



TAAMAY

ORGANIC & CONVENTIONAL
COLOMBIAN COFFEE



TAAMAY is a French company that offers the best fruits, vegetables and related finished products, made using the highest standards in Latin America to 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 from the local suppliers to our 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 be proud ambassadors of 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

CLASS

Supreme, Premium, Specialty and Exotic Coffee

DESCRIPTION

Each coffee cherry is hand-picked and produced by a group of coffee growers, with the focus of working on sustainable aromatic coffee production, protecting the environment and creating jobs within the region. Each plant is cropped to conserve water loss during the summer season and to protect the local communities against climate change.

We offer the best specialty, exotic and premium coffee from the regions of Quindío, Risaralda and Caldas (the coffee region's cultural landscape), including mountainous farms located in Cauca, Cundinamarca, Boyacá, Huila, Tolima, Antioquia, Nariño. These farms are surrounded by snow-capped landscapes and have distinct microclimates. Every cup of coffee reveals the love, care and harmony put into the production of this niche delicacy.

PRODUCTION PROCESS

Crops are classified based on lots, number of trees and variety of coffee. This allows the monitoring of 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

Pronounced aroma with a medium to medium-high acidity. Moderate body, fresh sweetness and slightly fruity taste.

HUILA

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

QUINDÍO

Light/medium body, caramel and coconut aroma, sweet corn flavor and floral sugar cane notes

NARIÑO

Fruity, floral fragrance with sweet orange aromatic notes. Delicate sweetness and long-lasting notes of brown sugar. Medium citrus acidity, with a consistent and balanced palate.



COFFEE CLASSIFICATIONS

We classify our coffee according to customer needs.

SUPREME 18 GREEN COFFEE

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

EUROPE 10% GREEN COFFEE

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



ORGANIC & CONVENTIONAL COLOMBIAN COFFEE



VARIETY

INFORMATION

CASTILLO

CATURRA

COLOMBIA

Species
Altitude
Process
Humidity
Yield Factor



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

Certification

Additional Features:

arabica
1,500 to 2,000 m.a.s.l.
washed, semi washed
10 to 11%
88 - 90

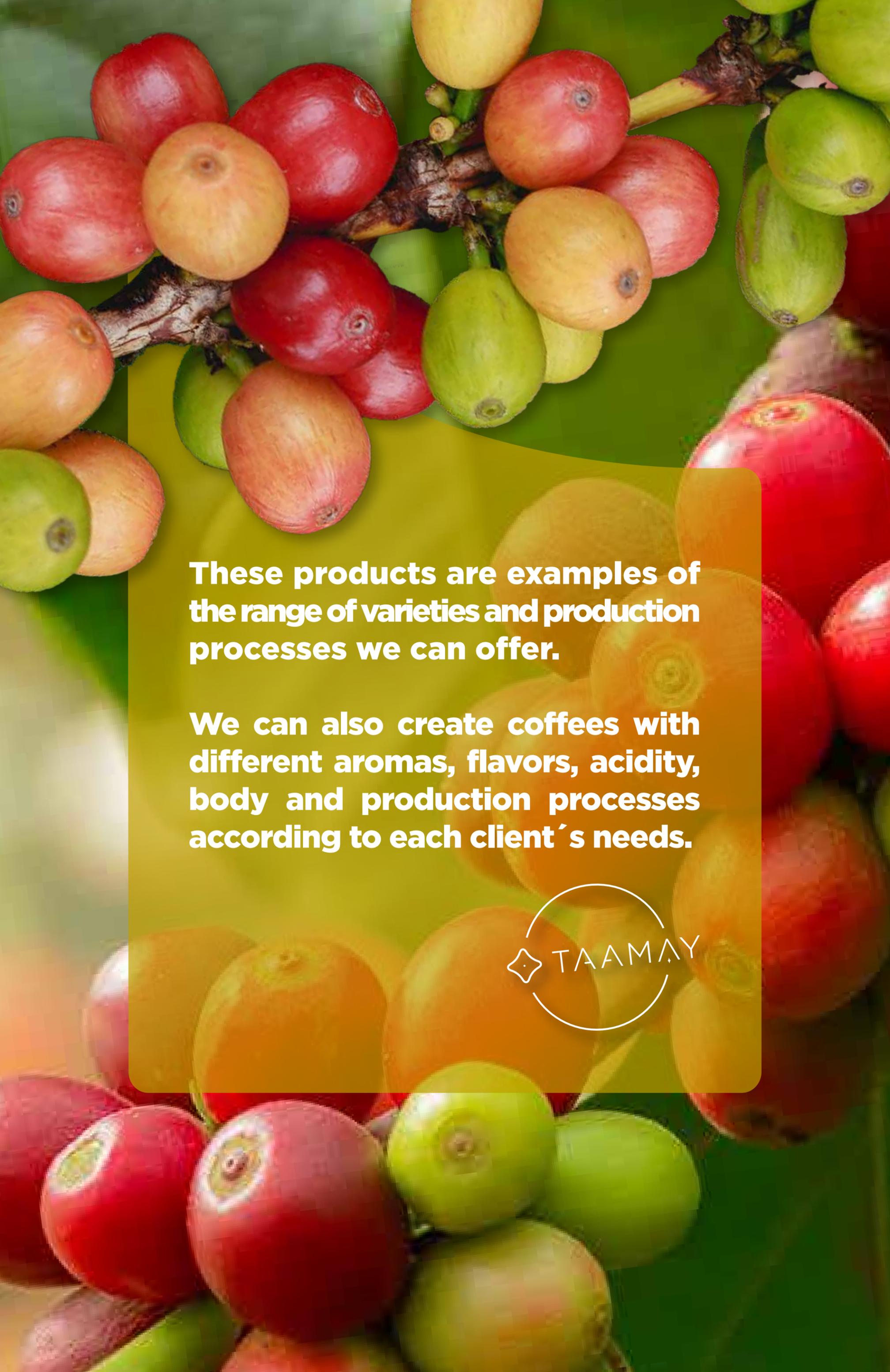
85 - 90 points

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



clean cup, without defect
screen 14 - 18





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

We can also create coffees with different aromas, flavors, acidity, body and production processes according to each client's needs.





ORGANIC & CONVENTIONAL COLOMBIAN COFFEE

SPECIALTY COFFEE

VARIETY

INFORMATION

TABI

Species
Altitude
Process
Humidity
Yield Factor

arabica
1,600 to 1,800 m.a.s.l.
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 m.a.s.l.
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





ORGANIC & CONVENTIONAL COLOMBIAN COFFEE

VARIETY

INFORMATION

PACAMARA

Species
Altitude
Process
Humidity
Yield Factor

arabica
1,500 to 2,100 m.a.s.l.
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 m.a.s.l.
10 to 11,5%
88



85 - 92 points

Certification



Additional features:

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





ORGANIC & CONVENTIONAL COLOMBIAN COFFEE

ADDITIONAL PROCESSES

PROCESS

INFORMATION

HONEY

Species
Altitude
Process

arabica
1,500 to 2,000 m.a.s.l.
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 m.a.s.l.
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 world's biggest producer of coffee. Unique production processes are used from the land preparation to the post-harvest process. Optimal conditions obtain mature grains characterized by excellent quality and body.

Crops are grown in different regions with a variety of microclimates and altitudes allowing us to offer a diverse range of coffee to satisfy our client's needs.

Specific flavor characteristics include sweet, chocolate, nutty, brown sugar, coconut, fruity, citrus and more.

Our specialty coffees stand out due to factors such as:

- ◆ Appellation of origin
- ◆ Coffee scoring from 85-92 (SCA)
- ◆ Crop Biodiversity
- ◆ Traceability of ecological processes for each variety, from harvest to post-harvest
- ◆ Principles of cooperation between various ethnic communities and gender diversity.



ORGANIC & CONVENTIONAL COLOMBIAN COFFEE

European Preparation

KILOS PER SACK

70 Kg fique sack and anti-humidity bag

KILOS PER PALLET

560 Kg

SACKS PER PALLET

8 sacks

STORAGE INSTRUCTIONS

Room temperature in a cool, dry place.

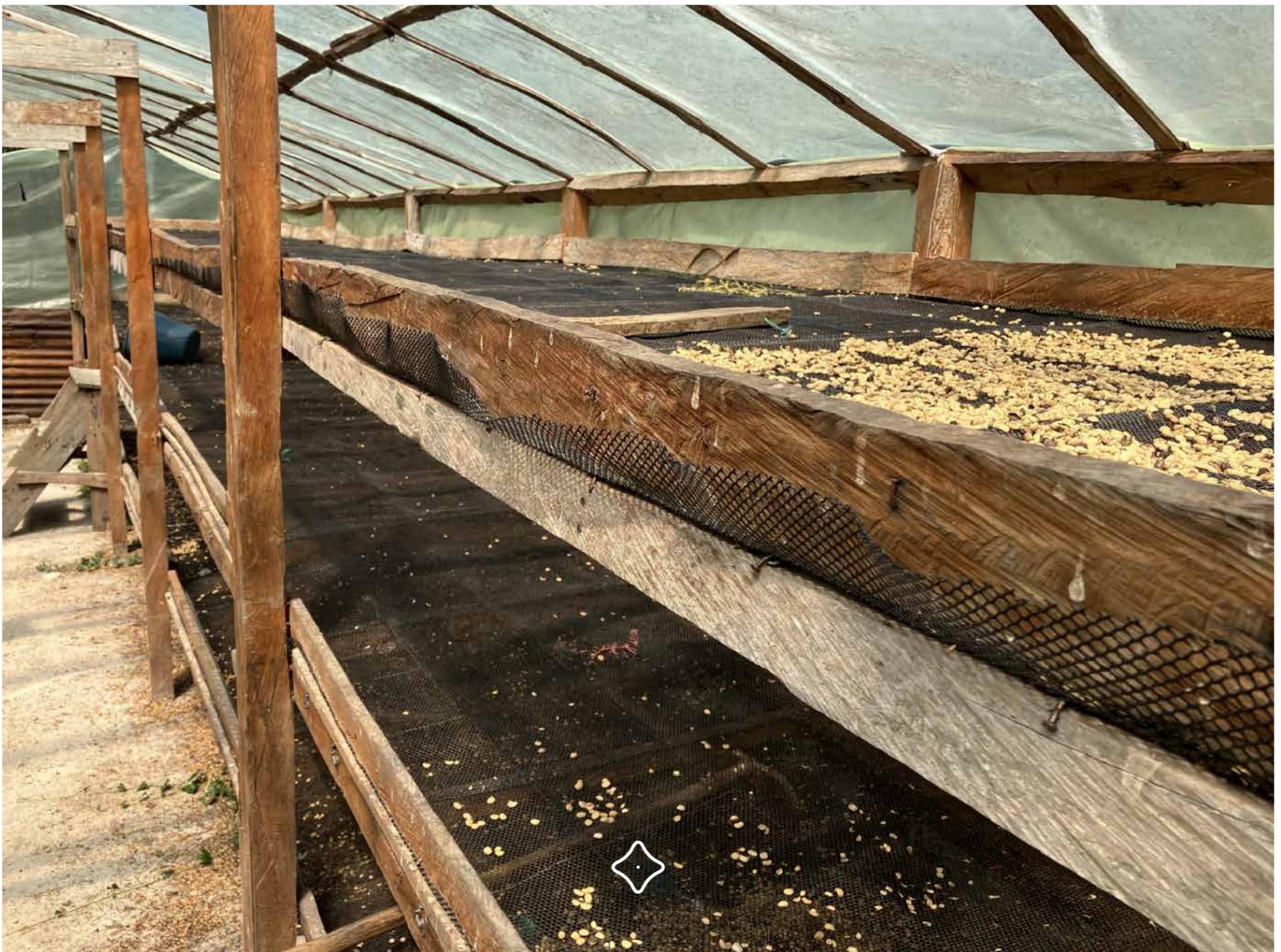
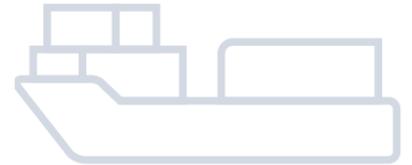
POL / AOL

Buenaventura / Cartagena, Bogota Colombia.

FREIGHT

Air

Maritime FCL - LCL







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