



Affogato **Network**

La Economia del Cafe en **Ethereum**

HOW COFFEE WORKS!

Each particle of pick-me-up in your morning coffee has traveled a great distance, not to mention been transformed and refined, to be there for your daily grind. Here's the life cycle of a typical bean:

1 GROWING

There are two species of tropical plants, both bushy evergreens, that provide most of the world's coffee.



The Coffee BERRY

- Coffea arabica**
 - two-thirds of all beans in trade
 - more complex & balanced flavor
 - less caffeine
- Coffea canephora ("robusta")**
 - disease-resistant
 - less acidic, smoky, tarry aroma
 - not prominent until late 1900's

Both grown here

2 PICKING

Five years after planting, and as berries ripen from green to red, the bush is harvested.



Most berries are hand-picked, but in some places (like Brazil) it's done by machine. Often only ripe berries are selectively picked, but usually entire crops are strip-picked.

5 ROASTING

By applying heat, green coffee will transform into fragile, easily opened packets of flavor.

Chemical reactions inside the bean begin to make it puffy, oily, and tasty.

Starches become sugars
Acidity weakens
Aromatic oils develop

It's usually done with large commercial machines, but home roasting is also possible. Temperature and duration of heat impact a bean's consistency, color, and flavor.



- 475°F** "Tollen Roast"
 - Very dark
 - Slaty w/ oil
 - Used mostly for espresso
- 480°F** "French Roast"
 - Burnt flavor
 - Surface oil
- 430°F** "Vienna Roast"
 - Second crack
 - Light oil
- 440°F** "Full City Roast"
 - Rich, even color
 - Often bitter-sweet
- 420°F** "City Roast"
 - Most popular U.S. roast
- 410°F** "American Roast"
 - Light after first crack
- 380°F** "Cinnamon Roast"
 - Lightest drinkable bean
- 120°F** Drying Phase
 - Yellowing, enlarging
- 75°F** Unroasted
 - Can be stored for 2 years

The Roasted BEAN

6 PACKAGING

Beans are (ideally) put into cool, dark, dry, airtight containers. Vacuum-packing was introduced in 1931!

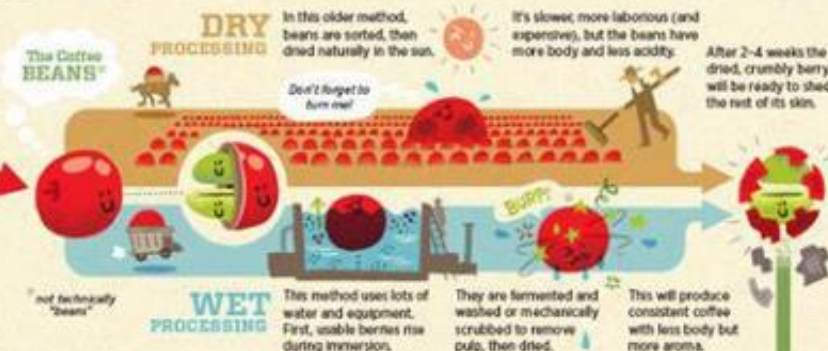
7 SHIPPING

Don't fear! Your coffee is handled your way!

10 Steps from Shrub to Mug!

3 PROCESSING

In this important step, the outer covering and pulpy fruit are removed from the berry, leaving the seeds (aka the "beans"). There are two primary ways to do it:



The Coffee BEANS

DRY PROCESSING

In this older method, beans are sorted, then dried naturally in the sun. Don't forget to turn 'em!

It's slower, more laborious (and expensive), but the beans have more body and less acidity.

After 2-4 weeks the dried, crumbly berry will be ready to shed the rest of its skin.

WET PROCESSING

This method uses lots of water and equipment. First, usable berries rise during immersion.

They are fermented and washed or mechanically scrubbed to remove pulp, then dried.

This will produce consistent coffee with less body but more aroma.

4 MILLING

Any remaining fruit or parchment will be removed and dry coffee will become sought-after "green coffee" beans.



Optional steps:

- Polishing
- Aging
- Decaffeination

GREEN COFFEE

GROUND COFFEE



8 GRINDING

Beans will be ground into a specific fineness, whether by machine or hand.

9 BREWING

Water can be introduced to the grounds in many ways, but these are the main methods.

10 DRINKING!

Finally! Enjoy your morning joe even more now that you know what the little coffee bean has been through.



El Problema Real



Venden ASAP



El Precio de la
Bolsa

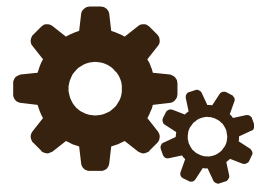


No hay ingresos
recurrentes



Proyecto **Piloto**





Como Funciona?

Know your Coffee



AFFOGATO

Escaneame!



DETAILS

Coffee Batch



Farm Name
La Bendición de
Dios

Farmer
Rafael Navarrete
Santos

Short Biography

Pequeño productor de la comunidad de Capucas, San Pedro de Copan ,dedicado al rubro de la caficultura por más de 24 años empleando técnicas y prácticas agrícolas para mejoramiento continuo de sus parcelas, actividades que realiza junto a su esposa e hijos.





Tip the Farmer!

Modelos de Negocios








AFFOGATO



Escaneame!














930a7c xDai

| | | |
|---|------|---------|
|  | xDai | \$0.36 |
|  | DAI | \$0.34 |
|  | ETH | \$43.80 |

 Receive  Send

 Share  Link

 Request  Exchange


| | | | | |
|--|----------|--|-----------|--|
|  | \$1.00 > |  | 0:50 ago |  |
|  | \$1.00 > |  | 1:30 ago |  |
|  | \$1.00 > |  | 10:44 ago |  |







930a7c xDai

Send to Address ✕

 xdai \$0.36

To Address

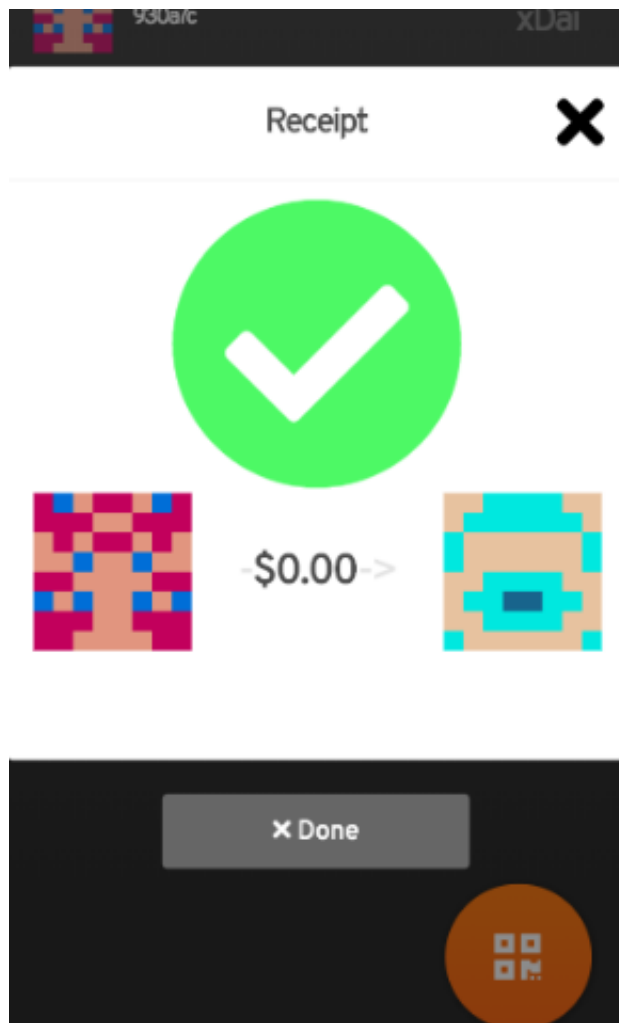




Send Amount

Message





Transactions

Tokens

Internal Transactions

Coin Balance History

Code

Internal Transactions

Filter: All ▾

Internal Transaction

Call

0x7c1224e10f97f65eb261aa5ac94703179c6793fc1f35b3be4af580ae64ca87f

0x853F3bddc69D1BBfBAd3885aB632D1C0Aa5c70fe → 0x64E2b0228a0C7D6B371D071B9f10401D3fd37DC4

0.4 xDAI

Block #2873757

a day ago

OUT

Internal Transaction

Call

0x7c1224e10f97f65eb261aa5ac94703179c6793fc1f35b3be4af580ae64ca87f

0x853F3bddc69D1BBfBAd3885aB632D1C0Aa5c70fe → 0x85BEf59472e8e8B66648978465C2A0Ca5Ebbf7FA

0.6 xDAI

Block #2873757

a day ago

OUT



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Escaneame!



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Gracias!

Es hora del cafecito

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