



HACIENDA FLANDES

COLOMBIA

Washed Green Arabica Coffee

Roasted Arabica Bean Coffee

Specialty Single Origin Arabica Coffee

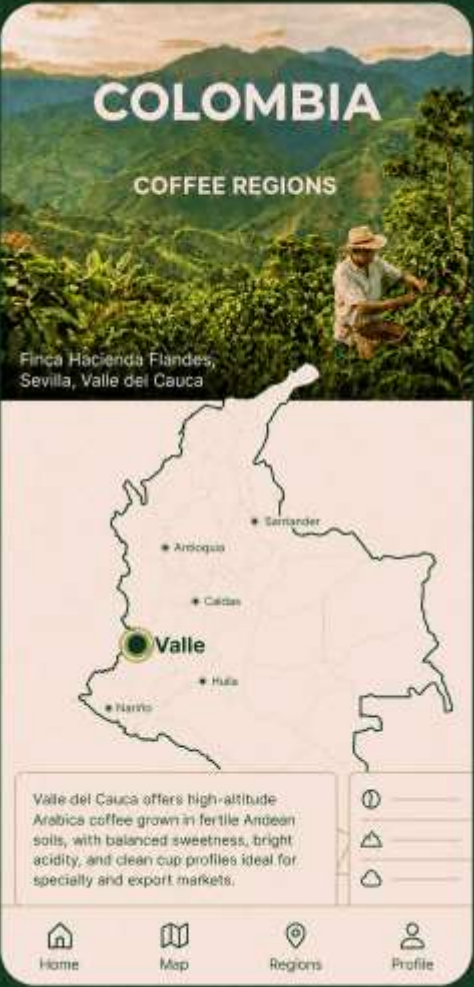
Valle del Cauca, Colombia

Prepared by:

HOJA S.A.S. | Henry Ossa Vesga

July 2026

[HACIENDAFLANDESCOLOMBIA.COM](https://haciendaflandescolombia.com)



COLOMBIA
VALLE DEL CAUCA
1,600 MASL



Executive Summary



LOCATION

Sevilla, Valle del Cauca, Colombia
Km 7 Vía Sevilla–Manzanillo



CERTIFICATIONS

HACCP (ICONTEC, valid 2029)
INVIMA (valid 2034) · ICA · FNC OIC 3984
GREEN SEAL BUSINESS



EXPORT CAPACITY

1 – 2 Containers per Month
FOB or CIF | Buenaventura · Cartagena



PRODUCT (COMMERCIAL & SPECIALTY)

Green Arabica Coffee
Roasted Arabica Coffee
Single Origin Arabica Coffee
Variety: Castillo | Fully Washed Process



CUP QUALITY

Commercial coffee Clean cup (Score 80-83)
Specialty coffee Score: 84+ Points
Sweet · Fruity · Herbal - Chocolate · Bright Acidity



COMPLIANCE

Full Export Documentation Package
OIC Lot Traceability
Colombian & International Standards

Hacienda Flandes is a certified, single-origin Colombian coffee estate delivering traceable, specialty-grade washed Arabica or Commercial coffee for discerning international buyers — fully compliant with HACCP, FOOD SAFETY, PHYTOSANITARY and OIC standards.

Legal Information

TRADE NAME

Hacienda Flandes Colombia

LEGAL ENTITY

HOJA S.A.S.

NIT

901.878.236-8

REGISTRATION

Commercial License No. 20700

DOMICILE

Sevilla, Valle del Cauca, Colombia

LAST RENEWAL

March 13, 2026 — Active & In Good Standing

DURATION

Indefinite

AUTHORIZED CAPITAL

USD \$3,000,000

(1,000,000 shares at \$3 USD nominal value)

PRINCIPAL LEGAL REPRESENTATIVE

Jaime Ossa Vesga

CC No. 94.285.679

ALTERNATE LEGAL REPRESENTATIVE

Henry Ossa Vesga

CC No. 94.284.518

CORPORATE PURPOSE

“Farming, processing, preparation and export of coffee and agricultural products.”

ISSUING AUTHORITY

Sevilla Chamber of Commerce

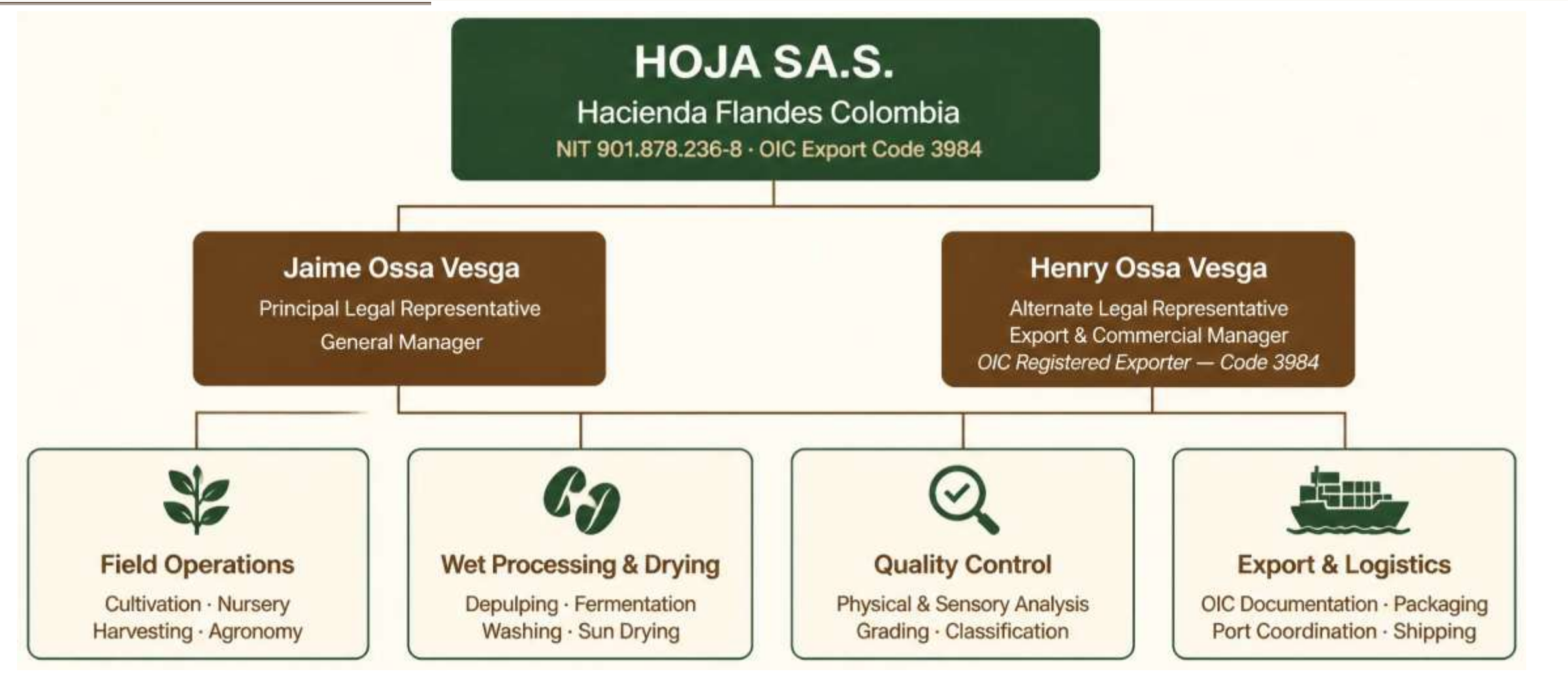
VERIFICATION CODE

`gu5cwZ42CU`

Verifiable at confecamaras.co



Organizational Structure



Integrated quality control applied at every stage — from nursery to export vessel.

OUR FOUNDATION

MISSION · VISION · HISTORY · OPERATING PRINCIPLES



Our Mission

To produce and export exceptional washed Arabica coffee from the Colombian Andes, connecting international buyers with traceable, sustainably farmed coffee that reflects the terroir and the terroir and care of Hacienda Flandes.

Our Vision

To become a recognized benchmark for Colombian specialty coffee exports, building long-term long-term commercial partnerships founded on quality, transparency, and consistent supply reliability supply reliability at international scale.



Quality First

Every lot undergoes physical and sensory evaluation before shipment.



Traceability

Single-origin documentation from tree to export container.



Sustainability

CVC Green Business certified. Responsible water and soil practices.



Partnership

Long-term relationships built on transparency and reliability.



GREEN BUSINESS
SEAL



HACCP
CERTIFIED

Our History

Hacienda Flandes has operated in Sevilla, Valle del Cauca since 1917. The estate, owned by the Ossa Vesga family, is formally registered under HOJA S.A.S and holds active export credentials.



OUR STORY

Company History & Background

1917

FOUNDATION

Hacienda Flandes Established

Commercial registration No. 16585 — Cámara de Comercio de Sevilla

Multiple Seasons

GROWTH

Integrated Farm Operations Developed

From nursery propagation to export-ready green coffee production

October 7, 2024

INCORPORATION

HOJA S.A.S. Legally Constituted

Matricula No. 20700 — family owned entity formally established

October 9, 2024

ACQUISITION

Hacienda Flandes Acquired by HOJA S.A.S.

Continuity of operations under unified legal and commercial structure

November 14, 2024

EXPORT REGISTRATION

FNC OIC Exporter Code 3-3984 Registered

Federación Nacional de Cafeteros de Colombia — Reference ICI24R02716

March 13, 2026

ACTIVE

Last Renewal — Active & In Good Standing HACCP CERTIFIED

Duration: Indefinite | Operated by Jaime & Henry Ossa Vesga

Principal Legal Representative:
Jaime Ossa Vesga

Export Manager / Alternate Representative:
Henry Ossa Vesga



Finca Hacienda Flandes — Sevilla, Valle del Cauca

Company Overview

TRADE NAME

HACIENDA FLANDES COLOMBIA

LEGAL ENTITY

HOJA S.A.S.

NIT

901.878.236-8

COMPANY TYPE

Simplified Stock Corporation (S.A.S.)

DOMICILE

Sevilla, Valle del Cauca, Colombia

ADDRESS

Finca Hacienda Flandes, Km 7 Vía Sevilla-Manzanillo

CIU CODE

A0123 Coffee (Primary) · A0121 Tropical Fruits (Secondary)

CLASSIFICATION

SME Bussiness — Decreto 1074 de 2015

CONTACT CHANNELS



hojasas1@gmail.com



+57 300 777 3070



haciendaflandescolombia.com



@macadamia_hacienda_flandes



LinkedIn — Hacienda Flandes Colombia

PRIMARY ACTIVITIES

Coffee Cultivation

Green Coffee Processing

Export & Commercialization

Farm Location & Geography



FARM ADDRESS

Km 7 Vía Sevilla–Manzanillo
Sevilla, Valle del Cauca, Colombia



ALTITUDE

1,600 MASL

Optimal range for Colombian specialty Arabica



CLIMATE ZONE

Sub-Andean Tropical Mountain

Warm days • Cool nights • Slow cherry maturation



ORIGINS SOURCED

- Valle del Cauca (primary)
- Quindío
- Nariño
- Huila



Colombia's Coffee Triangle

Eje Cafetero — Valle del Cauca

ORIGIN PROFILE • VALLE DEL CAUCA

Coffee Growing Environment

Altitude, climate, and biodiversity — the foundation of cup complexity.

1 ALTITUDE — 1,600 MASL

Sub-Andean highlands; slow cherry maturation builds sweetness and complexity

■ CLIMATE — TROPICAL MOUNTAIN

Warm days, cool nights; ideal diurnal temperature variation for Arabica development

■ SOIL — VOLCANIC & ANDEAN

Rich mineral content, excellent drainage; natural fertility supports deep root systems

■ AGROFORESTRY — BANANA & MACADAMIA INTERCROPPING

Natural shade canopy and windbreaks; biodiversity-integrated farm management



SCA 84+ PTS • CASTILLO VARIETY • FULLY WASHED

Banana, Macadamia & coffee intercropping — Hacienda Flandes, Valle



SINGLE ORIGIN ESTATE

Coffee Plantation



① CASTILLO VARIETY

Disease-Resistant, Cup-Quality Focused

Castillo is a Colombian-bred Arabica variety selected for resistance to coffee leaf rust, consistent yield, and excellent cup potential.



② NURSERY PROPAGATION

In-House Seedling Cultivation

All plants are propagated on-farm in individual black nursery bags, ensuring genetic consistency and healthy root development before field planting.



③ ORIGIN TRACEABILITY

Direct Farm Sourcing.

Every lot is fully traceable to Hacienda Flandes, Sevilla

ALTITUDE

1,600

MASL

CUP SCORE

80+

SCA POINTS



PRODUCTION PROCESS

Harvest



SELECTIVE HAND-PICKING

Only fully ripe red, yellow and orange cherries are harvested — unripe and overripe fruit is left on the branch



RIPENESS SORTING

Each cherry is visually inspected and sorted before entering the processing stream — ensuring a clean lot



LOT TRACEABILITY

Every lot is assigned a serial number, maintaining full field-to-export documentation integrity

Castillo Variety

Valle del Cauca · 1,400 – 1,800 MASL

Wet Processing

Fully washed process — clean cup, defined acidity

01

Cherry Reception

Freshly harvested ripe cherries received and inspected for quality

02

Depulping

Outer fruit skin removed mechanically; mucilage-covered beans separated

03

Fermentation

Beans rest in double fermentation tanks; natural enzymes break down remaining mucilage

04

Washing & Classification

Thorough water washing removes fermentation residue; beans classified by density

05

Drying

Clean parchment coffee transferred to drying surfaces for moisture reduction



Result: Bright, clean cup profile with well-defined acidity



FRESHLY WASHED PARCHMENT — HACIENDA FLANDES



PROCESSING · STAGE 3

Drying

Harvested and washed parchment coffee is carefully dried under controlled conditions — combining open-air concrete sun drying with a covered greenhouse facility — until reaching the target moisture level between 10 - 12%, ensuring long-term green coffee stability.



Sun Drying on Concrete

Beans spread on open concrete surface under a red-frame structure with translucent roof for direct sun drying



Silo Drying Facility

Fast and controlled infrastructure for high volume processing



Target Moisture: 10 - 12%

Uniform drying prevents seed embryo death — optimal for green coffee roasting

Covered greenhouse drying facility — Hacienda Flandes, Valle del Cauca



Infrastructure, Equipment & International Presence

Infrastructure



Wet Processing Plant



Farm · Aerial View

Equipment

EQUIPMENT



Grading Machine



Milling Machine

Industrial facility:



Our infrastructure connects high-quality international standards with local social transformation.

International Trade Fairs



Henry Ossa · General Manager

Active participation in international specialty coffee trade fairs, showcasing the unique terroir of Sevilla, Valle del Cauca, and positioning Hacienda Flandes as a benchmark origin coffee producer.

HF

DIGITAL PRESENCE

Official digital channels for buyer validation, supplier due diligence and international coffee trade engagement.



Hacienda Flandes Colombia

DIGITAL PRESENCE



Official Website

[haciendaflandescolombia.com](https://www.haciendaflandescolombia.com)

Corporate identity, farm information and buyer-facing company presence.



Instagram

https://www.instagram.com/macadamia_hacienda_flandes?igsh=ZTZqc3lucGRjcNq

Visual updates from the farm, cultivation activities and product storytelling.



LinkedIn

<https://www.linkedin.com/in/hacienda-flandes-colombia-9a7912111/>

Professional profile for international trade, sourcing contacts and B2B validation.



YouTube — Harvest

<https://youtube.com/shorts/NYXzE-DrlWI?si=IKqnp40xYbVtlvsx>

Short video showing Hacienda Flandes cultivation and field environment.



YouTube — Landscape and Roasted Coffee

<https://youtu.be/E3y7-9dSQig?si=IfWzOdQCi0RjMVhN>

Hacienda Flandes Colombian roasted coffee explained by a farmer.



YouTube — Green Coffee Production

https://youtube.com/shorts/4Aq9cY1raz8?si=D0_m4F586cazKGWN

Arabica Colombia green coffee production in HOJA S.A.S.



Scan each QR code to access official Hacienda Flandes digital channels

Certifications & Compliance

All certifications current and verifiable — valid for international trade

ICONTEC |
HACCP

HAZARD ANALYSIS & CRITICAL CONTROL POINTS

Certificate No.: CP-CX-CER111522
Standard: CXC-1-1969:2022 | Codex Alimentarius
Scope: Green coffee beans, roasted coffee (beans and powder)
Location: Finca Hacienda Flandes, Valle del Cauca
Issued: January 7, 2026



✓ **VALID UNTIL JANUARY 6, 2029**

INVIMA | Ministry of Health & Social Protection, Colombia

Food Safety Notification

NATIONAL FOOD & DRUG SURVEILLANCE INSTITUTE INVIMA

Resolution No.: 2024034906
NSA Code: NSA-0017381-2024
Scope: Roasted whole bean and ground coffee, multiple grades
Brands: Hacienda Flandes Colombia / Sevilla / Hacienda Flandes
Issued: July 26, 2024

✓ **VALID UNTIL JULY 26, 2034**

ICA | Instituto Colombiano Agropecuario

Phytosanitary Certificate

PLANT PROTECTION ORGANIZATION OF COLOMBIA - ICA

Commodity: Green Coffee — Café Verde
Certificate: PHYTOSANITARY ICA GREEN COFFEE
Purpose: Export phytosanitary compliance for international shipments
Issuing Authority: ICA — National Plant Protection Organization
Current Certificate: May 15, 2025

✓ **EXPORT COMPLIANT — CURRENT**

FNC | Federación Nacional de Cafeteros de Colombia

OIC Export Registration

INTERNATIONAL COFFEE ORGANIZATION — FNC REGISTERED EXPORTER

Registered Entity: HOJA S.A.S.
OIC Exporter Code: 3-3984
Colombia Country Key: 3
Reference: ICI24R02716
Registered: November 14, 2024

✓ **ACTIVE — RENEWED FOR EXPORT CAMPAIGNS**

Export Documentation

Complete documentation package provided per shipment — fully compliant with Colombian and international trade regulations.



01 Commercial Invoice

Issued per shipment with full trade details



02 Packing List

Lot weight, bag count, screen size, grade



03 Bill of Lading (B/L)

Ocean freight title document — FOB / CIF



04 Certificate of Origin

DIAN — Colombian coffee origin verified



05 ICA Phytosanitary Certificate

Plant protection compliance — export authorized



06 INVIMA Food Safety Notification

NSA-0017381-2024 | Valid until July 2034



07 HACCP Certificate

CP-CX-CER1111522 | Valid until January 2029



08 Pesticide, Residue & Mycotoxin Testing

Lab tests — available upon request



09 FNC OIC Export Registration

HOJA S.A.S. — OIC Code 3-3984



10 Cargo Insurance Certificate

USD 200,000 coverage per shipment



ADDITIONAL DOCUMENTS AVAILABLE UPON REQUEST:

Chamber of Commerce Certificate · DIAN Export Declaration (DEX) · Cupping / Sensory Reports · Lab Analysis Certificates

Quality Control

01

Nursery

Seedling health and varietal integrity verified at propagation

Harvest

Selective hand-picking; only ripe cherries accepted into processing stream

03

Wet Processing

Controlled fermentation, washing, and classification stages monitored

Drying

Target moisture 10-12%; uniform sun and greenhouse / silos drying protocols

05

Classification & Grading

Mechanical and manual sorting; screen sizing 14 / 15-16 / 17-18

Export Readiness

Final physical profile assessment; documentation package completed

PHYSICAL ANALYSIS — SAMPLE 3779

Valle del Cauca Coffee State Committee, December 2019

Humidity: 12% parchment moisture

Assessment: "Very good quality beans — medium size, clean. Compliant with agronomic recommendations."



UGQ

Usually Good Quality

Factor: 94

Good Coffee: 92%

Low Grade "pasillas": ±8%

Screen: 14 / 15-16 / 17-18



EXCELSo

Factor: 88-92

Good Coffee: 95%

Low Grade "pasillas" : ±5%

Screen: 14 SMALL / 15-16 EXCELSo / 17-18 SUPREMO

Processing: Fully Washed | Variety: Castillo | Origin: Valle del Cauca

PRODUCT OFFERING

Specialty Single-Origin Coffee

Single-Origin Washed Arabica Coffee — Valle del Cauca, Colombia

GREEN COFFEE

Premium Export Grade



Factor: 88-92

Good Coffee: 95%

Screen Sizes: 14 / 15-16 / 17-18

Processing: Fully Washed

Packaging: 60 kg Jute Bag + Inner Liner

Moisture Target: 10-12%

Variety: Castillo | Origin: Valle del Cauca, Quindío, Nariño, Huila

ROASTED COFFEE

Premium Export Grade



Factor: 88-92

SCA Score: 84+

Screen Sizes: 14 / 15-16 / 17-18

Processing: Fully Washed

Packaging: 250g, 500g, 2.5 kg one-valve gas chamber bag

Variety: Castillo | Origin: Valle del Cauca, Quindío, Nariño, Huila



Speciality micro-lot offerings upon request | Samples available — contact for current availability



Commercial Green Coffee

UGQ

Usually Good Quality

Factor 94
Good Coffee 92%
Low Grade Beans ±8%
Screen Sizes 14 / 15–16 / 17–18
Processing Fully Washed Green Coffee
Packaging 60 kg Jute Bag + Inner Liner
Moisture Target 10-12%
Variety Castillo
Origin: Valle del Cauca · Quindío · Nariño · Huila

EXCELSO

Premium Export Grade

Factor 88 – 92
Good Coffee 95%
Low Grade Beans ±5%
Screen Sizes 14 / 15–16 / 17–18
Processing Fully Washed Green Coffee
Packaging 60 kg Jute Bag + Inner Liner
Moisture Target 10-12%
Variety Castillo
Origin: Valle del Cauca · Quindío · Nariño · Huila

Specialty Coffee Sensory Profile & Cup Quality

Castillo Variety · Washed · 1,500 MASL · Valle del Cauca, Colombia
Tasted by: Manuel Fernando Peña, Taster Coordinator — Valle del Cauca Coffee State Committee

86

SCA SPECIALTY SCORE

SPECIALTY GRADE · ZERO DEFECTS

TASTING NOTES

Honey

Caramel

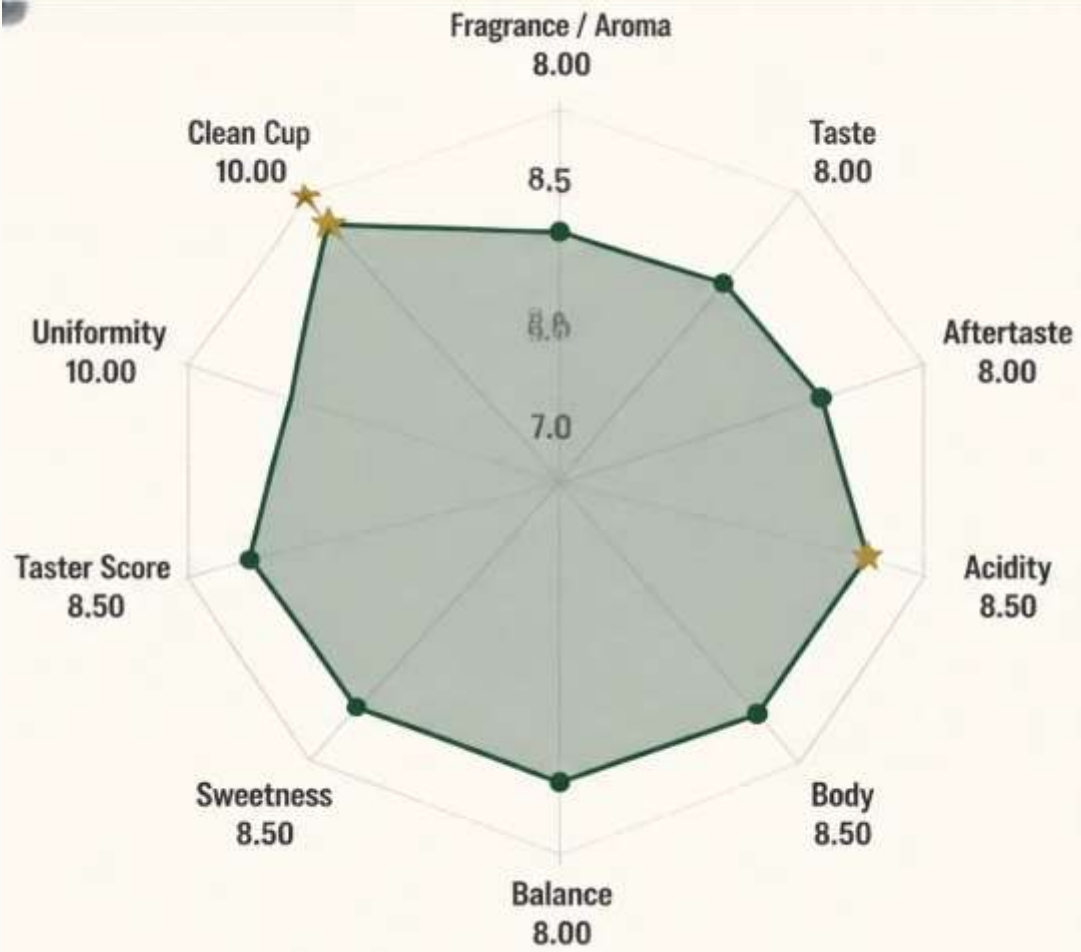
Chocolate

Citric

Floral

Herbal

Sweetness: Pronounced · Acidity: Bright & Clean
Body: Medium-Full · Aftertaste: Persistent



SCORE BREAKDOWN

Fragrance / Aroma	8.00
Taste	8.00
Aftertaste	8.00
Acidity	8.50
Body	8.50
Balance	8.00
Uniformity	10.00
Clean Cup	10.00
Sweetness	8.50
Taster Score	8.50
Defects	0

FINAL SCORE 86.00

Packaging



Standard Export Bag

60 kg Jute Bag with Inner Plastic Liner.
Industry-standard green coffee export packaging —
protects moisture integrity during ocean transit



OIC Traceability Marking

Each sack printed with:
— Country Key: 3 (Colombia)
— Exporter Code: 3984 (HOJA S.A.S.)
— Serial Lot Number (per shipment)



Regulatory Compliance

ICA Phytosanitary export requirements. FNC OIC
marking standards. Origin, variety, grade, screen size,
farm name & exporter details on each unit

60 KG

· Standard Net Weight

JUTE + LINER

· Dual-Layer Protection

OIC 3-3984

· Registered Exporter Code

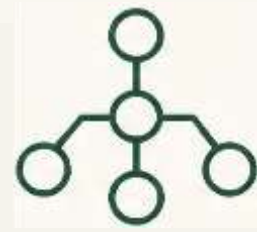


Export Capacity & Program

1-2

CONTAINERS / MONTH

20-foot equivalent containers of green coffee



REGIONAL SCALE

Partner farms across Valle del Cauca,
Quindío, Nariño & Huila



SAMPLES AVAILABLE

Pre-export samples on request
Standard invoice & shipping procedures apply

VALLE DEL CAUCA

QUINDÍO

NARIÑO

HUILA

ALTITUDE: 1,600 MASL • VARIETY: CASTILLO • PROCESSING: FULLY WASHED

Minimum order quantity is negotiable. Lead time from order confirmation to vessel loading is subject to container availability and port scheduling.
Contact for current availability and pricing.

Commercial Terms



INCOTERMS

FOB — Free on Board
Buenaventura · Cartagena
CIF — Cost, Insurance & Freight
Available on request



PRICING BASIS

FNC Market Reference + 10% /100
+ \$2 usd/kg for logistics, taxes production costs
Contact for current indicative pricing



MINIMUM ORDER QUANTITY

Subject to negotiation
Spot & forward contracts available
Container-load basis preferred



LEAD TIME

4 weeks
From order confirmation to vessel loading
Subject to crop availability & port scheduling



PRE-EXPORT SAMPLING

Samples available upon request
Courier costs at buyer's expense
Standard sample invoice applies



LOT-LEVEL TRACEABILITY

Full OIC documentation per shipment
Serial lot number on every sack
Origin · Farm · Grade · Screen · Export code

Logistics & Shipping

Buenaventura and Cartagena loading ports · Global Destinations

PORTS OF LOADING

Buenaventura

Pacific Coast — Primary

Cartagena

Caribbean Coast — Secondary



Preferred Carriers

CMA CGM

Global container leader

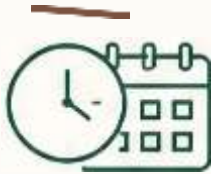
Hapag-Lloyd

Premium reliability

Maersk

Worldwide coverage

Additional carriers available on request



Transit Times & Terms

FOB OR CIF

Buenaventura or Cartagena

Destination Zone	Transit Time
Europe	~20-30 days
North America	~7-14 days
Asia-Pacific	~45-60 days
Middle East	~35-60 days



Operational Details

CARGO INSURANCE

USD 200,000 per shipment

FREE CONTAINER DAYS

7 days at origin

CONTAINER TYPE

20-foot equivalent (FCL)

LEAD TIME

3-4 weeks from order confirmation

Payment Structure

All transactions denominated in USD — International wire and documentary instruments accepted



OPTION A

T/T + Documentary Letter of Credit

- 1 30 to 50% Telegraphic Transfer (T/T)**
Advance payment at contract confirmation
- 2 50 to 70% Irrevocable LC at Sight**
UCP600 · Issued in favor of HOJA SAS
- 3 Shipment & Documents Released**
Full document set released before shipment



OPTION B

100% Structured Trade Finance

- 1 Commercial Agreement Signed**
Binding purchase commitment established
- 2 Trade Finance Approval**
Buyer secures financing with approved institution
- 3 100% LC at Sight Confirmed**
UCP600 · Irrevocable documentary credit
- 4 Shipment Executed**
Full document set released before shipment



GREEN BUSINESS

VALLE DEL CAUCA - CVC

ENDORSEMENT SEAL

Awarded by CVC
October 2, 2025

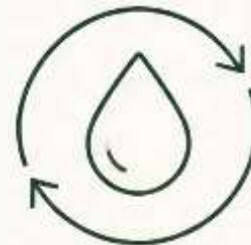
ENVIRONMENTAL STEWARDSHIP

Sustainability & Green Business



Agroforestry Integration

Banana and macadamia trees intercropped with coffee — natural shade, windbreaks, and Biodiversity corridors across the Andean hillside.



Responsible Water Use

Fully washed processing with controlled wastewater management — minimizing environmental impact at every production stage.



Landscape Conservation

All farming activities conducted under CVC regional environmental oversight, preserving the natural Andean ecosystem.

Trust Seal Program — Green Business — Corporación Autónoma Regional del Valle del Cauca (CVC)
Awarded to HOJA S.A.S. · Signed by Marco Antonio Suárez Gutiérrez, Director General CVC · October 2, 2025



PEOPLE & COMMUNITY

Social Responsibility

Family-operated. Community-rooted. Locally accountable.



Local Employment

Directly employing workers from the Sevilla and near by Rural communities



Rural Development

Supporting Valle del Cauca's coffee-growing traditions and livelihoods



Fair Labor Practices

All operations aligned with Colombian labor law and ethical standards



Family Enterprise

Owner-managed accountability — Ossa Vesga family present in all operations

Sevilla, Valle del Cauca — Colombia

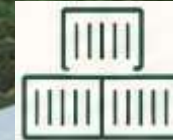
SUPPLIER VALUE PROPOSITION

Why Hacienda Flandes

TRACEABLE ORIGIN



Lot-level documentation
from farm to export
vessel — fully auditable



RELIABLE CAPACITY

1-2 containers per month
• Regional partner network
for scaled volumes

CERTIFIED COMPLIANT



HACCP • INVIMA •
ICA Phytosanitary •
FNC OIC Registered Exporter



EXPORT READY

Full documentation •
FOB & CIF •
B/ventura & Cartagena ports

CONSISTENT QUALITY



SCA Score 80+/ 84+ •
UGQ Factor 94
• EXCELSO Factor 88–92

GREEN BUSINESS CERTIFIED



Green Business Seal •
CVC 2025 •
Environmentally responsible
supply chain

HACIENDAFLANDESCOLOMBIA.COM •

OIC 3-3984 • HOJA



GET IN TOUCH

Contact Information

PRIMARY EXPORT CONTACT

Henry Ossa Vesga

Legal Representative & Export Manager



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hossa518@gmail.com



<https://haciendaflandescolombia.com>



Km 7 Vía Sevilla–Manzanillo, Sevilla, Valle del Cauca, Colombia

SUBMITTED TO

Agri Partners | Global Agri Trade Supplier – July 2026

@macadamia_hacienda_flandes · LinkedIn: Hacienda Flandes Colombia