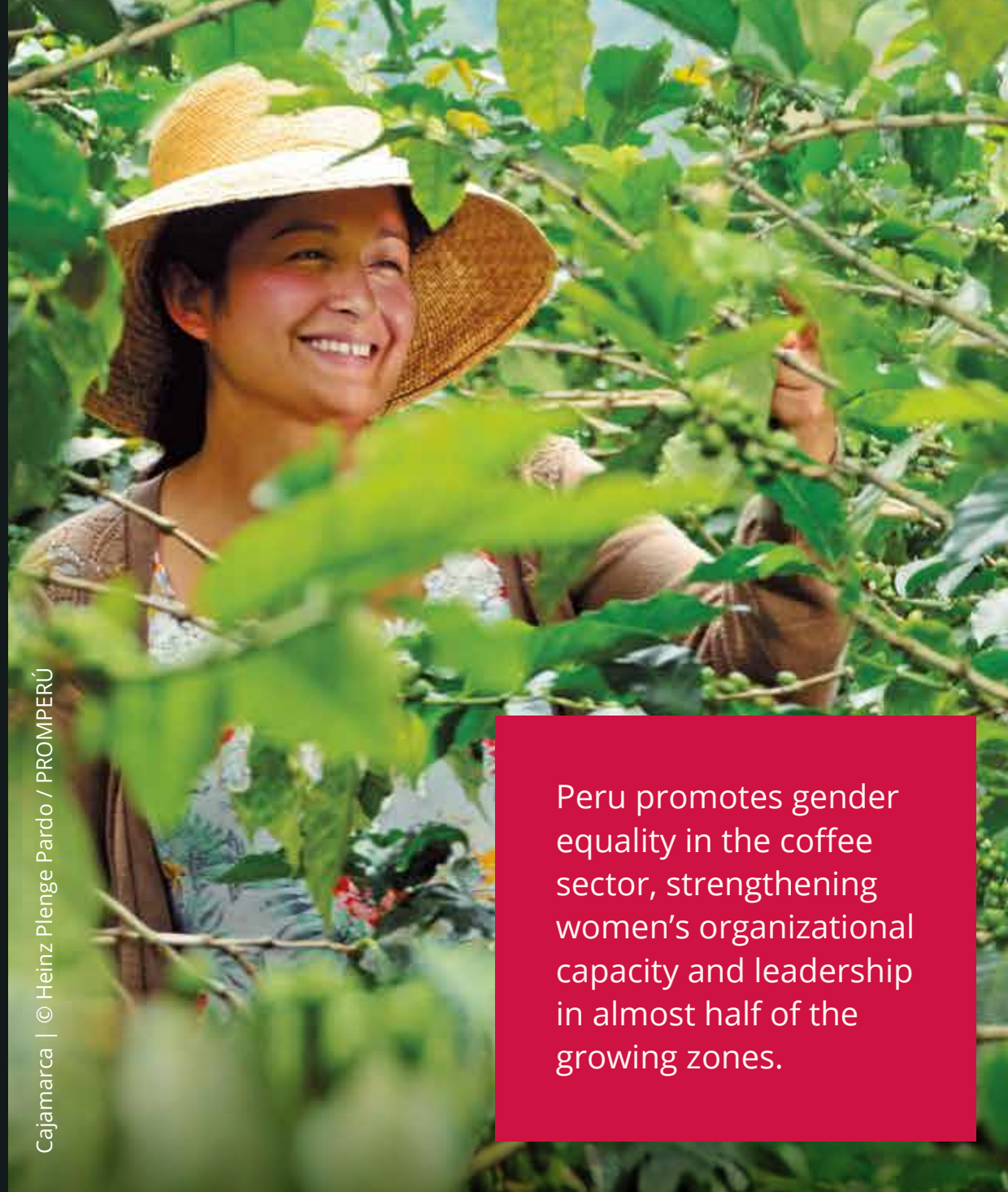




unique specialties



Scan this QR and learn more about Coffees from Peru



Cajamarca | © Heinz Plenge Pardo / PROMPERÚ

Peru promotes gender equality in the coffee sector, strengthening women's organizational capacity and leadership in almost half of the growing zones.

Advantages of associating

Peruvian producers own small farms of between 0.5 and 5 hectares. The families that cultivate them are the most vulnerable link in the production chain. By associating, small and medium producers can access better forms of market participation and gain bargaining power. This can mean a better economic return and, hence, an improvement in their quality of life. It is also an effective way to formalize the supply chain and generate production volumes that are attractive and profitable for buyers.



Awards for quality

Peru is increasingly recognized for its achievements at specialized events such as AVPA and International Coffee Tasting.

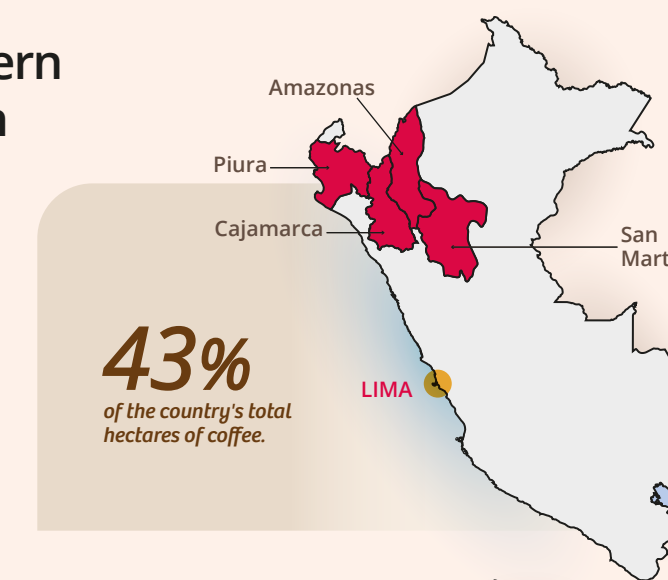
Particularly noteworthy is the Cup of Excellence (Alliance for Coffee Excellence), an event of international importance in which Peru has participated in since 2017 and is key for the positioning of premium coffees with special and unique flavors.



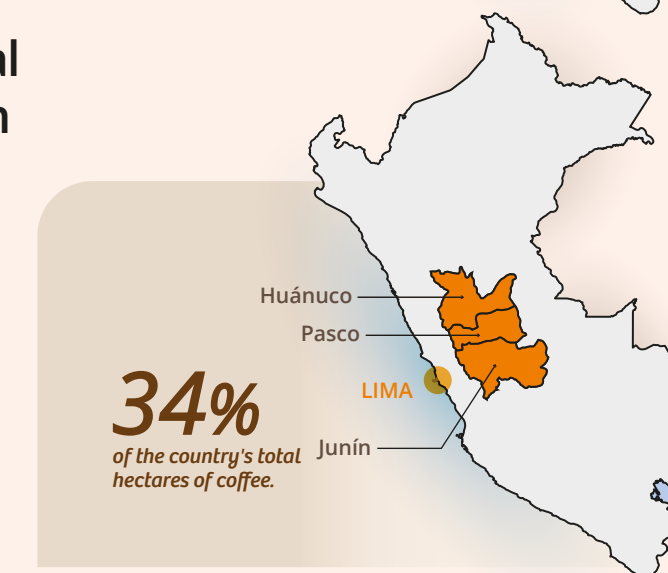
Regions with personality

Both the weather conditions, the altitude and the rich soils make Peru suitable for the production of high quality coffees that are perfect for consumers looking for unique sensory experiences.

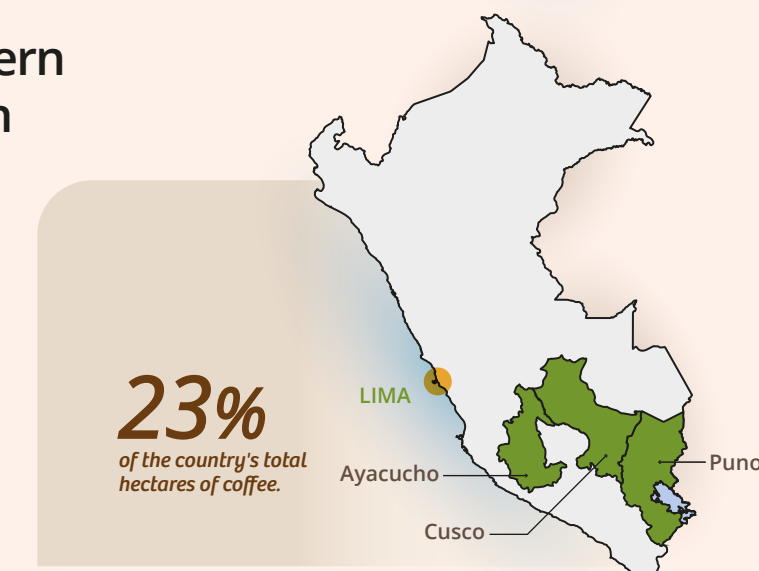
Northern Region



Central Region

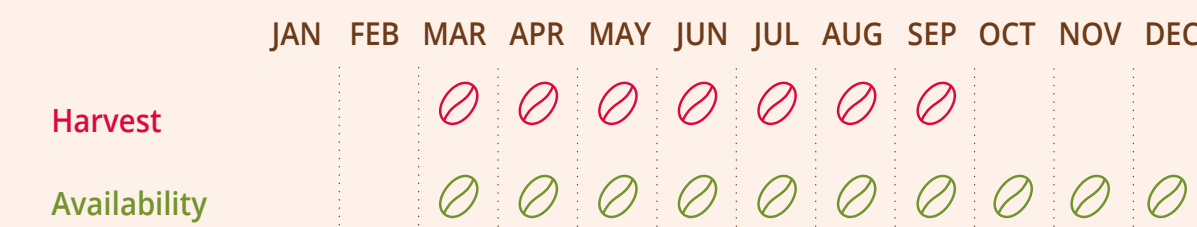


Southern Region



The advantages of the non-harvest season

The harvest takes place between March and September. It begins everywhere with the manual picking of ripe cherries. In all regions the wet processing takes place at the grower's plantation.

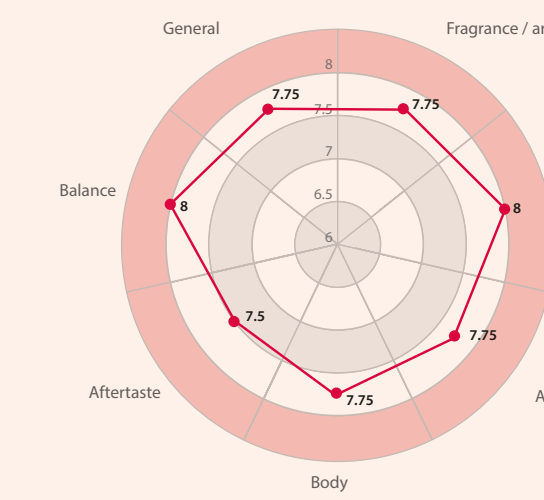


Sustainability certifications

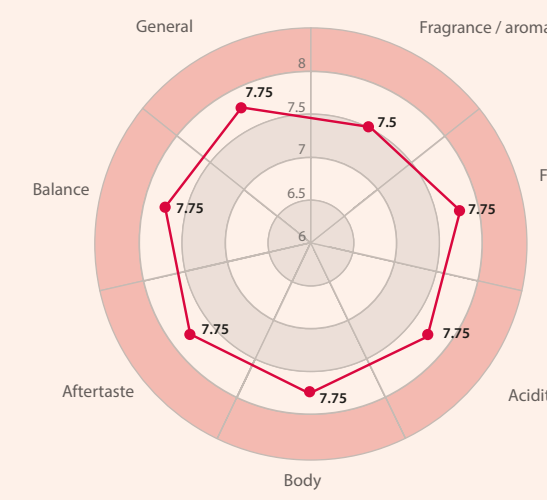
Peruvian producers hold certifications that guarantee traceability and compliance with the criteria imposed by the most demanding markets.



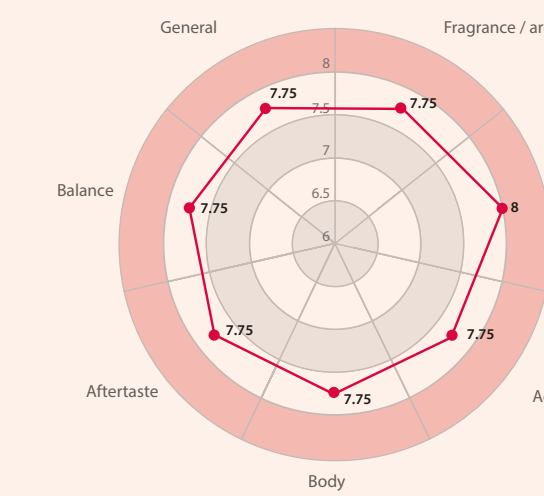
Amazonas



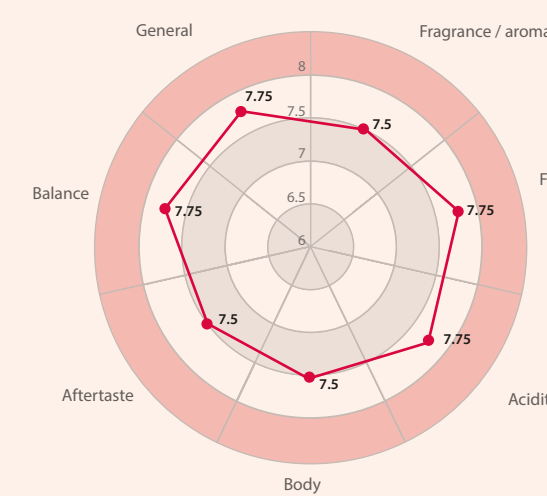
Piura



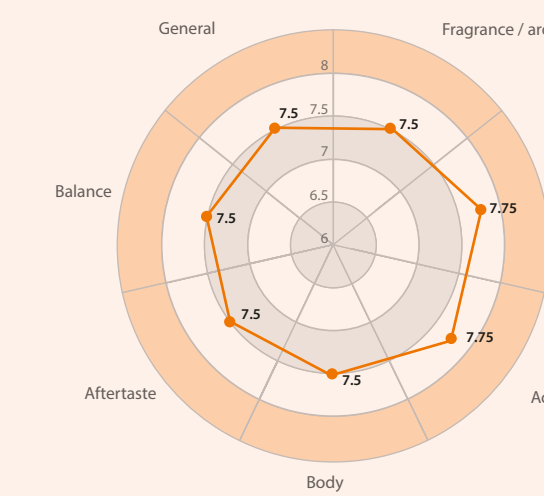
Cajamarca



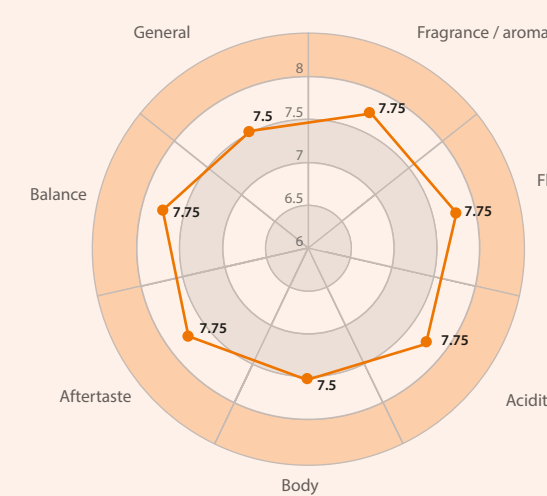
San Martín



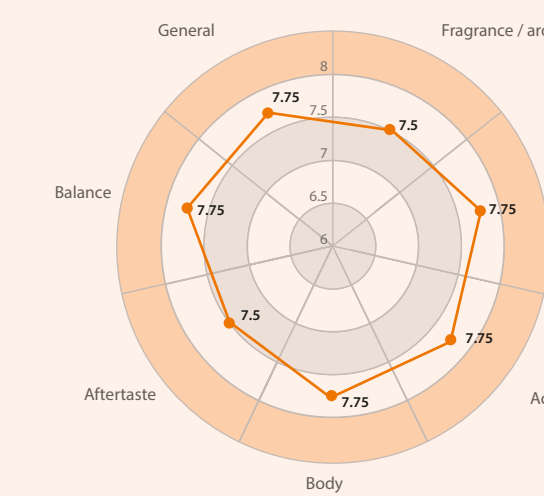
Huánuco



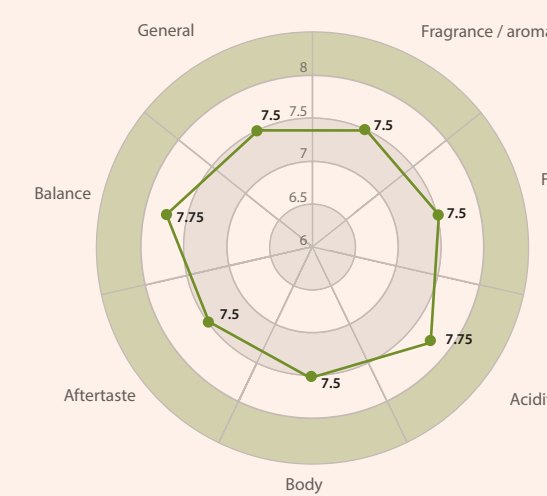
Junín



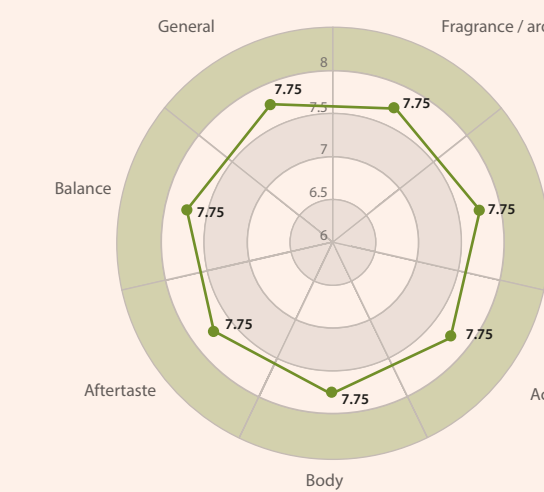
Pasco



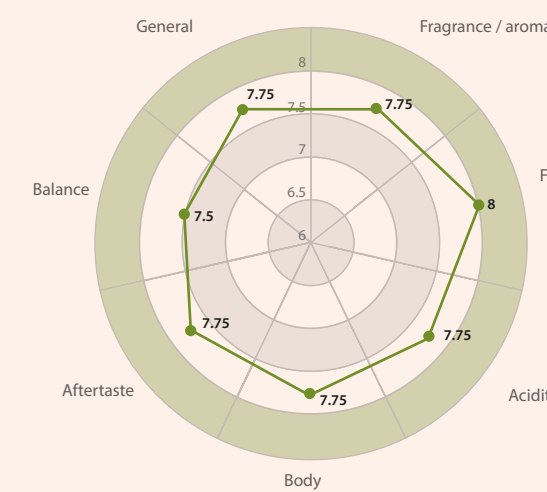
Ayacucho



Puno



Cusco





The coffee is produced at elevations in excess of 1200 meters. Through agricultural practices and sustainable plantation management, a balance in natural resources is fostered that includes social and cultural development, improving quality of life for producers and promoting respect for the environment and the biodiversity.



Coffee traceability

Traceability plays a fundamental role in guaranteeing the quality of the coffee because it identifies the origin of each bag and the treatment of the bean throughout the harvesting, packaging, storage, and distribution process.

1 Sowing. The producers select the best seeds using a careful treatment process. Many continue using traditional methods to determine the ideal moment to sow. Once planted, the coffee tree takes three years to bear its first fruits.

2 Cultivation. The coffee tree flowers over four or five months and the bean's maturation process lasts six to eight months. The producers manage the plantations in a responsible manner that enables them to obtain healthy and high-quality fruits.

3 Harvest. The harvest consists of manually picking the ripe cherries, essential to obtaining a high quality bean.

4 Processing at the plantation. First the fruit is pulped (cherry) and on the same day the beans are processed to protect their natural juices from over-fermentation. There are three methods:

A Wet processing: the seeds or beans are placed in tanks without water for fermentation so that the mucilage that covers them can be separated.

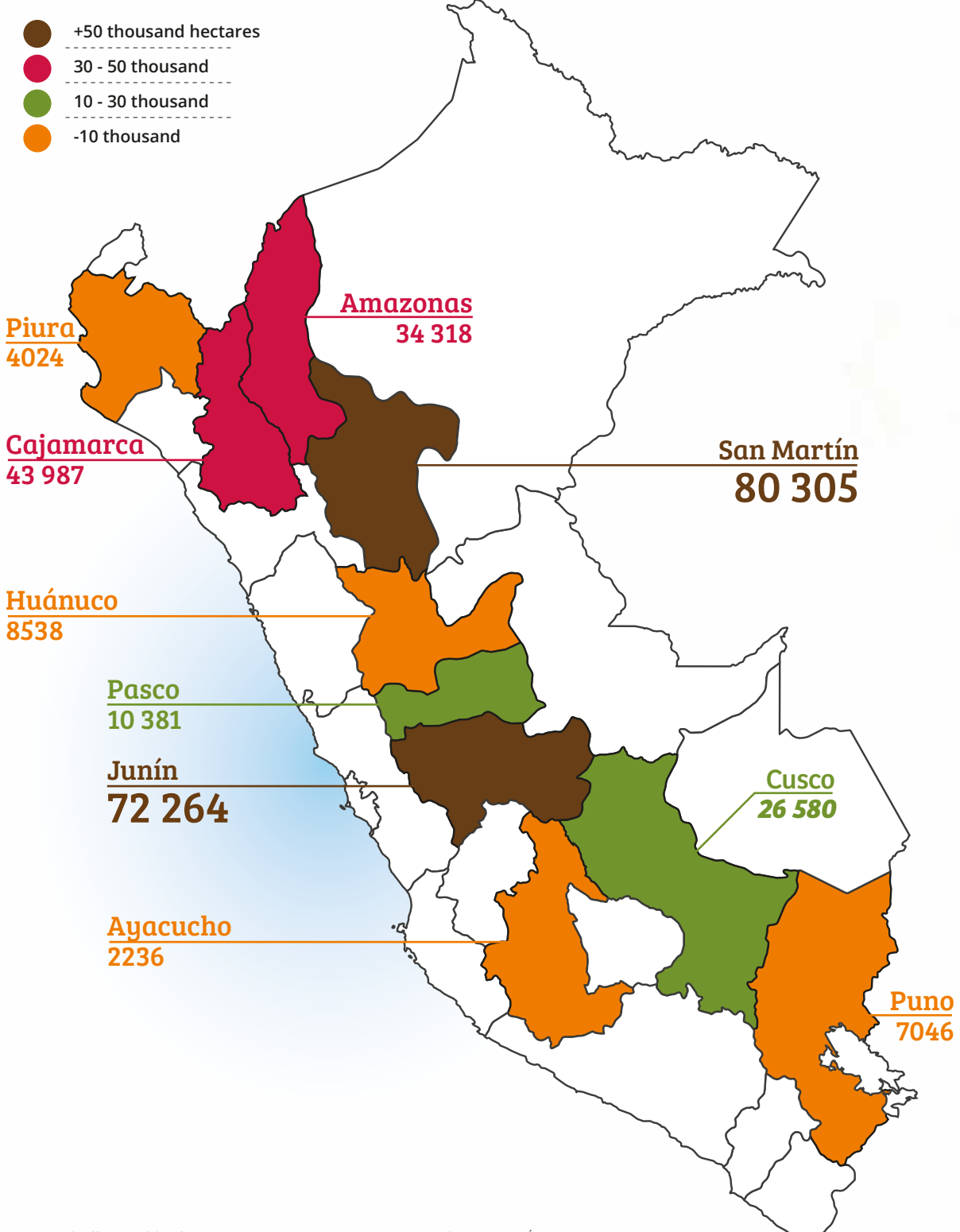
B Honey processing: after pulping, the bean or seed is dried for six to eight days without removing the mucilage. Coffees produced using this process are in high demand for their flavor.

C Natural processing: a method where the beans or seeds are dried immediately after harvested.

5 Drying. Once the beans are washed, they are spread out in the sun to remove excess moisture. This process can last up to eight days.

Production in Peru

Coffee is one of the country's main agricultural export products. Some 223,000 families, mostly small producers, cultivate 425,400 hectares of coffee. Seven of the 10 producing regions are home to 91% of the producers and the cultivable area.



Elevation and quality

Peruvian coffee is produced on the eastern slopes of the Andes, in the Fluvial Yunga, and in high forest areas that specialize in permanent crops.

Coffee production area

2000 meters

1800

1200

800

Area of production of special coffees, with fine and unique aromas

Arabica coffee varieties

Peru produces Arabica coffees with different flavors, aromas, and acidity profiles. The main variety is Typica.

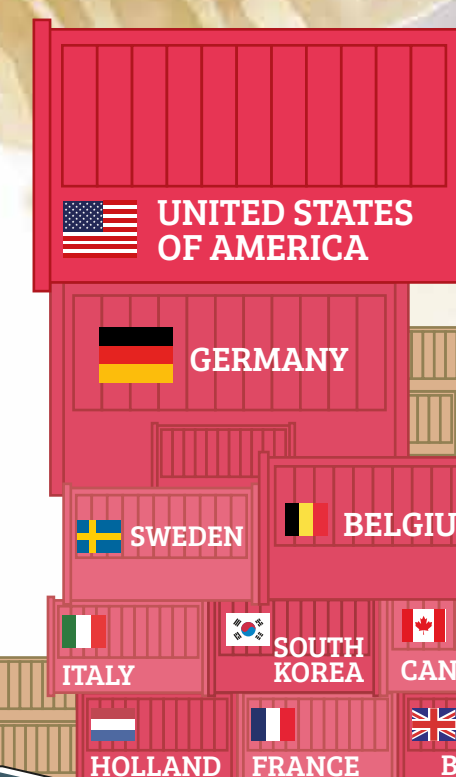
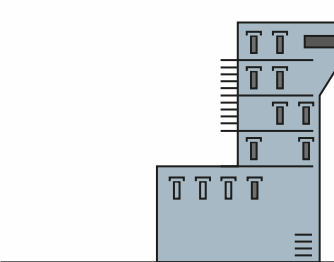


TYPICA

Other Varieties

CATURRA
CATIMOR
BOURBON
PACHE
OTROS

Main destinations for Peruvian coffee

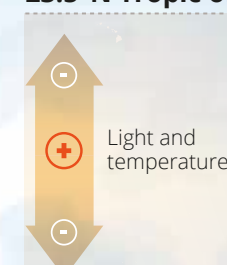


The green coffee belt

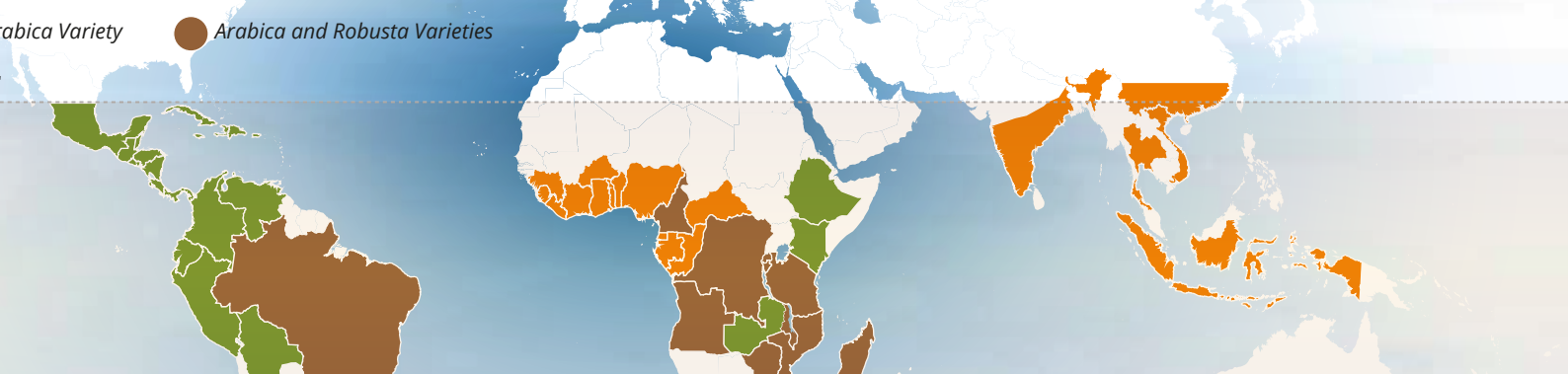
This is an imaginary line around the world that shows the main areas of coffee production. Approximately 80 countries are located between the tropics and boast hot and humid climates.

Robusta Variety Arabica Variety Arabica and Robusta Varieties

23.5°N Tropic of Cancer



23.5°S Tropic of Capricorn



Transport



6 Industrial processing. The process consists of several steps used to remove the parchment skin to facilitate the grain selection by weight, size and color, which is performed by teams.



Quality control



Cupping. The body, aroma, acidity, and flavor of the coffee are analyzed with a sensory evaluation and a score is determined based on the SCA scale. This is how Peru has come to be recognized as a supplier of quality coffees.

7 Export. Peruvian coffee is primarily exported by sea and 96% is shipped through the ports of Paita and Callao.

