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Swiss Agency for Development and Cooperation SDC



Meet Honduran coffee producer associations and export companies that are committed to the values of sustainability in coffee -economic, social and environmental- with a vision for inclusiveness along the value chain.





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Promoting sustainable markets.

# Inclusive Coffee: Promoting Sustainable Markets

The Inclusive Coffee project works to strengthen commercial and promotion capacities in business support organizations in Honduras that provide export marketing services to a network of coffee cooperatives and export companies that share a vision for sustainability, inclusiveness and quality as a basis for the creation of long-term commercial partnerships.

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### **Inclusive Coffee Project Partners**





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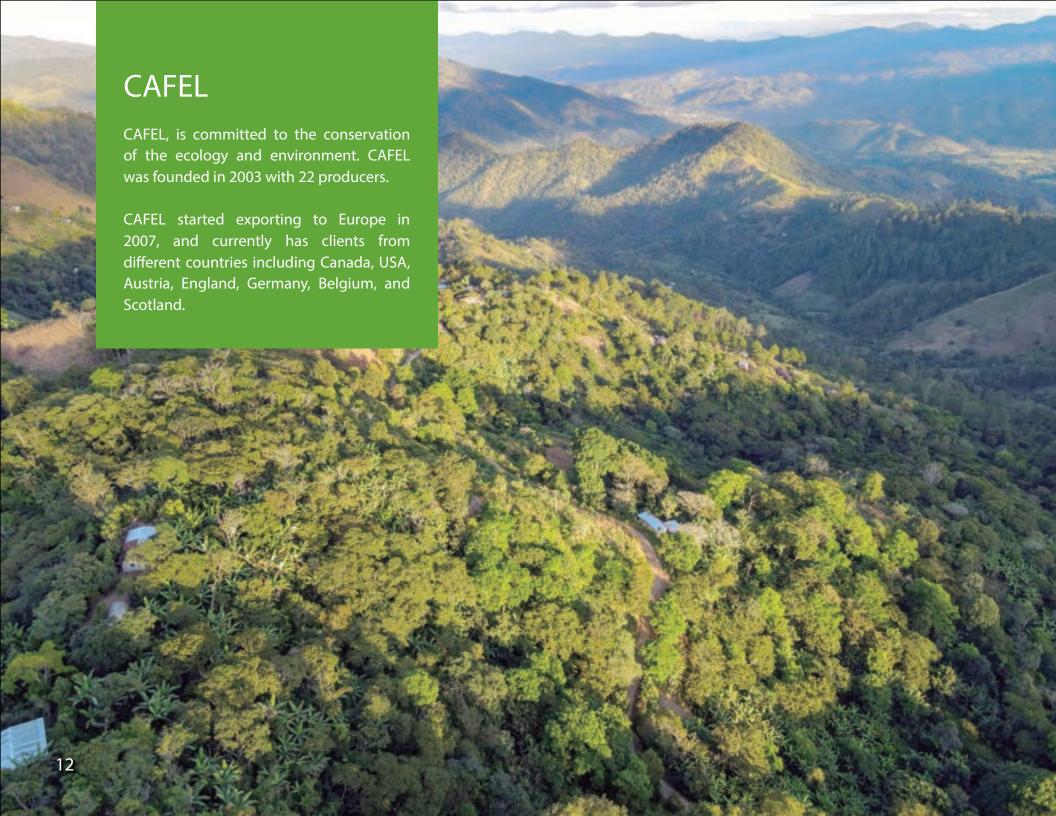
# Meet the Coffee Companies



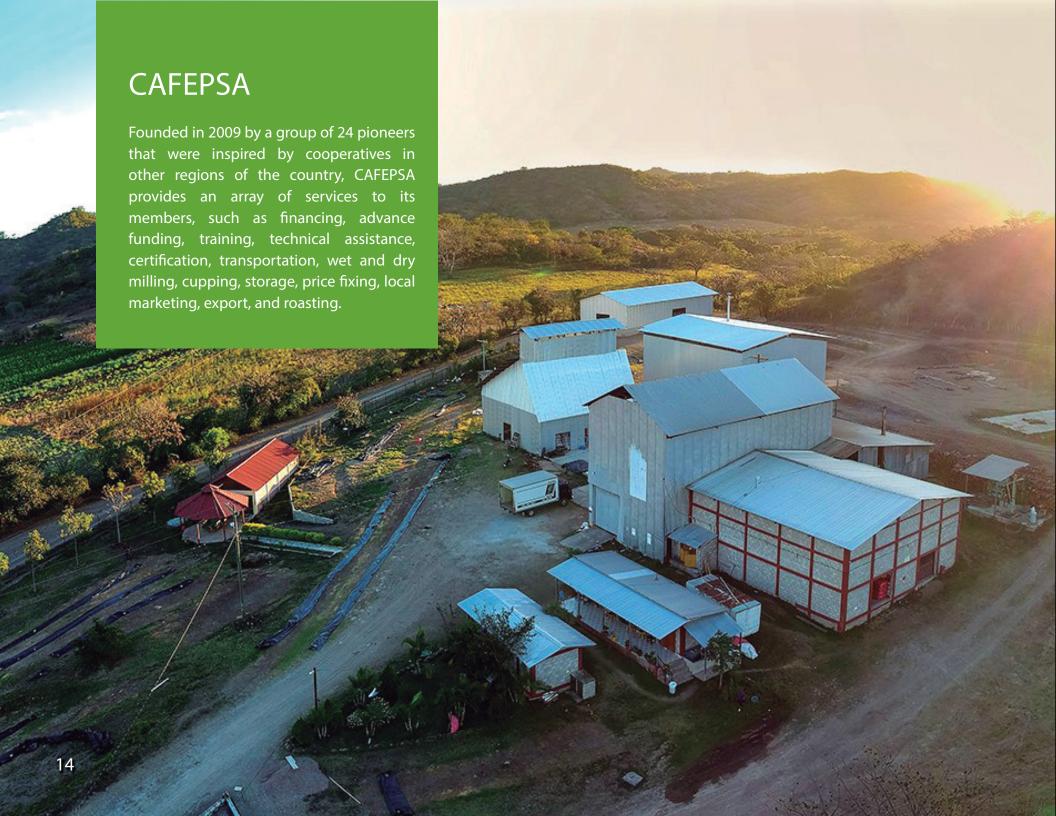














### **CAFESMO**

CAFESMO groups 260 smallholder coffee producers in Ocotepeque, Honduras. Traceability from crop to cup is essential to the company. Their members grow coffee in altitudes of up to 2,000 MASL, owning a wet mill and dry mill.

CAFESMO prepares specialty coffee microlots. Profiles include fully washed, semi-washed, red honey, black honey, and natural. Recently, they have started to work with Carbonic Maceration (Anaerobic), resulting in some of their best profiles.





















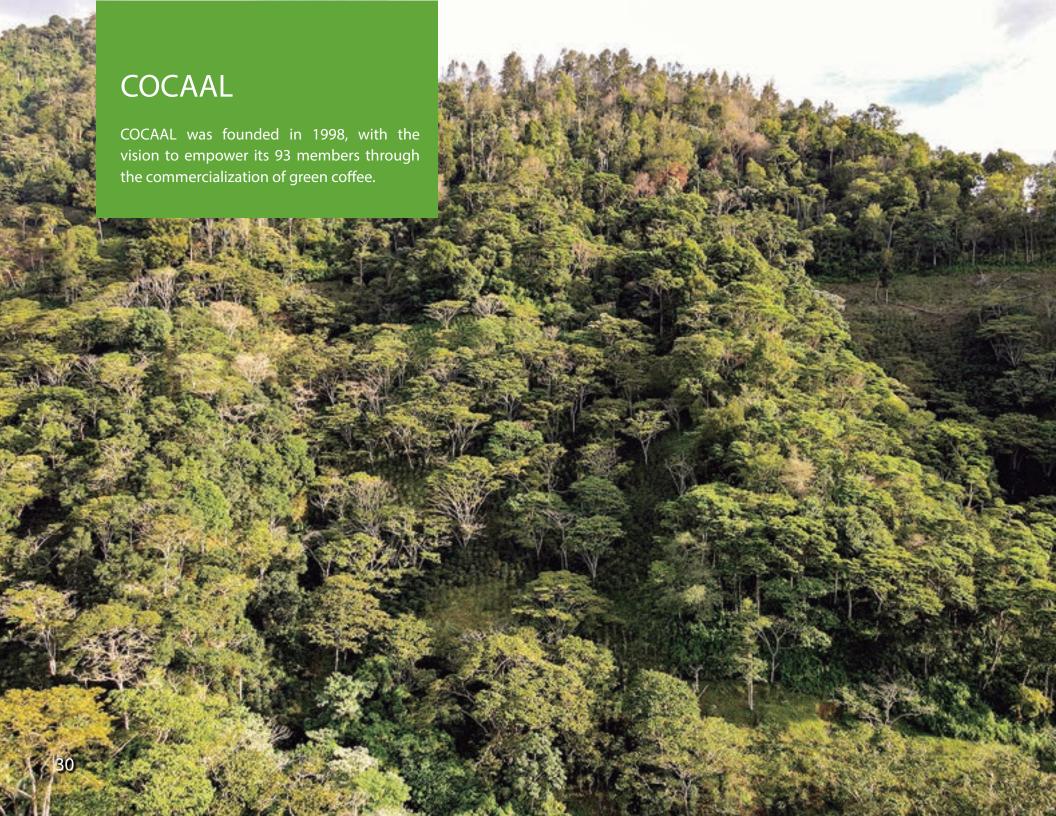


























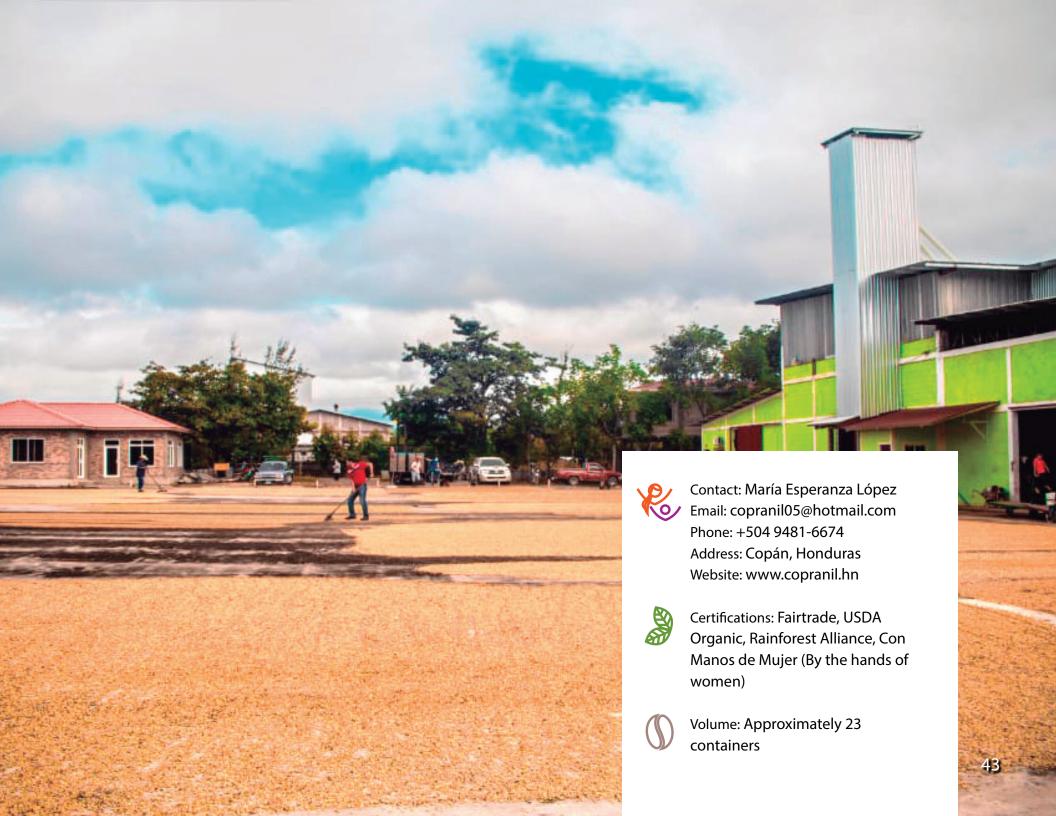




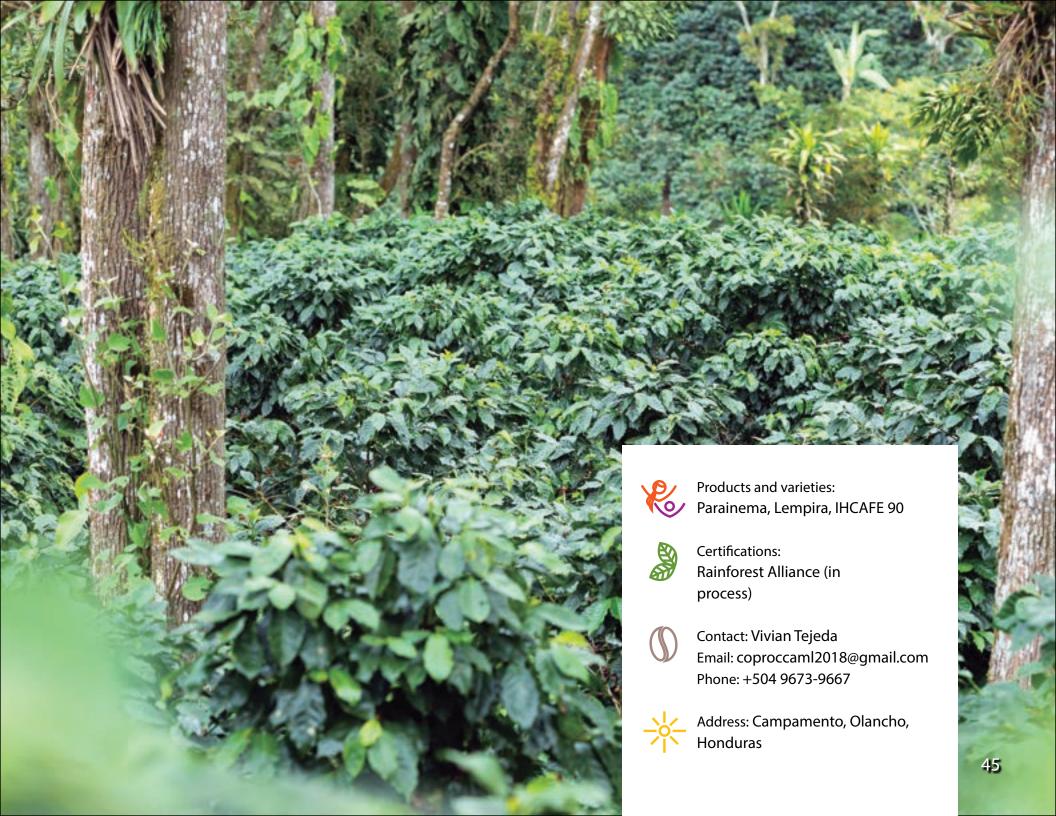




















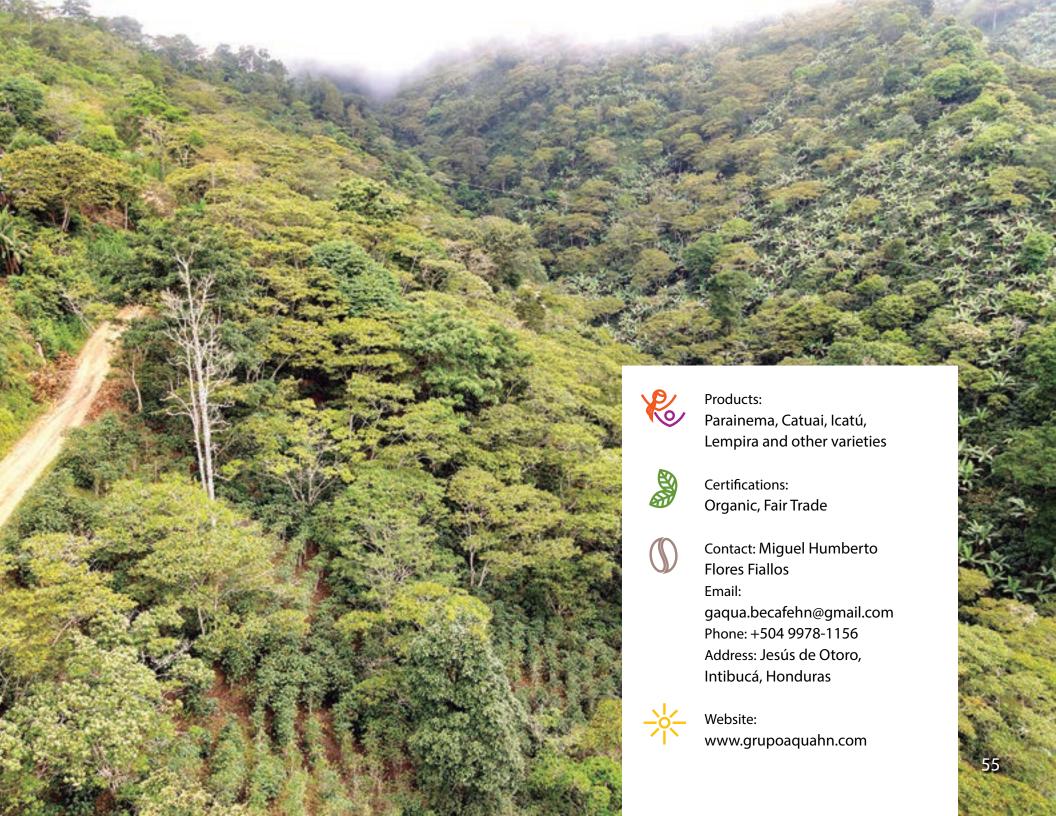












## **Hawit Caffex**

Coffee merchants since 1958 and proud to export Honduran, high quality, environmentally conscious, responsibly-sourced coffee to the world.

Caffex is a company that exports green coffees of superior qualities and consistencies to 21 countries around the world. Coffees are sourced from producers in different regions of Honduras.

Since its beginning, the company established transparent relations with its supply chain. Every day, Caffex works together with communities to improve methods of producing, processing, and supplying. This alliance has created social and economic impacts among producers, as well as a superior cup.

The ultimate, high-tech and modern facilities at the mill, where standardized and innovative processes are implemented, has also generated traceable and consistent coffees. For the international roasting industry, Caffex is a reliable and trustworthy supplier.



































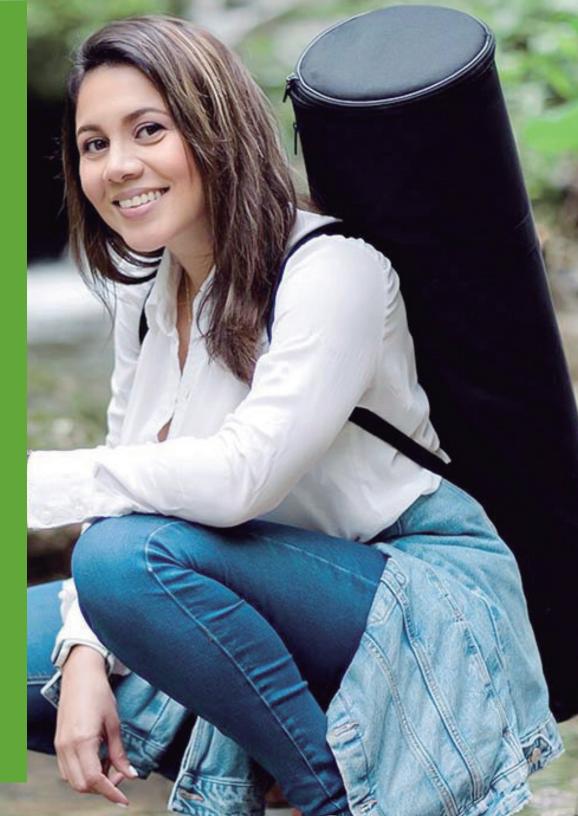


## Spirit Animal Coffee

Respect is at the root of our coffee -- respect for skilled growers, inspired sippers, dedicated staff, and each coffee tree itself. Spirit Animal Coffee sources all beans from independent farmers in Honduras, whose coffee-growing experience goes back generations. Reversing the industry-standard supply chain economy, the company pays fair wages to growers and even reinvest their own profits back into the farms, allowing farmers to do what they do best: diligent and meticulous, quality organic growing.

The farms are all located at high altitudes of around 5000 ft. where slow ripening allows more time for the fruit to reach optimal sweetness. Just as careful in the harvest, only the top 1% of beans are chosen, measuring the cherries' sweetness with a refractometer and hand-picking only the fruits that qualify between 18 and 20 degrees Brix. In the art of drying, each bean is carefully monitored to reach optimal condition without damage to flavor and integrity -- whether using sun-driven techniques like natural and honey, or the more standardized washed process. All coffee are micro-lots, processed only in microbatches, with the commitment never to value quantity over quality.

The Spirit Animal coffee that you receive is therefore the product of a different coffee industry, and the agent of a cultural change.







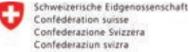












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