

In 1992 the area was visited by Eric Beek, a Dutch agricultural engineer, who "discovered" the coffee, and brought it to Europe. Illimani was born.

Illimani coffee grows on the steep flanks in the Andes mountain range and is handpicked from April till September by the growers, the Aymara and Quechua people.



After a night of fermentation the beans are manually washed to remove telltale "stickiness" of a freshly separated bean. This might need up to five separate washes before the water is clear. The washed beans are then sundried. Once dry, the beans are peeled, selected and packed for transport to Europe and brought to the market as Illimani coffee.



The harvest of the coffee exists of handpicking the berries and selecting the good ones.

Then the berry itself is separated from the seed, the actual coffee bean in a mill called 'despulpadora'.



The flesh, separated from the actual bean is locally used as tea.

Illimani aims to develop a long-term relationship with the coffee growing cooperatives. This is done through implementing ethical standards on pricing structures and community aid. The price to be paid for the coffee is negotiated rather than imposed, and Illimani always pays a substantially higher price than the world market price dictates.

In general, two strands of coffee bean are used to commercially produce coffee. These beans are known as "Arabica" and "Robusta". Arabica is the more expensive, but far superior bean, while Robusta, although easier to grow is vastly inferior in taste and quality. Illimani is made from 100 %



pure highland Arabica beans only. Illimani sells the coffee in different roasting and grind. Andes is the mild

roasting and used mainly for filter coffee.

The Inca coffee is a darker roast finely ground coffee, ideal for after dinner espresso or cappuccino.



Illimani also supplies the catering branch with ground coffee as well as beans; both packed in convenient 1-kilo packs.



Illimani coffee is certified organic (SKAL 001925) and complies with all relevant EU rules and regulations.

In the Netherlands Illimani is sold in most of the organic stores. Illimani is also exports to other EU countries.

For more information about on Illimani coffee and related products please email us to: info@illimani.info

Illimani's website is currently in Dutch, but will be in the near future available in English, Spanish, German and French.

Visit www.illimani.info

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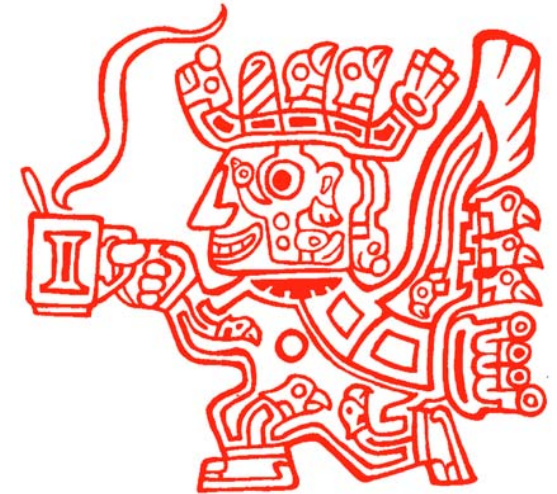
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ILLIMANI

Shade grown coffee from Bolivia



Illimani imports coffee from the Bolivian highlands. East of La Paz, at altitudes of 1250 meters and higher, the illimani area stretches through the heights of the Bolivian Andes. The principle inhabitants of the area are the Aymara and Quechua peoples, native Indians whose main source of income is derived from farming.