

CAFÉ Tijuca DESDE 2021

EN

BRAZILIAN COFFEE

COMPANY

Café Tijuca was born in 2001, at the centennial Sítio Tijuca, in Cachoeiro de Itapemirim (ES), continuing the legacy of Edno Fardin and Diva Borges Fardin, marked by love for the land and coffee tradition.

In 2021, Luiz Cláudio Borges Fardin and Renata Alexandre Simonaci took over production, initiating a new phase focused on sustainability, innovation, and excellence. In 2023, they achieved organic certification, consolidating their commitment to responsible production. Today, Café Tijuca operates in the specialty coffee market, producing 100% organic Conilon, uniting family tradition, quality, and respect for the environment, from the farm to the cup.

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PRODUCTS

NCM 0901.11.10

Café Tijuca is a 100% organic Conilon specialty coffee, produced at Sítio Tijuca, in Cachoeiro de Itapemirim, Espírito Santo. With family production that preserves centuries-old traditions, cultivation is carried out with dedication and care at all stages, from the management of the coffee groves to the meticulous selection of the fruits. Harvesting and processing are done by hand, with drying on suspended patios, helping to preserve the natural characteristics and quality of the beans. Management uses biological inputs and sustainable practices, in accordance with the strict criteria of organic certification.

The commitment to sustainability is also reflected in the preservation of natural resources and biodiversity. The property was evaluated by Certificafé/Incaper, achieving a score of 96.79, corresponding to Level 5 – Excellent, with a maximum score of 100 points on the environmental axis. Among the initiatives developed is beekeeping, contributing to environmental conservation and ecosystem balance. With traceable production, socio-environmental responsibility, and respect for the environment, Café Tijuca combines tradition, knowledge, and innovation to offer a differentiated product, strengthens the identity of Conilon from Espírito Santo, and expand its presence in national and international markets.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:

Annual production is 80 bags of 60 kg, from organic cultivation. The monthly average, calculated by dividing the annual volume by 12 months, is approximately 6.7 bags, without representing a guarantee of monthly availability or supply.





CAFÉ TIJUCA
City: Cachoeiro de Itapemirim
State: Espírito Santo
Brazil

CERTIFICATIONS

CERTIFICADO ORGÂNICO IBD www.ibd.com.br

BRAZILIAN PRODUCT

Realization: agrobr — O sabor de ir *mais longe*

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