



capebeglobal

www.capebeglobal.com

ONE OF
BRAZIL'S
LEADING
COFFEE
COOPERATIVES



About us

CAPEBE is a cooperative company which processes, stores and trades grains – corn, soybean and coffee, produce dairy products and provides products and services to its associates. The company was founded in December of 1963 by a group of farmers with long tradition in agriculture. Head quartered in Boa Esperança, South of Minas Gerais, Brazil, it is only 66 km from the “dry port” in Varginha and 445 km from the port of Santos.



Mission

To build a strong and lasting partnership, based on trust that benefits the collective wealth.

Vision

To be a profitable model of agribusiness, with environmental and social balance.

Purpose

To be the "bridge" between farmers and consumers.

Capebe, one of Brazil's leading coffee cooperatives

With more than nine thousand cooperative members, Capebe ranks as the 3rd largest agricultural cooperative in Minas Gerais, according to the Yearbook of Economic and Social Information of Cooperativism of Minas Gerais (2018).

In addition, Capebe is proud to be amongst the ten largest cooperatives in the state number of employees, with more than **500 professionals in the team**, as well as in total assets, with more than R\$ 380 million accumulated.

With seven units in throughout the South of Minas, Capebe occupies a prominent place in these cities, all located in regions worldwide known for the high quality of the coffee beans in an area of approximately 80 thousand hectares of coffee.

- Boa Esperança
- Campo do Meio
- Candeias
- Coqueiral
- Cristais
- Guapé
- Illicínea
- Nepomuceno



Supply Chain Management drives the strategy for execution through vertical coordination and vertical integration. Agricultural products that are processed in the company comes from the cooperative's member's crops which are managed with high technology practices in order to minimize costs and increase productivity through crop rotation and crop succession, reaching agronomic balance, treating the soil in its three basic aspects: biological, chemical and physical. In one hand, CAPEBE provides to the cooperative members: raw material (fertilizers, pesticides, seeds), technical assistance and finances their working capital. On the other hand, the farmer's crop production is sent to the company where products are processed, stored and traded. In addition, CAPEBE develops partnerships with the costumers who buys Capebe's products, through annual contracts with pre-fixed prices or indexed in the stock exchange.



SUPPLY CHAIN MANAGEMENT

QUALITY

With a rigorous quality process and highly qualified professionals, Capebe's Coffee Quality Control Department analyzes all the important steps in the process, from the plantation to the final product, through drying, processing, storage, re-processing, technical and sensorial analysis.

The best coffees (fine and gourmet) produced by Capebe's members are selected, identified and given an exclusive nomenclature, so since the origin they start to carry a quality stamp.

Through this quality stamp, the Quality Control Department creates and develops coffee blends. Afterwards, Capebe rewards the cooperative members who produced these coffees.

Capebe is one of the best and largest suppliers of quality coffees in Brazil, an unconditional partner in the search for satisfaction and excellence, with its cooperatives members, partners and customers.

We realize that the consumer does not only want a product or a generic drink, but they also seek pleasure and satisfaction in face of a variety of aromas and flavors found in most diverse types of coffee.

In this way, companies around the world are increasingly appreciating original coffees, with a unique quality.

Whether they are passionate or just curious, everyone is learning to taste and discover the best coffees available, especially in large coffee shops around the world. At each cup, consumers discovers a variety and a different taste of coffee, and with that, they create their own identity their own concept.

Following are some possibilities of blend that Capebe can offer, thanks to our most diverse types of coffee. Based on the sustainability pillars we prospect and value socioeconomic growth of the region we are located through family production.



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Arara Azul
Blue Macaw

County – Illicínea – MG
Region – South of Minas Gerais
Altitude - 900 to 1100 meters.
Variety – Mundo Novo (mainly).
Standard - Fine Cup
Humidity – 11.5%
Origin - Natural
Sieve – 17/18
NY – 2/3
Stocklot – 1.000 bags
Drying – Sun exposure
Roast – Medium
Drink – Soft
Score – 85 points

Nuances – Intense taste, mean sweetness, the perfect blend for discerning palates.

The Specialty Coffee Department created and developed the Arara Azul standard through a rigorous quality process.



Canário
Canary

County – Guapé – MG
Region – South of Minas Gerais
Altitude - 900 to 1100 meters.
Variety – Catuaí (mainly).
Standard – Fine Cup
Humidity – 11.5%
Origin - Natural
Sieve – 14/16
NY – 3/4
Stocklot – 1.000 bags
Drying – Sun exposure
Roast – Mean
Drink – Soft
Score – 83 points

Nuances – Intense taste, mean sweetness, the perfect blend for intense palates.

The Specialty Coffee Department created and developed the Canário standard through a rigorous quality process.



County – Nepomuceno – MG
Region – South of Minas Gerais
Altitude - 900 to 1100 meters.
Variety – Acaiá (mainly).
Standard - Good Cup
Humidity – 11.5%
Origin - Natural
Sieve – 17/18
NY – 2/3
Stocklot – 500 bags
Drying – Sun exposure
Roast – Medium
Drink – Hard
Score – 78 points

Nuances – Intense flavor, mean sweetness, the perfect blend for stronger palates.

The Specialty Coffee Department created and developed the Bem-te-vi standard through a rigorous quality process.



County – Coqueiral – MG
Region – South of Minas Gerais
Altitude - 900 to 1100 meters.
Variety – Acaiá (mainly).
Standard - Good Cup
Humidity – 11.5%
Origin - Natural
Sieve – 14/16
NY – 3/4
Stocklot – 500 bags
Drying – Sun exposure
Roast – Medium
Drinks – Hard
Score – 76 points

Nuances – Intense flavor, mean sweetness, the perfect blend for stronger palates.

The Specialty Coffee Department created and developed the Faisão standard through a rigorous quality process.