



GUATEMALA

Stock: Out of stock | **Categories:** [Guatemala](#) |

ADDITIONAL INFORMATION

Bag Size	69 Kg Bags
Grade	Org SHB EP Fancy Bicafe – Ecotact
Farm/Cooperative	AAPICUC (Asociacion de Apicultores y Cafifultores de Union Cantinil)
Location	RPM New Jersey
Contract	P116200/1
Altitude	1,300 – 1,900 M
Processing	Fully Washed and Sun Dried
Varietals	Catuai, Pache, Caturra
Harvest	January – April
Cupping Notes	Bright Acidity, Creamy Body, Caramel, Chocolate, Vanilla, Orange
Record Id	336010.0
Region	Huehuetenango

AAPICAFI (Asociación de Apicultores y Caficultores, meaning Association of Beekeepers and Coffee Growers) is a collective founded in 2013 that comprises 24 small producers dedicated to coffee and honey production. The association is committed to environmental preservation throughout the entire agricultural cycle—before, during, and after harvest. Their mission extends to nurturing the holistic growth and development of the families within the association, encompassing social, cultural, economic, and marketing aspects of their products.

ICT COFFEE

AAPICAFI, in line with its sister organization AAPICUC, reinvests profits earned from producing and selling organic or fair-trade coffee back into their operations. The funds generated as organic premiums support sustainable agricultural practices, such as the renovation or establishment of wastewater pits. They also focus on enhancing the professional capabilities of their members through training programs aimed at improving management and operational skills.

Moreover, Fair Trade premiums are allocated to initiatives that foster community development and engage in local activities. These initiatives may include distributing essential food packages to encourage healthy eating habits or conducting waste collection programs to promote better waste management practices within the community.

A significant aspect of AAPICAFI's work is its commitment to gender inclusivity. The association encourages the participation of women not only in farming but also in administrative roles. They actively provide educational workshops designed to empower women in their community.

Geographically, the region where AAPICAFI operates benefits from a unique microclimate conducive to coffee cultivation. Situated where warm air from the Plains of Tehuantepec in Oaxaca, Mexico meets the cooler breezes from the Cuchumatanes Mountains, the area avoids frost and allows coffee to be grown at elevations as high as 2,000 meters above sea level. This setting is ideal for producing coffee with vibrant acidity and distinctive fruit flavors, characteristic of the region.

SHB (Strictly Hard Bean), accounts for beans that are cultivated at altitudes of 1,300 M and above. This results in a slower maturation process that enhances flavor complexity.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.