

La
Parla
WORKCAFÉ

Coffee exporters

HUILA SALADO BLANCO COFFEE



Huila Department



MUNICIPALITY

Salado Blanco



1550 to 1900 masl



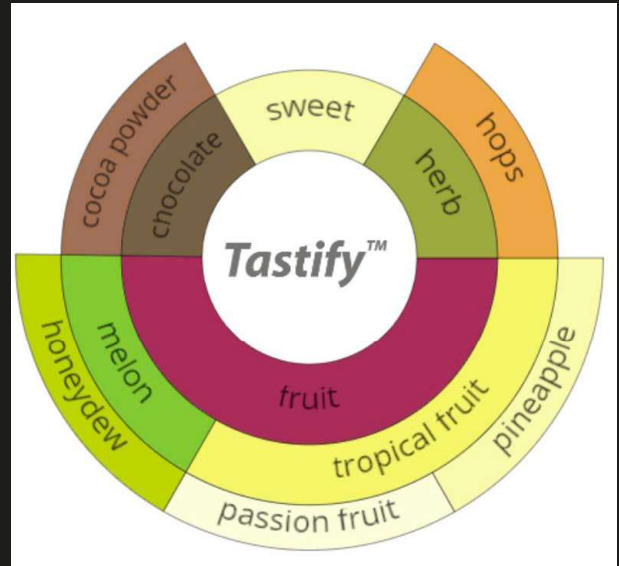


HUILA SALADO BLANCO COFFEE

Caturra - Colombia

Process:

The harvest takes between 15 and 18 days and is done manually by the family and the neighbourhood. The coffee is preserved in cherry and undergoes a first fermentation of 18 to 24 hours. Afterwards, the coffee is pulped for a second fermentation of 36 to 48 hours. It is washed once and dried in the sun for 15 to 20 days.





20 coffee producers
(10 women and 10 men)

Main Crop:
Nov-Jan

Mid Crop:
May-Jul

Farm Size:
Between 1 - 5Ha



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