



**FAIRTRADE COFFEE
IN LATIN AMERICA AND THE CARIBBEAN**

COFFEE NETWORK



The Coffee Network groups together Fairtrade coffee organizations, members of CLAC, in Latin America and the Caribbean. The network was officially established in 2005, but has been meeting since the 1990s, working towards greater representation and bargaining power for small-scale coffee farmers at both national and international levels.

Currently, the Coffee Network is made up of 384 small-scale coffee organizations across the continent. The network's main objectives focus on the following areas: social development, professionalism, commercial support and technical assistance, and well as facilitation and strategic partnerships.

SERVICES AND SUPPORT



CLAC's coffee team, made up of three people, seeks to increase the incomes of small-scale coffee producers across the continent. The team includes the Product and Market Coordinator for Coffee, a quality and production specialist and a coffee consultant, focused on quality and cost of production.

The work around quality and productivity is carried out in the field, alongside the organizations, in order to implement more modern agricultural techniques; overall, seeking to increase productivity and improve cup quality. In countries affected by coffee rust, this work has been key to recover coffee crops and experiment with resistant coffee varieties.

The coffee team's market strategy aims to provide organizations with greater access to the international market, by providing impact information and available coffee volumes to National Fairtrade Organizations (NFOs), as well as to traders and roasters. This also includes providing market information to producer organizations, regarding both conventional and specialty markets. Overall, CLAC's objective is to create links in the coffee supply chain, seeking opportunities for small-scale producers.

With this dimensional plan, Fairtrade producer organizations receive direct support, on-the-ground and remotely, to improve coffee quality and productivity, develop and receive information, and better manage commercial relations.

FAIRTRADE PREMIUM USE

Fairtrade is a fundamental part of Selva Andina Cooperative, as it truly recognizes the work of small-scale coffee producers, allowing them to provide more for their families. With funds from the Fairtrade Premium, the organization has invested in its members, with the objective of improving coffee quality and productivity.

ORGANIZATION: COOPERATIVA AGRARIA DE
SERVICIOS MÚLTIPLES SELVA ANDINA
COUNTRY: PERU
PROJECT: QUALITY & PRODUCTIVITY



In this sense, the organization has purchased a variety of equipment for coffee processing, including solar dryers, tanks and “de-pulping machines” (used to remove the outer layer of coffee fruit), in order to improve overall farm efficiency. Selva Andina also provides training to its members, regarding coffee quality and productivity, promoting best practices and organic production. And finally, they built and implemented a quality control laboratory, to be able to measure the physical and sensory qualities of coffee beans.

One-by-one, these investments are leading to greater productivity in the field and a higher quality cup for consumers.

SECOND TOUR OF TECHNICAL SPECIALISTS AND COFFEE PRODUCERS

The second coffee tour, for technical specialists and small-scale producers from Latin America and the Caribbean, was organized by CLAC's Quality and Production Specialist and took place from February 3-10 in Panajachel and Santa Clara, Guatemala. Thirteen officials participated from Fairtrade coffee organizations in eight countries.



The purpose of this tour, specifically designed for coffee quality specialists, was to strengthen technical skills, foment capacity building and share knowledge around specialty coffee production and high quality micro-lots. Overall, it provided participants with the necessary tools, and knowledge, to carry out quality control tests and analyses at their organizations, specifically during coffee processing: de-pulping, washing, drying and storage.

The workshops included coffee theory and practical work, including processing methods and coffee cupping. Thanks to the Asociación Unidos para Vivir Mejor (ASUVIM), which provided the use of their processing plant for the tour, participants also learned about coffee composition and classification procedures (coffee fruit maturation scale). Participants returned to their respective countries, committed to share their experiences with fellow producers and other Fairtrade organizations.

FAIRTRADE PREMIUM USE

With a focus on sustainable production and soil preservation, Dos Costas Cooperative hired an agronomist to assist organization members with production, specifically on environmental practices and reducing the use of agrochemicals.



ORGANIZATION: COOPERATIVA DOS PRODUTORES DE CAFÉ ESPECIAL DE BOA ESPERANÇA LTDA. (DOS COSTAS)

COUNTRY: BRAZIL

PROJECT: ENVIRONMENT



The agronomist provided orientation on pest management, reduction of herbicides, crop grazing, and the use of organic fertilizers. As a result, the organization has reduced the overall use of agrochemicals, with a 26% reduction of pesticides and 58% of herbicides. The process also improved soil health, increasing levels of organic matter; this increased productivity from 24.29 coffee bags per hectare in 2008 to 37.32 bags in 2016. With the support of Dos Costas' Agronomy Department and funds from the Fairtrade Premium, the organization will continue to follow up on this project, pursuing sustainable farming practices.

PROJECT IMPROVES PRODUCTIVITY AND PRODUCER LIVELIHOODS IN NICARAGUA

In order to attain more sustainable livelihoods for Fairtrade coffee producers, Fairtrade Finland, together with CLAC, developed a three-year project in Central America (including Honduras, Guatemala and Nicaragua).

This project began in September 2014 and ended in December 2017, during which, Nicaragua obtained positive results; primarily focused on organizational strengthening and capacity building. In this sense, the project covered areas such as productivity and quality, quality control processes and traceability, training on credit applications and accessibility, and improving overall commercial relations.



In total, 37 demonstration plots were developed, using organic technology on high quality Arabic coffee varieties and other crops (for diversification). These plots were managed by women – single mothers or widows – from 18 Fairtrade organizations whose crops were affected by coffee rust. The plots were also used to develop a field school, in which technical specialists trained a total of 81 “promoters” in areas related to farm management. 38% of trainees were women.

In the first year of harvest, these plots produced high yields, going from an average of 9.18 quintals of coffee per area of land to 25 quintals of coffee per area, overall, rescuing coffee crops’ productivity and quality.



Dilcia López, a coffee producer from the Cooperativa de Servicios Múltiples Caja Rural (CARUSAN R.L.), believes that this plot has been a blessing for her family. In addition to recovering part of the crops affected by coffee rust and receiving a profit after just one harvest, she has also learned a lot about organic crop management, including how to produce organic fertilizers from farm waste. In addition, thanks to crop diversification, her family has received extra income and improved their eating habits. Overall, they have produced enough fruits and vegetables for familial consumption and local sales.

The additional income has also allowed them to purchase a large vehicle (to transport coffee) and make repairs to their home, improving their overall living conditions.



FAIRTRADE PREMIUM USE

ORGANIZATION: ASOCIACIÓN DE
PRODUCTORES DE CAFÉ ORGÁNICO SIERRA
NEVADA (ASOPROCAFE)

COUNTRY: COLOMBIA

PROJECT: SOCIAL DEVELOPMENT

Thanks to the Fairtrade Premium, ASOPROCAFE has invested in social development projects, seeking to improve the living conditions of its members and their families. In this sense, the organization built sanitation facilities on all of the farms, guaranteeing access to basic hygiene needs and reducing contamination of local water sources.

ASOPROCAFE also launched a project to install ecological kitchens for organization members. These kitchens aim to reduce 70% of wood used to prepare food, in addition to preventing respiratory diseases related to excessive smoke exposure. Overall, these small projects improve day-to-day living conditions for small-scale coffee producers.



