Single Origin™
COFFEE INC

EL SALVADOR RFA SHG EP

Notes: HONEYDEW MELON, MALT, COCOA POWDER

ORIGIN INFORMATION

Grower	1500 producers organized around Cooperativa Cuzcachapa
Variety	Castillo, Catimor, and Sarchimor
Region	Municipality of Chalchuapa, Santa Ana, El Salvador
Harvest	November - March
Altitude	1100 – 1630 masl
Soil	Volcanic loam
Process	Fully washed and dried in the sun
Certifications	Rainforest

BACKGROUND DETAILS

Experience is often the unspoken reason for tried and true region community blends. This is certainly the case when we describe this lot sourced from Cooperativa Cuzcachapa, which was established wayback in 1966 to support the production of coffee on small farms in Western El Salvador. The success starts with a well defined plan for centralizing the collective efforts of more than 1500 member-producers. With a centralized wet-mill designed to receive cherries from all of its members, processing consistency is stellar. The mill floats cherries using recycled water to remove less dense and damaged beans before depulping. After depulping, coffee is washed with a demucilager, which uses very little water. Washed parchment

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is placed on patios to dry in the sun. Dried parchment is stored until the time for export. Cooperativa Cuzcachapa has a fully staffed cupping lab equipped to cup through every lot and ensure consistent quality. All of the preparation for export is handled in the same location as the wet-mill, which ensures maximum quality control. Cooperativa Cuzcachapa works directly with producers to establish a number of norms required for certification including Rainforest Alliance. In addition to green coffee exports, the cooperative has used the years to establish an intricate model of income diversification with a profitable agriculture supply store, gas station and coffee roasting operation. Cooperative members also have access to low interest loans and healthcare.