



PERU



PRIMARY GROWING REGION 

PRIMARY ARABICA COFFEE AREAS 

Most coffee in Peru is grown by smallholder farmers cultivating shade-grown *arabica* trees in remote locations, on plots of land averaging three hectares or less. Transporting the green coffee beans to export 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, Starbucks is working towards a future of coffee by reducing water usage and carbon emissions. Through C.A.F.E. Practices (Coffee and Farmer Equity), our ethical sourcing program, farmers receive access to training, tools and capital to improve coffee quality and increase yields, creating a positive impact on their livelihoods.

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

PRIMARY VARIETALS
Typica, Bourbon, Caturra, Catimor, Castillo

PRIMARY PROCESSING METHODS
Washed

HARVEST
April - August

STARBUCKS

COFFEE ACADEMY



Scan the QR code for more Starbucks Coffee Academy content and resources.