



**BOSQUES  
VERDES**

**REPORT N°001/2022 – ZEST COFFEE/BOSQUES VERDES-AGV**

*Project report on the implementation of drying modules and fermentation tanks for micro lot coffees*



**FOR: ZEST SPECIALTY COFFEE ROASTERS**  
**BY: ALFREDO GARCIA VELASCO – PRODUCTION AREA MANAGER, BOSQUES VERDES**  
**SUBJECT: IMPLEMENTATION REPORT OF DRYING MODULES AND FERMENTATION FOR SPECIALTY COFFEES**  
**DATE: SAINT IGNATIUS, MAY 04, 2022**

## FOREWORD

It is a pleasure to address you to greet you cordially and at the same time to send you the report on the implementation of drying modules and fermentation tanks for micro lot coffees, according to the project: "Increasing the quality of coffee in the cup through the anaerobic fermentation process, through the financial donation of Zest Coffee for the construction of drying modules and the purchase of fermentation tanks.

ALFREDO GARCÍA VELASCO



Fig.1 Example of covered drying beds constructed

## PROJECT BRIEF

To increase the quality of coffee in the cup through the process of anaerobic fermentation, through the construction of covered drying beds and implementation of fermentation tanks.

FUNDED BY:

**ZEST  
SPECIALTY  
COFFEE  
ROASTERS**

ESTD  
AUST. 2009

EXECUTED BY:



**BOSQUES  
VERDES**



## **I. INTRODUCTION**

Through the execution of this project, one of the objectives was to increase the quality in cup for all stakeholders of the involved, through the application of new technologies and processes including anaerobic fermentation, which will allow the roasters to get a quality coffee with a good score in cup, while also helping producers to have a better price and quality of life. Throughout history coffee has become one of the most consumed beverages worldwide, which is a driving factor in our goal to improve quality.

Coffee is a drink prepared from the processed seeds of the fruit of coffee trees; this is characterized by a pleasant aroma and flavour due to its sensory properties. Its appeal is closely linked to the pleasure of tasting a cup of coffee and the widespread concept of its stimulating and energizing character. The coffee made with these new fermentation processes is recognized by its differentiating features in taste, aroma, smell and physical appearance, which are of high quality.

The most appreciated characteristics related to quality are aroma, acidity, body and taste. Sensory evaluation allows the characterization of a batch of coffee. Cupping is the assessment of the particular attributes of coffee practiced by tasters, seeking to recognize its qualities that are very noticeable with these types of processes.

This report focuses on presenting the results of the implementation of the drying modules and fermentation tanks to increase the quality of coffee through the anaerobic fermentation process.

The installation of 7 modules was developed and according to the needs of the producer and according to the proposal that we made, the wet benefit module will be constituted as follows:

The modules were made up of 6 meters wide by 10 meters long, with 9 trays to dry a capacity of 552kg of dry coffee at 12% moisture, since it is a very important stage in the production chain of specialty coffees. The implementation of these modules will contribute to the improvement of quality to achieve a great cup score & continue exporting specialty coffees to Zest Coffee.

## **II. BACKGROUND**

The associated producers of the Bosques Verdes co-operative have several problems that make it difficult to improve the physical and sensory quality of their coffee crops. Among the most relevant problems we can mention the following.

- ✓ The producers do not have the right wet process and drying modules to produce quality coffees
- ✓ The producers do not have fermentation tanks to carry out the processes
- ✓ The producers do not have equipment to take the PH and temperature measurements for proper washing and fermentation
- ✓ Producers do not perform a good rehabilitation of coffee plantations
- ✓ Lack of prevention and control in pest and disease management
- ✓ Neglect of compliance with organic production standards
- ✓ Most associate producers do not have a fertilization plan



The traditional way of wet and drying coffee in the producers of the cooperative Bosques Verdes, harms the organoleptic quality of the product due to lack of implementation of drying modules and fermentation tanks to perform correct fermentation and adequate drying.

Due to this background, most producers must in reality accept low yields and prices, which is why we seek to promote new processes such as Honey, Natural and Semi-Washed, and are starting to look for alternatives to improve production and quality to improve the prices of product for producers and avoid the possibility of having to accept the low prices offered by intermediary traders.

### III. GENERAL

The Bosques Verdes cooperative has 20 base committees, whose scope of action covers 5 districts of the province of San Ignacio: Chirinos, San José de Lourdes, Huarango, Namballe and San Ignacio itself.

Of the 20 bases that constitute the social part of the Bosques Verdes Cooperative, there are 224 coffee families, of which a total of 11 beneficiary partners have been considered for the execution of this project, being 8 women and 3 men, and the beneficiaries for the construction of covered drying bed modules are 6 men and 1 woman.

The selection of the beneficiaries for the delivery of the fermentation tanks and the construction of the drying modules has been made through a personalized visit to each producer where they have shown their interest in working in anaerobic fermentation and extracting special coffees, in addition to the fact that they also have good varieties such as Caturra, Bourbon, Mundo Novo, Typica, and Pache which are varieties that give good results in the cup.

In addition, it should be noted that these producers have already been trained in the different processes (honey, natural, semi-washed and washed) and they already know how to carry out anaerobic fermentation.

Below are the expenses incurred:

#### EXPENSES INCURRED

Date	Proof	Description	Quantity	Unit price s/	Total s/.
26/11/2021	Electronic invoicing N° F 002 _00000047	Film agricultural solar tent	2 Rolls	2000.00	<b>4,000.00</b>
		Fermentation tanks	40	220.00	<b>8,400.00</b>
02/05/2022	Receipt for fees N° E001-9	Construction of drying modules	<b>7</b>	2000.00	<b>14,000.00</b>
<b>Total</b>					<b>26,400.00</b>



Each of the bases of the organization is detailed below, with its respective producer beneficiaries of the project:

**BENEFICIARY PARTNERS FOR FERMENTATION TANKS**

<b>N°</b>	<b>ID</b>	<b>Name of the basic committee</b>	<b>Base</b>	<b>Total</b>	<b>Unit price s/.</b>	<b>Total</b>
1	27826932	ISIDRA FLORES OCAÑA	Lambayeque	4	s/. 220.00	s/. 880.00
2	47789929	DIANA NOLASCO FLORES	Lambayeque	4	s/. 220.00	s/. 880.00
3	47210716	HUGO NOLASCO COVERS	Lambayeque	4	s/. 220.00	s/. 880.00
4	73948025	EXEQUIEL OJEDA OCAÑA	Eden	3	s/. 220.00	s/. 660.00
5	45229657	LINO MEDINA HEREDIA	Eden	3	s/. 220.00	s/. 660.00
6	45221092	MARITA PEREZ FERNANDEZ	Eden	3	s/. 220.00	s/. 660.00
7	27847321	RUFINA IGNACIA GONZA CARHUAPOMA	Lord of Miracles	4	s/. 220.00	s/. 880.00
8	27822301	VITALINA JULCA CRUZ	Lord of Miracles	3	s/. 220.00	s/. 660.00
9	27846194	HILDA VELASCO POOL	Alfonso Ugarte	4	s/. 220.00	s/. 880.00
10	27841064	DELICITA VASQUEZ CLAVO	Alfonso Ugarte	4	s/. 220.00	s/. 880.00
11	44312452	FEDELINDA NEIRA MEZA	Saint Ignatius	4	s/. 220.00	s/. 880.00
<b>TOTAL</b>				<b>40</b>		<b>s/. 8800.00</b>



With the implementation of the fermentation tanks the producers will carry out a controlled fermentation that will give good results of quality in cup, some producers are already fermented in these tanks giving a fermentation of 90 hours.

#### **BENEFICIARY PARTNERS FOR THE CONSTRUCTION OF DRYING MODULES**

<b>N°</b>	<b>ID</b>	<b>Name of the basic committee</b>	<b>Base</b>	<b>Total</b>	<b>Unit price s/.</b>	<b>Total</b>
1	47144987	OSCAR DAVID SUAREZ VASQUEZ	Alfonso Ugarte	1	S/ 2,500.00	S/ 2,500.00
2	27731108	SECOND RIMARACHIN NAIL	Quiwa Green	1	S/ 2,500.00	S/ 2,500.00
3	80588033	DALILA PEREZ FERNANDEZ	Eden	1	S/ 2,500.00	S/ 2,500.00
4	27830646	ELEUTERIO QUINTOS CORONEL	Eden	1	S/ 2,500.00	S/ 2,500.00
5	27850779	AVEMILES PEREZ SANCHEZ	Eden	1	S/ 2,500.00	S/ 2,500.00
6	27847246	LUIS URBANO CARRION LALANGUI	Las Huaquillas	1	S/ 2,500.00	S/ 2,500.00
7	48215222	WUIDER OBLITAS FERNENDEZ	Huarandoza	1	S/ 2,500.00	S/ 2,500.00
<b>TOTAL</b>				<b>7</b>		<b>S/ 17,500.00</b>

These 7 drying modules were installed, of which the beneficiaries are already drying their modules.

#### **DONATION ZEST COFFEE CHANGED TO PERUVIAN CURRENCY**

<b>DATE</b>	<b>DETAIL OF THE OPERATION</b>	<b>CONCEPT</b>	<b>US DOLLARS</b>	<b>T/C</b>	<b>SOLES S/</b>
28/09/202 1	EXTERNAL TRANSFER	ZEET COFFEE-TIMBOS PROJECT SUPPORT AND TENTS TO PARTNERS	USD 3,880.00	4.127	S/ 16,012.76



### TOTAL BUDGET

Donation	Zest Coffee	Bosques Verdes	Total
Fermentation tanks.	s/.8800.00	0.00	s/.8800.00
Construction of drying modules	S/.7212.00	S/ .10,288.00	S/ 17,500.00
<b>Total</b>	S/.16,012.00	S/ .10,288.00	S/ 26,300.00

**Note:** It should be noted that from the donation of Zest Coffee, **USD 3,880.00** (United States Dollar). Converted into Peruvian currency they make a total in soles of **16,012.76** (sixteen thousand and twelve with 76/100).

- Of which with this amount donated from Zest Coffee the 40 fermentation tanks will be purchased and 3 drying modules will be built.
- For the construction of the 4 modules plus the cooperative Bosques Verdes will put a budget of 10288.00 soles, to support these producers and they will also put the labour and some timber, because these producers have good varieties and have been getting good quality in cup, but for lack of resources they have not been able to implement their dryers.

#### IV. GOALS OF THE PROJECT

- To increase the quality of coffee in a cup, through anaerobic fermentation.
- To teach the different coffee processes: honey, natural, semi washed by anaerobic fermentation to have a good quality coffee.
- To improve the quality of life of producers and have better prices for these specialty coffees.

#### V. OBJECTIVES ACHIEVED

- It was possible to install 7 drying modules of specialty coffees, in different bases installed in each productive unit of 7 members of the Bosques Verdes Cooperative, which will improve the process of post-harvest coffee, thus obtaining better results in the quality in the cup of the product.
- It was possible to increase the area of drying benefits for the members of the cooperative, which will be improving the fermentation processes to achieve our project indicators, improving the quality in cup.
- It was possible to increase the number of fermentation tanks and training on handling and hours of fermentation in the tanks.
- Partners were trained and guided on the management and processes of controlled fermentation



(Washed, Semi-washed, Natural & Honey)).

- Partners were trained in the use of the covered drying bed modules for a correct drying and storage of the coffee.

## **VI. APPLIED METHODOLOGY**

- Coordination has been carried out with the beneficiary partners which undertook to make good use of the drying modules and fermentation tanks.
- Training workshops were held and activities were carried out, managing to install the tanks and modules in the appropriate places.

## **VII. EXECUTION OF THE PROJECT**

The following activities were executed through this project:

### **1. Selection of beneficiary partners.**

The selection of the beneficiary partners was carried out in each of its bases with the partners who have good varieties and who undertook to carry out the anaerobic fermentation processes, in order to get a good quality coffee, but due to scarce economic resources they did not have modules.

Thus, the fermentation modules and tanks were distributed in the different bases of the partners, as a model to continue implementing new technologies and continue to improve the quality of specialty coffees.

The implementation of the fermentation modules and tanks will allow us to guarantee the quality of our partners' coffee.

### **2. Installation of modules.**

The installation of the 7 modules and according to the needs of the producer and according to the proposal made by the drying module, be constituted as follows:

In this module of 6 meters wide by 10 meters long enter 9 trays to dry a capacity of 12 quintals of dry coffee at 12% humidity.

Tray dimension: 5m (L) x 1.5m (W), Total 7.5m<sup>2</sup>

Then in this module enter 9 trays of 7.5 m<sup>2</sup> making a total of 67.5 m<sup>2</sup> to dry the capacity of 12 quintals.

The process of implementing modules was oriented to teach the producer that with the implementation of this drying area it will be possible to reduce production costs and in addition, to improve the organoleptic quality of his coffee, to provide to export grade specialty coffees.





### **3. Importance of implementing fermentation modules and tanks.**

The importance of implementing these modules and tanks for specialty coffees is that it would have benefits for the partners that have such infrastructure, which will allow them to:

- Improve the drying and storage treatment of coffee
- Apply new fermentation processes for specialty coffees
- Save time during the coffee fermentation process
- Improve the organoleptic quality of coffee
- That your product is stockpiled at a better price
- Through the fermentation tanks it will allow a controlled fermentation of temperature and optimal PH
- Reduction of contamination of plots by honey waters
- Care for the environment because taking out honey and natural coffees will no longer be using water

## **VIII. TRAINING FOR PRODUCERS**

The following producer training activities were executed during this project:

### **1. Coffee Processes**

There are currently methods in which coffee can be processed after harvesting or harvesting.

These processes depend on environmental issues: (Climate, percentage of precipitation, water availability, etc.) and also the characteristics we look for in cup since the way of processing it has a great influence on the final flavor.

These are the 3 most common processes: Wash, natural and Honey (or honey).

This process directly influences the quality of the coffee in the cup.

### **2. Pulper Calibration**

In addition, the cooperative has carried out a calibration of the pulpers in the different members of the bases and all the beneficiaries. Ill-fitting and uncalibrated pulpers produce bitten, cut and crushed beans that in the end are sold as discarded coffees, which are a loss for the farmer. Nowadays to obtain specialty coffees it is necessary to pulp with traditional pulpers, and those of one or more discs. The special coffee today is understood to be that cherry tree that will be pulped in a clean state, without sticks without stones, or rotting leaves, without soil, or collected from the ground, or with foreign objects, the safety of the product is sought.

### **3. Fermentation**

Training has been conducted on the process by which the coffee bean is allowed to ferment for several hours to ensure that the mucilage surrounding the bean is released. This is achieved thanks to the



action of fermentation bacteria and yeasts. That is why fermentation requires a lot of precision in time so as not to let other microorganisms grow that would spoil the coffee bean.

A good fermenter has to consider the following:

Ferment the appropriate hours according to the altitude of m.s.n.m, between 35 to 90 hours depending on whether already under the ph to 3.5 – 3.8.

Fermentation also depends on the climatic state. If when introducing and removing a wood, vertically, at different points of the coffee dough, the hole is formed, it is an indication that the fermentation has been completed.

A bad fermentation spoils the taste of coffee in a cup: spicy taste, sour, acidic, like onion or dirty flavours like earth. This coffee would be discarded or simply should not be sold or consumed.

## **IX. ONGOING DEVELOPMENT & MENTORING**

Through the development of this project, the improvement of the potential in the production and quality of coffee with our partners is the objective. It will include constant training in the harvesting which will benefit coffee quality; permanent monitoring of activities, as well as personalized visits to each producer, with the aim of improving the quality of the coffee they are supplying our cooperative and at the same time ensuring better living conditions for their families.

Finally, it will be developed with the purpose of supporting producers in the different bases, with the goal of supporting the implementation of fermentation modules and tanks to achieve results with good cup scores, and in this way continue to offer good quality coffee to our customers.

- Each beneficiary producer will be monitored to teach them the conditioning and proper use of fermentation tanks and drying modules.
- Training will continue in post-harvest management (selective harvesting); And in the different processes such as Honey coffee, Natural, Semi-washed and washed through an anaerobic fermentation.
- It will be taught to use the instruments: Brix meter to evaluate the sweetness of the coffee bean, thermometer to evaluate the temperature of the fermentation tanks and the pH meter (pH) to see the optimal moment of when it will be ready to take it out of the fermentation tanks and in the course of the days of fermentation fence measuring the PH until it drops to an average of 3.5 to 3.8 which will be ready to take out of the fermentation tanks or wash it. The fermentation time will be an average of 75-90 hours depending on the PH readings.
- In the same way, a follow-up will be carried out so that they make a correct drying and storage and arrive with the same quality to the cooperative and send it to Zest Coffee.



## **X. LIMITATIONS**

- The main limitation was the delay in the construction of the modules due to pandemic and changes in the premises of the cooperative.
- The distances of the rainy areas and seasons made it somewhat difficult to efficiently carry out part of the programmed activities, such as the preparation of embankments for the beneficiaries.

## **XI. STRENGTHS**

- The implementations of the modules will be ideal for drying coffee, in conditions free of odours and contaminants, excessive rainfall or failing that, accelerating the drying process, improving the quality of the product, until obtaining a humidity of 11%, allowing its conservation of quality, until the moment of shipping it to destination.
- With the anaerobic fermentation in the tanks it will be washed after 4 to 5 days depending on the temperature and pH.
- Thanks to the support of Zest Coffee, it will give a lot of benefit to the beneficiary partner producers, through the implementation of fermentation modules and tanks which will improve the productivity, physical and sensory quality of coffee and will allow us to continue offering them a better quality coffee year after year.
- The commitment and enthusiasm of the producers willing to carry out these processes in anaerobic fermentation and take out good quality coffees in a cup to continue selling to Zest Coffee.
- The increase of producers who have fermentation tanks to carry out an anaerobic fermentation and get more specialty coffees.
- The most important thing about these processes and anaerobic fermentation is that contamination of the environment is being avoided because the use of water is reduced and, in the Honey, and Natural processes water is no longer used.

## **XII. CONCLUSIONS & RECOMMENDATIONS**

- The implementation of 7 modules of wet benefit of specialty coffees was achieved, which the members will be delivering a better quality product to the cooperative.
- It was possible to increase the number of partners that have wet profit infrastructure, this indicator means that we reduce costs which will increase the organoleptic quality in such a way that the volume of sale of specialty coffees will increase.
- As a technical team we are committed to monitoring and training all producers in anaerobic fermentation to extract specialty coffees.
- Zest Coffee is recommended to buy these anaerobic fermentation coffees from us and continue working with you.



### **XIII. EVIDENCE TO BE PRESENTED**

- Invoices for the purchase of the tanks and the tent for the construction of the modules.
- Photographic panel of the construction of the modules.
- Photographic panel of the delivery and conditioning of the fermentation tanks.
- Photographic panel of the trainings in the fermentation processes.

**THE PARTNERS ARE VERY GRATEFUL INFINITELY TO ZEST COFFEE FOR THE SUPPORT THEY HAVE BEEN PROVIDING AND HOPE THAT THEY CONTINUE TO SUPPORT US AND BUY OUR COFFEE, BECAUSE THEY ARE VERY COMMITTED TO CARRYING OUT ALL THESE PROCESSES AND GETTING A GOOD QUALITY COFFEE TO SELL TO YOU.  
A VERY SPECIAL GREETING TO THE ENTIRE ZEST COFFEE TEAM GOD BLESS YOU AND WE ARE WAITING FOR YOU AGAIN IN PERU FOR THE BOSQUES VERDES COOPERATIVE.**



**BOSQUES  
VERDES**

**Electronic invoice for the purchase of fermentation tanks and solar tents for the construction of the drying modules.**



INSERGE WHS E.I.R.L.

VENTAS AL POR MAYOR DE MAQUINARIA  
JR. LIMATAMBO NRO. 332 TARAPOTO

Teléfono: 942047142/ 962200007  
whuamans@insergewhs.pe /  
admin@insergewhs.pe

R.U.C.:20450362434

**Factura Electrónica**

**F002\_00000047**

<b>Señor(es):</b> COOPERATIVA AGRARIA BOSQUES VERDES		<b>Giro:</b> VENTAS	
<b>Dirección:</b> JR. BOLOGNESI NRO. 132		<b>RUC.:</b> 20607800830	
<b>Distrito:</b> SAN IGNACIO	<b>Ciudad:</b> Cajamarca	<b>Fecha:</b> 26/11/2021	
<b>Condiciones:</b> 01.CONTADO		<b>Vencimiento:</b> 26/11/2021	
<b>Documento de Ref.:</b>	<b>Razón de Ref.:</b>	<b>Folio de Ref.:</b> 000-	<b>Fecha de Ref.:</b>

CODIGO	CANT.	DETALLE	P.UNITARIO	DSCTO	TOTAL
002 007	2 40	Film Agrícola Plástico Ancho 6m Largo Corte de 50m Micraje 250 Tanques de Fermentación (PVC) tapa Rosca	S/2,000.00 S/200.00	0.00 0.00	S/4,000.00 S/8,800.00

**SON: DOCE MIL OCHOCIENTOS CON 00/100 SOLES**



Autorizado mediante resolución de  
Superintendencia Anexo IV - RS  
155/2017 /SUNAT  
Representación impresa de Factura Electrónica.

<b>DSCTO.:</b>	S/0.00
<b>NETO:</b>	S/0.00
<b>18 % I.G.V.:</b>	
<b>INAFACTO:</b>	S/12,800.00
<b>TOTAL:</b>	S/12,800.00

**Comentario:**



**BOSQUES  
VERDES**

**Receipt for fees for the construction of drying modules for specialty coffees.**

**CUNIA NEYRA EDILBERTO**

NRO. SN CAS. ALFONSO UGARTE CAJAMARCA - SAN IGNACIO - SAN IGNACIO

TELÉFONO: -

**R.U.C. 10456228602**  
**RECIBO POR HONORARIOS ELECTRONICO**  
**Nro: E001- 9**

**Recibí de:** COOPERATIVA AGRARIA BOSQUES VERDES

**Identificado con** RUC **número** 20607800830

**Forma de Pago:** AL CONTADO

**Domiciliado en** JR. BOLOGNESI NRO. 132 SEC. SAN IGNACIO CAJAMARCA - SAN IGNACIO - SAN IGNACIO

**La suma de:** CATORCE MIL Y 00/100 SOLES

**Por concepto de** CONSTRUCCIÓN DE 07 MÓDULOS DE SECADO DE CAFÉS ESPECIALES - PROYECTO ZEST COFFEE

**Observación** -

**Inciso A** DEL ARTÍCULO 33 DE LA LEY DEL IMPUESTO A LA RENTA

**Fecha de emisión** 02 de Mayo del 2022

**Total por honorarios:** 14,000.00

**Retención (8 %) IR:** (0.00)

**Total Neto Recibido:** 14,000.00 SOLES





**Photographic panel of the construction of drying modules.**

**PARTNER : SEGUNDO RIMARACHIN CLAVO**

**BASE : GREEN QIHUA**

**DISTRICT: HUARANGO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**PARTNER : DALILA PEREZ FERNANDEZ**

**BASE : EL EDEN**

**DISTRICT: HUARANGO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**







**BOSQUES  
VERDES**

**PARTNER : OSCAR DAVID SUAREZ VASQUEZ**

**BASE : ALFONSO UGARTE**

**DISTRICT: SAN IGNACIO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**BOSQUES  
VERDES**

**PARTNER : ELEUTERIO QUINTOS CORONEL**

**BASE : EL EDEN**

**DISTRICT: HUARANGO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**BOSQUES  
VERDES**

**PARTNER : AVEMILES PEREZ SANCHES**

**BASE : EL EDEN**

**DISTRICT: HUARANGO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**PARTNER : WUILDER O BLITAS FERNANDEZ**

**BASE : HUARANDOZA**

**DISTRICT: HUARANGO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**BOSQUES  
VERDES**

**PARTNER : LUIS URBANO CARRION LALANGUI**

**BASE : JUAN ALBACETE**

**DISTRICT: SAN IGNACIO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**BOSQUES  
VERDES**

**PARTNER : RUFINA IGNACIA GONZA CARHUAPOMA**

**BASE : SEÑOR DE LOS MILAGROS**

**DISTRICT: SAN IGNACIO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**BOSQUES  
VERDES**

**PARTNER : LILIANA GARCIA VELASCO**

**BASE : ALFONSO UGARTE**

**DISTRICT: SAN IGNACIO**

**CONSTRUCTION OF DRYING MODULE-ZEST COFFEE**





**Photographic panel of the installation of the fermentation tanks.**

**SOCIO** : HILDA VELASCO ALBERCA

**BASE** : ALFONSO UGARTE

**DISTRITO:** SAN IGNACIO

**INSTALLATION OF FERMENTATION TANKS – ZEST COFFEE**







**BOSQUES  
VERDES**

**PARTNER : HUGO NOLASCO FLORES**

**BASE : LAMBAYEQUE**

**DISTRICT: CHIRINOS**

**INSTALLATION OF FERMENTATION TANKS – ZEST COFFEE**





**PARTNER : DELICITA VASQUES CLAVO**

**BASE : ALFONSO UGARTE**

**DISTRICT: SAN IGNACIO**

**INSTALLATION OF FERMENTATION TANKS – ZEST COFFEE**





**PARTNER : ISIDRA FLORES OCAÑA**

**BASE : LAMBAYEQUE**

**DISTRICT : CHIRINOS**

**INSTALLATION OF FERMENTATION TANKS – ZEST COFFEE**





**PARTNER : VITALINA JULCA CRUZ**

**BASE : LORD OF MIRACLES**

**DISTRICT: SAN IGNACIO**

**INSTALLATION OF FERMENTATION TANKS – ZEST COFFEE**





**PARTNER : RUFINA GONZA CARHUAPOMA**

**BASE : LORD OF MIRACLES**

**DISTRICT: SAN IGNACIO**

**INSTALLATION OF FERMENTATION TANKS – ZEST COFFEE**





**Photographic panel of training in anaerobic fermentation.**

**TALLER TRAINING-BASE: EL EDÉN- HUARANGO**





**TRAINING WORKSHOP- ANAEROBIC FERMENTATION BASE: SEÑOR DE LOS MILAGROS-SAN IGNACIO**





**TRAINING WORKSHOP- ANAEROBIC FERMENTATION-BASE: ALFONSO UGARTE- SAN IGNACIO.**







**TRAINING WORKSHOP HANDLING OF DRYING MODULES-BASE: ALFONSO UGARTE-**





**Arrangement of pulpers so as not to damage the coffee bean and take out special coffee.**

**Base: El Eden**



