



Name of the producer

Group or Association

CRAFT COFFEES MEET YOUR COFFEE PRODUCER

CARLOS EDUARDO PIAMBA ZETTI



COFFEE FOR PEACE
IN COLOMBIA

FARM INFORMATION

Name of the farm	GUAYABAL				
Department	CAUCA				
Municipality	CALDONO				
Area of the farm (hectares)	1	Coffee area (hectares)	0,97	Total annual production (Bags 70 kg)	12
Average temperature (°C)	19	Pluviosity (mm)	1700	Altitude (m.a.s.l)	1520
Harvest period	MAY-JULY				
Variety of the microlot	CASTILLO			Size of the lot (Bags 35 Kg)	12
Crop	40	60			
	% Sun	% Shadow/ Semishadow			

POSTHARVEST PROCESS

Process	WASHED
Fermentation	16 - 18 hours in mucilage
Beneficio	Picking fully ripe cherries, like purple grape color. Then, depulping without water and selecting the best beans. Then the coffee is left in the fermentation tank for 18 hours without water. Coffee is washed twice and its ready for drying process.
Drying process	Parabolic Sundried for 15 days

THE PERFECT COFFEE, A SHORT HISTORY



Carlos Eduardo has been producing coffee for more than 27 years. He started with few plants, around 250 coffee trees. After saving some money, he was able to buy a farm with 1700 more coffee plants. He has been able to increase the size of the farm and to improve the processes in the beneficio.

He is married and has 5 children, and all of them are part of the process of harvesting and processing the coffee.

Carlos Eduardo wants to expand more the farm, being able to produce more coffee, improve quality of the coffee and improve the living conditions of all his family.