



Objectives

- ✓ Improve the position of APROCAM Brand, cocoa and coffee in the Organic and Fair Trade markets.
- ✓ Increase the supply of cocoa and coffee with high quality standards.
- ✓ Optimize skills and capacities of associates and administrative staff for APROCAM business management

Values

- ✓ Trust in APROCAM's business organization.
- ✓ Discipline and Responsibility in total quality control.
- ✓ Honesty and Respect for the commitments assumed.
- ✓ Social and Environmental Responsibility for the application of good agricultural and administrative practices.

Certifications



Our Clients



FTO exportable offer: 1986 qq.
FT exportable offer: 409 qq.



Founded on April 14, 2013



Located in the amazon department



APROCAM
Cooperativa de Servicios Múltiples

**COFFEE PRODUCTS
COLLECTED FROM
OUR PERUVIAN AMAZON**



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Departamento de Amazonas - Perú



MADE IN PERU

[/Aprocamperu](https://www.facebook.com/Aprocamperu)
[/Aprocamperu](https://www.instagram.com/Aprocamperu)

About us?

APROCAM is a non-profit organization that groups small coffee and cocoa producers of the districts of La Peca, Copallín, and Imaza in the province of Bagua, in Amazonas region. Currently 59.96% belong to the Awajun ethnic group in the Imaza district. Of the total number of members, 17.40% are women, 100% of the members have active participation in decision-making for the proper running of the institution. They also share in solidarity the risks and benefits generated by their activities. Have Organic certification and promote Fair Trade.

Mission

We are a leading cooperative in the marketing of quality products, which seeks the well-being of its members and the satisfaction of its customers.

Vision

By 2021, Aprocam is positioned in differentiated international markets, becomes competitive and sustainable, and operates in coordination under criteria of efficiency and equity.



Our Services

Training

Trainings are carried out on issues of Integrated Management of the cultivation of Cocoa, Harvest and Post harvest, Cocoa derivatives and Coffee, Business Plans, etc. With the aim of bringing them alternative solutions to their difficulties and also develop their capabilities through practice.



Advice

We provide supervision and advisory services on the management of cocoa and coffee crops and soil treatment.



Nursery

We have nurseries to produce selected plants. Other Services in addition to the fermentation center, we are developing an infrastructure project that offers our production partners and friends an alternative for production.



Coffee transport



COFFEE DESCRIPTION AND ATTRIBUTES

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PRODUCT DESCRIPTION	Tradename	Café Oro Verde
	Tariff heading	09.01.11.90.00
	Varieties	Arabica (catarra, bourbon, catimor, typica)
	Crop height	1,200 to 1,600 m.s.n.m
ORGANOLEPTIC CHARACTERISTICS	Defects	5 to 15 defects, according to customer request
	Cup score - SCA format	80 - 82 points
	Aroma	Chocolate and fruit
	Flavor	Caramel and citrus
PHYSICAL CHARACTERISTICS	Humidity	11 - 12 %
	Grain size	Minimum 30% above 14-15 mesh, maximum 5% below 13 mesh. According to customer negotiation
	Physical performance	78 a 80%
	Colour	Bluish Green
	Grain density	650 grams / liter