



DRWakefield

EST. 1970

Peru

# EL OSO

The El Oso Porject contributes towards conserving forests, protecting wildlife, and fostering sustainability in the heart of coffee country.



Peru

## EL OSO



<i>Exporter</i>	Cooperativa Agraria Frontera San Ignacio
<i>Location</i>	Cajamarca
<i>Altitude</i>	1350 - 1890 masl
<i>Varietals</i>	Typica, Caturra, Mundo Novo, Bourbon, Catimor, Imperial, Pache, Catuai
<i>Processes</i>	Washed
<i>Harvest</i>	May - September
<i>Certifications</i>	Fairtrade, Organic

The El Oso Project was set up to help conserve forests near coffee-growing areas in the Santuario Nacional Tabaconas Namballe nature sanctuary in San Ignacio. The farms are located in the buffer zones of a protected natural area, where spectacled bears and other native animals face huge pressures and are in danger of extinction. Working with an organic methodology and certifications are a strategic point because through these standards, a culture of protection of wildlife and species in danger of extinction is encouraged and created.

This balance with nature has involved the provision of forestry species for replanting areas that require it, and with trees specific to that area. Coffee seedlings suitable for the forest environment are also provided. Solar tents have been provided to provide better drying facilities, and 200 litre drums for fermentation.

Rooves have been provided to enable farmers to build composting warehouses, reducing the need for fertiliser to be bought. This also reduces waste through the discarded cherry as is broken down and turned in to the self-same fertilizer. These benefits allow for improvements in quality but with least impact on the environment.

In order to maintain that balance the cooperative run regular workshops, involving a mix of audiovisual presentations and group work, as well as Q&A sessions. This is then reported on yearly. You can read these reports on our Projects page.

The cooperative have their own dry milling facilities, in which spare capacity is leased out to other producer groups. Owning their own facility returns value to the cooperative and allows important control over the quality that comes out.

