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# Tiki Tonga go to the Origin The Honduras Trip



# Honduras – The Country

Honduras, in Southern-Central America, is a beautiful country, covered in dense forests and mountainous peaks.

It is a nation of coffee growers with 15 of the country's 18 regions producing the plant. Out of the 8 million population, 1 million people work within the coffee industry.

The high altitudes and warm climate are perfect for coffee growing and Honduras is renowned for the quality of the coffee that is produced there. Coffee is one of the largest exports of the country, alongside textiles.

During the trip, we visited a number of coffee producers to better understand the coffee growing process and to meet the people responsible for the quality product that we value so highly.



# Coffee Planet Corporation



During our first day, we visited Coffee Planet Corporation (CPC), for a presentation on some of the amazing work they do.

CPC is a coffee growers co-operative which aims to develop coffee growing in the region in a way that is socially, environmentally and economically sustainable.

On the land that CPC grows coffee, they also grow lemongrass, peaches, breed honeybees and fish in the reservoirs. By expanding their production, CPC is able to protect its producers against shocks in the coffee market through the ability to market and sell other produce that grows among the coffee plants. Not only does this add to the diversity of the produce, it also improves the environmental diversity of the area, allowing the production of the coffee to carry less of an environmental impact.

To combat rust (a parasitic fungus) CPC grow different variants of coffee on the farm, that are rust resistant. These are then provided to the farmers, to ensure that they are able to grow healthy crops that are consistent in quality.

As part of the co-operative, members are able to obtain pre-financing through the co-operative's relationship with the banks to allow them to be able to maintain the farms and buy new crops.





# The Plantation



Over the period of 2 days, we visited 3 different plantations, within the Coffee Planet Corporation. During our time at the plantations we saw how coffee was grown, fertilised, pulped and dried.

Coffee berries are harvested by hand, when ripe and are taken to be processed. Each coffeeberry contains two coffee beans, which must be separated from their fruit before the next stage of their journey.

The coffee beans are then 'washed', which involves removing the pulp and the skin of the fruit before drying the exposed beans in the sunshine.

This process has an important impact and final taste and quality of the coffee.

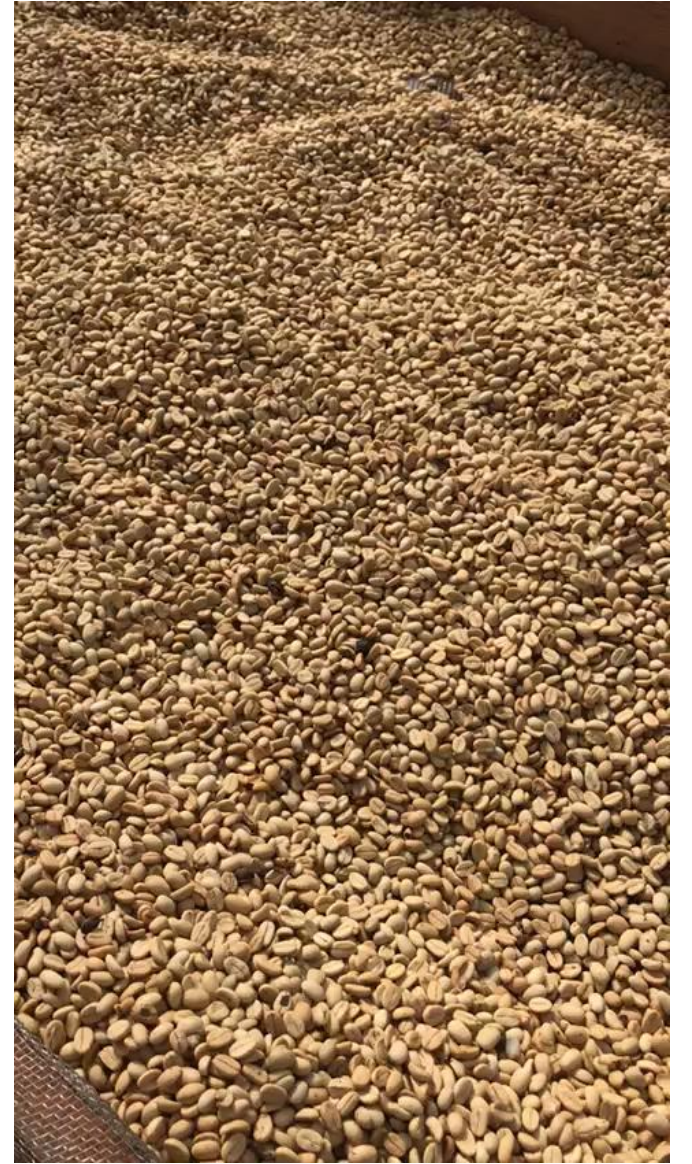
Once processed, the beans are ready to be shipped across the globe. At this stage, the beans smell earthy and are green in colour, ready to be roasted at their destination points.













# Cupping

We were lucky enough to be able to cup various different blends of the Honduran coffee, from both last year's and this year's crops.



The flavours tasted were extremely clean and fresh, with real strong flavours of tomato and marzipan.





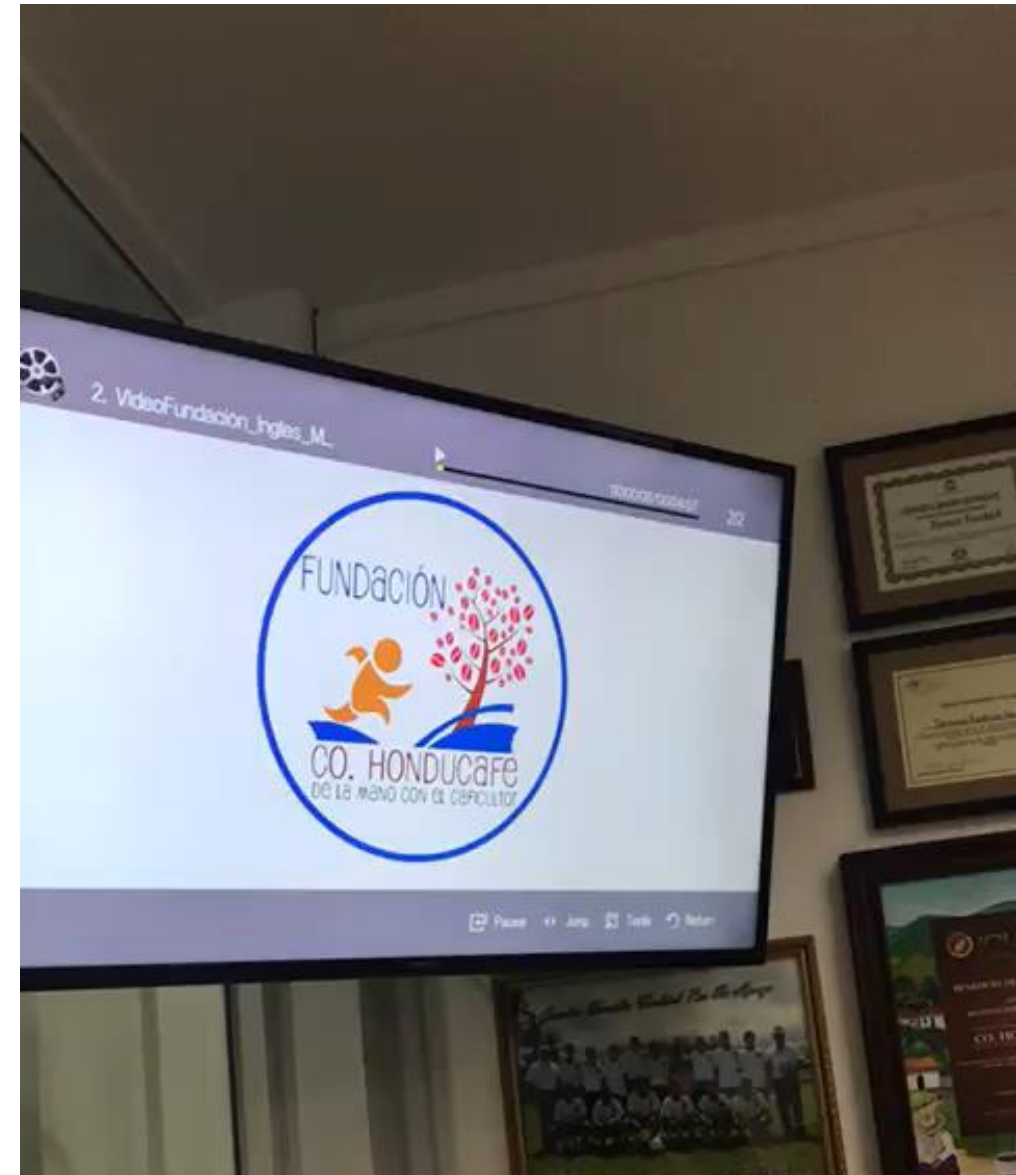
# Hondu Café

Hondu Café is the worlds largest, privately owned exporter of coffee. It is a family owned business, aiming to support and educate workers, by ensuring they get the best prices for their beans so that they are able to continue trading.



The company is built on the principles of facilitating a coffee growing environment, whereby small and medium sized growers can grow their coffee under the best conditions.

To achieve this aim, Hondu Café uses its vast coffee processing facilities to bring small coffee farmers to the global market. The company then re-invests in developing its producers through a foundation that offers training and education aimed at developing the quality of the coffee grown and therefore demanding a higher price on the global market.





# IH CAFÉ

IH CAFE is a coffee institution aiming to promote socio-economic profitability of the Honduran grower, using amazing technologies friendly to the environment and of course, providing their customers with excellent quality coffee.

IH CAFÉ is an extremely important institution, generating around one million jobs each year for the people of Honduras.

IH CAFÉ is always looking for new innovative ways to improve, they have training centres, with a range of accommodation, along with experimental farms for research and educational purposes.





# El Puerto De La Carnes



An extremely interesting day was had when we visited the De La Carnes Port. We were able to see and experience, first hand, how our coffee is transported across the Atlantic.

Honduras produces over 8 million bags of coffee annually with the produce being shipped all over the world.





# Highlights

And yes!! We were working!!













