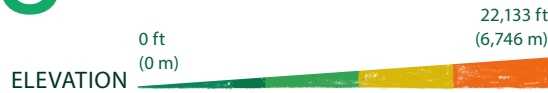






PERU



- PRIMARY GROWING REGION 
- ARABICA COFFEE AREAS 

ARABICA ALTITUDE
3,397 - 6,562 ft
(1,200 m - 2,000 m)

PRIMARY VARIETALS
Typica, Bourbon, Caturra,
Catimor, Castillo

PRIMARY PROCESSING METHODS
Washed

HARVEST
April - August

Most coffee in Peru is grown at elevations of 4,000 feet (around 1,200 meters) or higher in the Andes Mountains. Peru is a large producer of arabica coffee, of which more than half is the Typica varietal. Most Peru's coffee producers are smallholder farmers cultivating shade-grown coffee on plots of land averaging three hectares. Transport of the coffee is done via bike, motorcycle, mule, horse- by any available means that can traverse the rocky terrain and steep muddy cliffs of the Northern Peruvian Andes.

In partnership with suppliers, we have begun to implement two initiatives to work towards the sustainable future of coffee for all: reducing water usage and impact on carbon emission. Through C.A.F.E. Practices (Coffee and Farmer Equity), our ethical sourcing program, Peruvian farmers receive access to training, tools and capital to improve coffee quality, increase yields and have a positive impact on farmer livelihoods.



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