

TAAMAY

ORGANIC & CONVENTIONAL
COLOMBIAN COFFEE



TAAMAY is a French company that offers the best fruits, vegetables and related finished products made with the highest standards in Latin America for Europe, the Middle East and Africa (EMEA)

Our model is based on engaging every stakeholder throughout the value chain. We look to mitigate risks and to ensure successful participation at each step of the process, from the local suppliers to the final clients in the international market.

- Key supplier Management and Development
- Supply Chain
- Business Development and Strategic Marketing

VISION

To act as the main commercial ally of companies which export high added-value products from Latin America to the EMEA region and to proudly be ambassadors of the cultural diversity.

VALUES

Quality
Honesty
Punctuality
Ethics and Compliance
Social Responsibility
Health-consciousness
Teamwork

For further information please contact us:

service-client@taamay.fr

www.taamay.fr



COLOMBIAN COFFEE

PRODUCT

Organic and conventional Colombian coffee

VARIETY

Supreme, Premium, Specialty and Exotic Coffee

DESCRIPTION

This coffee is hand-picked and produced by an association of coffee growers, focused on working with sustainable processes in the production of the aromatic, which allows the protection of the environment and the creation of jobs in the region. We offer the best specialty, exotic and premium coffees from the Quindío, Risaralda and Caldas regions (the Coffee Region's Cultural Landscape) and from the Cauca, Cundinamarca, Boyacá, Huila, Tolima, Antioquia, Nariño, regions with mountain farms (fincas), snow-capped mountains and microclimates.

Every cup of coffee you will drink will transmit the love, care and harmony with nature and human potential. Noble plants are cropped to conserve humidity in the earth during summer seasons and protect the communities against climate change.

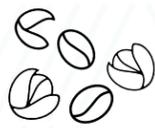
PRODUCTION PROCESS

Crops are classified based on lots, number of trees and variety of coffee, which allows monitoring the production volume and performance.

The basic production processes are:



1. Harvest and fruit picking



2. Coffee pulping



3. Washed, semi-washed, honey



4. Drying



5. Threshing and selection of coffee by size



6. Humidity control



7. Measurement granulometry of the coffee



8. Hand picked selection of imperfect grains and coffee impurities



9. Coffee weighing and packaging in sacks with anti-humidity bag

COFFEE PROFILES BY REGION

TOLIMA

With a pronounced aroma, medium and medium-high acidity, medium body, fresh sweetness and slightly fruity taste.

HUILA

Characterized by presenting a well-balanced impression, medium/high acidity and body, intense aroma and fragrance, with sweet notes, caramel and fruity sensation.

QUINDÍO

Light/medium body, caramel and subtle panela coconut aroma, sweet corn flavor, dulce de leche and panela, floral and sugar cane notes.

NARIÑO

A fruity and floral fragrance with sweet flavours, orange and aromatic notes. Flavor with delicate sweetness of panela, medium citrus-orange acidity, consistent and balanced on the palate, long lasting panela notes.



COFFEE CLASSIFICATIONS

We classify the coffee according to the customer's needs.

SUPREME 18 GREEN COFFEE

High quality coffee, characterized by large, flat and even grains size, passing through a size 18 screen (18/64") with tolerance of 5% at screen 14 (14/64")

EUROPE 10% GREEN COFFEE

Green coffee that passes through a 15/64" screen with tolerance of 10% at screen 14 (14/64") and 1.5% at screen 12 (12/64")

UGQ 14 GREEN COFFEE

Green coffee that passes through a 14/64" screen with tolerance of 1.5% at screen 12 (12/64")





VARIETY

INFORMATION

CASTILLO

CATURRA

COLOMBIA

Species
Altitude
Process
Humidity
Yield Factor

arabica
1,500 to 2,000 masl
washed, semi washed
10 to 11%
88 - 90



85 - 90 points

Sensory Profile,
Fragrance:
Aroma:
Flavour:
Acidity:
Body:

sweet
citrus and aloe
malt, cane, vanilla
dry, astringent
cítrica

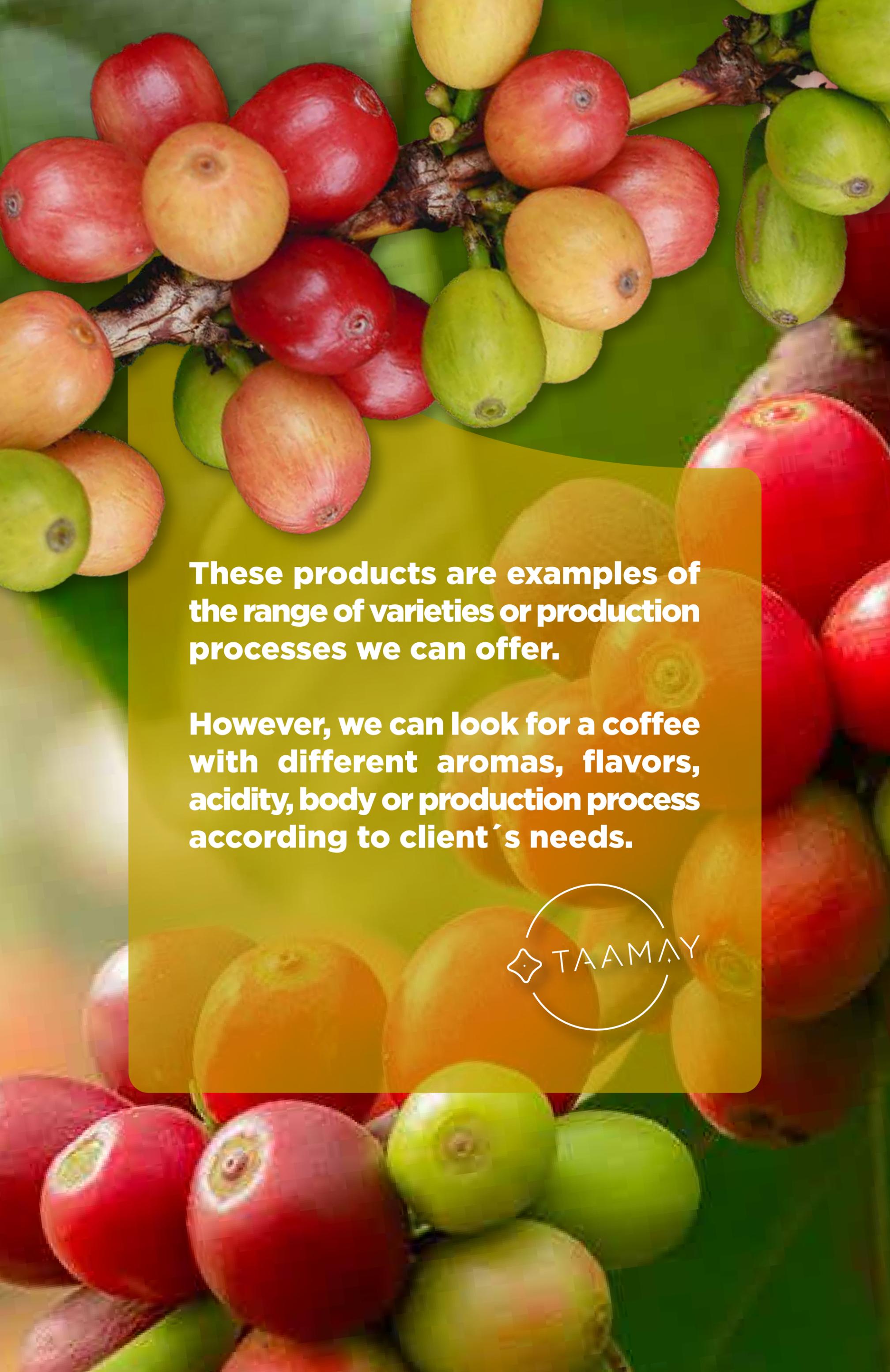
Certification



Additional Features:

clean cup, without defect
screen 14 - 18





These products are examples of the range of varieties or production processes we can offer.

However, we can look for a coffee with different aromas, flavors, acidity, body or production process according to client's needs.





SPECIALTY COFFEE

VARIETY

INFORMATION

TABI

Altitude
Process
Humidity
Yield Factor

1,600 to 1,800 masl
washed, semi washed
10 to 11%
88



85 - 90 points

Sensory Profile.
Fragrance:
Aroma:
Flavor:
Acidity:
Body:

citrus, orange
floral
sweet and soft
medium
medium

Certification



Additional features:

dried in silos under controlled temperature

SPECIALTY COFFEE / EXOTIC COFFEE

VARIETY

INFORMATION

GEISHA

Species
Altitude
Process
Humidity
Yield Factor

arabica
1,500 to 1,900 masl
36 hour washed
10 to 11,8%
88



85 - 90 points

Sensory Profile.
Fragrance
Aroma:
Flavor:
Acidity:
Body:

sweet cane
vanilla, caramel
dry, astringent
medium
medium

Certification



Additional features:

Selected fruits, dried in silos under controlled temperature





VARIETY

INFORMATION

PACAMARA

Species
Altitude
Process
Humidity
Yield Factor

arabica
1,500 to 2,100 masl
washed, semi washed
10 to 11,5%
88

BOURBONES
ROSA y AMARILLO

TAMBO



85 - 90 points

MARAGOGIPE

Sensory Profile example,
Fragrance:
Aroma:
Flavor:
Acidity:
Body:

caramel, vanilla, citrus
cane juice
panela, strong cocoa
high strong
medium high

Certification



Additional features:

different height, different flavors,
assorted fruits
screen 14 to 18

ORGANIC

INFORMATION

ORGANIC
COFFEE

Species
Altitude
Humidity
Yield Factor

arabica
1,500 to 2,000 masl
10 to 11,5%
88



85 - 92 points

Certification



Additional features:

B.P.O. Conservation Biodiversity
screen 15 to 17





ADDITIONAL PROCESSES

PROCESS

INFORMATION

HONEY

Species
Altitude
Process

arabica
1,500 to 2,000 masl
48 hours fermentation and
drying with mucilage
10 to 11%
89



85 - 90 points

**Sensory Profile example,
Fragrance/Aroma:**

chocolate, strawberry, blackberry,
panela and caramel

Flavour:

Red fruits, bitter cocoa,
wild blackberry finish

Acidity:

medium

Body:

medium

Certification



Práctica
Orgánica



NATURAL

Species
Altitude
Process

arabica
1,500 to 2,000 masl
24 hour fermentation and
cherry dried
10 to 11%
89



85 - 90 points

**Sensory Profile example,
Fragrance/Aroma:**

plum, strawberry, blackberry, tamarind
red fruits, dry liquor, refreshing finish

Flavour:

medium

Acidity:

light

Body:

Certification



Práctica
Orgánica

Why is our Colombian coffee unique?

Colombia is the greatest producer of soft coffee in the world, since different production processes are used from the land preparation to the post-harvest process and the optimal conditions to obtain mature grains of excellent quality. Colombian coffees are characterized by having a lot of body. The crops are grown in different regions with a variety of microclimates and altitudes, which allow us to offer a large diversity of coffee according to client's needs:

sweet, chocolate, nutty, paneled, coconut, fruity, citrus notes and many more.

Our specialty coffees stand out thanks to factors such as:

- ◆ The appellation of origin
- ◆ Coffee scoring from 85-92 (SCA)
- ◆ Crops Biodiversity
- ◆ Traceability from the study of its varieties, harvest to post harvest with ecological processes.
- ◆ Principles of cooperation between various ethnic communities and gender diversity.

European Preparation

KILOS / SACK

70 Kg
fique sack and anti-humidity bag

SACKS / PALLET

8 sacks

KILOS / PALLET

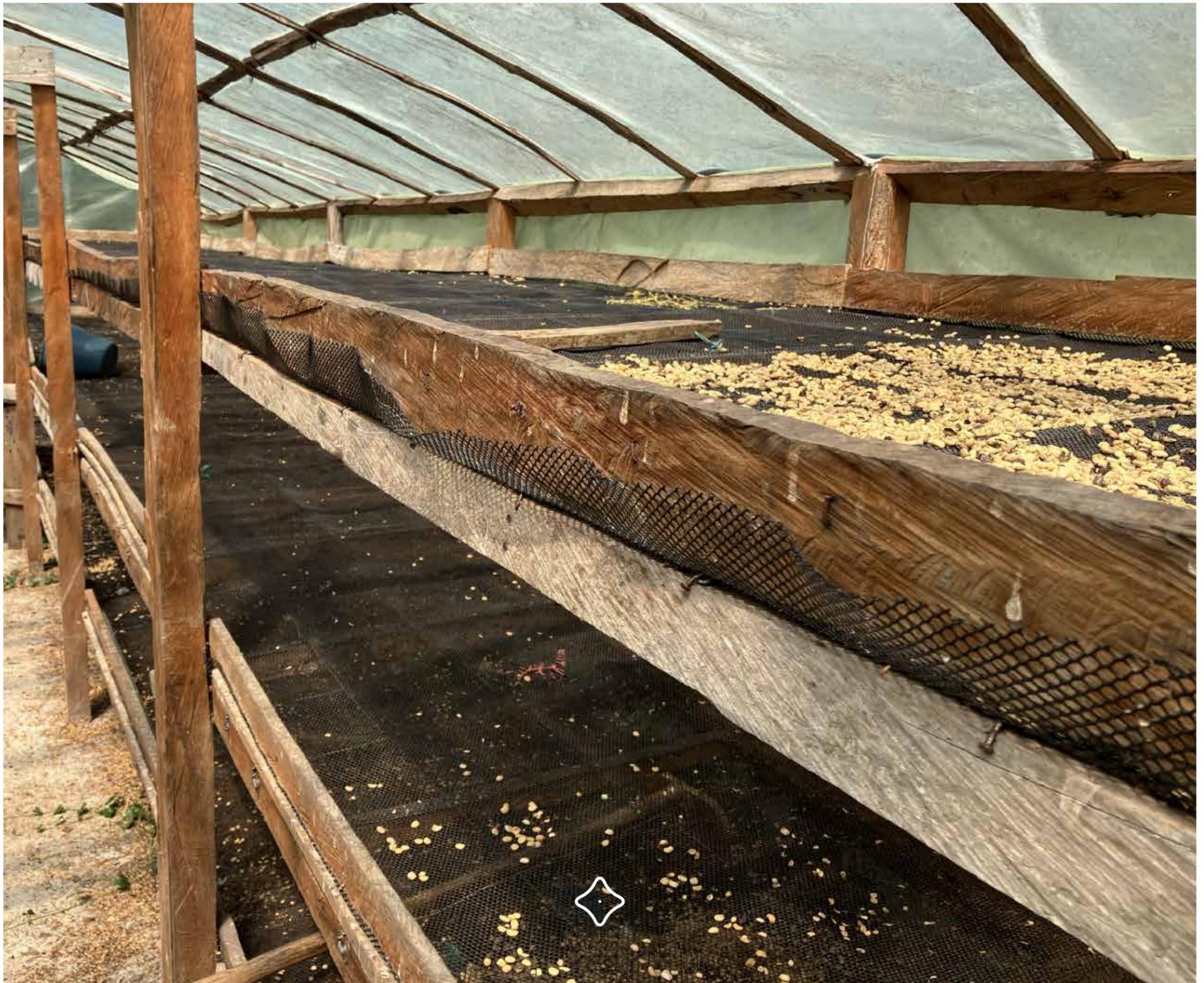
560 Kg

STORAGE INSTRUCTIONS

Room temperature in a cool, dry place.

POL / AOL

Buenaventura - Cartagena / Bogotá







service-client@taamay.fr

www.taamay.fr

6 rue d'Armaillé, 75017, Paris, France.

