



LIST + BEISLER

PERU

SHB GRADE 1
CAJAMARCA
UNICAFEC
ORGANIC

Premium
Coffee
Culture
since 1901



Peru

Region

San Ignacio, Cajamarca

Producer

Cooperative UNICAFEC

Altitude

900 – 1,750 masl.

Variety

Catimor, Caturra, Pache, Bourbon

Harvest Period

Apr – Oct

Classification

SHG EP

Processing

Washed

PERU SHB GRADE 1 WASHED CAJAMARCA UNICAFEC ORGANIC

Located in the north of Peru, close to the border of Ecuador, the town of San Ignacio is nestled along the Andes mountain range. With around 15,000 inhabitants, the town is the largest center within a 2-hour driving distance. The area is characterized by steep and lush slopes with single roads curling along. Agriculture is the driving income in this region, with coffee being one of the main crops.

Already in 2001, 106 coffee farmers came together to set up a cooperative. They longed to commercialize coffee directly with larger buyers, learn from each other in a structured way and hence improve the quality of their coffees: so UNICAFEC was born. Quickly, the innovative founders realized they could add a premium to their coffees by cultivating in an organic way. In 2002, they implemented the processes to become organic certified, while the Fairtrade certification was approached only three years later. All efforts were financially backed by the producers themselves.

Nowadays, the cooperative counts a total of 385 members, of which one third is female. Together they handle around 1,100 ha of smallholder coffee plantations, averaging 2-3 ha/farmer. To further improve their coffee quality and productivity they invested in a wet mill, a dry mill, a warehouse and even their own quality control lab. Next to that, field projects with the farmers are executed. In 2008, for example, UNICAFEC engaged in a fertilizer program, using organic inputs to increase the productivity per tree.

These farmers show drive and are open to innovation - a great cooperative to buy from!

Juicy Body • Slightly Fruity Acidity
Dark Chocolate • **Smooth Hazelnut**