



Trinidad, Santa Bárbara, Honduras

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ABOUT US

We are a Honduran company founded by Mauricio Fajardo in 2018 dedicated to the processing and distribution of altitude grown coffee with quality standards. Our success is due to tradition and the excellent quality of our coffees.



OUR MISSION.

Work hard and with passion for maintaining and improving the particularity of coffee and respecting the changes in the needs and tastes of our customers to always offer a product that is current.



OUR GOAL

Make Honduran Coffee well known throughout the world and develop a quality product inspired by the Catrachan tradition.





OUR TRADITION

Creating coffee authentically in Honduras with the most advanced technology, and always respecting the people and the environment.



PRODUCT ORIGIN

Quality 100% coffee, farmed, at 1200-1500 m above sea level, in the Santa Barbara Mountains, located in The Opalaca region, runs to the east of Copán and is also part of the HWC origin. It includes much of Santa Barbara, Intibucá, and Lempira.





PRODUCT ORIGIN

We cultivate Arabica coffee (Arabica Coffea), and the varieties are Typica, Bourbon, Caturra, Lempira, Parainema, and Catuai., and is processed by people who care. That's what we do!



OUR PRODUCTS

Coffee beans, ground coffee, organic coffee, coffee with cinnamon, gourmet coffee, coffee with pepper, among others. We select the best varieties of the farms and elaborate the best blends.





Drying Process





Shelling ,Toasting and Packaging
Process



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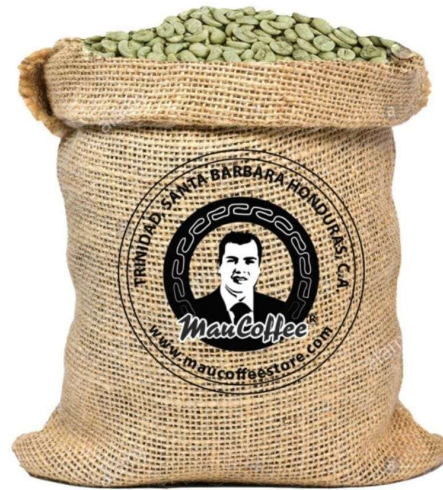
Videos of Process



EXPORT GRAIN



Natural Honey



Washed Green



Natural



Dry Parchment