

# ASDECAFE FLO ID 30330



The Guatemalan Republic located in the Central American region is one of the countries with a long tradition in producing high quality coffee. Its microclimates, lush nature and topography allow it to produce exquisite coffees that are among the best in the world.

The Sustainable Coffee Association of Guatemala **ASDECAFE**, is organized with the objective of making washed Arabica coffees of excellent quality from the Huehuetenango and El Quiche regions available to the international market.

Among its partners are groups of producers who are members of Associations and Cooperatives, keeping in mind the future of including private plantations and family groups.

The concept of "sustainability" is based on a strong commitment to the protection of the environment, equal distribution of the generated profits, business transparency, a strong commitment to quality and long-term relationships with clients and suppliers. **ASDECAFE** contributes to the local and national economy by generating employment, foreign exchange earnings and fiscal responsibility.

## ID# 6237

Origin	Guatemala
Region	Huehuetenango, El Quiche
Farm	Various small-holders
Variety	Catuai, Bourbon, Pache and Catimor
Altitude	1400-1800m
Proc. Method	Fully Washed

**ASDECAFE** currently has FAIR TRADE, Organic and Nespresso certification. Its total production is 30,000 bags of exported coffee which are distributed among the local and international markets.

The following are **ASDECAFE** member organizations:

#### **COOPERATIVA AGRICOLA INTEGRAL A'XOLA R.L.**

The Axolá Cooperative, as it's commonly called, is located in the Petatán village, in the town of Concepción Huista, Huehuetenango. The partners are 105 producers with the majority of them being from the maya poptí ethnicity, the area in which they grow the coffee is 205 hectares. Its estimated annual coffee production is 5,000 quintales of parchment, with each one weighing 100 pounds. Of all of the coffee grown, some is organic (approximately 1,100 quintales) y the rest is conventional. The production altitude ranges from 1300 to 1800 msnm. Currently the Axolá Cooperative is part of the ASDECAFE and is FAIR TRADE and ORGANIC certified. For the 2014/2015 harvest they plan to develop microlots, mainly in the Qanalaj zone. The predominant varieties are Catuai, Bourbon and Arabic.

#### **ASOCIACION DE DESARROLLO MICROREGIONAL LOS ALTOS DEL ARROLLO SECO –ADIRSEC–.**

Commonly known as ADIRSEC, it's an organization located en the Coyegual village, in the town of San Antonio Huista, Huehuetenango. The organization is made up of 28 partners, who are mainly ladino, with an expanse of 48 hectares of washed Arabic coffee. Its average annual production is about 2200 quintales of parchment. Being located in an excellent microclimate, with altitudes between 1500 and 1700 msnm, with producers of second and third generation coffee growers, makes this area a production area of microlots and specialty coffee. Currently it's part of ASDECAFE and FAIR TRADE certified. For the 2014/2015 harvest they plan to identify microlots due to the excellent quality of their coffee. Its predominant varieties are Bourbon and Catuai.

#### **ASOCIACION DESARRAIGADA MAYA INDIGENA -ADEMAYA-**

Commonly known as **ADEMAYA**, this organization is located in the town of Chajul, El Quiché, Guatemala. It is made up of 61 producers, mostly of the maya Ixil population. The production area is 40 hectares for coffee production and its annual production is 1,100 quintales of parchment. Its production is 100% organic. Its currently part of ASDECAFE and ORGANIC and FAIR TRADE certified. The growing altitude ranges from 1200 to 1500 msnm. The predominant varieties are Bourbon, Catuai and Catimor. For the 2014/2015 harvest they are considering increasing the number of partners and the volume of organic production.

#### **ASOCIACION DE DESARROLLO INTEGRAL LA ESPERANZA TONECA -ADIESTO-**

**ADIESTO** is located in the town of San Antonio Huista, Huehuetenango even though their range includes partners from other towns such as Union Cantinil and Concepción Huista. **ADIESTO** has 360 partners from diverse ethnic groups, predominantly ladino. Its producing area is 248 hectares with an estimated annual production of 11,200 quintales of parchment coffee. The predominant varieties are Catuai, Bourbon, Catimor and a dispersed production of Maragogype and Pacamara. The production altitudes of ADIESTO range from 1000 to 1600 masl. ADIESTO is currently a member of ASDECAFE and has 3 certifications: one of them is TRIPLE A since ADIESTO is one the main suppliers of NESPRESSO coffee, in addition it is certified FAIR TRADE and ORGANIC. The organic production is 2100 which represents 18% of the total production. For the 2014/2015 harvest they are considering increasing the number of producing partners and the volume of organic coffee.

#### **ASOCIACIÓN DE DESARROLLO INTEGRAL "EL ESFUERZO" TUIBOCH TODOS SANTOS -ASODIETT ONG-.**

**ASODIETT** is located in the Tuiboch village, in the town of Todos Santos Cuchumatán, Huehuetenango. It is made up of 34 partners of the maya-mam

ethnicity. Its producing area is 42 hectares and its estimated production of parchment coffee is 1900 quintales. The predominant varieties are Catuai and Bourbon. Tuiboch has an average altitude of 1500 masl and has one of the best microclimates for growing coffee, as it's at the basin of the Rio Ocho. Its currently a member of ASDECAFE and is FAIR TRADE certified. For the 2014/2015 harvest they plan to increase the number of partners.

### **ASOCIACION PARA EL DESARROLLO INTEGRAL DE SAN PEDRO NECTA -ASODESI-**

**ASODESI** is an organization located in the town of San Pedro Necta, Huehuetenango. ASODESI provides a variety of services to the community such as health services and education. It has 117 coffee-growing partners and the majority are maya-mam. It has a production area of 145 hectares with an annual production of 6200 quintales of parchment coffee. The predominant varieties are Catuai, Bourbon, Pache and Catimor. San Pedro Necta es one of the zones producing the best quality of coffee in Huehuetenango, its microclimates and altitudes ranging from 1400 to 1800 masl provide coffee with an excellent cup. Its currently a member of ASDECAFE and some of its coffee is exported as Slow Food.



## Location Map



## Gallery ASDECAFE FLO ID 30330

