Discover Inclusive and Sustainable Coffee Suppliers from Honduras
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.
Swisscontact, 2022.

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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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This project is part of Swisscontact’s Development Programme, co-financed by the Swiss Agency for Development and Cooperation (SDC).
Inclusive Coffee Project Partners

AMUCAFE
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CONACAFE
Contact: Omar Fúnez
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IHCAFE
Contact: Karla Calidonio
kmcalidonio@gmail.com
Meet the Coffee Companies
ARUCO

Aruco was founded in 2006 as an initiative of a group of 14 producers from Corquín, Copán, Honduras. Its purpose is to commercialize its coffee in better markets. With more than 285 producers located near the Natural Reserve Celaque National Park, Aruco is committed to quality and sustainability. This area has 10 hydrographic basins, born from the beautiful Celaque mountain. The largest basin is the Aruco River basin. Aruco takes its name from this beautiful river that is a source of life to the community.
Products and Quantities:
1 container of 275 69 kg -bags, washed and natural coffees

Varieties:
Parainema, Catuaí, Catimor

Certifications:
Organic, Manos de Mujer

Contact: Donaldo González Fiallos
Email: gerencia@cafearuco.com
Phone: +504 9906-4708
Address: Corquín, Copán, Honduras, C.A.

Website: www.cafearuco.com
Facebook: @Empresa Aruco
Instagram: @empresa_aruco
Beneficio San Marcos

Beneficio San Marcos (BSM) is located in Ocotepeque, a region that is developing a reputation as one of Honduras’ finest coffee-producing areas.

Most of Ocotepeque’s smallholder farmers are organized into cooperatives. BSM was founded in 2013 with the aim to provide these cooperatives with much-needed services such as technical assistance, education, financial support, quality control and access to markets.

Most farmers in Ocotepeque can process and wash their coffee at their farms, but climate and terrain in high-altitude farming areas can make drying coffee difficult. BSM offers drying, dry milling, export, and marketing services to the farmers.

Part of the profits that BSM generates are used to create social impact in the local community. An example of this is the Coffee Academy that has been developed to achieve greater empowerment for future generations.
Contact: Delmy Regalado
Email: denoresa@gmail.com; gerenciabeneficiosanmarmcos@gmail.com
Phone: +504 3179-0907
Facebook: @bsmhonduras
Instagram: @beneficiosanmarmcoshn

Address: Sensenti, Ocotepeque, Honduras

Varieties: Catuai, Pacas, Caturra, IHCAFE 90, Lempira

Certifications: USDA, JAS, EU Organic, Rainforest Alliance, Fairtrade, Manos de Mujer (By the hands of women)
Volume: Approximately 300 containers.
CAFEL

CAFEL, is committed to the conservation of the ecology and environment. CAFEL was founded in 2003 with 22 producers.

CAFEL started exporting to Europe in 2007, and currently has clients from different countries including Canada, USA, Austria, England, Germany, Belgium, and Scotland.
Email: info@cafel.hn  
Phone: +504 2651-4434  
Website: www.cafel.hn  
Facebook: @Cooperativa-Cafel-Honduras  
Certifications: Fairtrade, USDA Organic, Rainforest Alliance, C.A.F.E. Practices  
Volume: 40,000 69 Kg. bags
CAFEPSA

Founded in 2009 by a group of 24 pioneers that were inspired by cooperatives in other regions of the country, CAFEPSA provides an array of services to its members, such as financing, advance funding, training, technical assistance, certification, transportation, wet and dry milling, cupping, storage, price fixing, local marketing, export, and roasting.
Varieties: Parainema, Catuai, Lempira

Certifications: Organic, Manos de Mujer (By the hands of women), ILO Social Compliance System

Contact: Jimmy Ramírez
Phone: +504 3184-7313, +504 9689-5732, +504 2793 5012
Email: cafepsa@gmail.com

Address: Los Terrones, El Paraíso, Honduras
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.
Contact: Moisés Hidardo Hernandez  
Email: hidardo@cafesmo.com  
Phone: +504 3370-6781  
Address: Ocotepeque, Honduras  
Website: www.cafesmo.com  
Instagram: @cafesmo_s.a  
Facebook: CAFESMO

Varieties: Parainema, Catuaí, Obatá, Colombia, Pacas, Lempira, IHCAFE 90

Certifications: USDA Organic, Fairtrade, Rainforest Alliance

Volume: Approximately 70 containers
CAFÉ TÍO JUAN

Arabica coffee (Pacas, Typica, Pacamara, Catuaí), cultivated by Finca La Danta located in the village of La Danta, Comayagua, at an elevation of 1503 to 1870 MASL, with an average temperature between 17 to 24 degrees Celsius. Beans are hand-selected, most are washed or natural processed, and then slowly, solar dried.

Café Tío Juan is named in honor of Juan Rodríguez Ulloa, a man of pure heart with a passion for coffee.
Products and quantities: 120 69 kg-bags green arabica coffee
Certifications: Organic
Contact: Cristian Rodríguez
Email: cafetiojuan@hotmail.com
Phone: +504 3179-5537
Instagram and Facebook: @cafetiojuan
Address: Comayagua, Honduras
CAFICO

CAFICO is a company of producers and marketers of the best coffee in the region. The quality of CAFICO’s coffee is guaranteed by monitoring the traceability of the product, from the farms to the final consumer abroad.

Established in 2009, CAFICO first started selling its coffee to Germany and has since grown its presence in European countries.

Producing quality, contaminant-free coffee is a challenge for Honduran producers that are committed to conserving the environment. CAFICO has received international recognition for the quality of its coffee produced under the highest sustainability standards.
Contact: Sergio Leonel Romero
Email: sergiolromero@yahoo.es, mercaedeo@cafico.hn
Phone: +504 9466-9304
Address: Copán, Honduras
Website: www.cafico.hn
Instagram and Facebook: @caficohonduras

Certifications: Fairtrade, USDA, EU Organic, Manos de Mujer (By the hands of women), Rainforest Alliance, C.A.F.E. Practices

Varieties: Parainema, Icatú, Caturra, IHCAFE 90,

Volume: Production: 32,000 69 Kg. bags | Export: 133,000 69 Kg. Bags
Capucas was founded in 1999 by Omar Rodríguez Interiano and a group of coffee producers in the village of Las Capucas, Copán. Capucas shares knowledge on cultivation and successful commercialization with local growers. Today Capucas is formed by 900 coffee farmers who share a common vision: to grow coffee with social and environmental responsibility, adding value to their clients and contributing to the well-being of their community. Capucas is organic certified and champions its members by separating lots that can be sold as single farm micro-lots. Capucas also has a handful of social projects: a group of female producers who sell roasted coffee in the internal market, and they have partnered with a university to offer online courses.
Products and Quantities: SHG, HG, EP lots and specialty coffee microlots from producers in western Honduras


Contact: José Omar Rodríguez
Email: gerencia@mycapucascoffee.coop
Phone: +504 9918- 4868
Address: San Pedro, Copán, Honduras

Website: www.mycapucascoffee.coop
Cara Sucia Farm

A family of coffee producers since 1929.
Products: Parainema and Lempira green coffee

Certifications: Rainforest Alliance

Contact: Vivian Tejeda
Email: viv.tecuellar@gmail.com
Phone: +504 9729-1671
Address: Campamento, Olancho, Honduras.

Instagram: @cafedonmarcoshn
CECRUCSO

CECRUCSO is an organization founded in 2006, with the purpose of improving the quality of life of its shareholders. CECRUCSO implements better organic agricultural practices, and is certified organic and Rainforest Alliance.
Products: Parainema, IHCAFE 90, Lempira

Certifications: Organic, Rainforest Alliance

Contact: Diana Salinas
Email: cecrucso2011@hotmail.com
Phone: +504 9634-2755
Address: Danlí, El Paraíso, Honduras

Facebook: @Cecrucso201
COAGRICSAL

COAGRICSAL is an organization of small producers of coffee, cacao, and allspice in Central America, located in the western area of Honduras, in La Entrada, Copán. Founded in 1998 with 32 associates, it currently groups more than 1,500 small producers in different areas, owning one main facility and five regional centers.
Contact: Sandra Marleny Soriano
Email: gerentefinanciero@coagricsal.hn
Phone: +504 9978-7639
Address: Copán, Honduras
Website: www.coagricsal.hn
Instagram: @coagricsal_coop
Facebook: @coagricsal.hn

Certifications: Fair Trade, Organic, Rainforest Alliance, UTZ Certified, C.A.F.E. Practices, Bird Friendly, Manos de Mujer (By the hands of women), Fair for Life, Bio Suisse, Naturland, Kosher

Varieties: Bourbon, Parainema, Catuaí, Icatú, Pacamara, IHCAFE 90, Lempira

Volume: Approximately 700 containers
COCAAL was founded in 1998, with the vision to empower its 93 members through the commercialization of green coffee.
Products: Parainema, Colombia, Lempira, IHCAFE 90

Address: Azabache, El Paraíso, Honduras

Contact: Tito Vargas, Elvin Moncada
Email: titovargastercero@hotmail.com, moncadar14@gmail.com

Phones: +504 9556-7276, +504 9964-4485
COCAFELOL

COCAFELOL was founded in 2000 by an innovative group of producers, with the vision to change the local coffee culture through the commercialization of specialty coffees and the dream of an environmentally sustainable coffee production. COCAFELOL’s brands for green coffee represent the efforts of its producers, and are classified according to region and cup profile, to guarantee buyers will have a special coffee with different characteristics, yet consistent, sweet, and balanced.

COCAFELOL supports its producers in sustainable coffee production and good agricultural practices. Concerning technical assistance, the cooperative helps producers transform waste products from coffee processing (pulp/honey waters) into organic fertilizers/foliar sprays through fermentation. COCAFELOL has developed two organic fertilizer processes: one is the mineralized organic fertilizer and the other one is with the Californian worm. Also, they have a chromatography lab to constantly analyze producers’ farms.
Products and quantities: Approximately 150 containers of green coffee

Farm Elevations: 1000–1700 MASL

Certifications: Fairtrade, USDA Organic, Rainforest Alliance, JAS

Coffee Varieties: Pacas, Catuai, Typica, Caturra, Bourbon, Pacamara, Icatú, Lempira, IHCAFE 90

Cup Profile: Chocolate, caramel, fruits, honey, creamy body, high and smooth acidity

Contact: Roberto Salazar
Email: gerencia@cocafelol.org
Phone: +504 3179-0887
Website: www.cocafelol.org
Address: La Labor, Ocotepeque, Honduras C.A.
COCAOL

COCAOL was established in 1968 as an initiative of a group of producers to gain access to better conditions of productive infrastructure, better marketing channels and access to financial sources.

COCAOL benefits its associates with a range of services such as wet processing, coffee drying, marketing, coffee transportation, organic agricultural inputs, and other kind of technical assistance.

The coffee farms are located in the Sierra de Agalta National Park at elevations of up to 1500 MASL under natural shade primary forests with varieties such as Parainema, Catuai, Caturra, Typica, Bourbon, Lempira, and IHCAFE 90.
Contact: Félix Asdrúbal Sánchez Ruiz
Email: gerencia@cocaol.hn
Phone: +504 9747-6913
Address: Olancho, Honduras
Website: www.cocaol.hn
Facebook: @COCAOL

Certifications: Fairtrade, Organic

Varieties: Parainema, Catuaí, Caturra, Typica, Bourbon, Lempira, and IHCAFE 90

Volume: Approximately 12,000 quintals
COCASAM

COCASAM was founded in 1988 in San Marcos de Colón, Choluteca, by a group of 16 coffee producers who share as their main activity the cultivation of high-quality coffee with environmentally sustainable practices. Presently, the organization has 151 active associates, of which 59 are women and 92 are men.
Contact: Geovanny Francisco López Gómez
Email: cooperativa_cocasam@yahoo.com
Phone: +504 3305-8867
Address: Choluteca, Honduras
Website: www.cocasam.hn
Instagram: @cocasam_ltda

Certifications: Fairtrade, USDA Organic, Con Manos de Mujer (by the hands of women)

Varieties: Caturra, Catuaí, Villa Sarchí, Geisha, Bourbon, Java, Maracatú

Volume: Approximately 10 containers
COMICAOL

COMICAOL is a coffee growers’ cooperative founded in 1996. Today the cooperative has 137 members and a significant participation of women and youth in the Board of Directors. The coop has recently been accredited by CONAMUCOOP, for creating a suitable and adequate environment, in which equal conditions are provided to women in the coffee industry. Their vision is for their coffee to be known throughout the world, working together to grow coffee while committing to conserving the environment.
Products and quantities: 4,125 69kg-bags

Varieties: Pacamara, Parainema, Lempira, IHCAFE 90, Sarchimor

Contact: César Rodríguez
Email: cesarrod4@hotmail.com
Phone: +504 3345-6108

Address: El Paraíso, Honduras
COMSA

Founded in 2001, COMSA began with USD 365 of capital stock, as an initiative from a group of 61 coffee producers.

Over the years and due to its work dynamics, COMSA has become a business model for Honduras. With a commitment to organic agriculture, COMSA, entered international markets, recovering the trust of buyers in Honduran coffee. COMSA guarantees the quality of its coffee, of its environmental practices and of the social investment that the company makes in its producers and in the community of Marcala, Honduras.
Products and quantities: 30 containers, 5/month from January to June. Varieties: Parainema, Icatú, Catuaí, Lempira, IHCAFE 90

Cup Profile: Fruity and sweet fragrances, bright acidity, with notes of orange and peach and velvety body. Elevation: 1,200 - 1,600 MASL

Certifications: Bird Friendly, Pequeños Productores (CLAC), Organic, JAS, FT, FTO, Fair for Life, Rainforest Alliance, Manos de Mujer (By the hands of women)

Contact: Luis Rodolfo Peñalba
Email: organicomarcala@yahoo.es
Phone: +504 9644-9889
Address: Marcala, Honduras
Website: www.comsa.hn
Facebook: @COMSA – Marcala
Instagram: @comsamarcalaoficial
Twitter: @comsamarcala
COPRANIL

COPRANIL is a Cooperative founded in Corquin, Copan in 1999, located in the high and fertile lands of western Honduras. It has 149 active members, 121 men and 28 women.

Among the main activities of COPRANIL are the production, preparation, and commercialization of coffee from its associates. COPRANIL has a wet mill, solar dryers, and specialized horizontal mechanical dryers.
Contact: María Esperanza López
Email: copranil05@hotmail.com
Phone: +504 9481-6674
Address: Copán, Honduras
Website: www.copranil.hn

Certifications: Fairtrade, USDA Organic, Rainforest Alliance, Con Manos de Mujer (By the hands of women)

Volume: Approximately 23 containers
COPROCCAML

Founded in 2018 with 33 producers from the departments of Olancho and Francisco Morazán.
Products and varieties:
Parainema, Lempira, IHCAFE 90

Certifications:
Rainforest Alliance (in process)

Contact: Vivian Tejeda
Email: coproccaml2018@gmail.com
Phone: +504 9673-9667

Address: Campamento, Olancho, Honduras
EXPOL

EXPOL is a family-owned, 3 generation-company, specialized in the preparation of commercial-grade and specialty-grade coffees.
Products and quantities:
- SGH - 5 containers
- HG - 5 containers
- 150 def - 5 containers
- 500 def - 3 containers

Certifications: Organic, UTZ

Contact: Héctor Oliva
Email: beneciolaesperanza@gmail.com
Phone: +504 3180-9079

Address: San Jerónimo, Copán, Honduras
Fincas RULAND

Fincas Ruland is a symbol of the coffee tradition of the Rubí-Landaverde family, founded in 1998 in Las Vegas, Santa Bárbara.

Under the shade of sweetgum, mahogany, cedars, laurels, eucalyptus trees and the songs of orioles, toucans and other varieties of flora and fauna, thousands of coffee trees have grown year after year, receiving hundreds of workers with manual skills to harvest the coffee that contributes to the success of this family business.
Contact: Angie Rubí
Email: gabyrubio318@gmail.com
Phone: +504 9577-8101

Address: Santa Bárbara, Honduras

Website: https://fincasruland.estaenlanet.com
Instagram: @caferuland
Facebook: @FincasRuland

Volume: Approximately 2 containers
Finca San Isidro

Finca San Isidro is a family business founded in 1975, in the northwestern area of Honduras (Copán Ruinas).
Contact: Katia Duke  
Email: katia.duke@gmail.com  
Phone: +504 9688-1714  
Address: Copán, Honduras  
Facebook and Instagram: @kdselection  
Varieties: Catuaí, Obata  
Volume: 500 69 Kg. bags
Flores del Café

Flores del Café was founded in 2019, by a group of 15 visionary women in Marcala, La Paz, with the aim of commercializing their coffee.

Through the economic empowerment of their members, the association intends to serve the community, promoting health, environmental care, and principles such as solidarity and community commitment.
Contact: Sonia Vásquez
Email: svasquezchpp@gmail.com, asociacionfloresdelcafe@gmail.com
Phone: +504 9522-6729

Address: Marcala, Honduras
Facebook: @asociacionfloresdelcafe

Varieties: Parainema, Pacamara, Pacas, Bourbon, Catuaí, Icatú, Pache, Catimor

Volume: 200 69 Kg. Bags
Grupo AQUA

Grupo Aqua exports its own organic, green coffee production since 2016, and is processing and exporting green coffee beans for 150 producers since 2019. Their vision is to obtain better prices directly from importers. As exporters, Grupo Aqua promotes environmentally sustainable agricultural practices to produce organic coffee. They provide work opportunities during harvest to more than 3,000 persons and more than 1,200 permanent job opportunities for farm management throughout the year. During 2021, Grupo Aqua prepared 8,000 Arabica green coffee 69 Kg-bags for export.
Products: Parainema, Catuai, Icatú, Lempira and other varieties

Certifications: Organic, Fair Trade

Contact: Miguel Humberto Flores Fiallos
Email: gaqua.becafehn@gmail.com
Phone: +504 9978-1156
Address: Jesús de Otoro, Intibucá, Honduras

Website: www.grupoaquahn.com
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.
Contact: Raul Hawit
Email: caffex@hawit.com.hn
Phone: +504 9949-8918

Address: San Pedro Sula, Honduras
Website: www.hawitcaffex.com
Instagram and Facebook: @hawitcaffex

Certifications: Fairtrade, USDA Organic, Rainforest Alliance

Varieties: Parainema, Obata

Volume: Approximately 175,000 69 Kg. bags
Honduran Coffee Alliance

Honduran Coffee Alliance is a social enterprise that facilitates trade relationships between producers and buyers that are fair, sustainable and transparent. We are a passionate team that works with coffee producers and their cooperatives to market, sell and export quality coffee direct to international buyers, to ensure an above market income for the producer and a competitive price for the buyer. We manage sourcing, quality control, transportation logistics and marketing material.
Products and quantities: Geisha, Pacamara, Parainema, Bourbon, Catuaí, Yellow Catuai, Caturra, Icatú, IHCAFE 90, Lempira, Obata, Pacas, Maragogipe, Ruiru 11 (Quantities vary from 4 to 250 69-kg bags)

Certifications: Fair Trade, FTO, UTZ-Rainforest Alliance, SPP

Contact: Javier Cruz
Email: javier@hondurancoffeealliance.com
Phone: +504 3250-9458
Address: Tegucigalpa, Francisco Morazán, Honduras

www.hondurancoffeealliance.com
INLOHER

Founded in 2009 thanks to the vision of a family and the subsequent union of a group of entrepreneurial coffee producers from Lepaera, Lempira, (Opalaca Coffee Region), INLOHER, is a coffee mill dedicated to the processing, production and commercialization of high-quality coffee beans, complying with traceability and sustainability standards in the global value coffee chain. Since its start as a business, it has directly impacted more than 200 coffee families directly through a solid social responsibility program and more than 4000 families indirectly. Currently INLOHER has a great impact through the development of projects, technical assistance and financing of the crops for each producer.
Products and quantities: 220,000
69 kg-bags. Varieties: Parainema, Caturra, IHCAFE 90, Lempira

Certifications: Rainforest Alliance, Organic, Fair Trade, Carbon Neutral

Contact: Olvin López
Email: olopez@inlohercoffee.com
Phone: +504 9898-3487
Address: Lepaera, Lempira, Honduras

Website:
https://inlohercoffee.com/
Facebook:
https://www.facebook.com/inlohercoffee/
La Patrona

La Patrona is a women-led family business. Founded in the 1970s by Juana López, a recognized coffee producer in the mountains of El Paraíso.

The company is dedicated to the production, selection, tasting and roasting of coffee beans; made with passion and quality.
Contact: Rossana Zelaya
Email: rossana28zelaya@gmail.com
Phone: +504 9836-1212

Address: El Paraíso, Honduras

Website: www.cafelapatronahn.com
Facebook and Instagram: @tostadurialapatrona1

Certifications: USDA Organic, Rainforest Alliance, UTZ Certified

Volume: Approximately 200 69 Kg. bags
LOS LAURELES GOBENEP

An organization of 30 members in the area of Santa Bárbara, Honduras. Los Laureles GOBENEP specializes in coffee production with high quality and sustainability standards.

The organization was founded in 2016 with the mission of seeking new market alternatives to improve the livelihoods of their members, through Fairtrade, organic and Rainforest Alliance certified coffees.

Los Laureles Gobenep is located near the Santa Bárbara Mountain National Park, with beautiful views of Lake Yojoa and ideal conditions for high quality coffees, with elevations ranging from 1000-1500 MASL.
Products and quantities: 1,500
69 kg-bags green arabica coffee

Certifications: Rainforest Alliance, Organic, Fair Trade

Contact: Arbey Mejía
Email: armeguz91@gmail.com
Phone: +504 9660-9786
Address:
Santa Bárbara, Honduras

Facebook:
https://www.facebook.com/empresa.loslaureles.1
MAUCOFFEE

Founded by Mauricio Fajardo in 2018, MAUCOFFEE is dedicated to the manufacture and distribution of quality coffee, grown and processed with high standards. With a goal to make Honduran coffee well known throughout the world, MAUCOFFEE applies technology while respecting coffee traditions, the communities and the environment.
Products: Catuai, Bourbon, Obata, Lempira, IHCAFE 90, Parainema.

Address: Trinidad, Santa Bárbara, Honduras

Contact: Mauricio Fajardo
Email: maucoffee504@gmail.com
Phone: +504 8784-0950

Website: https://maucoffeestore.com/
PROBECA was established in 2002, with 66 partners. PROBECA is an organization of producers, dedicated to providing excellent quality coffee processing and marketing services, using environmentally friendly equipment and processes. PROBECA generates trust and credibility to their clients and partners, competing in the market and seeking the best returns.
Contact: David Alonso Gáldamez Gabarrete
Email: probecabendicion@hotmail.com
Phone: +504 9762-8821

Address: Azacualpa, Honduras

Website: http://probeca.net
Facebook: @probecacafe

Certifications: USDA Organic

Volume: 2,500 69 Kg. bags
PROEXO

PROEXO was founded as an initiative of a group of producers due to problems of climate change and coffee rust disease in their plots, seeking to be more competitive, with timely response of technical assistance and access to differentiated markets. Its main activities are the production and commercialization of quality coffee, certified under international standards.

PROEXO handles grades from HG, SHG, SGH + and Microlots, with varieties such as Parainema, Caturra, Obatá, Catuaí, IHCAFE 90, and Lempira. Its coffee is grown at elevations between 1100 to 1700 MASL.

PROEXO is managing a multi-certification program that demands the implementation of good agricultural practices that are friendly to the environment and to human well-being, improving productivity and incomes.
Products: Parainema, Catuaí, Obatá, IHCAFE 90, Lempira

Address: Corquín, Copán, Honduras

Contact: Oscar Madrid
Email: gerencia@proexo.org
Phone: +504 9979-9271

Website: www.proexo.org
RAOS

RAOS was founded in 1997 and it is the first cooperative of small and medium organic coffee producers in Honduras. It has 270 members and is part of the Denomination of Origin Café de Marcala.

RAOS is supporting the recovery of damages from coffee leaf rust in the region by financing nurseries to replace damaged coffee trees and add additional shade trees.
Contact: Roberto René González Carrillo
Email: gerencia@raos.coop.hn, cooperativaraos@yahoo.com
Phone: +504 9987-8920

Address: Marcala, Honduras

Website: www.raos.coop.hn
Facebook and Instagram: @cooperativaraos

Varieties: Catuai, Caturra, Typica, Bourbon, Pacas and IHCAFE 90

Certifications: USDA Organic, Fairtrade, DO Marcala
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.
Contact: Kathya Irías
Email: kathya@spiritanimalcoffee.com
Phone: +504 3178-2287

Address: San Pedro Sula, Cortés, Honduras

Website: www.spiritanimalcoffee.com
Facebook and Instagram: @spiritanimalcoffeehn

Varieties: Parainema, Catuai, Bourbon

Certifications: USDA Organic, Rainforest Alliance, UTZ Certified

Volume: 25 69 Kg. bags
Varietal Coffee Roasters

Finca Varietal belongs to the Rodríguez Valladares family, a second and third generation of coffee producers in Honduras.

In order to develop the farm project, they constituted Coffee Consultants, a family business dedicated to the production, distribution and marketing of coffee.

By living and knowing first-hand the adventures that producer families live in Honduras, Coffee Consultants decides to take a step forward and set up a specialty cafeteria, in order to offer consumers a unique sensory and comprehensive experience.
Contact: Olvin Rodríguez
Email: varietalhn@gmail.com
Phone: +504 9969-8657

Address:
Valle de Ángeles, Honduras

Website: www.varietalhn.com

Instagram:
@varietal_coffee_roasters
Facebook:
@Varietal-Coffee-Roasters

Varieties: Parainema, Bourbon, Catuaí, IHCAFE 90

Volume: Approximately 2 containers
18 Conejo Biocafé

18 Conejo Biocafé is a company made up of small producers committed to environmentally friendly agriculture located in Marcala, La Paz, an area surrounded by beautiful mountains and well-known for its coffee production.

Coffee Profile: Aroma with notes of sweet and pleasant chocolate, medium body, citric acidity, fruit flavor, nuts, sweet and balanced, caramel after taste.
Contact: Flhor de María Zelaya
Email: flhorzelaya@18conejojohn.com
Phone: +504 3173-7376
Instagram and Facebook: @18conejobiocafe

Address:
Marcala, La Paz, Honduras

Certifications:

Volume: Approximately 50,000 69 Kg. bags
INCLUSIVE COFFEE SUPPLIERS FROM HONDURAS

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CONTACT US

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