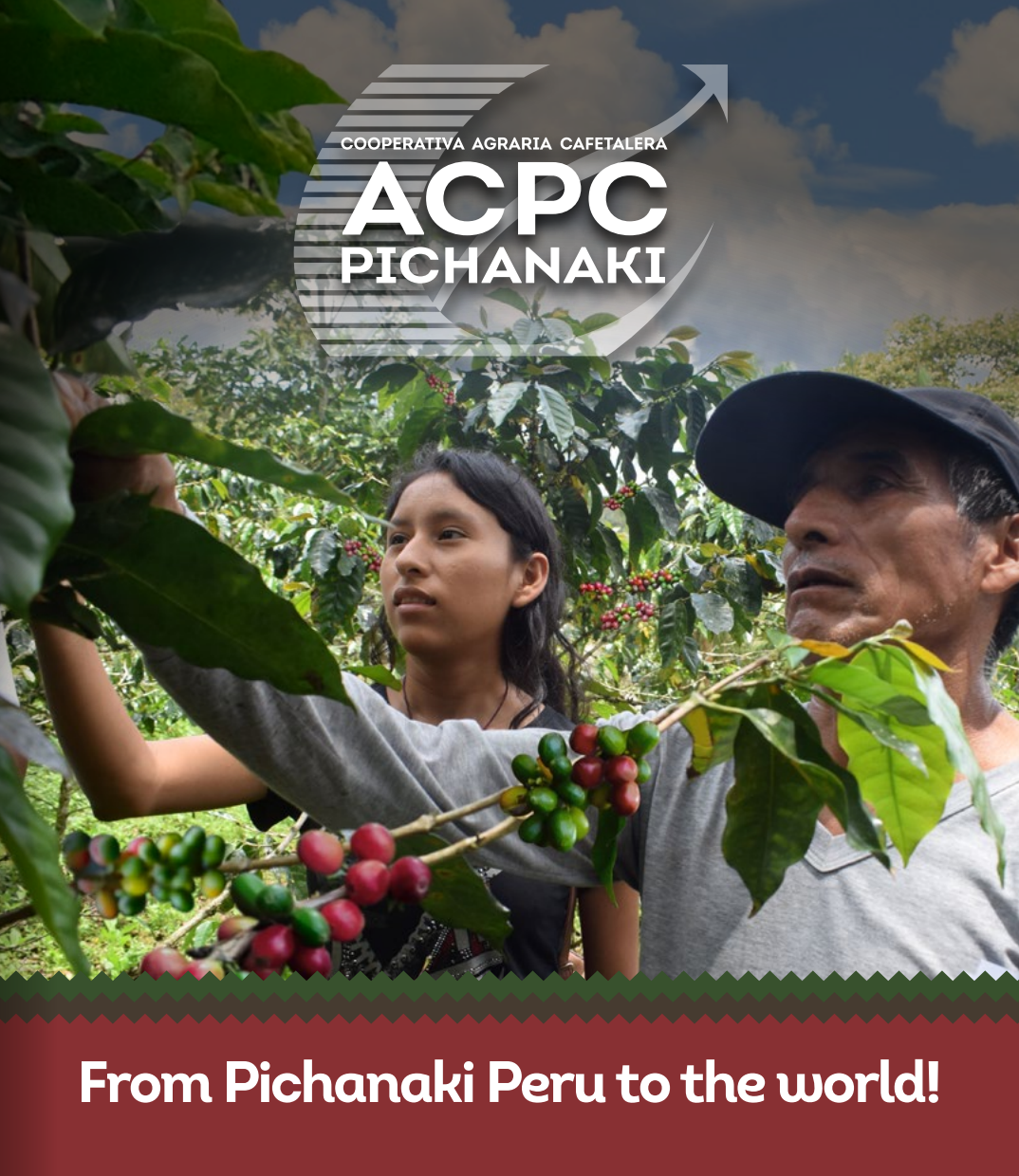




COOPERATIVA AGRARIA CAFETALERA

**ACPC**  
**PICHANAKI**

**From Pichanaki Peru to the world!**

# Our effort, dedication and quality for the world

## Mission

We are the ACPC Pichanaki cooperative, we work under the principle of social and business welfare of our partners, we are committed to a diversified, profitable and responsible coffee with the environment, we have an appropriate and consistent team.

## View

The ACPC Pichanaki, is a solid and self-sustainable organization, being competitive in the production, industrialization and commercialization of specialty coffees and other products of the central jungle, with partners, committed and strengthened collaborators.



**Nº Partners:**  
294 partners (239 men and 55 women)



**Hectares of coffee in Production:**  
2678.30 Has



**Productivity:**  
17 qq / Ha



**Estimated production:**  
45,542 qq of coffee



**Varieties:**  
Caturra, Catimor, Buorbon, Typica, Pache.



**Harvest Season:**  
April-September

### Certification:

Comercio justo, Rainforest Alliance, café Practices, SPP.



# Sustainable socioeconomic development

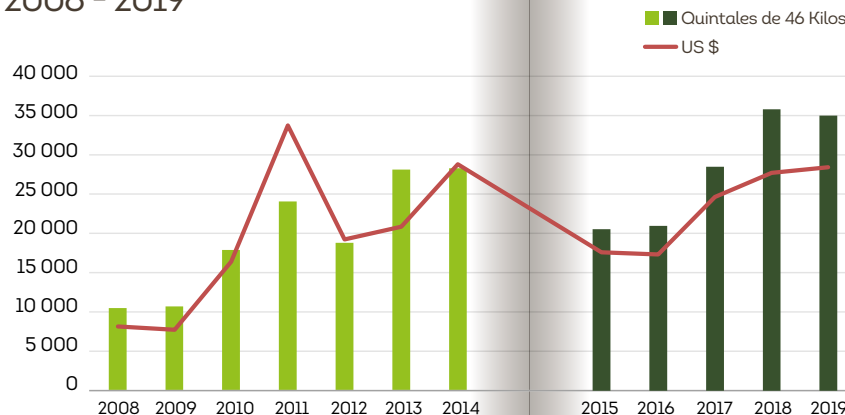
## Projection

Generate the sustainable socioeconomic development of the members of the Cooperativa Agraria Cafetalera ACPC Pichanaki.

Strengthen links with importers for direct marketing at an international level, with coffee of sustainable quality.

Search for market niches for special coffee. Promote the increase of production and productivity of quality coffee.

## ACPC Pichanaki Coffee Export 2008 - 2019



## Coffee offer

|          | FTO | FT | UTZ | PRACT. |
|----------|-----|----|-----|--------|
| MAY      | 2   |    |     |        |
| JUN      | 4   | 2  | 2   | 2      |
| JUL      | 6   | 3  | 2   | 2      |
| AGO      | 6   | 3  | 2   | 2      |
| SEP      | 6   | 3  | 2   | 2      |
| OCT      | 6   | 3  | 2   | 2      |
| NOV      | 6   | 3  |     |        |
| DIC      | 4   | 3  |     |        |
| TOTAL 80 |     |    |     |        |

\*Contenedores





## Quality control laboratory

We have a quality control laboratory, properly equipped to analyze and evaluate the physical and organoleptic characteristics of the coffee beans delivered by the partners.

Coffee is classified for shipments according to market demands.



## Main Markets

Our main markets are Germany, England, Holland, Belgium, the United States of America and Japan.

Our clients are HACOFCO, BENECKE, FALCON, GEPA, FREEMAN TRADING, ALEPH Inc.; SWEET COFFEE GROUNDS.



## Characteristics of our product

Coffee beans from ACPC Pichanaki Cooperative, have a pleasant fresh grapefruit flavor, with a citrus acidity, light chocolate body, fragrance to delicate citrus fruits, which are complemented by the characteristics of uniformity, cleanliness and sweetness.



## Storage

The harvest begins in the month of April and goes until September. The coffee is dried at 12% moisture in our main plant, then stored in jute or polypropylene bags and then transferred to the processing plant for threshing in order to obtain the grain in gold for.





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