

COLOMBIA COOP ANSERMA CALDAS REGIONAL BLEND



Anserma, Caldas, Colombia



Chocolate, Plum, Red Grape



Washed



Castillo



1,400 – 1,800 masl



Harvest November - December

TRACEABILITY

The Association: Cooperativa de Caficultores de Anserma

The Cooperativa de Caficultores de Anserma (Coop Anserma for short) connects farmers across the municipalities of Anserma, Belalcazar, Risaralda, San José and Viterbi. The coop lies in Colombia's Coffee Triangle - Eje Cafetero, the heartland of Colombia's coffee industry - responsible for a significant portion of Colombia's total coffee production.

Coop Anserma was founded in 1967 and boasts over 2,000 farmers, spanning a wide age range. Most member farmers cultivate coffee on approximately 2.5 hectares and intercrop their coffee trees with other crops. Many farmers also keep livestock to help diversify their incomes and feed their families.

The Art of Production:

Nearly all the farmers in the region rely on coffee for a significant portion of their income, with most using advanced cultivation techniques to minimize their risk. Pests, diseases and impending climate change can be combatted by planting varieties with rust resistance, frequently planting young trees to keep rootstock healthy and productive and by using Best Agricultural Practices related to inputs, pruning and more. At the same time, coffee processing remains largely traditional. After harvest, farmers process cherry on their own farms. Processing units vary in size and complexity, which is usually correlated to the size of farm and total harvest. Most farms in the region are smaller, averaging about 2.5 hectares. On such farms, labor is typically done entirely by the family, with little-to-no hired help. The family harvests by hand and carries each day's harvest to the farm's intake point for sorting and processing. After sorting, coffee is pulped and fermented for an average of 14 hours, depending on ambient weather conditions. Following fermentation, the parchment is washed and laid to dry for 5 to 10 days. Smaller farms may use patios to dry parchment in the sun or under shade cover while larger farmers can have more extensive set ups.

ASOPEP: PLANADAS, TOLIMA, SUGAR CANE DECAF

The Region: Anserma is one of the oldest towns in Colombia, founded on August 15, 1539, by Spanish conquistador Jorge Robledo. Robledo went on to found Cartago a year later in 1540, and Santa Fe de Antioquia in 1541. The major economy of the town is coffee production.

Caldas department is located in west-central Colombia. It is situated in the Cordillera Central of the Andes Mountains and is bounded by the Magdalena River on the east and the Cauca River on the west. Penetrated by Spaniards early in the 16th century, Caldas gained prominence as a gold-mining region. Coffee is currently the primary product in the region, but other agricultural products and industries are growing in importance.

Sustainability: Starts with soil program

Starts With Soil is a collaborative program by Equation Coffee and Biodiversal which is focused on assisting smallholder farmers to improve their profitability and environmental impacts by transitioning to regenerative agricultural practices.

The program raises funds through an additional premium paid by importers and uses these to design profitable agroecological projects focused on; the design of biodiverse farming systems.

Biodiversal is the first regenerative agriculture startup focused on coffee lands and small-scale producers' resilience, established in 2018 in Bogotá. Since then, they have been working directly with small-holder coffee farmers in the Cundinamarca department of Colombia.

The program has already produced positive outcomes for its participants; with net-income increased by 20%, the development of new agroecological businesses, increases in the organic matter of soil, and additional food production capabilities developed.



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