

Jasper Coffee

ADDICTIVE EXCELLENCE™

*Exploration, Adventure, Obsession
in Every Cup.*

COLOMBIAN INSTANT COFFEE



Guarantees
a **better deal**
for Third World
Producers



PROCESSOR 10030P
**AUSTRALIAN
CERTIFIED
ORGANIC**

About the Grower Co-op

Cooperative: Coffee from Co-ops, COSURCA, ACOC, CENCOIC, ASOPECAM, Colombia.

Members: Indigenous Indians, Spanish descendants

Environment

Varieties: Arabica, Caturra, Typica

Altitude: 1,500m - 2,000m

Harvest Season: Oct-Jan

Vegetation: Rainforest jungle, mountainous with maritime winds

Processing: Wet processing, Sun drying

Organic Certification Agency: Biotropico & Ecocert

Jasper Flavour Profile

Sweet caramel taste with a milk chocolate finish.

Cup Characteristics: well balanced smooth profile with full body and clean finish.



The lush rainforests of Colombia are a critical carbon sink and home to thousands of birds and flora species.

A superb Sustainably grown coffee from the famous Sierra Nevada de Santa Marta of Colombia. Soaring to 5770 metres above lush tropical river basins, this extinct Volcano is snow capped all year around. It is on these slopes that warm Caribbean winds and sun, fertile soil and pure mountain water, combine to produce one of the world's finest Arabica coffees. Freeze-dried to retain its succulent flavour profile, this coffee is certified to International Standards.

The indigenous Colombian Indian farmers who grow this coffee, live between 900 – 2000 metres, high on the Caribbean mountain slopes. Here life is tough and often violent. Whilst raising their standard of living through, these families strive to maintain their traditional culture and heritage. Although isolated and remote, the community uses the strength of their Co-operative, in the face of daily pressures from political Guerilla tensions to eke out a better life through their Sustainable farming practices. They take great pride knowing they are selling their premium coffee around the world. Having observed the impact of Climate Change, their wish is to preserve their pristine natural environment.

In addition to the guaranteed higher price for their labour, the Cooperative uses the fairtrade levy to fund:

- Education: scholarship fund for the children of cooperative members and an adult education program.
- Health: support to members for emergency medical care and disaster relief.
- Housing: small loans for housing improvements
- Environment: training on organic production methods and construction of earthworm composting area. Crop diversification such as corn and bananas to improve nutrition and diversify income.
- Productive Investments: coffee processing infrastructure to improve the quality and price of their coffee and purchase of trucks for transporting coffee.

The Santa Marta Volcanic Mountain

The snow capped mountain is within sight of the sea and is a geographical spot declared by UNESCO as a 'Reserve of Mankind and the Biosphere'. This is because it is one of the most important sources of water on earth (feeding 35 hydrographic basins) and where many tropical ecosystems in South America converge. The mountainous, jungle region is very rich in flora and fauna, with over 3,000 plant species, 514 bird species and 46 species of amphibians and reptiles.

This rich fertile land, irrigated by fresh water originating in the snow peaks is the ideal setting for Organic Agriculture. Constant temperature year round, long hours of sun exposure, and warm Caribbean winds combine to produce coffee beans of unique flavour intensity. As a shade grown coffee, the trees are planted under a natural rainforest canopy. This means the beans mature more slowly, producing greater quality. It also means the trees are grown amongst other crops, ensuring bio-diversity in the soils.

By drinking this coffee you are preserving one of the world's most important ecosystems and providing a fair and sustainable livelihood to many Colombian families. **Great Choice!**