

specialty

fine & flavour

# Coffee and Cacao

from Guatemala

Get to know some of the best  
single origin coffee and cacao beans in the world...

... and the story behind them.

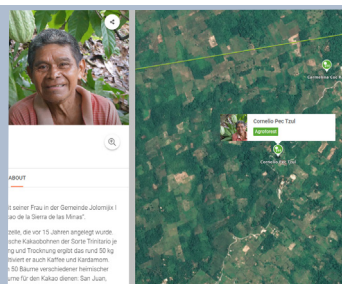
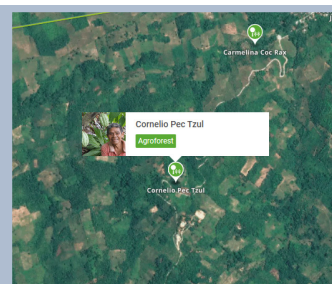
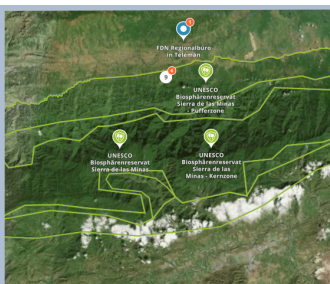
Support  
smallholder farmers  
and traditional  
cultivation



Promote  
agroforestry systems  
protecting  
biodiversity and  
climate



Contribute  
to local food  
security



Experience  
interactive provenance  
exploration and  
transparency





## Coordinadora de Organizaciones de Concepcion Huista- (CODECH)



Fairtrade (FLO), Organic



Bourbon, Catimor, Catuai, Caturra, Pache (verde, rojo)



sun-dried



1.350- 2.192 m



260 ha



125 women, 200 men



320 t/year

CODECH produces some of the best Fair Trade (FLO) & organic coffees not just in the department of Huehuetenango but in all of Guatemala. CODECH, established in 1998, represents 325 producers, organized in the two base cooperatives – ADIPY and ADAT– whos members belong to the Mayan ethnicities Popti, Mam, and Q'anjob'al. CODECH supports the local smallholder farmers produce and market their coffee and works closely together with clients on quality control and traceability. The exceptional altitude of the coffee growing area allows for a unique quality of the coffee.

### -coffee- Flavour profile

The coffee is particularly well balanced and combines aromas of fine fruits- including the regional Huehue-blackberry- and flavourful chocolate, but can also appear delicate with elegante acidity and shades of drupes and citrus fruits.

contact: Juan Domingo  
codechconce@yahoo.com  
Tel.: +502 31636067



## Asociación Barillense de Agricultores- (ASOBAGRI)



Fairtrade (SPP, FLO), Organic



Bourbon, Catimor, Caturra, Pache rojo, Villalobo



sun-dried



1.000- 1.500 m



168 ha



46 women, 115 men



226 t/year

ASOBAGRI is a non-profit association that was founded in 1989 and today has 1.278 members. ASOBAGRI is located in the Sierra de los Cuchumatanes in the department Huehuetenango and has its headquarters in Santa Cruz Barillas. Among the members of ASOBAGRI is the Cooperativa Integral Agrícola Cocolense R.L. with 127 coffee farmers. The coffee is of highest quality and certified both organic and Fair Trade.

### -coffee- Flavour profile

Our coffee provides a fine sweetness with light citrus aromas. It shows a well balanced acidity and a full body with shades of chocolate and grapefruit.

contact: Baltazar Francisco  
balta.asobagri@gmail.com  
Tel.: +502 47683932





## Asociación de Productores Orgánicos para el Desarrollo Integral del Polochic- (APODIP)

APODIP founded in 2008 is an association of 2,500 small holder families from 16 communities in the Sierra de las Minas and the Polochic valley producing coffee and cacao under high organic standards and constantly promoting the ecological and social sustainability of the value chains in the region. Additionally APODIP supports the local education and health care system to enhance public services provided in rural remote areas.



Fairtrade (SPP), Organic



Bourbon, Catimor, Catuai, Caturra, Sarchimor



sun-dried



>1.000 m



90 ha



10 women, 154 men



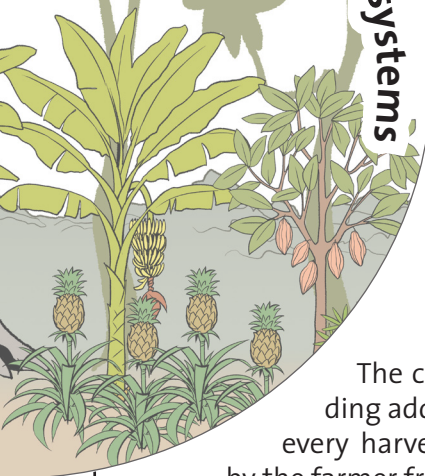
68 t/year

### -coffee- Flavour profile

Due to the process of drying the beans naturally and carefully in the sun, the coffee from Polochic is characterized by sweet, slightly fruity and fragrant aromas.

contact: Marvin Lopez  
marvin@apodip.org  
Tel.: + 502 52024210

in biodiverse agroforestry systems



### -cacao- Flavour profile

The cacao beans offer a delicate taste providing additional aromas of nuts and caramel. For every harvest the beans are individually selected by the farmer from the best performing trees in the agroforestry system. Due to the hot micro-climate in the region and the relatively small size of the bean APODIP achieves a high fermentation rate and a unique flavour profile of the cacao. So far, the cacao is offered on regional markets although the remarkable high quality and the unique flavour composition qualifies it for international commercialization, especially to the demanding consumer who seeks a special taste sensation.

contact: Marvin Lopez  
marvin@apodip.org  
Tel.: + 502 52024210



Fairtrade (SPP), Organic



varieties of Trinitario and Criollo



sun-dried



135 ha



298 women, 513 men



64,5 t/year







## Agroforestry - high productivity and quality united in biodiversity

The various coffee and cocoa beans offered here are characterised by their special individual quality. They also combine the natural richness of the growing areas in the different regions of Guatemala and their cultural diversity. Community members mostly belong to the Mayan ethnicities Popti, Mam, Q'anjob'al and Q'eqchi', which still preserve their ancient traditions and culture today. Coffee and cacao is traditionally shade-grown under timber and fruit trees in agroforestry systems in combination with a wide variety of other crops. This contributes to local food security and improves the livelihood of the smallholder families. These close to nature agroforestry systems also provide important habitats for wildlife and reduce the risk of plant diseases and pest infestation - and thus the need for pesticides. Furthermore, agroforestry is climatefriendly because of carbon storage and also maintains soil fertility by protecting against soil erosion.



## An innovative and interactive experience of transparency

Knowing as precisely as possible where products come from, how they are grown and by whom, is becoming increasingly important for many consumers. That's why we have found an innovative and so far unique way to bridge the distance between the coffee and cocoa farmers in Guatemala and the consumers of coffee, cocoa and chocolate all over the world and to provide transparency right down to the field. Thanks to a project funded by the European Union, the participating organizations and their customers have the opportunity to use a new interactive map-based online platform which is an exciting tool for transparently communicating the story and added value of the products to buyers and the public from around the world. For a first trial visit...

[explorer.land/x/project/CODECH](https://explorer.land/x/project/CODECH)



Within a collaboration project, funded by the European Union, the organisations ASOCUCH, APODIP and OroVerde are supporting co-operatives of small producers in the regions of Sierra de los Cuchumatanes, Sierra de las Minas and Bocas del Polochic in Guatemala in business capacity building and the commercialization of the products. ASOCUCH and APODIP serve as umbrella organisations providing comprehensive experience in the close collaboration with smallholders, while the Tropical Forest Foundation OroVerde provides expertise in sustainable cultivation and biodiversity conservation and also supports the establishment of international contacts for commercialization.

### Contacts:

ASOCUCH:  
Sergio Alonzo, [alonzo.sergio@gmail.com](mailto:alonzo.sergio@gmail.com)

APODIP:  
Marvin López, [marvin@apodip.org](mailto:marvin@apodip.org)

OroVerde:  
Linda Rohnstock, [lrohnstock@oroverde.de](mailto:lrohnstock@oroverde.de)

This project is co-funded by the European Union



Proyecto de Fortalecimiento Empresarial y Comercial  
de pequeñas organizaciones de productores de la Sierra de  
Los Cuchumatanes, Sierra de Las Minas y Bocas del Polochic

In cooperation with

