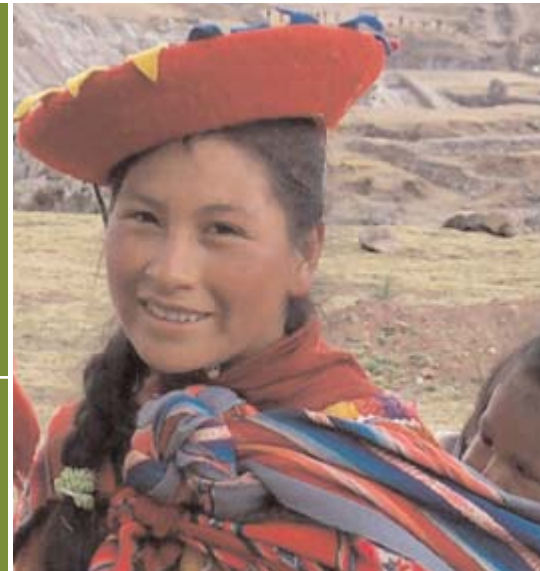




FAIR TRADE CERTIFIED™

FAIR TRADE COFFEE COOPERATIVE PROFILE

# PERU



Scroll down to learn more about Fair Trade producer organizations in Peru



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FAIR TRADE COFFEE COOPERATIVE PROFILE

## BAGUA GRANDE, Peru



### About the Co-op

**Date Established:** 1979

**Number of Members:** 662

**Annual Production:** 56 containers

### About the Coffee

**Varieties:** Typica, Caturra, Bourbon, Catimor

**Elevation:** 1,300m - 1,500m

**Processing:** Wet processing, sun drying

**Harvest/Export Season:** Apr-Sep/  
May-Dec

**Organic Production:** 21%

**Organic Certification Agency:**  
Naturland

Cooperativa Agraria Cafetalera BAGUA GRANDE (also called CAC Bagua Grande), located in the Peruvian Amazon jungle, has been exporting its coffee to the European Fair Trade market since 1999. Services to its members include:

- Technical assistance programs
- Workshops and training for women's economic development
- Credit programs that benefit all co-op members



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# CECOVASA, Peru



### About the Co-op

**Date Established:** 1970

**Number of Members:** 4,005

**Annual Production:** 165 containers

### About the Coffee

**Varieties:** Typica, Caturra, Catimor

**Elevation:** 800m - 1,600m

**Processing:** Wet processing, sun drying

**Cup Characteristics:** Excellent flavor and aroma

**Harvest/Export Season:** Mar-Oct/May-Dec

**Organic Production:** 10%

**Organic Certification Agency:**

Central de Cooperativas Agrarias Cafetaleras de los Valles de Sandía, CECOVASA, is comprised of 8 cooperatives located near Lake Titicaca in the Peruvian Andes. The area lies adjacent to Tambopata Candamo, a national reserve. Co-op membership includes Quechua and Aymara indigenous people.

CECOVASA has been participating in the Fair Trade market for over 10 years, exporting its coffee to the European and US markets. With proceeds from the Fair Trade premium, CECOVASA's members have been able to:

- Create a credit program for coffee collection. The funds have been distributed equally among the cooperatives and have been repaid promptly
- Promote organic practices through technical assistance and training programs
- Support an organic certification program. As of today, 755 hectares are certified organic while 1,722 hectares are in transition to being certified.
- Promote women's participation as co-op members and community leaders
- Educate their children to create opportunities that they did not have

*"...Fair Trade is very much in our best interests... Fair Trade offers us a premium over the market price, which makes us work harder to produce better coffee."*

Gregorio Gómez, Vice-President, CECOVASA



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## CEPICAFE, Peru



### About the Co-op

**Date Established:** 1995

**Number of Members:** 1,400

**Annual Production:** 40 containers

**Varieties:** Typica

**Elevation:** 900m - 1,400m

**Processing:** Wet processing, sun drying

**Cup Characteristics:** Regular acidity, good body and aroma

**Harvest/Export Season:** May-Sep

**Organic Production:** 50%

**Organic Certification Agency:** Biolatina/Naturland, Eco Logica

**Shade Trees:** Plantain, orange and other fruit trees

CEPICAFE is an association of 35 small-scale coffee co-ops in northwestern Perú. Formed in 1995, the cooperative aims to improve the quality of life of coffee growing families and contribute to the sustainable development of the region.

Fair Trade revenues have helped CEPICAFE:

- Buy new processing equipment including 4 wet-processing plants and more than 400 depulpers
- Train members on organic cultivation and quality control techniques
- Open a new two-story headquarters complete with a warehouse, office space and a café.
- Build community centers for several municipalities in the area

CEPICAFE supports member communities by enhancing local social development programs. Members have access to:

- Pre-harvest credit programs
- Community schools for primary education and grants for secondary and higher education
- Funds for home building and improvement
- Support for women through workshops in coffee production and business management skills

*“The greatest contribution of Fair Trade is that it has transformed coffee agriculture into a profitable occupation that farmers are willing to do with dignity. Producers are now very proud of the fact that they export their Fair Trade and organic coffees to the most*



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## COCLA, Peru



### About the Co-op

**Date Established:** 1967

**Number of Members:** 6,000

**Annual Production:** 450 containers

### About the Coffee

**Varieties:** Typica, Bourbon, Catuai

**Elevation:** 900m - 1,850m

**Processing:** Wet processing, sun drying

**Bean Characteristics:** Blue green, 75% screen 17

**Cup Characteristics:** High acidity, fine body

**Harvest/Export Season:** Apr-Sep

**Organic Production:** 25%

**Organic Certification Agency:** OCIA, Biolatina, Naturland, JAS, Eco Logica

**Shade Trees:** Plantain, citrus trees, inga

Located in the Quillabamba region of Peru, east of the Incan city of Machu Pichu, COCLA is composed of 6,000 producers in 30 different farmer organizations. Women make up 25-30 percent of the membership.

Following a long tradition of coffee growing, farmers pass their agricultural skills and knowledge down from generation to generation. With very few economic options, the cooperative offers a viable alternative to growing coca.

COCLA is engaged in a number of social and technical assistance projects, including:

- An organic coffee project, in which 6,800 hectares of coffee have been certified organic
- An agricultural diversification project, which seeks to improve the nutrition of farming families and provide them with a diverse source of income
- A technological transfer project for the improvement of coffee quality
- An education project, which is currently in the process of establishing a technical school
- A farm credit program for agricultural inputs

COCLA is currently developing a project to market and sell some of its coffee production domestically. The organization exports to Europe, Japan and the US.

*“The farmers decided to give part of the premium towards the purchase of a truck. This transparency and the democratic process for deciding how the premium would be spent have created trust in the co-operative. Since then more farmers have joined, which means more coffee, more premium and so more benefit for all.”*

Augusto Tirade Bejar, member, COCLA



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## FAIR TRADE COFFEE COOPERATIVE PROFILE

# Pangoa, Peru



### About the Co-op

**Date Established:** 1978

**Number of Members:** 721

### About the Coffee

**Varieties:** Typica, Caturra, Bourbon

**Elevation:** 900m - 2,000m

**Processing:** Wet processing, sun drying

**Bean Characteristics:** 16-18 screen

**Cup Characteristics:** Good flavor, aroma and acidity

Cooperativa Agraria Cafetalera Pangoa, Ltda, CAC Pangoa, located in San Martín de Pangoa, has been exporting its coffee to the European Fair Trade market since 2001.

The co-op contributes to the improvement of its community through several projects, including:

- A secondary school
- A local electricity installation program
- A committee to promote women's participation in coffee production
- Plans for honey production