



## Global Commodities Trading

### "Catemos" "Let's cup"

We cup the finest coffees Honduras has to offer and we select coffees from different regions described further under the following brands



S P E C I A L T Y C O F F E E

### Certified coffees

The production and certification of our specialty coffees is one of La Central's basic pillars. Most of our members are small scale coffee producers that use traditional cultivation methods, which have allowed us to encourage new production techniques in order to reach a state of sustainability of the farms. This is the case for organic production, which does not contaminate water sources, stimulates soil conservation, and provides the best conditions for a rich ecosystem and forest. La Central has obtained other certification seals as well, such as Sustainable coffee (Utz Kapeh), which seeks to improve social conditions for farmers and their communities; and Ethical certification, whose goal is to develop fair labor conditions in accordance with the necessities of the producers.


Furthermore, we develop new processing techniques, such as the use of wet mills and ecological mechanical fermentation equipment for an 80% reduction of water usage in comparison to a traditional set up. In addition to the ecological benefits, the price premium obtained from the selling of specialty coffees is a reward for our cooperatives that have put into practice new environmentally sustainable techniques. We have already experienced that by obtaining these certifications, many cooperatives have considerably strengthened producers and their communities.

### Volume by region:

TOTAL 2021/2021 VOLUME (46KG/qq)			1,600,000
CAPUCAS	PRODUCTION BY DEPT.	%	GREEN COFFEE VOLUME (qq)
COPAN	1,418,982	16%	253,108
STA BARBARA	769,011	9%	137,171
LEMPIRA	1,244,334	14%	221,955
OCOTEPEQUE	930,372	10%	165,953
	4,362,699	49%	778,187
ALPINO			
COMAYAGUA	1,486,669	17%	265,181
TIGRA			
FCO MORAZAN	229,152	3%	40,875
EL PARAISO	1,216,290	14%	216,953
		16%	257,828
ENCARNACION			
OCOTEPEQUE	179,877	2%	32,085
MARCALEÑO			
LA PAZ	575,305	6%	102,619
INTIBUCA	559,972	6%	99,884
	1,135,277	13%	202,503
SIERRA DE AGALTA			
OLANCHO	360,014	4%	64,217
<b>TOTAL</b>	8,969,978	100%	1,600,000



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TECHNICAL SPECS	
	
COMPANY NAME	Central de Cooperativas Cafetaleras de Honduras
ADDRESS	Col Elvel Bloque G lote 3 Tegucigalpa M.D.C.
TELEPHONES	(504) 2235-5218 2235-5220
E-MAIL	<a href="mailto:info@lacentral.com.hn">info@lacentral.com.hn</a>
WEBSITE	<a href="http://www.lacentral.com.hn">www.lacentral.com.hn</a>
CONTACT	<a href="#">Juan Angel Paz Haslam</a>
PRODUCT NAME	COFFEE
	CIENTIFIC NAME: Arabica coffee
COMMERCIAL NAME	Green coffee, grain coffee
FISCAL REGISTRY NUMBER	09011130 - -
PHYSICAL DESCRIPTION	<p><b>Humidity:</b> 10 - 12%</p> <p><b>Smell:</b> fresh and clean</p> <p><b>Color:</b> even and uniform</p> <p><b>Grain density:</b> 650 grams/liter</p> <p><b>Cup:</b> healthy, minimum grading 80 points</p>
DEPARTMENTS OF ORIGIN	Varios Departamentos de Honduras: El Paraiso, Francisco Morazan, Comayagua, La Paz, Intibuca, Lempira, Ocotepeque, Copan, Santa Barbara, Yoro, Olancho
PRODUCT IMPORTANCE	The cultivation of coffee in Honduras represents between 5 to 6% of the National GDP and between 35 to 36% of the agricultural GDP, being the main agricultural export item, an important generator of foreign exchange and employment especially during its harvest, with a wide positive effect on alternative development due to its ecological, economic, social and political characteristics.
CONSUMPTION PROFILE	The final industrialization of golden coffee is in roasted, ground, caffeinated, decaffeinated coffee, mixed with sugar, soluble. It can also be used as an input in industry, pharmaceuticals, and aesthetics.
PRODUCTIVE PROCESS CHARACTERISTICS	The production process begins with the selection of seed of the variety, requirement of appropriate soil, height, sowing, shade, pruning, fertilization, harvest care, wet processing: pulped, fermented, washed, classified, dry processing: drying, coffee parchment, ground coffee or gold coffee or green grain, selected according to type of preparation: European or American.
COMMERCIAL CHARACTERISTICS	<p><b>Packaging:</b> jute bags</p> <p><b>Weight:</b> 46 Kg for price fixing. 69 Kg export bag</p> <p><b>Storage:</b> 18 -25 ° C, 60-75% RH</p> <p><b>Smell:</b> clean and fresh, free of foreign odors unrelated to the product.</p> <p><b>Cleanliness:</b> clean grain free of mucilage, hulls, dirt or other foreign material</p>
SHELF LIFE	Up to six months in adequate condition
EXPORT FORMAT	Container (FCL) of 20 feet equivalent to 275 bags of 69 Kg of gold coffee or in bulk in super bags.
HARVEST TIME	From October 2020 to September 2022