



ECO DRIED COFFEE
PERUVIAN AMAZON

COFFEE CHERRY TEA

The perfect harmony between the sweetness of cherry blossoms and the energy of coffee in a cup of unique and revitalizing tea produced in the heights of the Peruvian Amazon jungle.

PRODUCED IN THE HEART OF THE PERUVIAN AMAZON



San Miguel de Eneñas,
Villa Rica - Perú.

We have a commercial and productive alliance with Yanesha communities in the Central Jungle of Peru. The plantations are cultivated using agroecological techniques under shade, in the Amazonian forests at 1,600 meters.

Interaction in the ecosystem allows for unique aromas and flavors, as well as increasing bioactive compounds.



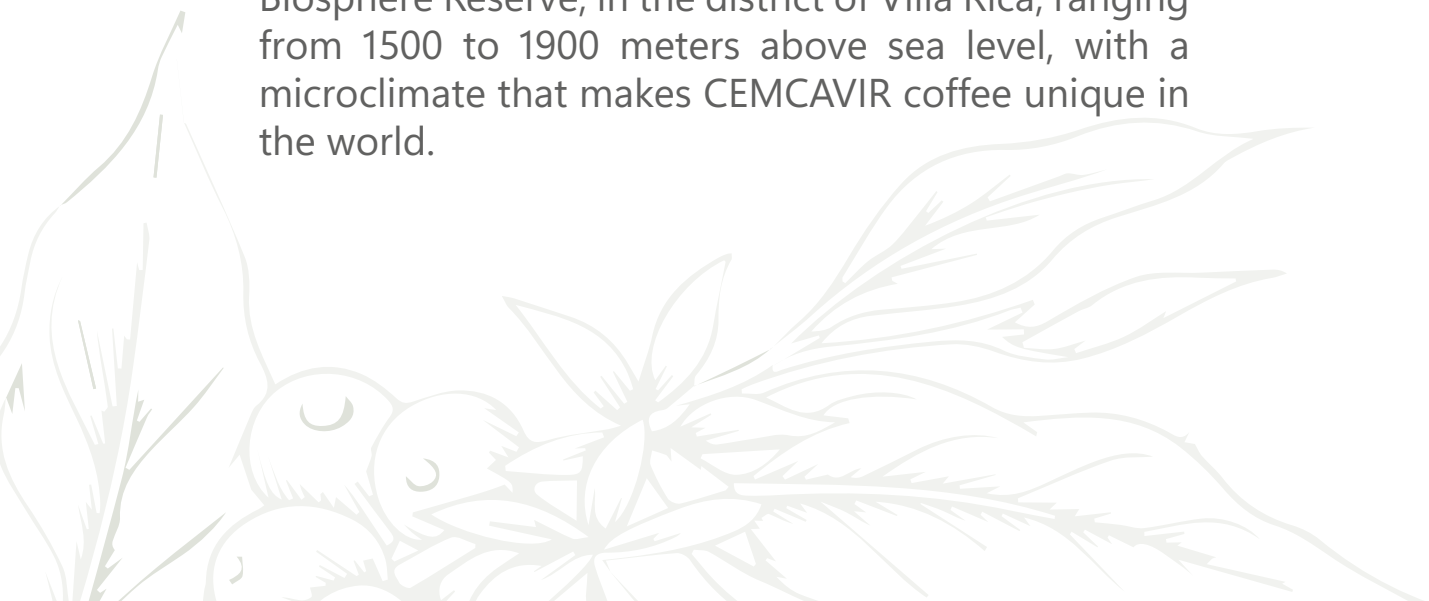


In aliance with Villa Rica Women Coffee Growers Ecological Cooperative

CEMCAVIR is the first women's cooperative in the region.

The women members of the cooperative are driving forces behind the development of family economies, dedicating their wholehearted efforts to producing high-quality coffee for consumption by individuals seeking socially and environmentally responsible production.

The coffee produced by CEMCAVIR's members is grown within the Oxapampa Ashaninka Yanesha Biosphere Reserve, in the district of Villa Rica, ranging from 1500 to 1900 meters above sea level, with a microclimate that makes CEMCAVIR coffee unique in the world.



WE BRING TOGETHER TECHNOLOGY AND NATURE

The coffee fruit or cherry is dehydrated using infrared technology, obtaining a product of higher quality and safety with nutritional and antioxidant attributes.



1. The coffee cherry is harvested

Our coffees are grown agroecologically, without agrochemicals, to enhance production without harming the environment. They benefit from the nutrients and influence of associated crops, such as timber and fruit trees, as well as from ecotourism in the tropical forest.



2. Infrared dehydration

The pulp and husk are placed in the infrared machine, which, without altering their natural properties, dehydrates the product for us. A very simple process but with high technology that allows us to obtain a product from the coffee fruit with a significant impact on health.

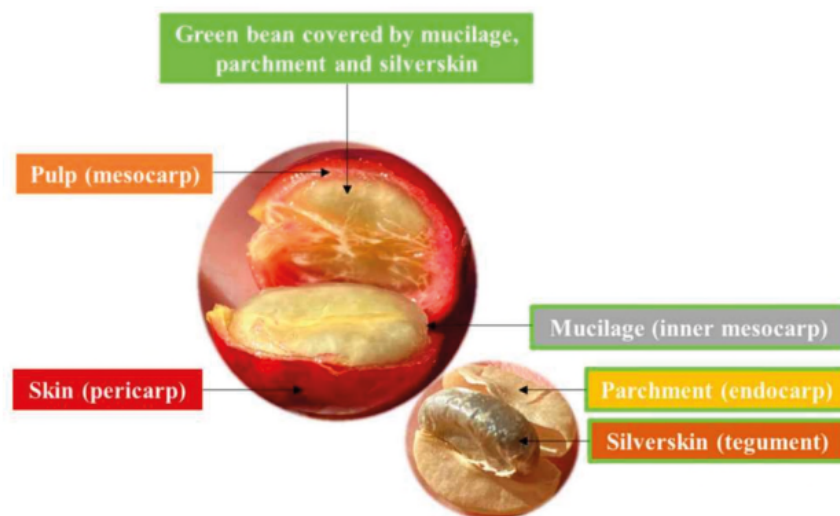


3. Coffee cherry Tea

The coffee cherry is harvested, separating the seed from the pulp and husk. Studies demonstrate its potential as a product with high levels of antioxidants and vitamins.

MORE THAN THE SEED

Currently, the infusion of coffee cherry husk or dried fruit is considered an opportunity; studies demonstrate its potential as a product with high levels of antioxidants and vitamins, as well as bioactive complexes and nutritional contributions with micro and macronutrients.



The coffee cherry transforms into a healthy, delicious, and antioxidant-rich product.





Nutrient and Bioactive Compound Table of Coffee By-Products. The potential of the husk, mucilage, parchment, and tegument is made known to the international community, and their sale is authorized.

Table 1

Origin, type of processing, processing step and the nutritional and bioactive compound composition of coffee by-products. Data are expressed in% of dry matter.

By-Product	Cascara	Mucilage	Parchment	Silverskin	Spent Coffee Grounds
					
Origin	Producing countries	Producing countries	Producing countries	Worldwide	Worldwide
Type of processing	Dry/wet	Wet	Wet	Dry/wet	Dry/wet
Processing step	Pulping	Fermentation	Hulling	Roasting	Brewing
Kg by-product/100 kg cherry */bean **	39-45 *	22 *	39 *	2.08 **	65 **
Macronutrients					
Carbohydrates (%)	45-89	45.8	0.45	44	82
Total fiber (%)	18-32	0.9	89-91	62.4	60.5
Lipids (%)	0.5-3	0.12	0.6	2.2	10-29
Protein (%)	4-12	0.93	0.4	16.2-18.6	13.6-16.9
Protein energy value (%)	9.4	1.9	0.8	18.8	11.1
Micronutrients					
Ash (%)	3-10	0.43	0.5-1	5-7	1.3-1.6
Magnesium (mg/100 g)	20.8-420	88	49	2002	220.1
Sodium (mg/100 g)	100-266.6	-	-	5.32	20.1
Potassium (mg/100 g)	2284-2460	1282	11	4977	882.4
Calcium (mg/100 g)	54.8-554	370	190	584	34.9
Iron (mg/100 g)	4.3-15	30.2	3.3	41.8	4.6
Vitamin C (mg/100 g)	69.8	-	-	110	-
Bioactive Compounds					
Tannins (%)	1.8-9.3	-	-	0.02	0.02
Caffeine (%)	1.2	-	0.1	1.4	0.4
CGAs (%)	10.7-12.6	-	-	15.8	11.5
Melanoidins (%)	15	-	-	17-23	13-25



INFRARED DEHYDRATION



Infrared dehydration is a very simple process but with high technology that allows us to obtain a product from the coffee fruit with a significant impact on health. What we are seeking is to bring in a new technology, innovative, enhancing its attributes and boosting antioxidants.



Infrared drying on trays with a temperature and multi-frequency light for each stage of the process, aiming to enhance the concentration of bioactive compounds.



This technology is found here in Peru, not only manufactured in Peru but also transferred to coffee growers as in this case in Eneñas, in the highlands of Villa Rica, that allows us a transformation or a process of high technology in the coffee cultivation areas of origin.

We use the most coherent technology of a crop at high-altitude under shade thus, Peru has a high-quality offering and competitive edge.





COFFEE CHERRY TEA

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Product made in the Peruvian Amazon
in partnership with native communities.

Contact us

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