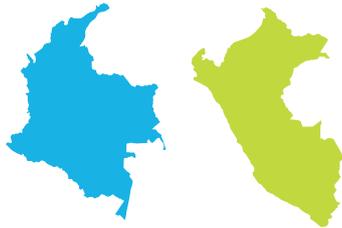




CAFÉ ARABICA FILTER

COLOMBIA & PERU

Brown sugar, caramel and cocoa notes dominate with great body and a lasting finish.



ORIGINS

Colombia & Peru

SPECIES

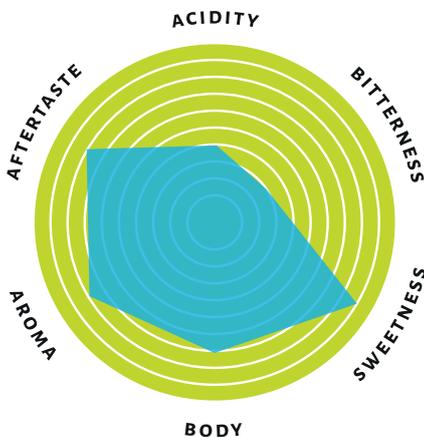
100% Arabica

TASTE NOTES

Brown Sugar, Caramel, Cocoa, Vanilla, Yellow Plum

STRENGTH

3 / 5



ASPROTIMANA – FT Colombia Arabica Coffee

ASPROTIMANA was formed in 2001 as an initiative of 32 producers who were interested in developing more stable marketing channels for its flagship product, coffee, to improve the social and economic position of the families in the area. The social objectives of the project were initially focussed on the coffee farming families but the medium- and long-term aim is for the benefits to extend more widely through the region as well. The cooperative is based in the district of Huila and includes 22 villages in the Timana, Elijah and Suaza areas. The cooperative's name is derived from the Timanaes tribe that originally inhabited the region. Coffee is the main crop, grown on an area of approximately 250 hectares. The majority of the crop is Caturra coffee, but varieties such as Colombia and Castillo are also grown.

Today the association comprises 85 families of small coffee growers who are committed to improving their standard of living by producing and exporting high quality coffee.

CECOVASA - FT Peruvian Arabica Coffee

La Central de Cooperativas Agrarias Cafetaleras de los Valles de Sandi (CECOVASA) was founded in 1970 by five co-operatives with the objective of exporting directly as a group, obtaining better prices and sharing costs. Before this, farmers sold their beans to local traders, who typically paid less than half the market price. Today the organisation exports directly to US and European markets and is one of the largest small producer organisations in the country.

Eight of the ten co-ops are located in Puno region and two in Cuzco region, with most farms located on the eastern slopes of the Andes. Aymara farms are mainly located in the Tambopata Valley and Quechua farms in the Inambari Valley. A third of coffee production is in the buffer zone of Bahuaja Sonene National Park.



What is Fairtrade?

Fairtrade is about better prices, decent working conditions, local sustainability and fair terms of trade for farmers and workers in the developing world. For more information visit info.fairtrade.net/sourcing