### **OUR BRAND**

#### **COFFEE ARDILES**, Our pride, now everywhere..!

The Cooperativa Agraria Cafetalera Selva Alta launched its own brand of roasted coffees, "Ardiles Coffee", this one has three presentations, Classic Coffee, Special Coffee and Premium Coffee.

Our secret is in selective collection, controlled fermentation, washing adequate and natural drying in the sun. Each package saves the day-to-day effort of our partners, who collect with passion and perseverance the fruits of coffee in their farms, this way you get high quality standards so that you delight in the exquisite flavor and aroma of our coffee.

Our coffee families do their job resembling the spirit of the squirrels, this work under that context establishes as a goal to have a better quality of life.

#### **OUR CLIENTS**

Hamburg coffee company, Crelato Spa, Chon il F&C, Rocuoy Freres, Outlet del Café.



COFFEE ORGANIC
Toasted and Ground

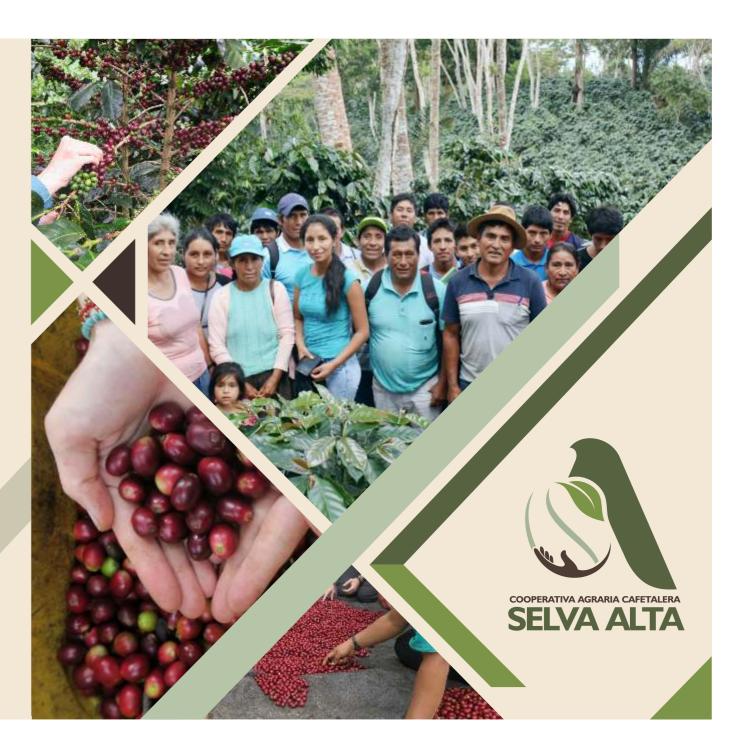








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of Pichanaki and Rio Tambo of the provinces of Chanchamayo and Satipo respectively.

We are committed to our environment and the society, that's why we care about being economically viable, environmentally sustainable and socially responsible.



**SELVA ALTA** 







#### **VIEW**

To be the leading cooperative of the central jungle of Peru, in production and commercialization of high quality coffee to more markets demanding of the world, with an economic, social and environmentally sustainable With modern infrastructure and highly qualified staff.

#### MISSION

We are a cooperative of producers and exporters of high quality coffee, who feels devotion to his work, the who respectfully admires mother nature and with efficient management in search of improvement Continues the quality of life of our partners.



# **OBJECTIVE**

Promote the social and economic development of partners and their families based on the principles fundamentals of cooperativism, achieving that men and women actively participate in all cooperative activities, under the concepts of equity and democracy.

#### **OUR PRODUCTION OFFER**

PRODUCT	CONTAINER PER MONTH									TOTAL
		MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	IOIAL
COFFEE OF FINKAS			2	2	1	1				6
FAIR ORGANIC TRADE		2	4	5	4	2	1	1	1	20
ORGANIC		1	2	2	1	1				7
CONVENTIONAL			1	2	3					6
MICROLOTS						1				1
TOTAL										40

#### **OUR FINCAS AND PLANTINGS**

#### **ALASKA FINCA**

Teodosio Velasque, is the first of his family to be coffee producer, he is of Huancavelican family roots, this area was previously part of the Wari culture, don Theodosius is the administrator of the Alaska farm. Remember with nostalgia when he arrived from his native Huancavelica to Pichanaki the 1978 year in search of new opportunities.

Different varieties of coffee are grown on the Alaska Finca as Bourbon, Typical, Caturra and Catimor. These varieties grow between native trees, fruit trees, guavas and geological reliefs lovely with deep depressions, the caves with their rock formations shelter an incredible biodiversity.

With an average altitude of 1,250 meters, the area is lush and very atractive.

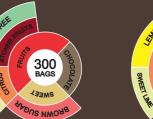
The Finca Alaska made the transition to organic production in 2006. This decision improved the health of the soil, plants and water quality, thus ensuring a healthier coffee production for the customer and of better harmony with the environment.

#### ALASKA FINCA





## SARITA COLONIA FINCA







#### INDUSTRIAL FINCA













