



## **HONDURAS FTO FINCA LIQUIDAMBAR YELLOW HONEY GRAINPRO**

Notes: DRIED APRICOT, LEMON, CHERRY, HONEY, ALMOND

### **ORIGIN INFORMATION**

Grower Finca Liquidámbar | Roberto Rene González  
Variety Bourbon, Catuai, and Pacas  
Region Guascotoro, San José, La Paz, Honduras  
Harvest November - March  
Altitude 1510 meters  
Soil Clay minerals  
Process Pulped natural (Honey) and dried inside solar dryers that provide protection from the rain  
Certifications Organic

### **BACKGROUND DETAILS**

HONDURAS FT ORGANIC FINCA LIQUIDAMBAR HONEY is produced by Roberto Rene González and milled as a single farm micro-lot at RAOS (Cooperativa Regional de Agricultores Orgánicos de la Sierra) where Roberto is a member and the general manager. Roberto and his family own a 37-acre farm called Finca Liquidámbar located in the community of Guascotoro within the municipality of San Jose in the department of La Paz, Honduras. Roberto was one of the first in his community to earn a university degree. After graduating with a degree in business management, Roberto returned home to manage RAOS and to help his family run the coffee farm. Roberto is currently working to get 19 acres of his farm formally recognized as a biological reserve. The goal is for the reserve to become a destination for tourism in the area. Finca Liquidámbar provides year-round employment to 7 people and another 30 people during the harvest. Roberto, his wife Odalma and their two children partner with local schools and local organizations for road improvements and youth activities.