing their coffees.

As a cooperative-driven sourcing model, we strongly believe in this principle. In this project, we give space to the daughters and sons of producers who are taking over the family business and doing their best to honor their parents’ history.

We are talking about legacy.

This project is perfect for those looking for single lots, direct trade, coffees from a single farm, or from a specific family.

These coffees present unique profiles, with quality recognized by professional cuppers and technical teams from our partner cooperatives.



TECHNICAL SPECIFICATIONS AND QUALITY STANDARDS

TECHNICAL DATASHEET

- Processing Methods: Natural (Sun-dried), Pulped Natural, and Fully Washed.
- Grading & Classification: Fine Cup and NY 2/3 (Green Coffee Classification).
- Screen Sizes: 17/18 (Large beans), 14/15/16, or Custom Blends.
- Certifications: Organic, Fairtrade, and Rainforest Alliance (Available upon request).
- Moisture Content: Standardized at 11% for optimal shelf life and roasting stability.

At Trivalli, we adhere to strict quality control protocols to ensure our green coffee meets the diverse needs of the global roasting industry.

We offer a versatile range of processing methods, from the traditional sweetness of the Brazilian Natural process to the clean acidity of fully washed lots.

Our grading process follows New York (NY) classification standards, ensuring minimal defects and a Fine Cup experience.

Whether you require premium large beans (Screen 17/18) for single-origin presentation or specific screen blends for consistent espresso roasting, our sourcing team ensures that every bag delivered maintains the integrity and technical profile agreed upon.

SAMPLE EVALUATION AND QUALITY ASSURANCE

TECHNICAL SUMMARY

- Sample Size: 350g – 500g (sealed for freshness).
- Packaging: High-barrier nylon or airtight security bags.
- Dispatch Lead Time: 2–3 business days after request confirmation.
- Logistics Partners: DHL, UPS, or FedEx (Global Express).
- Documentation: Includes technical data and cupping score (SCA) upon request.

At Trivalli, we believe that transparency is the foundation of a successful partnership. To ensure you are fully confident in the quality of our beans, we invite and encourage every potential buyer to request a physical sample for laboratory analysis and test roasting.

Our samples are carefully selected to represent the exact profile of the available lots. While the coffee samples are provided free of charge, international shipping costs are the responsibility of the buyer. We provide competitive shipping quotations through our global logistics partners, ensuring your sample arrives quickly and in perfect condition anywhere in the world.

COFFEE CATEGORIES AND COMMERCIAL GRADES

Trivalli provides a comprehensive range of Brazilian green coffee, from specialty microlots to consistent commercial grades for large-scale roasting and industrial use.

SPECIALTY AND PREMIUM ARABICA

Strictly soft, clean, and high-quality beans for premium blends and single-origin products.

- Arabica NY 2/3 – Fine Cup | Screen: 17/18 or 15/16
- Arabica NY 2/3 – Good Cup | Screen: 17/18 or 15/16
- Arabica NY 3/4 – Strong/Hard Cup | Screen: 15/16
- Arabica NY 2/3 – (Fine / Strong) | Screen: 13up (Strictly Soft Mix)

RIO MINAS ARABICA

Distinctive flavor profile with a striking aroma, widely sought after in specific international markets.

- Rio Minas Arabica NY 2/3 | Screen: 17/18 or 15/16
- Rio Minas Arabica NY 3/4 | Screen: 15/16
- Rio Minas Arabica – Grinders/Mix | Screen: 13up
- Arabica NY 4/5 | Standard Export Grade

ROBUSTA / CONILON GREEN COFFEE

High-performance beans with excellent solubility and body for espresso blends and soluble coffee.

- Fine Robusta (Conilon) NY 4/5 | Screen: 16up (High Quality)
- Robusta / Conilon NY 5/6 | Screen: 13up (Standard Grade)
- Robusta / Conilon NY 7/8 | (Industrial Grade / Soluble)

PRICING AND COMMERCIAL MODELS

Trivalli's pricing is strategically pegged to ICE Futures (New York & London) and the Brazilian Commodities Exchange (B3), ensuring transparent and market-reflective quotations.

Logistics & Incoterms We provide quotations in FOB, CFR, and CIF from Brazil's primary hubs:

- Port of Santos (SP): Main gateway for Arabica and specialty lots.
- Port of Vitória (ES): Specialized in Conilon and washed Arabicas.

Pricing Models:

- **SPOT PRICE:** Price per 60kg bag or Metric Ton for immediate shipment.
- **CONTRACT PRICE:** Fixed-price or "basis" contracts for long-term supply (6–12 months), ensuring inventory stability.



CERTIFICATIONS AND COMPLIANCE



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