

Export Offer

Roasted Coffee Beans and Ground Coffee for Export



Cafe tostado Molido

Variedad	Castillo
Origen	Eje Cafetero
Altura	1.300 - 1.800 m.s.n.m
Tueste	Medio - Alto
Notas de cata	Frutal, Cítrico

Cantidad (500 g)

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Our Company



Caferrer

Orgullo colombiano cosechado en el eje cafetero

Caferrer S.A.S., Tax ID No. 902026117-8, is located in Armenia, in the department of Quindío, Colombia. We commercialize 100% Colombian coffee of the Castillo variety, available as roasted whole beans and ground coffee. Each lot is carefully selected to deliver a superior experience in every cup.

We standardize our production processes to ensure consistency, traceability, and sensory excellence. Our coffee is fully washed and cultivated under a privileged microclimate that provides unique characteristics in aroma, acidity, and body. Through the implementation of Good Agricultural Practices (GAP), we guarantee a sustainable, responsible, and high-quality product.

At **Caferrer**, we comply with the highest quality and environmental standards, enabling us to offer specialty coffee with export potential, ideal for international markets that value authenticity, origin, and excellence.



Our Product

At **Caferrer**, we believe that great coffee begins at its origin. That is why we work with 100% natural beans, carefully selected and subjected to a controlled roasting process that enhances their sensory qualities, achieving a perfect balance between aroma, flavor, and body.

Our coffee reflects our commitment to responsible production and environmental respect, integrating sustainable practices that ensure quality and traceability at every stage of the process.

We offer flavor profiles that adapt to different preferences, ranging from smooth and elegant preparations to more intense and pronounced options, allowing each consumer to find their ideal cup.

Enjoying it means transforming any moment of the day into an authentic experience, perfect for accompanying work, relaxation, or inspiration.

Benefits

By choosing Caferrer, you will obtain:

- Direct communication with the coffee grower, ensuring a transparent and close relationship with the origin of the coffee.
- Traceability of the process, from farm to cup, ensuring control, quality, and genuine knowledge of the product you consume.

General contribution of coffee

Coffee is a beverage recognized for its natural content of bioactive compounds, including caffeine and antioxidants, which can be part of a balanced diet when consumed in moderation.

Contains small amounts of B-complex vitamins, which contribute to normal metabolic functions in the body.

It provides natural antioxidants, compounds that help protect cells against oxidative stress.

Caffeine contributes to increased alertness and improved concentration.



Characteristics

Premium roasted coffee beans and ground coffee

Origin: Colombian Coffee Region

Variety: Castillo

Altitude: 1,300 – 1,800 meters above sea level

Process: Washed and naturally sun-dried

Cup profile: Balanced

Tasting notes: Fruity – Citrusy

Roast level: Medium – Dark

Presentation: Whole bean and ground, 500 g

Brewing instructions



For every 100 ml of water, add one tablespoon of coffee (7 g). Use your preferred brewing method. Enjoy and share.

Precautions.

Keep in a cool place. Once opened, store in a cool, dark place (may be refrigerated) and preferably consume within a short period of time.



Packaging Unit

Box of 24 units of 500 g each

Net weight per box:

12 kg

Gross weight per box:

12.5 kg

Box dimensions:

Height: 30 cm

Length: 42 cm

Width: 30 cm

Packaging material:

- Primary packaging:

Triple-layer 4Pro bag suitable for food contact, with degassing valve.

- Secondary packaging:

Rigid cardboard box.

Corrugated cardboard box.





Terms of negotiation

➡ Product tariff classification

09.01.21.10.00 Coffee in any proportion, roasted, not decaffeinated: whole beans.

09.01.21.20.00 Coffee in any proportion, roasted, not decaffeinated: ground.

➡ Mode of sea transport

EXW/FCA/FOB
BARRANQUILLA- CARTAGENA -
BUENAVENTURA-SANTA MARTA
(Sea transport)

PRODUCT / REFERENCE	PRICE: EXW UNIT: KG CURRENCY: USD	PRICE: FCA UNIT: KG CURRENCY: USD	PRICE: FOB CARTAGENA BARRANQUILLA BUENAVENTURA CURRENCY: USD
ROASTED COFFEE BEANS AND GROUND PER KG	0.0	0.0	0.0

• Capacity per 40' container

1,400 – 1,500 boxes
Estimated net weight:
22.0 tons
Estimated gross weight:
26.0 tons





- **Capacity per 20' container**

900 boxes

Estimated net weight:

16.0 tons

Estimated gross weight:

20.0 tons



- **Monthly sea shipment capacity:**

1 to 2 containers per month

- ➔ **Air transport mode**

EXW / FCA
BARRANQUILLA - CARTAGENA - RÍO NEGRO,
ANTIOQUIA - CALI - BOGOTÁ
(Air transport)

PRODUCT / REFERENCE	PRICE: EXW UNIT: KG CURRENCY: USD	PRICE: FCA UNIT: KG CURRENCY: USD
ROASTED COFFEE BEANS AND GROUND PER KG	0.0	0.0

- **Monthly air shipment capacity:**

1 to 2 tons per month





➔ Payment method

Direct transfer (50% in advance) / Letter of Credit (BL), or as negotiated with the client.

➔ Supporting documents

- Origin Criteria
- Certificate of Origin
- VUCE Registration (Single Window for Foreign Trade)
- Electronic Signature
- INVIMA Certificate
- Contracts and Legal Documents

1. These documents are required if the product demands it.
2. This offer is valid until further updates.
3. Orders must be placed at least 7 days in advance.

!Contact!

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📍 Armenia - Quindío