



inclusive COFFEE  
Promoting sustainable markets.



Discover

**Inclusive** and  
**Sustainable**



Coffee  
Suppliers from

**Honduras**



swisscontact





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, 2024.**

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Authors: Liliana Sánchez and Evelyn Moradel (Swisscontact).

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# CONTENT

The Inclusive Coffee Project	5
The Project Partners	6
The Coffee Companies	7







# inclusive COFFEE

*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.

For more information, please contact:

**Liliana Sánchez**

Phone: (+504) 9980-8718

[liliana.sanchez@swisscontact.org](mailto:liliana.sanchez@swisscontact.org)

**Evelyn Moradel**

[evelyn.moradel@swisscontact.org](mailto:evelyn.moradel@swisscontact.org)

**Website: [Swisscontact / Inclusive Coffee Project](#)**

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# Inclusive Coffee Project Partners



**IHCAFE**  
kmcaldonio@gmail.com  
www.ihcafe.hn



**SECRETARÍA DE RELACIONES  
EXTERIORES**  
dpromocioninternacional@gmail.com  
www.sreci.gob.hn



**CAMARA DE COMERCIO E  
INDUSTRIAS DE CORTÉS**  
misionescomerciales@  
ccichonduras.org  
www.ccit.hn



**SECRETARÍA DE AGRICULTURA Y  
GANADERÍA**  
lourdes.burgos@sag.gob.hn  
www.sag.gob.hn



**CONACAFE**  
administracion@conacafehn.com  
www.conacafehn.com



**SECRETARÍA DE DESARROLLO  
ECONÓMICO**  
promocioninternacional@sde.gob.hn  
www.sde.gob.hn



**AMUCAFE**  
contacto@mujeresencafehn.org  
amucafeh@gmail.com  
www.mujeresencafehn.org



**CONSEJO NACIONAL DE  
INVERSIONES**  
info@cni.hn  
www.cni.hn



**ANACAFEH**  
oficinatgu@anacafeh.hn  
oficinasps@anacafeh.hn  
www.anacafeh.hn



**AHPROCAFE**  
ahprocafetegus@yahoo.com  
www.ahprocafe.hn







# Meet the Coffee Companies







Agro Exportadora de Occidente (AGEO) aims to adhere to the inclusive agribusiness law by introducing an innovative business model that offers immediate export solutions for small and medium-sized producers in Honduras' western region. AGEO has established the first agropark in the Corquín area, Copan, providing a physical space where these producers can access various services to process their agrifood products and expand their market reach nationally and internationally.

The AGEO agropark prioritizes value creation while emphasizing social and climate responsibility. Currently, AGEO is seeking investment to enhance its existing infrastructure and aims to serve around 1,262 coffee and cardamom producers. Some of the main services offered include assistance with exporter permits, quality standardization, human resources, logistics support for packaging and export, as well as container services and cold warehouses for storage.

## Information

-  **Location:** Corquín, Copán
-  **Contact:** Juan Leonardo Madrid
-  **Phone:** (+504) 99785542
-  **Email:** jlemadrid2@gmail.com
-  **Social Media:** Instagram: @ageoexport





# 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.

## Information

-  **Location:** Corquín, Copán, Honduras
-  **Varietals:** Parainema, Catuaí, Catimor
-  **Volume:** 60 containers of 275 69 kg -bags, washed and natural coffees
-  **Certifications:** Organic, Manos de Mujer (By the hands of women)
-  **Contacts:** Donaldo González, Ana Cecilia Estévez (Quality Control)
-  **Phones:** (+504) 9906-4708 (Donaldo González), (+504) 9468-8215 (Ana Cecilia Estévez)
-  **Emails:** gerencia@cafearuco.com, controldecalidad@cafearuco.com
-  **Website:** [www.cafearuco.com](http://www.cafearuco.com)
-  **Social Media:** Facebook: @Empresa Aruco  
Instagram: @empresa\_aruco

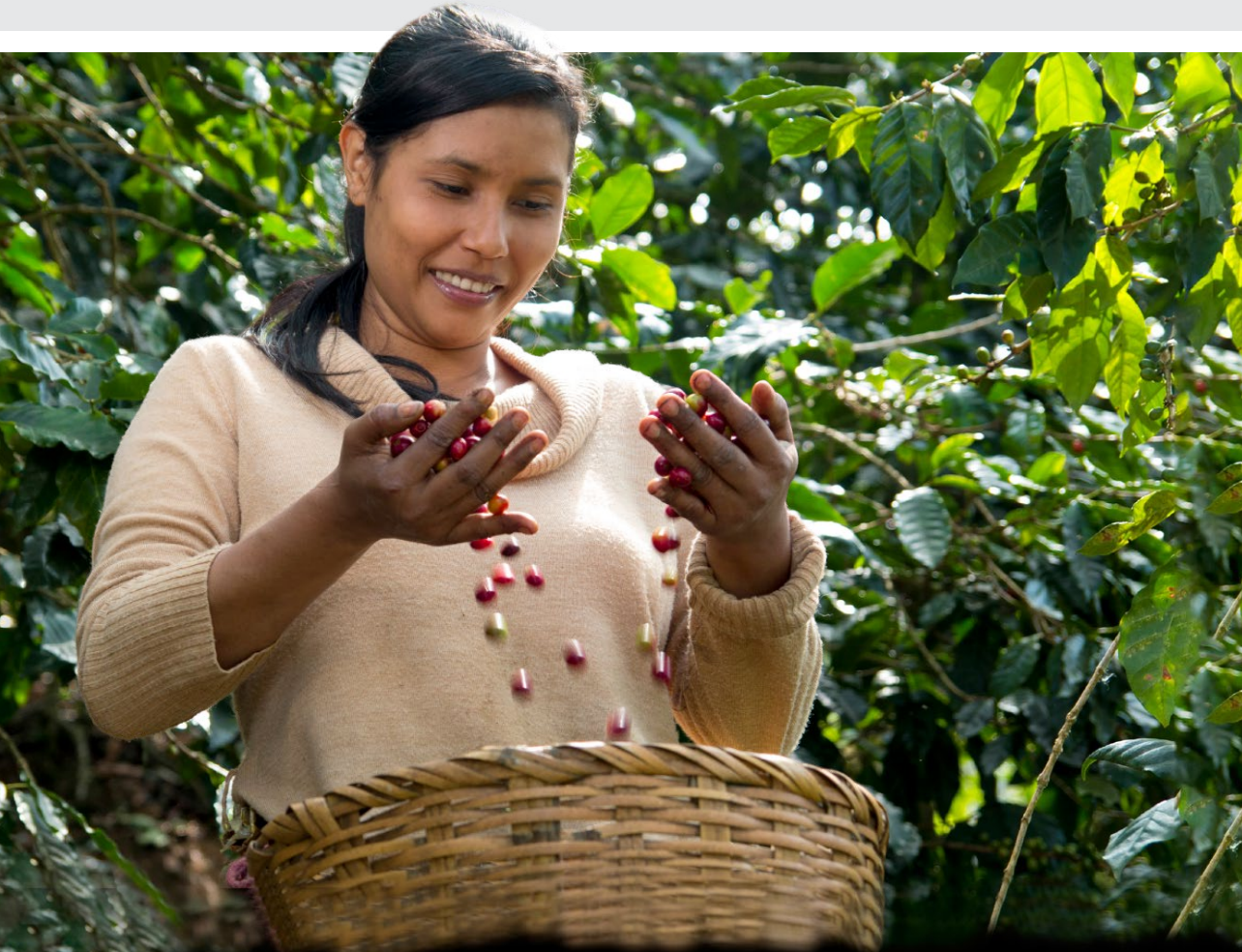






# Asociación Flores del Café

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.



## Information

-  **Location:** Marcala, La Paz, Honduras
-  **Varietals:** Parainema, Pacamara, Pacas, Bourbon, Catuaí, Icatú, Pache, Catimor
-  **Volume:** 200 69 Kg. Bags
-  **Contact:** Sonia Vásquez
-  **Phone:** (+504) 9522-6729
-  **Email:** svasquezchpp@gmail.com, asociacionfloresdelcafe@gmail.com
-  **Social Media:** Facebook: @asociacionfloresdelcafe





# ASOPROSAN

Asociación de Productores de café San Andrés (ASOPROSAN), founded on August 7, 2017, aims to promote high-quality and competitive products through a corporate action of social responsibility supported by solidarity values. Its main activity is the collection, commercialization and export of the coffee production of its producing partners. ASOPROSAN is an organization of the first degree, whose main activity is the services of production, marketing and export of coffee. The cooperative was formed as an arm of Caja de Ahorro y Crédito Bienestar de COPANTILLO, a local credit union focused on community success. ASOPROSAN members receive technical and financial assistance and are able to market their coffee through the cooperative's numerous national and international partners.



## Information

-  **Location:** Comayagua, Honduras
-  **Contact:** Carlos Guevara
-  **Phone:** (+504) 9909-4545
-  **Email:** asoprosan\_08@yahoo.com
-  **Social Media:** Facebook: @Asociación de Productores de Café San Andrés





# Exportadora San Vicente

Beneficio San Vicente is located in the department of Santa Barbara in Honduras, near Lake Yojoa (the only lake in Honduras). Working as a hub for Specialty Coffee in the country, this is not your typical exporting outlet. The company specializes in not only SHG Communal Lots but also regional Communal Lots and Single-Farm Micro-Lots. They work primarily with farmers who have an average of 3 Ha of coffee and grow the following varieties: Pacas, Catuai, Parainema, Bourbon, IHCAFE90, and Lempira.



## Information

-  **Location:** Santa Bárbara, Honduras
-  **Varietals:** Pacas, Catuai, Parainema, Bourbon, IHCAFE90, Geisha and Lempira
-  **Contact:** Benjamin Paz
-  **Phone:** (+504) 9952-7803
-  **Email:** benjaminpazm@gmail.com





# 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

## Information

-  **Location:** Senseti, Ocotepeque, Honduras
-  **Varietals:** Catuai, Pacas, Caturra, IHCAFE 90, Lempira
-  **Volume:** Approximately 300 containers
-  **Certifications:** USDA, JAS, EU Organic, Rainforest Alliance, Fairtrade, Manos de Mujer (By the hands of women)
-  **Contact:** Delmy Regalado
-  **Phone:** (+504) 3179-0907
-  **Emails:** denoresa@gmail.com; gerenciabeneficiosanmarcos@gmail.com
-  **Website:** www.beneficiosanmarcos.com
-  **Social Media:** Facebook: @Beneficio San Marcos; Instagram: @sanmarcoscoffeehn







## BENEFICIO SANTA ROSA

In 2004, Producer Raymond Hansford acquired equipment to process his own coffee at the ISIS ESTATE COFFEE farm, located in Gracias Lempira. He began to provide related services to other companies and producers, while searching for new coffee markets that had great potential to produce and export coffees with differentiated qualities. Eventually, he discovered this great potential on the western region of the country and joined a group of six high-quality producers, which together, they improved their infrastructure in order to cover the growing demand of specialty coffees. Today, Beneficios Santa Rosa is a company dedicated to the processing and marketing of high-quality specialty coffee beans internationally, achieving the highest quality standards. The main objective of BSR is to connect producers with the international market.

## Information

-  **Location:** Santa Rosa de Copán, Honduras
-  **Varietals:** Red Catuai, Yellow Catuai, Parainema, Caturra, Lempira, IHCAFE 90, Geisha, Pacamara, Typica
-  **Volume:** 412.5 Quintals
-  **Certifications:** Organic, FT (Fair Trade), Rainforest Alliance, C.A.F.E. Practices (Starbucks), Conventional, Bio-Suisse, FTO (Fair Trade Organic)
-  **Contact:** Jean Jarquin
-  **Phone:** (+504) 2662-1717
-  **Email:** trade@beneficiosantarosa.hn
-  **Website:** www.beneficiosantarosa.hn
-  **Social Media:** Facebook: @Beneficio Santa Rosa SA de CV; Instagram: @bensantarosa





# Buxo Coffee

Buxo Coffee Exports (BCE) fosters relationships between coffee growers along the supply chain such as importers and roasters developing long term, trusting relationships to increase the value added of the coffee. BCE works with producers from Honduras from small farmers to coops offering direct trade coffee to their customers.



## Information

-  **Location:** San José, La Paz, Honduras
-  **Varietals:** Catuai, Pacamara, Parainema, Typica, Bourbon, Marselles, all washed and natural
-  **Volume:** 1,100 69kg bags
-  **Contact:** Arturo Manuel Buxo
-  **Phone:** (+504) 9982-3917
-  **Email:** Arturo.buxo@buxoexports.com
-  **Website:** www.buxoexports.com
-  **Social Media:** instagram: @buxocoffeexports





## Information

-  **Location:** La Paz, La Paz, Honduras
-  **Contact:** Rony Gámez
-  **Phone:** (+504) 9938-2774
-  **Email:** rony2005hn@yahoo.es
-  **Social Media:** Facebook: @Café Ragá La Paz;  
Instagram: @Raga Coffee



# Café Ragá

Café Ragá began their work of fighting for and educating coffee smallholders in 2018. After years of working with IHCAFE, Rony Gámez saw an opportunity to connect these often-overlooked producers with dedicated buyers, a radical departure from the traditional system of selling cherry to intermediaries or coyotes for bottom barrel prices. Since then, with the help of a local port network that offers training in fermentation, drying, and more recently, soil analysis, the quality of their coffee has continually increased.








# 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.



## Information

-  **Location:** La Danta, Comayagua, Honduras.
-  **Contact:** Cristian Rodríguez
-  **Phone:** (+504) 9577-8101
-  **Email:** [cafetiojuan@hotmail.com](mailto:cafetiojuan@hotmail.com)
-  **Social Media:** Instagram and Facebook: @cafetiojuan







## Information

-  **Location:** El Paraíso, Honduras
-  **Varietals:** Parainema, Catuaí, Lempira
-  **Volume:** Approximately 18,000 quintals
-  **Certifications:** Organic, Manos de Mujer (By the hands of women), ILO, Social Compliance System
-  **Email:** [cafepsa@gmail.com](mailto:cafepsa@gmail.com)
-  **Website:** [www.cafepsa.com](http://www.cafepsa.com)
-  **Social Media:** Facebook: @Cafepsa



# 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.














# CAFESMO

CAFESMO groups +280 smallholder coffee producers in Ocotepeque, Honduras. Traceability from crop to cup is essential to the company. Their members grow coffee at altitudes up to 2,000 MASL, owning a wet mill.

CAFESMO focuses on micro-lot production. Profiles include fully washed, semi- washed, red honey, black honey, Anaerobic, and natural. As a recent trend, Cafesmo also conducts experimental processes with enzymes and yeast.



## Information

-  **Location:** Ocotepeque, Honduras
-  **Varietals:** Parainema, Catuaí, Pacas, Obata, Colombia, IHCAFE 90, Lempira
-  **Volume:** Approximately 70 containers
-  **Certifications:** Organic, Rainforest Alliance, Fairtrade, Birdfriendly
-  **Contacts:** Moises Hidardo Hernández, Sebastián Wiersma (International Relations)
-  **Phone:** Moises: (+504) 3370-6781, Sebastián (+504) 8838-5244, Sebastián Whatsapp (+316) 11217312
-  **Email:** hidardo@cafesmo.com, sebastian@cafesmo.com
-  **Website:** www.cafesmo.com
-  **Social Media:** Facebook: @cafesmo, Instagram: @cafesmo\_s.a





## Information

-  **Location:** El Pescadero, Danlí, El Paraíso
-  **Contact:** Williams Alexander Romero
-  **Phone:** (+504) 3325-9117
-  **Email:** wromerogradiz@gmail.com



**CAFEUNO** 

# CafeUno

CafeUno is a second-grade organization dedicated to provide services and offer high quality products to its associates and clients within the framework of corporate business, through an attitude of continuous human and technological improvement, that allows to reach and compete, promoting social responsibility as well as environmental and economic.





# 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.

## Information

-  **Location:** Copán, Honduras
-  **Varietals:** Parainema, Icatú, Caturra, IHCAFE 90
-  **Volume:** Production: 32,000 69 Kg. bags  
Export: 133,000 69 Kg. Bags
-  **Certifications:** Fairtrade, USDA, EU Organic, Manos de Mujer (By the hands of women), Rainforest Alliance, C.A.F.E. Practices
-  **Contact:** Sergio Leonel Romero
-  **Phone:** (+504) 9466-9304
-  **Email:** sergiolromero@yahoo.es
-  **Website:** www.cafico.hn
-  **Social Media:** Instagram and Facebook: @caficohonduras





# CAPUCAS





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.

Capucas groups 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 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.



## Information

-  **Location:** San Pedro, Copán, Honduras
-  **Varietals:** Lempira, Red Catuai, Yellow Catuai, Geisha
-  **Volume:** 275 bags 69 kg
-  **Certifications:** USDA Organic, JAS, EU C.A.F.E. Practices, Rainforest Alliance, Bird Friendly
-  **Contacts:** José Omar Rodríguez, Marielos Serrano
-  **Phones:** (+504) 9918- 4868 (José), (+504) 9545-9419 (Marielos)
-  **Emails:** gerencia@mycapucascoffee.coop, exportaciones@mycapucascoffee.coop
-  **Website:** www.mycapucascoffee.coop
-  **Social Media:** Facebook: @CapucasCoffee  
Instagram: @capucasoficial





## Information

-  **Location:** La Unión, Copán, Honduras
-  **Certifications:** Fairtrade, Organic
-  **Contact:** Alberto Ponce
-  **Phone:** (+504) 9911-9237
-  **Email:** albertoponce26@yahoo.com
-  **Website:** www.cdh.coffee
-  **Social Media:** @cafetaleroshn



## Cafetaleros de Honduras

In July 2017, a group of producers from different parts of the country met and expressed their concerns regarding the Honduran coffee industry and how unstable it is, due to the constant threat of low prices and coffee overproduction. From this, the idea of directly marketing coffee abroad arose, thus shortening the extensive chain between producer and buyer, Cafetaleros de Honduras (CDH) was born. Cafetaleros de Honduras is a coffee exporter that watches over all the producers in Honduras. Through its efficiency and transparency, it seeks to provide sustainability to its members by modifying the current marketing scheme for a better one that is profitable for all.

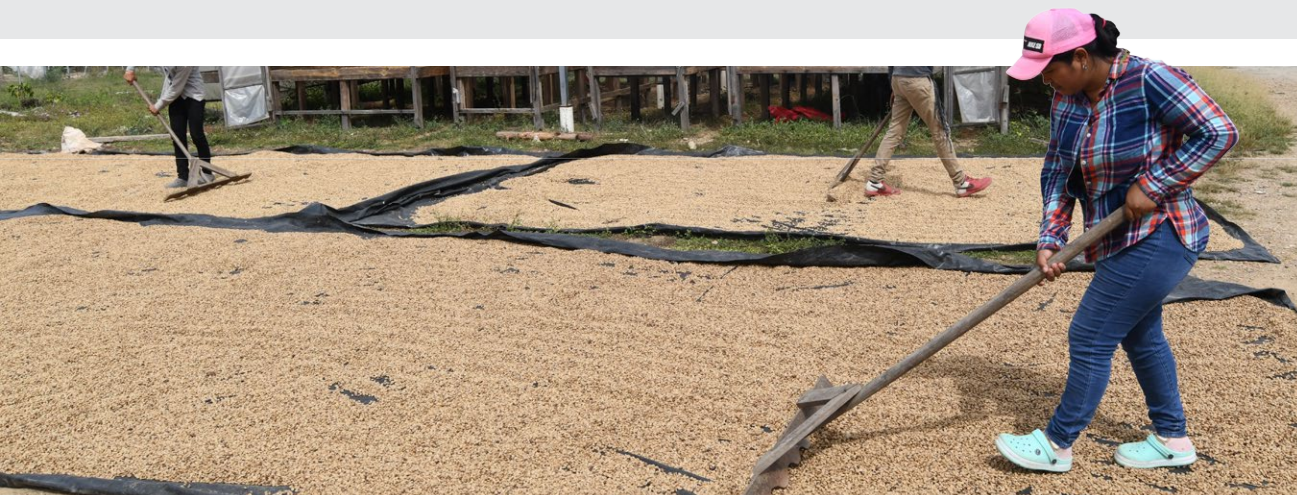






# CECRUCSO

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.



## Information

-  **Location:** El Empalme, El Paraíso, Honduras
-  **Varietals:** Parainema, IHCAFE 90, Lempira
-  **Certifications:** Organic, Rainforest Alliance
-  **Contact:** Diana Salinas
-  **Phone:** (+504) 9634-2755
-  **Email:** cecrucso2011@hotmail.com





# COAGRICSAL

COAGRICSAL is an organization of small producers of coffee, cacao, cardamom 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.



## Information

-  **Location:** La Entrada, Copán, Honduras
-  **Varietals:** Bourbon, Parainema, Catuaí, Icatú, Pacamara, IHCAFE 90, Lempira
-  **Volume:** Approximately 700 containers
-  **Certifications:** Fair Trade, Organic, Rainforest Alliance, C.A.F.E. Practices, Fair for Life, Bio Suisse, Naturland, Kosher, Halal
-  **Contact:** Sandra Marleny Soriano Ortega
-  **Phone:** (+504) 9978-7639
-  **Email:** gerentefinanciero@coagricsal.hn
-  **Website:** www.coagricsal.hn
-  **Social Media:** facebook: @coagricsal; Instagram: @coagricsal\_coop





# 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/honeywaters) into organic fertilizers/foiar 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 producer's farms.

## Information






- Location:** La Labor, Ocatepeque, Honduras
- Varietals:** Pacas, Catuai, Typica, Caturra, Bourbon, Pacamara, Icatú, Lempira, IHCAFE 90
- Volume:** Approximately 150 containers of green coffee
- Certifications:** Fairtrade, USDA Organic, Rainforest Alliance, JAS
- Contact:** Roberto Salazar
- Phone:** (+504) 3179-0887
- Email:** gerencia@cocafelol.org, info@cocafelol.org
- Website:** www.cocafelol.org
- Social Media:** Facebook & Instagram: @cocafelol







## Information

-  **Location:** Mercedes, Ocotepeque, Honduras
-  **Varietals:** Catimor, Caturra, Catuai, Lempira, lhcafe90, Parainema
-  **Contact:** Rosibel Mancía Quezada
-  **Email:** gerencia.cocamol@gmail.com
-  **Social Media:** Facebook: @Cocamol



# COCAMOL

Cooperativa Cafetalera “Mercedes Ocotepeque” Limitada (COCAMOL) is an organization of small coffee producers, located in the West of Honduras in Mercedes, Ocotepeque. This specific region has a different microclimate in comparison to other areas of the country. Since its founding, COCAMOL has been dedicated to serving coffee growers in the region to support them in production, technical assistance, processing, marketing, credit for farm maintenance and export of coffee. Their mission to seek sustainable human development and poverty reduction for its affiliates and the western region of Honduras, through the economic and social development of coffee growers and their families.







# 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 forest.

## Information

-  **Location:** Olancho, Honduras
-  **Varietals:** Parainema, Catuaí, Typica, Bourbon, Lempira, Anacafe 14 and IHCAFE 90
-  **Volume:** Approximately 18,000 quintals
-  **Certifications:** Fairtrade, Organic
-  **Contact:** Félix Asdrúbal Sánchez Ruiz
-  **Phone:** (+504) 9747-6913
-  **Email:** gerencia@cocaol.hn
-  **Website:** www.cocaol.hn
-  **Social Media:** Facebook: @COCAOL














# 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.



## Information

-  **Location:** San Marcos de Colón, Choluteca
-  **Varietals:** Caturra, Catuaí, Villa Sarchi, Geisha, Bourbon, Java, Maracatú
-  **Volume:** Approximately 10 containers
-  **Certifications:** Fairtrade, USDA Organic, Con Manos de Mujer (by the hands of women)
-  **Contact:** Geovanny Francisco López Gómez
-  **Phone:** (+504) 3305-8867
-  **Email:** cooperativa\_cocasam@yahoo.com
-  **Website:** www.cocasam.hn
-  **Social Media:** Instagram: @cocasam\_ltda





# Coffee Planet Corporation



Coffee Planet Corporation was established in 2009 by a group of coffee industry entrepreneurs in the western zone of Honduras. The company was founded to address the need of numerous coffee producers in the region and the country at large, who sought opportunities to sell their coffee in the international market. Coffee Planet Corporation offers marketing, processing, and export services for coffee products, aiming to improve the economic conditions of producers and their families by generating income through coffee sales. The company's mission is to discover the best markets for organized producers across the country and to ensure fair remuneration for their coffee, while emphasizing trust as a fundamental aspect of their business.

## Information

- Location:** Santa Rosa de Copán, Copán, Honduras
- Varietals:** Typica, Catuai, Bourbon, Caturra, Ihcafe 90, Lempira
- Volume:** Approximately 18,000 quintals
- Certifications:** Rainforest Alliance, Fairtrade, Organico, UTZ, 4C, Naturland
- Contact:** Janny Torres (Logistics)
- Phone:** (+504) 2662-4776, (+504) 2662-2714, (+504) 2662-2715
- Email:** [janny@coffeeplanetcorp.hn](mailto:janny@coffeeplanetcorp.hn)
- Website:** [www.coffeeplanetcorp.hn](http://www.coffeeplanetcorp.hn)
- Social Media:** Facebook: @Coffee Planet Corporation, SA de CV, Instagram: @coffeeplanetcorp







## Information

-  **Location:** El Paraíso, Honduras
-  **Varietals:** Pacamara, Parainema, Lempira, IHCAFE 90, Sarchimor
-  **Volume:** 4,125 69kg-bags
-  **Contact:** César Rodríguez,
-  **Phone:** (+504) 3345-6108
-  **Email:** cesarrod4@hotmail.com
-  **Social Media:** Instagram: @comicaol



# 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







## Information

-  **Location:** Subirana, Yoro, Honduras.
-  **Varietals:** Caturra, Catuai, Villa Sarchi, Ihcafé 90, Indio, Arabigo, Bourbon, Lempira
-  **Volume:** 3000 Bags of 60kg
-  **Certifications:** Fairtrade, Organic
-  **Contact:** Mauro Rodriguez
-  **Phones:** (+504) 2625-0472, (+504) 9702-8533, (+504) 9643-1417
-  **Email:** mgrodriguez@hotmail.com
-  **Social Media:** Facebook: @Comisuyyl



# COMISUYL

Cooperativa Mixta Subirana Yoro (COMISUYL) was legally constituted in 1995, according to (IHDECOOP). COMISUYL was born from the need to sell as a whole, to obtain better conditions both in prices and conditions. As for today, it has agricultural producers, whose main heritage is the production and commercialization of coffee. They have managed to sell Fair Trade Organic coffee and establish direct links with buyers who recognize the quality of the coffee. It is also one of the first producer organizations in Latin America with solar technology, allowing the use of renewable energy to carry out some of the processes that the product contains. Its mission is the integral development of the Cooperative through coffee growing in the area and supporting training programs for members that benefit them.







## Information

-  **Location:** Marcala, La Paz, Honduras
-  **Varietals:** Parainema, Icatú, Catuaí, Lempira, IHCAFE 90
-  **Volume:** 30 containers, 5/month from January to June
-  **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
-  **Phone:** (+504) 9644-9889
-  **Email:** [organicomarcala@yahoo.es](mailto:organicomarcala@yahoo.es)
-  **Website:** [www.comsa.hn](http://www.comsa.hn)
-  **Social Media:** Facebook: @COMSA – Marcala; Instagram: @comsamarcalaoficial



# 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.

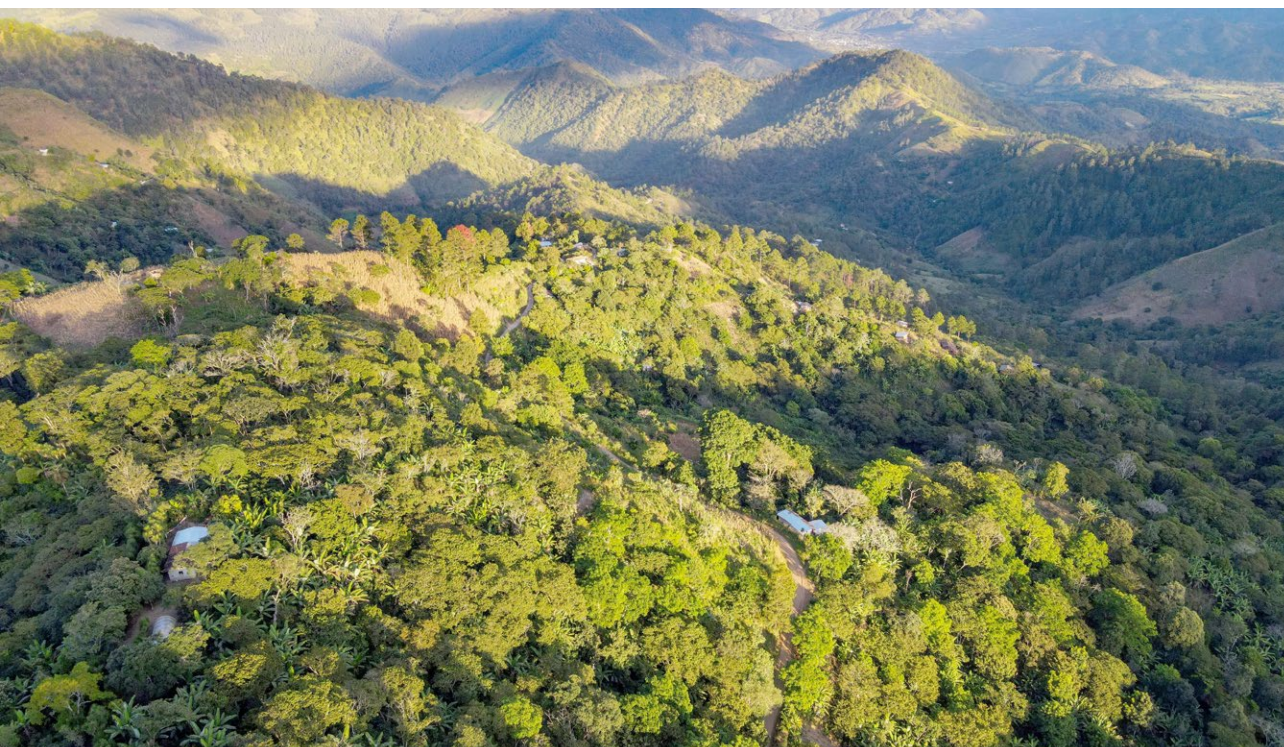











# COPRACNIL

COPRACNIL is a cooperative, founded in Corquín, Copán on October 5, 1999, from the initiative of ODECO (Organization for the Development of Corquín) and technical support from the Development Plan for the Western Region. (PLANDERO), since they see the need to form a cooperative through representation by local units located in different communities around that same region. With the presence of innovative coffee producers from Corquín, Copán, Honduras, COPRACNIL is governed as one of the Cooperatives of Coffee Producers, located in the high and fertile lands of western Honduras



## Information

-  **Location:** Corquín, Copán
-  **Certifications:** Rainforest Alliance, Fairtrade, Organico, UTZ, 4C, Naturland
-  **Contact:** Luis Felipe Galo Serrano
-  **Phone:** (+504) 9481-6674
-  **Email:** copranil04@gmail.com
-  **Website:** www.copracnil.hn
-  **Social Media:** instagram: @copra\_cnll; Facebook: @Copracnil





## Information

-  **Location:** Comayagua, Honduras
-  **Contact:** Hector Yanez
-  **Phone:** (+504) 9996-9127
-  **Email:** [hectoryanez2@yahoo.com](mailto:hectoryanez2@yahoo.com)
-  **Website:** [www.exportadorayama.com](http://www.exportadorayama.com)



# YAMA Exports

YAMA Exports is a Honduran coffee exporter based in the heart of Honduras, with operations in the central region of Honduras, which is one of the areas with the highest coffee production nationwide. Their coffee beans are harvested, stored and processed with the best caretaking. YAMA has its own warehouse structure, quality control laboratory, and export preparation processing facility, which allows its customers to obtain a product with traceability and with the requested quality standards.















# Finca La Cruz

Finca La Cruz/Café del General is a unique tasting coffee, harvested in the municipality of Ojojona, department of Francisco Morazán, which is located at the heart of Honduras at an altitude of 1,650 meters above sea level. The name Finca La Cruz comes from a cross that was built at the highest point of the mountain in 1961. Café de Finca La Cruz comes from the family tradition of four generations of coffee producers, who have perfected their process and quality over time to share their passion: a distinguished coffee, with splendid body and aroma, that highlights all the attributes that can be found in our country, Honduras.



## Information

-  **Location:** Ojojona, Francisco Morazán, Honduras
-  **Varietals:** Lempira, Red Catuai, YellowCatuai, Geisha
-  **Volume:** 1 container of 275 bags 69 kg
-  **Contact:** Fredy Diaz Motz
-  **Phone:** (+504) 9898-1546
-  **Email:** diazmotz@gmail.com
-  **Website:** www.cafedelgeneral.com
-  **Social Media:** Instagram: @finca.lacruz





# Finca Las Tapias

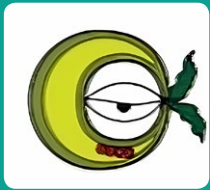
Finca Las Tapias (also known as Cafe Brix) take care of the planet with completely organic process practices in the coffee growing industry. They grow, process, and roast specialty coffee in the mountains of Siguatepeque, Honduras. Café Brix, started the production of specialty coffees in 2019, and later started testing different fermentation and drying processes including natural processes, honeys, semi-washed providing exclusive, consistent and high quality micro-lots and also clean and sweet large lots of washed coffees.



## Information

-  **Location:** El Rosario, Comayagua, Honduras
-  **Varietals:** Parainema, Lempira, SL-28, Pacamara, Catuai
-  **Volume:** 500 69 kg bags
-  **Certifications:** Rainforest Alliance
-  **Contact:** Francia Kilgore
-  **Phone:** (+504) 9992-5494
-  **Email:** ltapiasfinca@gmail.com
-  **Website:** www.cafefincaLasTapias.com
-  **Social Media:** Facebook: Café Finca Las Tapias, Instagram: @fincaLasTapias





# Finca San Isidro (KD Selection)

Since 1975, the Duke Family's love and care for their coffee plantation has allowed them to cultivate eco-friendly, specialty coffee. Their farm, "San Isidro," is the home of more than 180 species of orchids, birds (including hummingbirds), and butterflies in Copán Ruinas, Honduras.

For the past 5 years, the farm has transitioned from the production of conventional coffee to specialty coffee and began a pre-selection process for the Alliance For Coffee Excellence's "Cup of Excellence"- the most prestigious competition and award for high-quality coffees.

The empowerment of women has been a key piece to achieve their transformation. The women of Farm San Isidro are an integral part of the productive process: from the collection of coffee and quality control to the manual selection of coffee exportation










## Information

-  **Location:** Copán Ruinas, Copán, Honduras
-  **Varietals:** Caturra, Catuai, Obata, Ihcafe 90, Parainema, Lempira, Catimor
-  **Contact:** Katia Duke
-  **Phone:** (+504) 9688-1714
-  **Email:** [katia.duke@gmail.com](mailto:katia.duke@gmail.com)
-  **Social Media:** Instagram: @kdselection





## Information

-  **Location:** Copán, Honduras
  -  **Varietals:** Parainema, Catuai, Lempira, Obata
  -  **Volume:** 7.700 69kg bags
  -  **Certifications:** USDA Organic, Bird Friendly, Fairtrade, Con Manos de Mujer (By the Hands of Women), Rainforest Alliance
  -  **Contact:** Adelmo López
  -  **Phone:** (+504) 9730-1611
  -  **Email:** al@fincatcoffee.com
  -  **Website:** www.fincatcoffee.com
  -  **Social Media:** Instagram: @fincaterrerito, Facebook: @Finca Terrerito
- [Click to see online video](#)



# Finca Terrerito

Finca Terrerito is a 5th generation specialty coffee farm located in Copan, Honduras. Finca Terrerito sources from their own farms and neighboring farms to ensure the highest quality green bean. They harvest, process, export and import into the USA directly – no one else touches their coffee, Truly Farm Direct! Their coffee is processed using clean well water from 400 ft in the ground and stored in parchment form until exported.







## Information

-  **Location:** Santa Bárbara, Honduras
-  **Varietals:** Geisha, Pacas, Parainema, Icatu, San Ramon, Catuai, Cidra, Lempira.
-  **Volume:** Approximately 2 containers
-  **Contact:** Angie Rubí
-  **Phone:** (+504) 9577-8101
-  **Email:** gabyrubi0318@gmail.com
-  **Social Media:** Instagram: @caferuland  
Facebook: @FincasRuland



# 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.







# 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.



## Information

-  **Location:** Jesús de Otoro, Intibucá, Honduras
-  **Varietals:** Parainema, Catuai, Icatú, Lempira and other varieties
-  **Certifications:** Fair Trade, Organic
-  **Contact:** Miguel Humberto Flores Fiallos
-  **Phone:** (+504) 9978-1156
-  **Email:** gaqua.becafehn@gmail.com
-  **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

## Information

- Location:** San Pedro Sula, Honduras
- Varietals:** Parainema, Obata, Ihcafe 90, Lempira
- Volume:** avg 165,000 bags of 69 kgs each
- Certifications:** Fairtrade, USDA Organic, Rainforest Alliance
- Contact:** Ana Ouzande
- Phone:** (+504) 9437 0425
- Email:** ana.ouzande@hawit.com.hn
- Website:** www.hawitcaffex.com
- Social Media:** Instagram & Facebook: @hawitcaffex







# 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.





## Information

-  **Location:** Tegucigalpa, Francisco Morazán, Honduras
-  **Varietals:** Geisha, Pacamara, Parainema, Bourbon, Catuaí, Yellow Catuai, Caturra, Icatú, IHCAFE 90, Lempira, Obata, Pacas, Maragogipe, Ruiru 11
-  **Certifications:** Fair Trade, FTO, UTZ-Rainforest Alliance, SPP
-  **Contact:** Sean Warner
-  **Phone:** (+504) 3250-9458
-  **Email:** sean@hondurancoffeealliance.com
-  **Website:** www.hondurancoffeealliance.com
-  **Social Media:** Facebook & Instagram: @Honduran Coffee Alliance





## Information

-  **Location:** Lepaera, Lempira, Honduras
-  **Varietals:** Parainema, Caturra, IHCAFE 90, Lempira
-  **Volume:** 220,000 69 kg-bags
-  **Certifications:** Rainforest Alliance, Organic, Fair Trade, Carbon Neutral
-  **Contact:** Kelvin López
-  **Phone:** (+504) 9685-7021
-  **Email:** klopez@inlohercoffee.com
-  **Social Media:** Facebook: @inlohercoffee; Instagram: @inlohercoffee
-  **Website:** www.inlohercoffee.com



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.







# 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










## Information

-  **Location:** El Paraíso, Honduras
-  **Volume:** Approximately 200 69 Kg. bags
-  **Contact:** Rossana Zelaya
-  **Phone:** (+504) 9836-1212
-  **Email:** rossana28zelaya@gmail.com
-  **Website:** www.cafelapatronahn.com
-  **Social Media:** Facebook and Instagram: @tostaduralapatrona1





## Information

-  **Location:** Santa Bárbara, Honduras
-  **Volume:** 1,500 69 kg-bags green arabica coffee
-  **Certifications:** Rainforest Alliance, Organic, Fair Trade
-  **Contact:** Arbey Mejía
-  **Phone:** (+504) 9660-9786
-  **Email:** armeguz91@gmail.com
-  **Social Media:** Instagram: @empresa\_los\_laureles



# 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.







# 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.



## Information

-  **Location:** Trinidad, Santa Bárbara, Honduras
-  **Varietals:** Catuai, Bourbon, Obata, Lempira, IHCAFE 90, Parainema
-  **Contact:** Mauricio Fajardo
-  **Phone:** (+504) 8784-0950
-  **Email:** maucoffee504@gmail.com
-  **Website:** www.maucoffeestore.com
-  **Social Media:** Instagram & Facebook: @Maucoffee





## Information

-  **Location:** Marcala, La Paz, Honduras
-  **Certifications:** Organic, Rainforest Alliance DO Marcala
-  **Contact:** Edgar Carrillo
-  **Phone:** (+504) 9569-3232
-  **Email:** edgar@pacayalcoffee.com
-  **Website:** www.pacayalcoffee.com
-  **Social Media:** Facebook: @Pacayal Coffee SA de CV, Instagram: @pacayalcoffee



# PACAYAL COFFEE

Café Pacayal is a leading company in offering the best Honduran coffee to the world, supporting producing families to access the direct market and develop ethical and sustainable supply chains, with special attention to women and youth. Pacayal Coffee was founded in 2014 by a group of young children of coffee producers, as a result of an unemployment crisis in the town of Marcala, Honduras aggravated by coffee rust disease. These young people combined their knowledge of the industry with the experience of the producers.







# PROEXO

PROEXO was founded as an initiative of a group of coffee producers due to challenges posed by climate change and the spread of pests and diseases such as coffee rust prevalent in their plantations. The primary objective is to enhance competitiveness by providing timely technical assistance and access to differentiated and specialized markets. At the core of PROEXO's activities lies the cultivation and distribution of premium-quality coffee, under certification systems to meet criteria aligned with international standards.

PROEXO offers a wide range of coffee classifications, including HG, SHG, SGH+, and Microlots, sourced from varieties such as Parainema, Caturra, Obatá, Catuaí, Catimor, Colombiano, IHCAFE 90, and Lempira, cultivated at elevations ranging from 1100 to 1800 masl. The organization oversees a comprehensive multi-certification program, mandating the implementation of environmentally sustainable agricultural practices that prioritize both human well-being and environmental conservation, thereby enhancing productivity and livelihoods.

Proexo is an organization of coffee producers deeply rooted within the social sector of Honduras' economy, committed to delivering goods and services encompassing coffee production, processing, commercialization, and knowledge dissemination, all with the aim of fostering sustainable economic, social, and environmental progress. Their overarching goal is to contribute to the improvement of the quality of life for their affiliated families. As its mission, Proexo is dedicated to increasing producers' incomes by providing conducive and equitable conditions, thereby catalyzing improvements in the quality of life for their families and workforce.



## Information

- Location:** Corquín, Copán, Honduras
- Varietals:** IHCAFE 90, Lempira, Caturra, Obatá, Catuaí, Parainema, Catimor, Colombiano
- Volume:** 47,000 qq green coffee
- Certifications:** Rainforest Alliance, Organic, (USDA, EU Organic), FairTrade, Con Manos de Mujer (By the Hands of Women)
- Contact:** René Madrid
- Phone:** (+504) 9979-9271
- Email:** gerencia@proexo.org
- Website:** www.proexo.org
- Social Media:** Instagram: @proexohn; Facebook: @Proexo; LinkedIn: Proexo hn





## Information

-  **Location:** Marcala, La Paz, Honduras
-  **Varietals:** Catuaí, Caturra, Typica, Bourbon, Pacas, IHCAFE 90
-  **Certifications:** USDA Organic, Fairtrade, DO Marcala
-  **Contact:** Roberto René González Carrillo
-  **Phone:** (+504) 9987-8920
-  **Email:** gerencia@raos.coop.hn, cooperativaraos@yahoo.com
-  **Website:** www.raos.coop.hn
-  **Social Media:** Facebook and Instagram: @cooperativaraos



# 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.







## 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.

## Information

-  **Location:** Marcala, La Paz, Honduras
-  **Volume:** Approximately 50,000 69 Kg. bags
-  **Certifications:** Demeter, Fairtrade, FDA, Organic Certified BIO Latina, USDA Organic, UTZ Certified
-  **Contact:** Flhor de María Zelaya
-  **Phone:** (+504) 3173-7376
-  **Email:** flhorzelaya@18conejohn.com
-  **Social Media:** Instagram and Facebook: @18conejobiocalfe





Discover

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Coffee Suppliers from

# Honduras



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## CONTACT US

**Liliana Sánchez**

Project Lead

Phone : (504) 9980-8718

Email : [liliana.sanchez@swisscontact.org](mailto:liliana.sanchez@swisscontact.org)

