

# PRODUCER PROFILE



## SOL & CAFÉ

### NAME:

Cooperativa de Servicios Múltiples Sol & Café Ltda.

### COUNTRY:

Peru

### PRODUCT:

Coffee

### CONTACT:

export@solcafe.com.pe

FLO ID 23765

Fairtrade certified since 2011

Number of members 1118



## INTRODUCTION

The Cooperativa de Servicios Múltiples Sol & Café Ltda., also known as Sol & Café was established in 2005 by small-scale coffee producers in Jaén, Peru. With the support of various partners, including the technical team Caritas Jaén and "Programa Poderes", Sol & Café was formed with 27 1st level organizations.

In 2010, the organization began working towards Fairtrade certification. After becoming certified the following year, Sol & Café was able to export directly to the United States, Canada, and Europe for the first time. Today, the organization continues to work towards sustainability and to improve the well-being of its members and their families.

## COFFEE PRODUCTION

Coffee harvest takes place from the months of March to October. First, ripe coffee cherries are selectively harvested by organization members; they are de-pulped (same day) and fermented for up to 24 hours, according to altitude and temperature. The coffee is then washed with clean water and dried in solar tents or in elevated patios.

After drying, producers deliver their coffee to the organization's collection center in Jaén. There, it passes through a physical control to determine the coffee's exportability, as well as an organoleptic control test to define cup quality.



## COFFEE PROFILE

**Altitude** 900 - 2,100 m

**Area of production** 3,600 ha

**Coffee varieties** Typical, Catimor, Caturra, Pache, Bourbon, Gran Colombia, and Costa Rica

**Months of harvest** March - November

**Coffee Quality** 80-88 points (SCA)

**Other certifications** Organic, Small Producer's Symbol (SPP), Rainforest Alliance and C.A.F.E. Practices

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Once approved, the coffee is sent to the processing plant (Norandino), where it is sorted and packaged according to the requirements of the buyer.

## BENEFITS OF FAIRTRADE

Since becoming Fairtrade certified, Sol & Café has strengthened as an organization, becoming more competitive and paying better prices to producers. Overall, the Fairtrade certification has not only improved the organization, but it has also provided training and professional growth for members.

## QUALITY AND PRODUCTIVITY

Sol & Café has invested part of the Fairtrade Premium in coffee quality and productivity, by providing technical assistance and soil analysis to members in the field. The organization also renovated 20 hectares of coffee crops, directly benefiting 40 small-scale producers.

To improve coffee quality, Sol & Café used funds to provide infrastructure and equipment to processing areas. The aim of this investment is to improve overall quality control and coffee analysis (physical and sensorial), resulting in higher scoring cups.

## ORGANIZATIONAL INFRASTRUCTURE

The organization has used Premium funds to improve organizational infrastructure, by building offices and a storage facility in Jaén. They also constructed a bodega and installed electricity in San Agustín. The overall objective of the construction project is to improve organizational functionality.

## HEALTH

Sol & Café also uses funds from the Fairtrade Premium to implement a health program. This program promotes health and well-being, and includes "micro health programs," providing attention to organization members and other collaborators.



Organization members in the field ©SOL & CAFÉ



Coffee cupping contest ©SOL & CAFÉ



"[Fairtrade] is important because it allows for better living conditions; it educates our children. Our clients pay us a fair price for our product, which has supported the implementation of a dry processing plant, improving the quality of our coffee." Augusto Vazques Llama ©SOL & CAFÉ

