



## **PERU FTO CAFE DE MUJER APROCCURMA**

Notes: STONE FRUIT, LEMON, CINNAMON, ROASTED MARSHMALLOW, CHOCOLATE

### **ORIGIN INFORMATION**

Grower	124 women members of Asociación de Productores Cafetaleros de la Cuenca del Rio Marañón (APROCCURMA)
Variety	Bourbon, Catimor, Caturra, Pache and Typica
Region	Rodríguez de Mendoza, Amazonas, Peru
Harvest	July - November
Altitude	1500-1800 masl
Soil	Clay minerals
Process	Fully washed and dried in the sun
Certifications	Organic

### **BACKGROUND DETAILS**

Looking to support women in coffee? For the past five years, Asociación de Productores Cafetaleros de la Cuenca del Rio Marañón (APROCCURMA) has been working directly with 124 women producers to establish coffee production from farms owned and managed by women. A significant number of women in the northern highlands of the Rodríguez de Mendoza province rely on coffee income to support their families. They use organic practices to manage just a few acres of land intercropped with shade trees, bananas, corn, and beans. After carefully harvesting and sorting cherries,



depulping, fermenting, washing, and drying is all done at the farm with micro-mills.

The cooperative carries out activities that often go unnoticed but are crucial for producers who have small farms. Investments for basic infrastructure needs, like road improvements, establishing local warehouses, and preparing coffee for export are all coordinated through APROCCURMA, which ensures traceability and quality control throughout the post-harvest process. APROCCURMA also provides women producers with financing, training, and technical assistance to improve coffee quality. The cooperative strives to improve the quality of life for coffee producers and their families through internationally marketing producers' coffee to gain improved premiums based on a reputation for quality and certification.