



◆ TAAMAY ◆

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**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:

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[www.taamay.fr](http://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



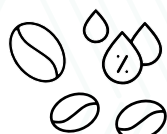
3. Washed, semi-washed, honey



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

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## TOLIMA

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

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## 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.

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## QUINDÍO

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

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## 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

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We classify our coffee according to customer needs.

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## **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").

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## **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")

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## **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

arabica  
1,500 to 2,000 m.a.s.l.  
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 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

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

Buenaventura, Colombia



# AIR FREIGHT

AOL

Bogota (BOG)







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