



Clearpath Coffee – Producers - Colombia

El Puente

Producer	Clearpath Coffee
Project	El Puente
Altitude	1500 - 1800 m
Region	Palestina, Pitalito, San Adolfo
Harvest	April - June & September - December

About El Puente

Our partners at Clearpath Coffee are working hard to make changes for the better. In 2018, they established El Puente, a social impact project that aims to work on three main problems that small holder farmers and producers in Colombia face when processing specialty grade coffee: a lack of post harvesting infrastructure, lack of financial resources, and the risk in experimenting with new processing methods that are demanded by the specialty industry.

El Puente looks to solve these problems for 240 families of coffee producers by taking on the risks of selling processed coffees to the right clients. They purchase the whole, harvested cherries from producers at a dry coffee price and process the cherries at the El Puente mill, where they have the infrastructure available to process up to 500 bags of 70kg coffee sacks every month. Most of the coffees go through the natural and honey processing methods, as washed methods use significantly more water to successfully process the coffee.

Clearpath Coffee have teamed up with the right people who help them be successful in this project and allow them to focus on helping producers thrive in a way that is socially and environmentally sustainable. They have allied with Yunus Social Business Colombia to help with the investment portfolio, Trilladora Aromas del Sur for use of their dry mill, and expert producers and community leaders to help with the processing and quality stages, including Claudia Samboni, Rodrigo Sanchez, Ayda Samboni and Felix Samboni, all of whom dedicate time and energy to helping El Puente thrive. Project Origin are excited to do our part too and share the extraordinary community work of Clearpath Coffee and El Puente.

El Puente

Varietal: Caturra / Castillo / Colombia

Process: Natural



Processing Details

- o Cherries are harvested when ripe at 20-24 Brix with a pH between 5.6-5.9
- o Producers deliver and sell cherries to the mill at a premium post-processed price
- o Cherries are left in the harvesting bags to ferment for 36 hours
- o Cherries are then floated to remove impurities and level the temperature
- o Cherries are laid out to dry under sun for the first 6 days before being moved under canopies for shade drying for 24 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pod until ready for export

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