



 TAAMAY

ORGANIC MEXICAN 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





ORGANIC GREEN COFFEE

PRODUCT

High Altitude Organic Green Coffee

SPECIES

100% Arabica

VARIETIES

Garnica, Caturra, Bourbon, Typica, Mundo Novo
Maragogipe

SPECIALTY COFFEE ASSOCIATION

Rated as excellent with 84 to 88 points.

PREPARATION

Specialty Coffee
European preparation
American preparation
PL10

REGION / COUNTRY

Chiapas, Mexico

BENEFITS OF REGION

Chiapas has a warm and humid climate, where constant rains keep the fertile volcanic soil hydrated. These characteristics create the perfect conditions to cultivate and grow coffee trees. The coffee is hand-picked and produced by local indigenous communities from the Tzeltal and Tzotzil ethnic populations who live in the highest regions of Chiapas.

We share their commitment to adopting processes of sustainable production as well as industrialization and international distribution. Coffee beans are cleaned using mineral water from the mountains in the region.

The aroma and distinctive taste of organic Mexican coffee is influenced by its unique characteristics including high altitude.



**SOCIAL RESPONSIBILITY
WITH RESPECT TO
CLIMATE CHANGE**

Each coffee plantation is planted in the shade of native trees in order to utilize and protect the indigenous forests. In this way, we contribute to preserving Mexico's ecosystem and slow the effect of global climate change.

They have produced agricultural goods under organic farming practices to sustain the health of soils, ecosystems, and people. No chemical products are used in the production process. Pest control is done naturally with no synthetic pesticides or insecticides in order to avoid water, soil, and air pollution. The final product is thus completely free of toxic residues from agrichemicals and has a low environmental impact.

CERTIFICATIONS



ORGANIC MEXICAN COFFEE



VARIETY

INFORMATION

GARNICA,
CATURRA,
BOURBON,
TYPICA,
MUNDO NOVO

Species
Altitud
Process

arabica
1,300 to 1,600 m.a.s.l.
hand picked, washed with
manantial water and dried at sunlight



84 - 86 points

Sensory Profile

chocolate, dark caramel and
cinnamon

Certification



MARAGOGIPE

Ask for availability

Species
Altitude
Process

arabica
1,300 to 1,500 m.a.s.l.
hand picked, washed with
manantial water and dried at sunlight



84 - 88 points

Sensory Profile

red fruits, citrus, chocolate,
nuts and flowers flavor notes

Certification



Defects

in a 300g sample:
up to 8 defective beans





Mexican Organic Coffee



Drink profile:
Chocolate, dark caramel and cinnamon.

Rated by the
Specialty Coffee Association
as excellent with **84 to 86 points**.

ADVANTAGES of CONSUMING ORGANIC COFFEE

Provides antioxidants,
vitamins and various other benefits
from its consumption.

Free of pesticides,
chemicals and fertilizers.

Is grown in the shade to reduce
greenhouse gases and contribute to
preserving the planet's health.

Supports the conservation of native flora
and fauna. Organic crops are recognised as
promoting biodiversity and are deemed
bird-friendly. Organic coffee's low impact
production supports the maintenance and
regeneration of native animal habitats.





SEA FREIGHT FCL - LCL

ORGANIC MEXICAN COFFEE

KILOS PER SACK

69 Kg

SACKS PER PALLET

6 to 8 sacks

KILOS PER PALLET

414 - 552 Kg

CONTAINER

20' DV Food Grade Container

STORAGE INSTRUCTIONS

Room temperature, in a cool, dry place.

POL

Manzanillo - Veracruz - Altamira



AIR FREIGHT

AOL

Mexico City (MEX) - Cancun (CUN)







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