



NICARAGUA ORGANIC JINOTEGA PARAISO SHG EP

Notes: PLUM, LIME, DRIED PINEAPPLE, BAKER'S CHOCOLATE

ORIGIN INFORMATION

Grower	Cooperativa Multifuncional Family Coffee R.L. (COMULFAC)
Variety	Caturra, Catuai, Bourbon, Catimor, and Maragogype
Region	Jinotega, Nicaragua
Harvest	December – March
Altitude	980 – 1400 masl
Soil	Clay minerals
Process	Fully washed and sun dried in the sun and guardiolas
Certifications	Organic

BACKGROUND DETAILS

NICARAGUA ORGANIC ALTO DE JINOTEGA SHG EP is sourced from family-owned farms organized around Cooperativa Multifuncional Family Coffee R.L. (COMULFAC), a cooperative founded in 2013. COMULFAC members live in the communities of Datanli, Los Cipreces, Auturias, Monte Rey, Antioquia, and El Sacramento, all within the department of Jinotega, Nicaragua. Farmers cultivate coffee on farms that average 4 to 100 acres in size, and they use their own micro-mill to process harvested cherries, which allows for meticulous care in depulping, fermenting, and drying the coffee. COMULFAC was established with assistance from J&M Family (a privately owned export company in Jinotega), which has been purchasing coffee from these farmers for several years. The idea behind establishing a cooperative model was to help the farmers organize their efforts and combine their resources to develop social projects aimed at improving the quality of life in their communities.