

# ASDECAFE, FLO ID 30330 (GrainPro)



Guatemalan 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, which 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 inclusion of private plantations and family groups.

The concept of "sustainability" as defined by ASDECAFE 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 and foreign exchange earnings, and maintaining fiscal responsibility.

ASDECAFE currently has Fair Trade, organic, and Nespresso certifications. Its total

## ID# 7200

Origin	Guatemala
Region	Huehuetenango, El Quiche
Farm	Various smallholders
Variety	Catuai, Bourbon, Pache, Catimor
Altitude	1400–1800 masl
Proc. Method	Fully Washed

production is 30,000 bags of exported coffee, which are distributed among the local and international markets.

The following are ASDECAFE member organizations:

#### **Cooperativa Agrícola Integral AxoláR.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, the majority of whom are of the *Maya Poptí* ethnicity, growing coffee on about 205 hectares. Its estimated annual coffee production is 5,000 quintales of parchment, each one weighing 100 pounds. Of all of the coffee grown, some is organic (approximately 1,100 quintales) and the rest is conventional. The production altitude ranges from 1300 to 1800 meters. Currently the Axolá Cooperative is part of 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.

#### **Asociación de Sarrollo Microregional Los Altos Del Arrollo Seco (ADIRSEC)**

Commonly known as ADIRSEC, it's an organization located in the Coyegual village, in the town of San Antonio Huista, Huehuetenango. The organization is made up of 28 partners, who are mainly *ladino*, and grow on about 48 hectares.

ADIRSEC's average annual production is about 2,200 quintales of parchment. The growers are located in an excellent microclimate, with altitudes between 1500 and 1700 meters, and are mostly second- and third-generation coffee growers, making this area a production area of microlots and specialty coffee. Currently it's part of

ASDECAFE and is Fair Tradecertified. For the 2014/2015 harvest, the group plans to identify microlots due to the excellent quality of their coffee. Its predominant varieties are Bourbon and Catuai.

### **Asociacion Desarraigada Maya Indegen (ADEMAYA)**

Commonly known as ADEMAYA, this organization is located in the town of Chajul, El Quiche, 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 is both organic- and Fair Trade-certified. The growing altitude ranges from 1200 to 1500 meters, and the predominant varieties are Bourbon, Catuai, and Catimor.

### **Asociacion de Desarrollo Integral la Esperaza 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 Maragojype and Pacamara. The production altitudes of ADIESTO range from 1000 to 1600 meters. ADIESTO is currently a member of ASDECAFE and has three certifications: one of them is Triple A, since ADIESTO is one the main suppliers of Nespresso coffee. The organic production is 2,100 quintales, which represents 18% of the total production.

### **Asociacion 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 (GrainPro)

