PARTNER PROFILE



Cooperativa Agraria Cacaotera ACOPAGRO Ltd



Organic cocoa from Peru

Origins

United Nations Development Programme UDNP started in 1992 to promote cocoa in Peru to replace coca and stop the violence in coca trading. In 1997 the cooperative ACOPAGRO was founded to improve the quality of the cocao and provide technical assistance to the farmers.

Pronatec accompanied ACOPAGRO from the beginning and is proud to have helped to form what is today possibly the biggest and most successful cooperative in Peru. Thanks to ACOPAGRO the San Martin region is now one of the most important cocoa producers in Peru and coca plantation have nearly been eridicated.

Products

- Cocoa beans
- Cocoa butter, cocoa mass and cocoa powder
- Chocolate & coatings
- Chocolate bars



Certificates

BioSuisse, NOP (USA), FLO Fairtrade, Rainforest Alliance/UTZ













Farming

The farms are located in the central Amazonian region of Peru. The area is characterised by diversified agroforestal lots with fruit and timber trees.

Thanks to dedicated technical services, ACOPAGRO members produce higher yields than the average of the organic farms in Peru. They predominantly plant the high yielding cocoa variety CCN51 and manage to achieve an excellent quality thanks to a well-managed post-harvest process. The warm and humid climate with abundant rainfall are perfect growing conditions.



Our commitment

Pronatec and ACOPAGRO have been partners since the beginning, when Peruvian cocoa was widely unknown to the market. Thanks to the partnership ACOPAGRO has managed to become a well established and independant cooperative.

Together with Pronatec ACOPAGRO has engaged in various projects:

- Quality assurance
- · Microfinance to members
- · Single origin marketing, Product placement
- · Access to 3rd party financing

Factsheet

Region	Juanjui, Dept. San Martin
Members	approx. 1'549 (284 females / 1265 males) 30 collection centers
Founded	1997
Farm size	on average and range 2 ha - 0.3-10 ha
Production	around 700 - 1000 kg/ha
Variaties	Trinitario, CCN51, Criollo
Climate	Tropical humid, average 1400 mm rainfall
Main crop	April - July
Fly crop	October to December
Quality	Humidity 7.5%, 90 beans/100 grams max. 6% slaty, max 20% violets max. 6% defects (mouldy, insect damaged, etc)
Taste profile	Medium to high acidity, medium cocoa flavour, medium bitterness, some fruity flavours.

The members of the ACOPAGRO cooperative collectively decide how to use the Fairtrade premium. In recent years the premium has been invested in the following community projects:

- Quality and yield improvement
- Technical assistance and educational training
- Post harves infrastructure
- Internal control and organic certification
- Social responsability projects



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