

Peru Yakumama Gallito de las Rocas



Cooperative Information

Country:	Peru
Region:	Namballe, San Ignacio, Cajamarca
Altitude:	1.000 - 1.700 masl
Farm Size:	550 ha in total

Yakumama's mission is to promote organic culture and agriculture in our associates by constant technical training and execution of projects that propel a sustainable development of their families and communities and their vision is to consolidate as a warranty staple, assuring the supply of 100% organic products through Fair Trade that benefits all associated cooperatives.

One of the five cooperatives belonging to Yakumama is Gallito de las Rocas. Founded on the 4th December of 2012 by 260 coffee producers in the district of Namballe, province of San Ignacio, department of Cajamarca. A total of 550 hectares are dedicated to the growth of organic coffee. This coffee has been cultivated by our ancestors for more than 100 years having inherited their traditions and knowledge. Now it has become our main economic income and means of support for our families. It is also a sustainable development alternative that permits us social inclusion in harmony with our environment. Producers in Gallito de las Rocas work together as a family. It is through this cooperation that we have reached a stable income for our community which is constantly growing. It has been six years since we united producers and started the transition towards the production of certified coffee. It is during these years that our community has grown, having executed two social projects having a positive impact on our producers.

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Coffees

A coffee with thin acidity, a mild aroma and flavors of vanilla and malt.

Vanilla	Malt
Variety:	Bourbon, Typica, Caturra, Pache
Processing:	washed



www.interamericancoffee.de