

JAVIER RUBIO, a coffee grower from TOLIMA Colombia. He joined our purchasing point in 2021

Name: JAVIER RUVIO CRUZ

Country : Colombia

Hamlet: Puerto Limón

Municipality: Planadas

Elevation (M.T.S): 1760

Farm size : 9 hectares

Planted with Coffee: 6 hectares

The 2022 main harvest is starting end of MAY. Excessive off-season rain patterns continue to affect the production cycles. The “passes” will be less concentrated (good for drying as there is less pressure for space, bad for business as the cost of pickers increases enormously).

Unless we have a program that allows Javier to earn some money this situation will increase his need/pressure to sell as soon as possible.

PROCESS

Selectivity Don Javier's coffee quality has been fairly consistent over time.

He is methodic. Insisting and focusing on picking mainly ripe cherries.

Because his farm has 50% of Varietal Caturra, harvesting becomes these lots is his priority if rains are heavy when the coffee reaches maturity. If it rains it falls to the floor, so the tendency is to accelerate the harvest time if the time is rainy.

Castillo does not have this problem and Colombia is more resistant in this regard.

He pulps on the same day of harvest.

The fermentation is done in good-sized concrete tanks that are covered with ceramic tiles.

We note that the wet beneficio and other facilities on his farm are tidy, clean and in good order.

Fermentation in two stages. First, in cherry for 24 hours and then in the tank for about 36 hours.

Immediately after fermentation is complete, he stops it washing the coffee at least 3 times.

He uses a washing channel (Caño de Correteo) that separates floaters and light beans at this early stage in the process. VERY good practice.

Drying space is always in high demand, so by separating low-quality beans, he maximizes the efficiency of his drying facility.

After the washing process is completed (coffee beans are water-saturated) Don Javier ensures that coffee dries out (Oreado) for about 3 hours.

This is very important as high moisture and temperature create fungal and bacteria problems.

DRYING

Slow. Between 20 days. In covered raised platforms “marquesinas”

During the first days, Don Javier reports that constantly rakes and moves the coffee “every 2 hours”.

This practice is very important because the moisture at the beginning is high.

After two or three days (when moisture is below 20%), raking coffee is less frequent.

Depending on the solar intensity raking takes place every 3 or 4 hours

Once the parchment is dry, he bulks the dry parchment for about 8 days. This practice homogenizes the beans making his lots very stable. A good practice

in April 2022, we visited Don Javier's farm. We asked him:

tell us what are the opportunities you seek from a buyer?

That they continue to support us in purchasing our coffee. That they offer us fair prices because growing coffee is now more difficult: the cost of inputs is going up and because of climate changes our productivity is lower.

Why coffee?

I grew up growing coffee and with it, I have been able to take forward my family.

For about 10 years, coffee has been less productive (less income), but we have endured learning how to handle the difficulties because, coffee is what gives us sustenance.