

Coop RAOS Ltda, FLO ID 905 (GrainPro)

Our first opportunity to work with Cooperativa Regional Mixta de Agricultores Orgánicos de Sierra Limitada (Co-op RAOS) came in 2015, and we're excited to present the coffees from this grower group of 250 producers.

The co-op comprises smallholders who grow Catuai, Caturra, Typica, Bourbon, Pacas, as well as IHCAFE 90. This lot selects from a majority of the heirloom varieties: Catuai, Caturra, Typica, and Bourbon.

While coffees from Honduras have tended to be a little unstable, these growers have had good results thanks to their optimizing the potential in the area.

Organic & Sustainable Practices

Members implement practices of organic farming and sustainability into their production and processing techniques. This includes composting cherry pulp with other nitrogen-rich nutrients and using it as mulch around the plants. This is extremely sustainable and helps plants to develop a healthier root structure, reducing soil erosion and improving moisture content. By using organic materials to fertilize their plants, they are mimicking the natural cycle of growth and decay while

ID# 7825

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| Origin | Honduras |
| Region | San Miguel, Marcala, La Paz |
| Farm | Various Small Holders |
| Variety | Catuai, Caturra, Typica, Bourbon, Pacas, IHCAFE 90 |
| Altitude | 1200 - 1700masl |
| Proc. Method | Washed |



avoiding the use of chemicals.

The practice of planting shade and fruit trees throughout the coffee also has many benefits. These plants help moderate the sun's effect on sensitive cherries and topsoil, promote the attraction of pest-eating birds, and introduce general biodiversity in terms of plants and animals. By garnering a shade-balanced and natural environment, coffee trees will become stronger and more resilient, year after year.

Gallery

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