



Dinaca

2000

Product catalog



Café
Anzoátegui

**BUEN
CAFÉ**

Café Puro
Venezuela



In 1980, Don Salomón Trías founded one of the greatest coffee ventures in Eastern Venezuela in the state of Anzoátegui.

Our production process emphasizes natural methods without chemical additives and has a processing center that ensures all raw materials are pure. This process ensures the classification of the grain to achieve a final product that is 100% pure coffee.

Our modern laboratory, equipped with cutting-edge technology, enables us to maintain high quality standards and continuously improve our production processes through innovative philosophies.

As a result, we have established the best brands in the market: Café Anzoátegui, Buen Café, and Puro Venezuela. Our high-quality products, steeped in tradition, are competitive and aim to pioneer new Venezuelan products.



What makes us unique

- Exclusive beans from selected coffee plantations
- Product innovation with Venezuelan signature
- More than 60 years of tradition and experience in the market
- Uniformity in the roasting process of the coffee bean



Our Brands

Café
Anzoátegui

Café Anzoátegui

Café Puro
Venezuela

Puro Venezuela

**BUEN
CAFÉ**

Buen Café



Café

Anzoátegui

¡La mejor en café!

Café
Anzoátegui

CALIDAD EXTRA COFFEE

PRESENTATION: GROUND COFFEE

PRESENTATIONS:

100g

250g

500g

PRODUCT INFORMATION

A coffee with a robust aroma and full-bodied flavor. Savor its low acidity, sweet undertones, and lively bitterness.

1 Package =
30 units x 100g

COD: AMO10B

1 Package =
20 units x 250g

COD: AMO12B

1 Package =
10 units x 500g

COD: AMO02B



Café
Anzoátegui

PREMIUM COFFEE

PRESENTATION: GROUND COFFEE

PRESENTATIONS:

100g

250g

500g

PRODUCT INFORMATION:

Experience the exquisite crispness of freshly roasted and ground coffee. Chocolate aroma and full-bodied flavor. Leaves a delightful sensation on the palate.

**1 Package =
30 units x 100g**

COD: AGR03B

**1 Package =
20 units x 250g**

COD: AMP04C

**1 Package =
10 units x 500g**

COD: AMO04C



Café
Anzoátegui

PREMIUM COFFEE

PRESENTATION: COFFEE BEANS

PRESENTATION

1 kg

PRODUCT INFORMATION:

Exquisite freshness of freshly roasted coffee. Chocolate aroma and intense body, medium roast and 98% whole grains.

1 Package =
5 units x 1 kg

COD: AGR003



Café
Anzoátegui

DECAFFEINATED COFFEE

PRESENTATION: GROUND COFFEE

PRESENTATIONS:

500g

PRODUCT INFORMATION

It presents a mild bitterness, robust aroma, and floral taste.

Its chemical-free decaffeination process preserves the properties of coffee while keeping caffeine content below 0.3%. It's an excellent product for those who need to limit their caffeine intake for personal or medical reasons.

1 Package =
10 units x 500g

COD: CDC003





**BUEN
CAFÉ**

**BUEN
CAFÉ**

PREMIUM COFFEE

PRESENTATION: GROUND COFFEE

PRESENTATIONS:

100g

250g

500g

PRODUCT INFORMATION

Chocolate-scented with a good body.
Delicate fruity undertones. Exceptionally
fragrant aroma of freshly roasted coffee.

1 Package =
30 units x 100g

COD: CBC002

1 Package =
20 units x 250g

COD: AMP05C

1 Package =
10 units x 500g

COD: CBC002





Café Puro Venezuela

CALIDAD EXTRA COFFEE

PRESENTATION: GROUND COFFEE

PRESENTATIONS

100g

250g

500g

PRODUCT INFORMATION

Intense coffee character, full body and a pleasant bitterness. A coffee that tastes like Venezuela.

1 Package =
30 units x 100g

COD: PVN01

1 Package =
20 units x 250g

COD: PNV06B

1 Package =
10 units x 500g

COD: PNV04B





Discovering the true **Venezuelan Gold**

Cafanca originated in Bergantín, in the Northeastern region of Venezuela's Anzoátegui State, where this dream took shape, distinguished by the quality of all our brands. We remain with over 60 years of history.

Discovering the true

Venezuelan Gold

The name Venezuela traces back to the "Discovery of America". The term, derived from Venice, emerged in the late 15th century after the voyage of Alonso de Ojeda, Juan de la Costa, and Américo Vespucio along the coast of the land of Gracia, as Columbus referred to Paria when he first landed on continental soil in Macuro, Sucre State, on August 3, 1498.

De la Costa established the true toponym on the map he drew between 1500 and 1504, and its use became official in 1528 when Carlos V included it in the agreement he made with the Welsers. In the land of Gracia, the first coffee bush was planted in 1732 by the Jesuit priest José Gumilla along the banks of the Caroní River in southern Venezuela. It later spread to the foothills of Bergantín in the Anzoátegui State in the northeast of the country, where the tradition of planting, harvesting, and enjoying the best coffee with the best flavor took hold.

Discovering the true

Venezuelan Gold

Anzoátegui

Northeastern mountainous system, which forms part of the Eastern section of the Coastal Range, covers altitudes up to 2,600 meters. It is comprised of the towns of Bergantín, El Cielo, Buenos Aires, and El Zamuro, where Arabica type coffee is grown on an area of 2,300 hectares.

Lara

The upper zone of Lara State is known for being one of the most important agricultural areas in the country. It is productive for coffee grown at altitudes between 1,200 and 1,400 meters above sea level, mainly in the towns of Guárico and Sanare.

Mérida

Santa Cruz de Mora is the most important population in the cultivation of coffee. In one of its three parishes, Mesa de Las Palmas, located at 1,600 meters above sea level, the Catuai and Caturra varieties of 100% Arabica seed are harvested.

Monagas

This state was born between morichales and rivers, a combination of flat, mountainous, and swampy areas located in the northeastern part of the country. It is here that one of the most exquisite coffees is grown.

Portuguesa

There are coffee areas that stand out for having agroecological farms where coffee is produced naturally and artisanally, without the use of chemicals. The emblematic zones are Bizcucuy and Chabasquen. In these lands, the Arabica Typica, yellow Catuai, and Caturra varieties are produced.

Sucre

Its anvil shape gracefully symbolizes the perseverance, tenacity, and industriousness of its people, as it did when Columbus arrived on its coast. The Bourbon and Typica varieties of coffee are grown in its mountains.

Táchira

Between high mountains and flat lands, the Táchira runs, located at the extreme west in the Andes region. Táchira is a coffee state par excellence where the following varieties are grown: Catuaí, Caturra, Bourbon, and Typica.

Trujillo

A door open to tourism, due to its vast potential of natural beauty, it welcomes visitors to offer its folklore, gastronomy, art, moors, forests, and plains. Here, we harvest the varieties: Boconó, Bourbon, Catuaí, Caturra, and Typica.

CONTACT:

Info@dinaca2000.com

Tlf: 0412-6099843

Dinaca
2000



Café
Anzoátegui

**BUEN
CAFÉ**

Café Puro
Venezuela