

COLLECTIVE BEAN

coffee & cacao
2022



A different model is possible. We can craft it together.

We are a Peruvian independent company that exports socially responsible green coffee and cacao.

We know our beans, we defend them, and we rigorously guard traceability of every one of them, for both producer and buyer.
Transparency is permanent.

Buying directly from origin seems difficult and risky.
We have the expertise and experience to ensure **friendly logistics**, flexible and consistent.

Ethic trade would be impossible without knowledge shared to producers; thus, workshops are a constant must.
We guaranteed trade as direct as possible.

As years go by, we were able to create a collective.
From Madre de Dios to Cajamarca, from the deep jungle to the dry forest,
we link small producers from Peru to the world.

OUR APPROACH

Trade as direct as possible

Evaluation

We assign Sample ID to keep track of physical & sensorial analysis throughout the season.
This informations is available for producer and buyer.



2. Quote

With a more clear idea of your order we can customize a quote, once the contract is signed we start with all the logistic steps. .



4. Shipping

We will load cargo, issue export documents and follow up on the shipping process. You will receive a resume on the operation details.

1. Request

Email us to hear about our offerings, samples delivery & more.
Keep in mind market changes can affect your request, act promptly.



3. Operation

We will proceed to prepare the beans, documents & contract logistic services. We will keep you up with the whole process.



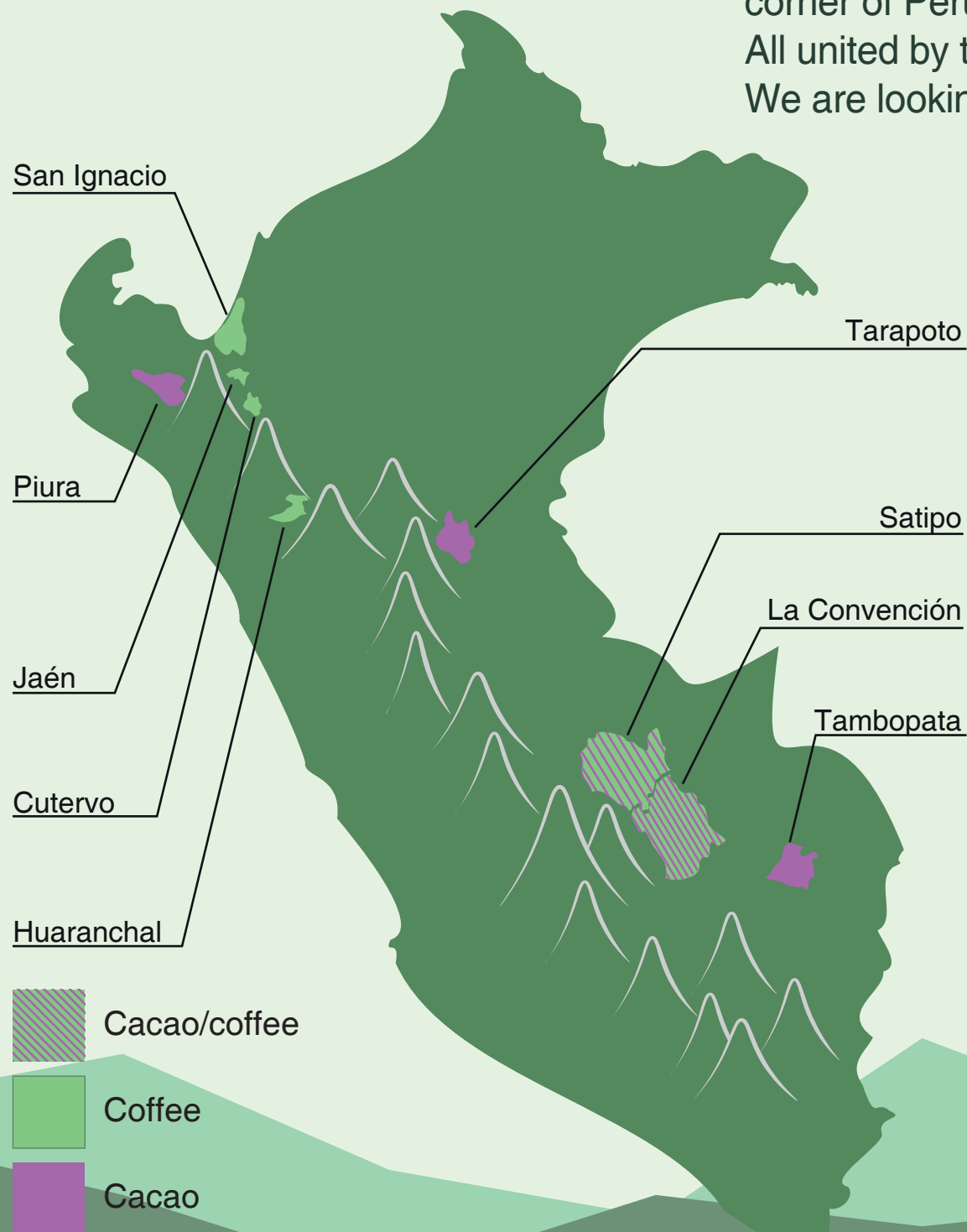
OUR ORIGINS

Coffee grows in the heights between the imponent Andes and the mighty Amazon. On the other hand, cacao grows in flat, warm regions. We work in communities that involve andean migrants, amazonian natives, and coastal newcomers. Each developing their own distinctive processes has resulted in a variety of flavors, truly terroir gems.

Diversity is a beautiful challenge. Idiosyncrasy, geography, ethnicities, languages, differs in every corner of Peru.

All united by these beans.

We are looking to match these powerful beans to the right consumers.



COFFEE RANGES

Traceable region/area
High quality consistency
Larger volumes
Certifications upon request.



COMUNALES

Traceable farm/plot
Experimental techniques
Unique profiles and origins
Very limited/
exclusive availability



MICROLOTS

CACAO RANGES

Traceable region/area
High quality consistency
Larger volumes
Native & commercial
blends



COMUNALES

Traceable farm/plot
Fine flavor cacaos
Very limited/
exclusive availability.



MICROLOTS

For detailed information visit www.collectivebean.com

CONTACT

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