



We know that coffee farming is a tough business. Our mission is to make coffee more viable for small farmers. In addition to our fair trade sourcing, we support project work, channeling additional money into farming communities to support their ideas for meaningful and lasting change.

In 2017, Equal Exchange provided funding for the Asprocafe co-op to support income diversification with a rotating loan fund for women and youth. The results have been fantastic! This funding has provided training and low interest microloans of around \$100 USD to 82 women and youth. Check out some of these projects:

- 63 loans were for income diversification including farm animals – pigs, chickens, and cattle, or other agricultural projects,
- 2 were invested in wastewater management and production of gas through a biodigester,
- 6 were made to entrepreneurs investing in their own businesses. These include: hairdresser, communications, production of arepas, meal prep, and a grocery store.



One woman, Flor Maria Bueno, is using the loan to jumpstart her salon business. With help from the microcredit program, she was able to invest in the accessories and tools needed to set up her business right in her home. "I am very happy. I have clientele, I provide social service to the community, I earn income, help my family and practice my profession from my home."

As an agricultural crop, coffee is dependent on a variety of factors, and farmers are looking for ways to diversify their income, to reduce their dependence on coffee as the sole income-generating activity and to better protect themselves from the volatility of the market and the insecurity of climate change. Securing the resources to diversify can be challenging. This loan program not only offers these resources within the community, but chooses to put them in the hands of women and youth.

PHOTO, Top Right: Women leaders from Asprocafe, Root Capital and Equal Exchange gather to build skills in financial literacy and organizational strengthening.

ORGANIC SOLSTICE
roasted two ways:

LIGHT ROAST
Sweet & Fruity
fig, tamarind, molasses

DARK ROAST
Balanced & Sweet
medjool date, fig, cocoa

FARMER GROUP
ASPROCAFE Ingruma

ORIGIN
Caldas, Colombia

VARIETAL
Variedad Colombia,
Typica, Bourbon

ELEVATION
1350-1800 MASL

