

ITC AT WORLD OF COFFEE 2023 DUBAI



ALLIANCES
FOR ACTION

Our programmes | our network | our projects

Booth Z5-E60



THE INTERNATIONAL TRADE CENTRE

The International Trade Centre (ITC) is the joint agency of the World Trade Organization and the United Nations. ITC is the only development agency that is fully dedicated to supporting the internationalization of micro, small and medium-sized enterprises (MSMEs).

At World of Coffee, we represent selected ITC programmes and their partners.

Alliances for Action:

ITC's Alliances for Action programme initiative leverages partnerships for sustainable food systems. It does this through partnerships that cultivate ethical, climate-smart, sustainable agricultural value chains.

We aim at achieving resilience and growth for farmers and MSMEs through more mindful and responsible trade, production and consumption systems and improved opportunities to compete on a global market.

Meet coffee producers and entrepreneurs from Eswatini, Ethiopia and Ghana under this programme at Booth Z5-E60.

Netherlands Trust Fund - Phase V (NTFV): Alliances for Agribusiness and Digital Technology

ITC's NTFV programme is designed to contribute to decent jobs and improved livelihoods in the agribusiness, agritech and digital technology sectors. Our programme includes both sectors in Ethiopia, Ghana, Senegal, and the digital technologies sector in a multi-country project in Benin, Cote d'Ivoire, Mali and Uganda. In Ethiopia, Ghana and Senegal, ITC's Alliances for Action Agribusiness is working with smallholder farmers and MSMEs focused on coffee, cocoa, cashew and associated crops.

ACP Business-Friendly Programme:

This programme jointly funded by the European Union and the Organization of African, Caribbean and Pacific States (OACPS) supports cocoa, coconut, coffee, cotton and kava value chains through inclusive policies, investment promotion and alliances.

It seeks to improve the ability of agribusiness firms in ACP countries to compete, grow and prosper in domestic, regional and international markets, ultimately generating inclusive, sustainable jobs and economic growth.

Eswatini: Promoting growth through competitive alliances II

The ITC-Alliances for Action project 'Eswatini: Promoting growth through competitive alliances', funded by the EU, supports job creation for small farmers, entrepreneurs and artisans. Eswatini offers the global market unique organic produce, artisan roasted coffee, handmade cultural creations and gourmet condiment lines.

MSMEs are still faced with key structural problems that need to be addressed if Eswatini is to overcome its endemic employment challenges. ITC understands these and works with the government to improve the country's business climate and attract investment. ITC also works closely with smallholder farmers, agro-processors and artisans in Eswatini to support them in ways that are sustainable and benefit both people and the planet. In this way, ITC fosters and preserves cultural heritage, and draws on artisan skills and concepts of green growth.

The Fairtrade Golden Cup Competition

The Fairtrade Golden Cup awards bring recognition – and new opportunities – to farmers who work hard to produce high-quality Fairtrade coffee. The Latin American and Caribbean Network of Fair Trade Small Producers and Workers (CLAC) hosts this competition across a range of countries with its regional partners and support from ITC's Alliances for Action programme. Recent Golden Cup editions in Brazil, Mexico, Peru and Ethiopia with Fairtrade Africa were a huge success.

The tournament contributes to the promotion of Fairtrade coffees in the specialty market, both at origin and in global markets. By promoting the opening of markets for Fairtrade coffee, it's possible to both add value to the product and promote ethical and sustainable production processes.

ITC's Coffee Guide

4th Edition

The International Trade Centre (ITC), through its Alliances for Action initiative, has published the fourth edition of the world's most comprehensive, practical source for the international coffee trade, the Coffee Guide.

It covers trade issues relevant to coffee growers, traders, exporters, transportation companies, certifiers, associations and authorities, and other relevant actors.

This fourth edition is directly informed by the coffee industry. It builds on collaboration with more than 70 coffee industry actors from across the globe and value chain. It explores issues the sector faces and charts a path towards a more sustainable future for the industry through targeted solutions.



International
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Download the
Guide here:



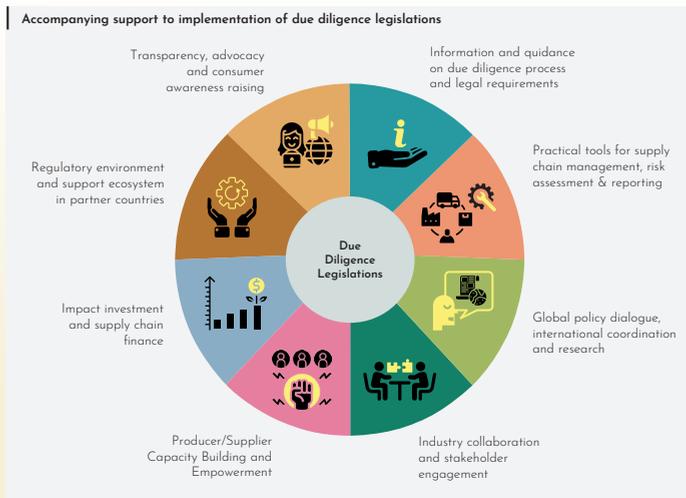
Making mandatory human rights and environmental due diligence work for all

Highlights on effective and inclusive accompanying support to due diligence legislation

This publication was recently co-created and published by ITC and EU DG-INTPA. It brought together the combined experience of a panel of international organizations (EU, OECD, ILO, FAO, UNECE) while integrating the perspectives of consumer-facing companies in Europe and those of MSMEs, farmer cooperatives and business organizations from developing countries. The final objective is to propose accompanying measures that can enable sharing of mandatory human rights and environmental due diligence (“mHREDD”) responsibilities across value chain actors and avoid potential negative consequences for producing countries and MSMEs.

This shift towards mandatory human rights and environmental due diligence raises the bar for responsible and sustainable business practice. Companies must identify the risks in their business footprint and be prepared to demonstrate that they took the appropriate steps to prevent, mitigate or resolve them - the so-called “know and show” requirement.

ITC and the EU will conduct a consultation session on this topic during World of Coffee 2023.



More info
here:





**COFFEE PRODUCERS
AND BRANDS**
FROM ITC'S NETWORK



**OUR
ETHIOPIAN
COFFEE
NETWORK**



Bench Maji Forest Coffee Producers Cooperative Union

Country/ region: Ethiopia, Bench Maji region.

Bench Maji Forest Coffee Producers Cooperative Union is a farmer-based organic coffee, spices and honey producer organization based in the Bench Sheko zone of south-western Ethiopia. The union was originally established in 2005 by 14 founding primary cooperatives, which united to commercialize their coffee and market their products internationally. The union is working by visioning to become the most competitive and leading farmers' cooperative union in Africa by producing and supplying high quantity and quality coffee, spice and honey products to international market. The union headquarter office is based in Bench Sheko zone Mizan Aman city and Export contact office is based in Addis Ababa, Debrezite road, Saris, Trans Ethiopia Tower 4th floor.

Story: Bench Maji Forest Coffee Producers Cooperative Union grew over time to an annual production of up to 1,920 tones green coffee with 63 primary cooperatives affiliated under the service of the union. Within the primary cooperative structures, the numbers of our individual farmer members are 14,170, where 20.3% are women. The women-only primary cooperative that is 'Kebrta Tigl Fre' makes the union unique at country-level by prioritizing support to women. We are also a certified Cooperative union with Fairtrade, Organic, Rainforest Alliance, UTZ and Café Practice.

Representative: Netsanet Nigussu

Contact: netsy.7nega@gmail.com | benchmajicoffeemarketing@gmail.com | +251 911 730 869

Website: www.benchmajicoffeeunion.com **Facebook:** FB- Bench Maji Coffee Union

COFFEE SPECS

Species: Arabica
Process: Washed and Natural
Altitude: 1,400-2,500
Screen size: 14
Aroma: Spicy, fruity, flowery



Limmu Inara Multipurpose Cooperative Union

Country/ region: Ethiopia Oromia Jimma Limmu Kosa 02 kebele.

The Union has been expanding its role and visions by contributing existing efforts to transform the livelihoods of small-scale coffee farmers by coordinating, organizing and sensitizing the farmers on the production of sustainable, quality and specialty coffee supply to the world market.

Story: Limu Inara Farmers Multipurpose Cooperative Union was Established in February 2006 with Member of 11 Primary Cooperative with 3086 members. From this, 68 are women. Currently, the Union serves 108 primary cooperatives. 27 produce Organic, Fairtrade and Rainforest Alliance-certified coffee. In total, the union counts 36,716 members, of which 6,716 are women.

COFFEE SPECS

Species: Arabica

Process: Washed

Altitude: 1650 -2760

Screen size: 14 and 16

Certifications: Organic and Fairtrade

Representative: Mohammed Miftahu Jemal

Contact: miftahujemal@gmail.com | +251 920 068 236



Oromia Coffee Farmers Cooperatives Union

Country/ region: Ethiopia, Oromia region.

Oromia Coffee Farmer's Cooperative Union (OCFCU) aims to help small-scale coffee farmers to take advantage of the Fairtrade coffee market. OCFCU was established in order to help farmer families. OCFCU returns 70 percent of its net profits back to the cooperatives, and cooperatives back to members. Specifically, OCFCU focus on improving the farmers' income by exporting their coffee directly, improving the quality of services to member farmers and clients, improving the social condition of farmers, and improving the quality and productivity of Ethiopian coffee. Facilities owned and managed by the members of the union are warehouses, Coffee Processing Machines and office/buildings.

Story: Oromia Coffee Farmers Cooperative Union (OCFCU) is a smallholder coffee grower-owned cooperative union established on June 1, 1999, by 34 cooperatives with 22,691 farmers. Today, there are 407 cooperatives with over 586,186 members and \$12,456,000 capital. OCFCU is a Democratic member's owned business operating under the principles of the International Cooperative Alliance and fair trade. Members of the Oromia Coffee Farmers Cooperative Union are the growers, processors, and suppliers of high-quality, organic Arabica coffee for direct export. The general objective of OCFCU is to export the farmers' coffee by passing the auction. OCFCU promotes fair trade for socially and environmentally sustainable techniques and long-term relationships between producers, traders, and consumers.

The OCFCU is now delivering energy-efficient stoves that have the potential to reduce firewood consumption, reduce indoor air pollution, improve the health of rural communities and generate carbon credits. This project is generating employment opportunities for women and youth in rural areas.

Representative: Dejene Dadi Dika

Contact: dejenedadi@gmail.com | +251911607121

Website: www.oromiacoffeeunion.org

COFFEE SPECS

Species: Arabica

Variety: Yirgacheffe, Gujji/Sidamo, Limu, Nekemte, Harar and Djimma

Process: Washed and Natural

Altitude: 1700 to 2200

Screen size: 14 and 15

Aroma: blueberry, Citrus, Floral, Wine

Certifications: Organic NOP, EU, JAS, Fairtrade, RFA, CP, SPP and Bird-Friendly



Torban Anfillo MP Farmers Cooperative Union

Country/ region: Ethiopia, Anfillo district.

The Torban Anfillo MP Farmers Cooperative Union was founded in March 2006 with 3,986 farmers (3,964 men and 22 women), organized under 18 primary cooperatives (PCs) that operate in the Anfillo district of West Ethiopia.

Currently, there are 10,614 members organized into 23 primary cooperatives. The Anfillo district's coffee-growing areas span more than 50 square kilometers and are home to all the member farmers.

Story: Anfillo district is known for producing Nekemte washed and sun-dried (natural) organic and Fairtrade certified Arabica coffee, which has a good fruity flavor grown under the natural forest. The Annuli forest is also for beekeeping production, which has supplementary benefits for coffee production.

COFFEE SPECS

Species: Arabica

Process: Natural and Washed

Altitude: 1450-2500

Screen size: 14

Aroma: Fruity and caramel

Certifications: Organic EU/ NOP

Representative: Chimsa Yoseph Gutama

Contact: torbananfillo@gmail.com | +251911827695

Website: www.torbananfillo.com

Instagram: @anfillo_dawo_coffee_ethiopia



Yirgacheffe Coffee Farmers' Cooperative Union

Country/ region: Southern Ethiopia Gedeo zone.

Yirgacheffe Coffee Farmers Cooperatives Union (YCFCU) is a Fairtrade-certified coffee producers' union from the Gedeo zone of Southern Ethiopia. The union gathers 28 cooperatives with 45,036 member farmers. It has a coffee-processing facility and office in Addis Ababa which takes export-ready coffee to the market and liaison office at Dilla to support the cooperative and farmers. YCFCU has been exporting Yirgacheffe washed Grade 1 and 2, Yirgacheffe Natural Grade 1 and 3 and Yirgacheffe Roasted and ground coffee. The coffee is 100% organic.

Story: Yirgacheffe Coffee Farmers Cooperatives Union currently represents over 45,000 farmers and was established in June 2002. Its 28 member cooperatives are all located in Gedeo, Southern Ethiopia. This area is well-known and the Yirgacheffe is world renowned for its amazing, complex coffees – some say the best in the world. The 37,810-hectare gardens are dedicated to coffee alone and produce on average 20,000 tons of Yirgacheffe washed and sun dried coffee per year. YCFCU has rigorous operational systems in place on quality control, environmental sustainability and social responsibility – with Fairtrade premiums reinvested into their community of coffee growers.

Representative: Alehegn Tiba Maldie

Contact: alehegntiba@gmail.com | +251911392540

Website: www.yirgacheffeunion.com

Instagram: @yirgacheffecoffeeunion **Facebook:** Yirgacheffe Coffee Union

COFFEE SPECS

Species: Arabica

Variety: Yirgacheffe

Altitude: 1850-2440

Process: Washed and natural

Screen size: 14

Tasting notes: Medium acidity, full body, cocoa, sweet almond and ripe berry flavors

Certifications: Organic and Fairtrade



**GHANA AND
ESWATINI
COFFEE
PRODUCERS
AND
ROASTERS**





Asili Coffee

Country/ region: Ghana, Akuapem region.

Asili Coffee Purveyors Ltd is a coffee farming, processing and marketing company established in 2016 in Akuapem, in the Eastern Region of Ghana. We have proven that world class products can be manufactured in rural areas- our specialty grade Asili Premium Coffee and our innovative Asili Steep manufactured for instant consumption. Annually our initiative is supported by the Ghana Cocoa Board, with free seedlings distributed to our farmer group the Akuapem Coffee Growers Association. Our goal is to utilize coffee as a catalyst for socio-economic change and rural development in our districts, our dream is that the cash crop will become popular in other communities and an economic lynchpin nationwide that will provide avenues for job creation and serve to shatter the glass ceiling of cyclical poverty in rural areas.

Story: Asili Coffee produced and exported Asili Premium the company's flagship brand in 2018. The company partnered with Local Government and the Ghana Cocoa Board in 2019 to provide free seedlings for all farmers interested in Planting coffee in Akuapem. In 2020 Asili promoted to the Akuapem South and Okere and organised stakeholders in the 3 Akuapem districts into the Akuapem Coffee Growers Association, A unified body to represent coffee community interests in Akuapem. Asili garnered support for the Akuapem area and its coffee Initiative through the Kingdom of the Netherlands, ITC Alliances for Action and GIZ. As at 2022 quarter three, Asili is rolling out an incubator approach to it's grower Initiative. The program will provide a formalised training and financing model to scale the fledgling growing Initiative and strengthen its long term prospects by targeting youth under age 40 and minimum 40% women per each cohort.

Representative: John Nana Addo Francois

Contact: john@asili.coffee

Website: www.asili.coffee **Instagram:** @asili_coffee

COFFEE SPECS

Species: Robusta

Process: Natural

Altitude: 1500ft

Screen size: Sub 15 mixed

Aroma: Cacao

Asili Premium coffee is a consolidation of the best coffee in Africa, roasted to a fine medium.

Asili Steep is steep coffee manufactured to provide accessibility by negating the effects of price, and practicality of use.



Eswatini Coffee

Country/ region: Eswatini.

Eswatini coffee is an eco-conscious agribusiness in Elwandle, Eswatini, whose aim is to produce high quality, specialty coffee, as well as to empower rural communities through the diffusion of coffee plantations and agricultural skills.

COFFEE SPECS

Species: Arabica

Process: Washed and natural

Attitude: 780-800

Aroma: Notes of brown spice, roasted nuts, and some tobacco in aftertaste.

Story: Started in 2018 by two brothers, Patrick Dupont and Eddie Mkhathswa, Eswatini Coffee has pioneered the growing of coffee in the country. The company currently produces Arabica coffee in 4.2 hectares with innovative, eco-friendly techniques from symbiotic agriculture, processes coffee beans ready to be roasted, and grows coffee plants in a dedicated nursery. These are shared with farmers (mainly youth and women as individuals but also from small and medium enterprises) who want to embark in a brand new and profitable agricultural market.

By involving other farmers and expanding the production, Eswatini Coffee envisions to be a leading coffee producer in terms of quantity and quality of coffee in Eswatini quantity and quality of coffee to promote a unique variety to be fully enjoyed, one sip at the time, and promote the culture of coffee within and outside of Eswatini.

Representative: Patrick DuPont

Contact: eswatinicoffee@yahoo.com | +268 7648 3199 | +268 7605 5097



Gold Coast Roasters

Country/ region: Ghana , Aburi & Volta Plains

Coffee people from bean to cup. Growers and roasters. Gold Coast roasters prides itself with our care of the land, organically grown seedlings utilizing agroforestry techniques backed by a dedicate team of coffee fanatics. Using state-of-the-art equipment in a bespoke facility specially designed to compliment our coffee needs which enables us to produce Ghana finest coffee experience.

Story: Gold Coast Roasters was formed in 2017 by four individuals who fervently believed they could change the way coffee is produced and consumed in Ghana. With 90 years' experience in their respective fields, the four partners set out a 5 year plan to shape perceptions on how coffee narrative was formed in our part of the world by consistently delivering and innovating with a high quality product. We love coffee and we love the earth. We adopt perfectly environmentally friendly methods to grow our coffee and maintain a high standard of green production throughout our value chain.

- 100% environmental friendly agro-forestry concept.
- World class coffee beans.
- Premium taste.

Representative: Hannah Quashie

Contact: sales@goldcoastroasters.com | +233 246 888 233

Website: www.goldcoastroasters.com

Facebook: Gold Coast Roasters **Instagram:** @goldcoastroasters **Twitter:** @gcoastroasters

COFFEE SPECS

Species: Coffea Canephora - Robusta and Arabusta

Process: Sun dried and hulled

Altitude: 600m

Screen size: 15-18 or 1/64th of an inch

Aroma: Nutty chocolate

Certification: FDA



Kawa Moka

Country/ region: Ghana, Leklebi, Afadjato South District, Volta Region.

In the mountainous town of Leklebi, within the Volta Region of Ghana, a group of women sing as they harvest Robusta Coffee beans: "Coffee is good ohh. Coffee is going to send our children to school." These women's small farms are among a community in Leklebi Kawa Moka works with to produce sustainable and ethically grown coffee.

It is a Ghanaian coffee company, founded by Emi-Beth Quantson in 2015.

Story: Kawa Moka is 100% women owned Ghanaian coffee company that specializes in the production of artisan, small batch roasted coffee. Our coffee is grown organically by over 20 micro lots run by women farm owners/managers in Leklebi, Volta Region, Ghana. We're proud to produce the best specialty coffee in Ghana.

The micro-lots are fed by streams of Aflabo reiver and its beautiful falls. This wild, shade-grown, sun-dried Robusta is ethically sourced and nurtured by hard working indigenous communities and women farmers.

Kawa Moka understands that behind every great cup of coffee, there is a careful planting, harvesting, roasting and brewing process. Our passion is to share that expertise with you, to ensure you drink only the highest quality coffee every time.

Representative: Emi-Beth Quantson

Contact: Emi-beth@kawamoka.com | +233541711723

Website: www.kawamoka.com

Instagram/ Twitter: @kawa_moka **Facebook/LinkedIn:** Kawa Moka

COFFEE SPECS

Species: Robusta

Process: Natural

Altitude: 303-830 masl

Harvest times: October - Feb

Screen size: 15+

Tasting notes: Chocolate, hazelnut

Aroma: Nutty, Spicy, Cocoa

Certification: FDA



LATIN
AMERICAN
COFFEE
PRODUCERS
WINNERS OF
THE FAIRTRADE
GOLDEN CUP



Cooperativa dos Cafeicultores do Sul do Estado do Espírito Santo

Country/ region: Brasil, Espírito Santo.

The Cooperativa dos Cafeicultores do Sul do Estado do Espírito Santo (CAFESUL), was founded in 1998 and currently has 170 members, mostly family farmers. 07 municipalities in the region, mostly family farmers. The organization's mission is to provide a socially just, economically viable and environmentally correct coffee growing that contributes to the economic and social development of its members, officials and the region.

Story: The organization develops the Spring Recovery and Soil Conservation project. Between 2016 and 2018, 40 springs were identified to be recovered. With the implementation of this initiative, in the next years 2019 and 2020, 420 pits were built on the properties of the associates, which allowed the retention of about 9 million liters of rainwater annually, to increase the availability of water in the springs.

COFFEE SPECS

Varieties: Conilon

Altitude: 270 m

Production area: 659.74 ha

Product varieties: Robusta: Conilón

Cup quality: 80 to 86.6 SCA points

Harvest Months: May - July

Certification: Fairtrade

Website: www.cafesul.coop.br

Instagram/ Twitter: Cafesul.coop

Facebook/LinkedIn: Cafesul



Cooperativa Regional, Industrial e Comercial de Produtos Agrícolas do Povo que Luta

Country/ region: Brazil, Leste de Minas.

The Cooperativa Regional, Industrial e Comercial de Produtos Agrícolas do Povo que Luta (COORPOL), was founded in June 2006. It is located in Brazil, in the region of Leste de Minas and currently has 110 members, of which 22% are women. For Coorpol, it is a priority to develop activities that allow the improvement of the coffee quality of its members and better position the cooperative in the specialty coffee market. To encourage this work, the cooperative holds contests, including a specific contest for coffee produced by women and invests in participation in national and international fairs, to disseminate the product.

Story: The organization implements the social project CACAAS - Sacramento Child, Adolescent and Adult Support Center. The project serves more than 30 children, offering tutoring classes, guitar classes, capoeira and computer classes. The organization collaborates with the payment of the capoeira teacher and also in the preparation of uniforms for 16 children who attend these classes.

COFFEE SPECS

Varieties: Catucaí Arara, Catucaí Rojo y Amarillo, Catucaí 785

Altitude: range 850 - 1,350 m

Production area: 558 ha

Processing: Natural and dehulled
Quality score: 82.5 SCA points on average

Harvest Months: May - October

Certifications: Fairtrade, Organic CEE, NOP / USDA

Website: <https://www.coorpol.com.br>

Instagram/ Twitter: Coorpol

Facebook/LinkedIn: Coorpol-Cooperativa-de-Verdade



Cooperativa Dos Produtores de Café Especial de Boa Esperanza

Country/ region: Brazil, Sul de minas.

The Cooperative Dos Produtores de Café Especial de Boa Esperanza (DOS COSTAS) is located in Brazil in the region of Sul de Minas. It was founded in 1989 as a community association of Dos Castas, built to work in a solidary and firm way to defend the interests of the communities. Today, the Cooperative has 228 members, who produce Arabica coffee, and its mission continues to be to work for the sustainable development of the localities served, seeking the improvement of living conditions and the marketing of coffee, nationally and internationally, mainly of small producers and their families.

Story: Dos Costas, with the support of the Fairtrade Premium, has drawn up a map of environmental risks which allows us to monitor water sources and work on their recovery and maintenance. Likewise, the organization is aware that climate change has had a strong impact on its production and works to eradicate its consequences.

COFFEE SPECS

Varieties: Mundo Novo, Catuaí, Topazio, Obatá, Arara

Altitude: range 790 - 1,200 m

Production area: 3,150 ha

Harvest months: May - August

Cup quality: 80-87 SCA points

Export period: January to December

Certifications: Fairtrade, Rainforest, Organic (BR, NOP-USDA, EU, JAS)



Cooperativa Agraria Cafetalera La Prosperidad de Chirinos Ltda.

Country/ region: Cajamarca, Peru.

The mission of the organization is defined as “we are producers of high altitude coffees, we work for the well-being of our partners, collaborators, the community and our clients. We offer quality organic coffee, taking advantage of the special natural conditions of the area and the experience of the cooperative.”

Story: The Cooperativa Agraria Cafetalera La Prosperidad de Chirinos Ltda. began its activities in 1968, with 30 coffee producers; achieving until today to provide services of collection, marketing, and exports, as well as social services and microfinance for their partners that allow the organization to play a dynamic role in the local economy and region.

An important achievement is a relationship with foreign markets: importing companies, coffee roasters, financiers, and certifiers, as well as being part of the National Coffee Board in Peru. The Strategic Plan of the organization also highlights the search for efficiency in technological, administrative, commercial, and financial aspects that are complemented by the fertile soils suitable for coffee production.

Representative: Sigilfredo Nolasco Helera

Contact: imagen@cac-laprospiedad.com

Website: www.cac-laprospiedad.com/

Facebook/LinkedIn: Cooperativa Agraria Cafetalera “La Prosperidad” de Chirinos

COFFEE SPECS

Variety of products: Caturra, Catuai, Catimor, and other Arabicas

Production area: 2121.65 ha

Altitude: 1500 - 1700m

Cup profile: 82.50 - 83. Cups with notes of fruit, chocolate, citrus, red, caramelized, sweet fruits intense on her body

Harvest months: April - October

Certifications: Bird FriendlySMBC, Organic Canada, EU, USDA NOP Organic and Peru, Rainforest Alliance, and SPP Fairtrade



Cooperativa Agraria Cafetalera Huadquiña Ltda. N°109

Country/ region: Cusco, Peru.

CAC. HUADQUIÑA seeks to improve its productive and commercial processes while working together with its members. This guarantees a high-quality product and sustainable livelihood for small-scale coffee producers and their families.

COFFEE SPECS

Altitude range: 1500 - 2200 m

Production area: 1100 ha

Product varieties Arabica: Typica, Bourbon and Catimor

Processing: Washed

Cup profile: 84+ points (SCA)

Months of harvest: June - December

Certifications: Fairtrade and Organic

Story: The Cooperativa Agraria Cafetalera Huadquiña, also known as CAC. HUADQUIÑA is a small-scale producer organization dedicated to the production and sales of organic gourmet coffee. Today, it is made up of 288 coffee farmers (23% women) located throughout the district of Santa Teresa, Cusco, Peru. The organization began its operations in 1964, and now has over 50 years of experience in the coffee sector.

CAC Huadquiña currently has a storage plant for raw coffee in cherry, two warehouses collection of green coffee, and a trained team, which allows the organization has a production capacity of 537 MT of coffee per year, successfully serving the main markets of the world.

Representative: Hebert Quispe Palomino

Contact: gerencia@cachuadquina.com

Website: www.cac-huadquina.com/

Facebook/LinkedIn: CAC Huadquiña

Asociación Agraria Valle Inca - Cusco

Country/ region: Cusco, Peru.

The objective of Valle Inca is to contribute to the socio-economic development of the associates, providing special coffee marketing services to differentiated markets, thus managing to consolidate its brand nationally and internationally.

COFFEE SPECS

Varieties: Tipica, Bourbon, Caturra, and Geisha

Altitude: 1700 - 2400m

Production area: 757 ha

Annual production: 9578 MT

Harvest months: July - September

Cup profile: 85 - 90 SCA points. Floral, fruity and nuts beans

Certifications: Fairtrade and Organic Imocert

Story: The Asociación Agraria Valle Inca-Cusco began its activities in 2017, with 161 coffee producers in the Yanatile, Lares, and Ocobamba region - Peru, located between 1500 and 2300 meters of altitude, seeking to provide technical assistance in the production of specialty coffees and being able to export different bean profiles.

Production techniques are aimed to conserve and protect the environment, with efforts to obtain continuous improvement in the quality of the products and achieve the development of communities.

Contact: José Prudencio Vargas Saez | jpruden@valleincacusco.com

CONNECT WITH US

ITC is pleased to enable coffee producers and entrepreneurs to attend World of Coffee Dubai 2023, and to help pave the way for new sustainable partnerships in the coffee sector.

If you wish to learn more about ITC's inclusive agribusiness projects and understand how to collaborate with us, please reach out to:

ITC Coffee Guide and Network

Katherine Oglietti

Email: koglietti@intracen.org

ITC programmes: Alliances for Action |
ACP Business-Friendly | Netherland Trust
Fund V | Fairtrade Golden Cup Competition

Cristina Reni

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