

Bogota Colombia. January 18, 2024

Sirs.

**Los Angeles Produce Market Distributors.**



**The Agricultural Logistics Group - GLA – Mi Café**, I am pleased to present and put at your disposal our agricultural export company, with our main coffee brand “**mi café**”.

**GLA** is a company made up of experts with more than 10 years in production and marketing of the agricultural sector, especially Colombian coffee. We know the logistics chain to supply agricultural products for import or export that are required.

**MI COFE** is grown in the mountains of the center of the country at an altitude between 1,500 and 2,100 meters above sea level with traces of fruit aromas as part of the best ecosystem for growing specialty coffees. Our coffee cherries are beans chosen manually by enterprising women and men who collect our coffee, searching for the best coffee varieties.

Currently we present several types of coffees classified as excellent export-type coffee, exotic coffee, all with high quality standards in aroma and flavor, making the characteristics of our coffee fit the needs of palates that want to experience exquisiteness of the best. Colombian coffee.

As we also provide the export logistics service and supply of products according to the study and what was agreed.

#### **Varietal Coffee. Bourbon, Geisha, Pacamara with special benefits**

- 100% Colombian grains. Coffee at altitude between 1,700 and 2,000 meters above sea level.
- With benefits such as double fermentation, red honey, black honey and natural
- Special Characteristics: Special notes of fruits, sweet, caramel, grapes, orange, mandarin and lemon among others. Strong character, low in caffeine and very smooth. Manual collection
- lemongrass red fruits. Double fermentation, prolonged fermentation.

#### **Gourmet Coffee**

- 100% Colombian grains. Coffee of medium altitude 1,400 meters above sea level. Castle variety. Colombia, caturra, tabí Lavado.
- Sweet caramel aroma, cane candy, bee honey, tangerine critical acid, citrus notes of lime.



Una marca de **Grupo Logístico Agropecuario SAS**

NIT 901.615.996-9 | Bogotá, Colombia

[www.cafemicafe.com](http://www.cafemicafe.com) | [www.grupogla.com](http://www.grupogla.com)







#### DISCLAIMER:

- Customs agency costs are determined for the estimated export date (FOB) according to the TRM (representative market or currency exchange rate) of the day. Proposal valid for 05 calendar days.
- Negotiation in US dollars to the closing adjustment of the TRM in Colombia.

#### DEVELOPMENT OF THE REQUESTED CONDITIONS.

##### 1. Quote including FOB price.

				PRICE LIST MI CAFE - JANUARY 17, 2024							
PORT CARTAGENA - COLOMBIA FOB - PRICE LIST				CONSUMER COFFEE		TYPE OF COFFE BLEND					
PRESENTATIONS				LOCAL PRICE IN BOGOTA - COLOMBIA WITHOUT PACKAGING FOR EXPORT WITHOUT TAXES							
1 onza = 28,35grs				COPS		US DOLLAR		COPS		US DOLLAR	
1 lb 500 grs - 17,64 Oz				\$19.000,00		\$4,80		\$37.000,00		\$9,35	
PRESENTATIONS				INCOTERM FREE ON BOARD (FOB) IN PORT OF CARTAGENA - COLOMBIA PRICE FOR A 20 FOOT CONTAINER CAPACITY NINETEEN THOUSAND TWO HUNDRED KILOS							
1 onza = 28,35grs				COPS		US DOLLAR		COPS		US DOLLAR	
1 lb 500 grs - 17,64 Oz				\$21.100,00		\$5,33		\$39.950,00		\$10,10	

##### 2. type of packaging.

Packaging with valve per unit of 500 grams roasted ground or grain.



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### 3. annual production.

  <b>ANNUAL QUANTITIES - JANUARY 17, 2024</b>   		
ANNUAL COFFEE PRODUCTION IN TONS	CONSUMER COFFEE	TYPE OF COFFE BLEND
REQUESTS WILL BE MADE WITHIN 10 BUSINESS DAYS, WITH ADVANCE PAYMENT	100 TONS	100 TONS

### 4. product technical sheet


It will be valued if the company directly produces the product.






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Variedad:	BLEND
variety:	BLEND
Altura:	1.750 msnm
height:	
Región:	Cundinamarca - Colombia
Region:	
Taza:	82,00
Cup:	



Perfil de Taza:	Fragancia / Aroma: dulce caramelo, suave leve seco. Acidez suave. Cuerpo medio. Sabor Residual : Cacao amargo.
Cup Profile:	Fragrance / Scent: sweet caramel, smooth mild dry. Mild acidity. medium body Residual Flavor: Bitter cocoa.
Producido y empackado por Tritto Café para mi Café. Produced and packaged by Tritto Café for my Café.	
Notif. Sanitaria health standard	Invima NSA-0008647-2020
Codigo exportador: exporter code:	OIC 3088
Marca: brand:	Mi Café My Coffee
Peso de la muestra: sample weight:	500 Grs


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5. Make sure your company has an attractive profile on ConnectAmericas. Preference will be given to verified profiles.

For more information about our organization and product, consult our links

<https://www.instagram.com/café.micafé/>

<https://cafemicafe.com/>

7. Provide an attractive description of your product, highlighting its qualities, production techniques, differentiators and technical specifications. It also tells the story behind this product and its brand.

Historical review Mi Café.

One of GLA's main brands is "Mi Café", which was born in 1949 when families peasants in the mountains of central Colombia find the best combination to cultivate coffee and fruit trees at an altitude between 1,650 and 1,900 meters above sea level; This helps produce the best specialty coffee beans.

Mi Café invites you to feel the aroma and taste the flavor of the best Colombian coffee grown through the most careful harvesting process that coffee-growing families did; Thanks to their ancestral efforts, Mi Café was born as an excellent, specialized and certified for its characteristics.

Two hours from Bogotá, without leaving Cundinamarca, is located Guayabal de Siquima, the gateway to the province of Magdalena Centro. 80% of its residents are dedicated to coffee production, but there are also other activities that contribute to the economy of the territory such as livestock farming and plantain and banana planting. Our Families are part of the more than 700 coffee producers that drive the economy of the region by selecting the best coffee. For example, Guayabal parchment coffee of Siquima, according to cup tests carried out by tasters from the Federation of Coffee growers, it has unique fruit flavors with incredible aromas, which demonstrates the high quality of the product of our region.



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8. Be very specific about the details of product packaging and packaging.

Our product complies with international packaging standards for coffee. Like the packaging, it is carefully carried out, complying with the standards for preventing contamination of the cargo.



We appreciate the attention given by you.

Sincerely,

JOSE GREGORIO RAMIREZ F  
Legal representative GLA – MI CAFE

commercial area  
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