About Us

Our mission is simple - bring to the world the highest quality coffee beans grown at the most optimum altitude and climate in the mountains of Nepal. Our coffee is organically grown, an outcome of sustainable farming processes and laser focus on local empowerment as the coffee is grown by the largest farmer coffee cooperative in Nepal.

**REBUILDING AFTER THE EARTHQUAKE**

The deadly earthquakes of April 25, 2015 and May 12, 2015 devastated Nepal by killing more than 8500 people and by forcing millions out of home. Many members of our coffee growing community were also affected. As such, we believe that now more than ever is the time to help rebuild the community by furthering employment opportunities and by providing means of sustainable livelihood for members in our value chain for now and for years to come.

**HIMCAFE BREW LLC.**

HimCafe Brew LLC. is the official partner of Highland Organic Coffee Company which is the strategic outcome of Nepal Coffee Producers Association (NCPA) and is owned by both coffee entrepreneurs as well as farmers' group/co-operatives. Its unique partnership model is designed wherein Highland is joining hands with the coffee cooperatives that have a vision of producing coffee from 30 to 400 tons using efficient commercial farming practice, in turn, building necessary infrastructure at every levels to improve productivity to stay above the competition in the marketplace. Highland has been in operation since 1983 (formerly Nepal Coffee Company) and has been successfully exporting quality coffee to the international market.

**OUR SUPPLY CHAIN**

The company and its' processing unit is located in Swayambhu, Thulo Bharyang, Kathmandu. The network is spread out all over Nepal. Additional branches are being established in other major locations (Syangja, Palpa, Lalitpur, Gulmi, Kaski, Gorkha, Lamjung, Tanahun, Itahari etc). Once processing and packaging is completed, the packages are shipped directly to the US for distribution.

**OUR COFFEE PLANTATION AND OPERATION**

Our Arabica coffee is planted in the shady foothills of Nepal, giving better quality beans while requiring less external inputs as compared to the un-shaded cultivation. Fodder and fruit trees are used as shade trees as they can get additional benefits from these crops. Inter-pollinating among these crops also keeps the soil healthy, helps preserve biodiversity while reducing risk of crop failure.

Irrigation, mulching, weeding, pruning, manuring and pest management are applied in coffee cultivation. Mulching and manuring is done by locally available plant materials and by-products from livestock, free of chemical fertilizers and assuring high quality organic product as an outcome.  

**HIMCAFE BREW - THE HIMALAYAN SPECIALTY COFFEE**

The combination of location, ranging from 800m to 1600m, dry and cold climate, unique soil property and varied biodiversity of the youngest mountain on the Earth, enriches our coffee with distinct aroma and refreshing Himalayan fragrance throughout the stages of reddening of maturing sublime hues till the conclusion of harvesting. As a product of farmers' owned cooperative, the focus is on total quality management, resulting in a coffee that is full of aroma and the distinct Himalayan fragrance. We continue to produce one of the best tasting coffees in Nepal because, prior to roasting, all of our beans are graded at the highest quality using the latest technologies.   
  
To fill your needs, we provide the following roast types:

* A DARK ROAST (DR), roasted at 230 C (446 F) is for the Coffee lover who wants that full-bodied cup of Coffee.
* A MEDIUM ROAST (MR), roasted at 220 C (435 F) is for the Coffee lover who wants that superior-bodied cup of Coffee.
* A LIGHT ROAST (LR), roasted at 210 C (410 F) is for the Coffee lover who wants that optimum-bodied cup of Coffee.