



KAMA
RIJA 
== COFFEE ==

Brewing better business together

About Kamarija

A story of our humble beginnings



Bibiana and Alejandro longed to return to their roots. Alejandro had spent many years traversing the globe, living in 9 countries across 4 continents, visiting 32 countries, yet never indulging in coffee. Thus, he embarked on a personal quest to understand Colombia's cherished emblem – coffee.

Meanwhile, Bibiana, a native of Jardín, dreamt of returning to her quaint, heritage-rich hometown. Fate intertwined their paths, and together, they birthed Kamarija, a venture that embodies the region's natural, cultural, and gastronomic heritage.

KAMARIJA stands for "Casa Amarilla Rio Claro Jardín"

“Yellow House Rio Claro Jardín”

It's not only the address
of our serene countryside
farm but also a symbol of
trust and authenticity.



From Bean to Brew:

The Regeneration Process of Specialty Coffee

Working with 600+ coffee growers



Our Specialty Coffee Production

We take pride in being a specialty coffee producer. Our beans are carefully selected and roasted to perfection, resulting in a unique and delicious cup of coffee.

We work directly with our farmers to ensure that they are paid fairly for their hard work and dedication. We believe in sharing the value of our success with those who make it possible.

The Regeneration Process

We are committed to sustainability and environmental responsibility. That's why we have implemented a regeneration process that helps to restore the land and improve the quality of our coffee.

Through this process, we use natural methods to enrich the soil and promote biodiversity. This not only benefits our coffee production but also supports the local ecosystem.



KAMARIJA COFFEE SCHOOL



Sharing Value with Our Farmers

We believe that our success as a company should be shared with those who help us achieve it. That's why we offer fair prices and support to our farmers, helping them to improve their livelihoods and communities.

We also provide training and resources to help our farmers improve their coffee production and quality. By investing in their success, we create a sustainable and mutually beneficial partnership.

Delivering Quality to Our Users

We are passionate about delivering the best possible coffee experience to our users. That's why we focus on quality and consistency in every cup.

From the careful selection of our beans to the precise roasting process, we strive to create a delicious and memorable coffee experience that our users will love and appreciate.

The Importance of Specialty Coffee

Specialty coffee represents the highest quality and most unique flavor profiles in the coffee world. It requires dedication, skill, and expertise to produce, and is valued by coffee lovers around the globe.

As a specialty coffee producer, we are proud to be part of this community. We believe that our commitment to quality and sustainability sets us apart, and we are excited to share our passion for coffee with others.

Our Vision for the Future

As we continue to grow and expand our business, we remain committed to our values of sustainability, quality, and fairness. We believe that these principles are essential to our success and the success of our farmers and users.

Our vision is to create a thriving and sustainable coffee industry that benefits everyone involved. We are excited to be part of this journey, and we look forward to sharing our progress with you.

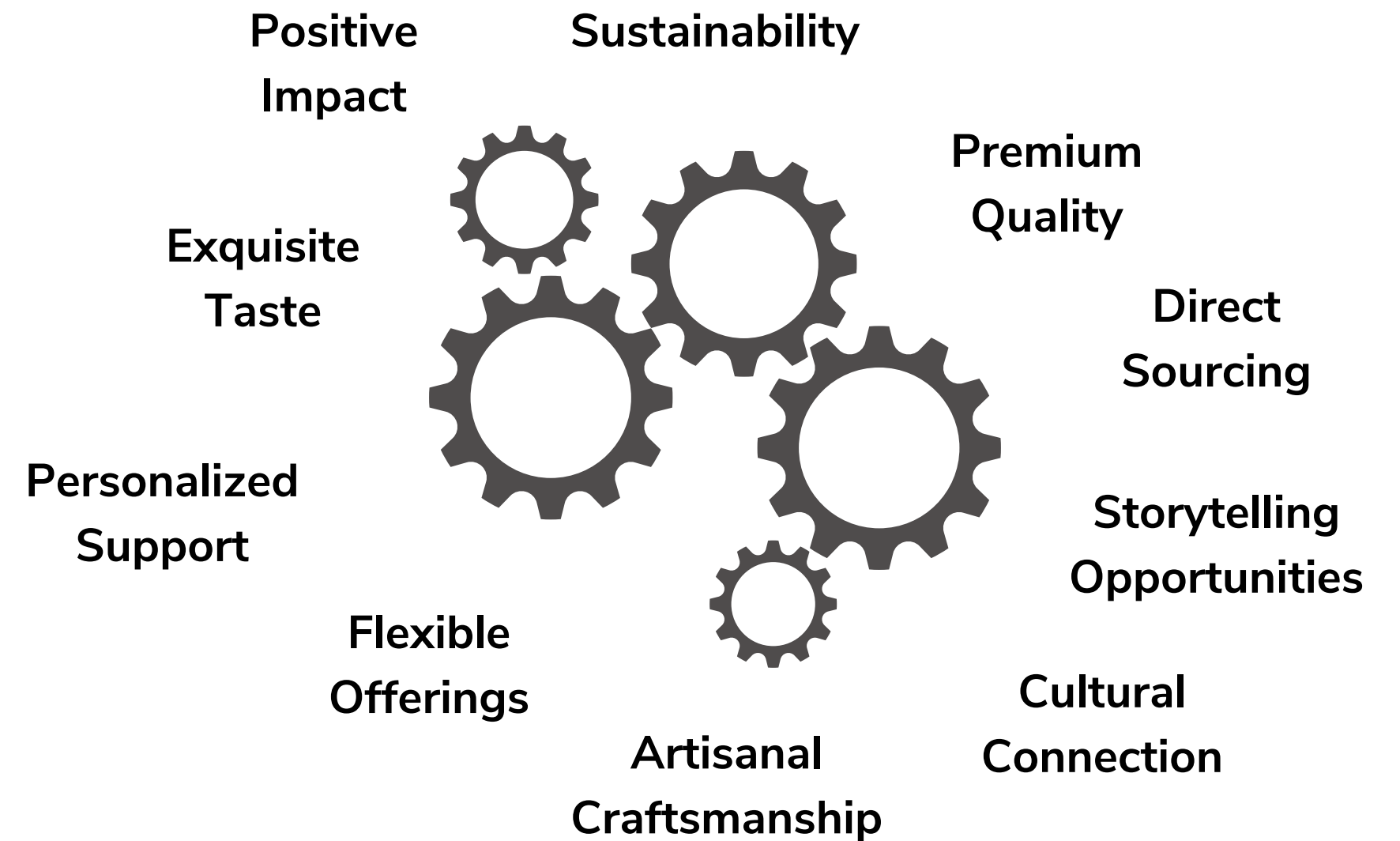


WHY

Kamarija Coffee

Choose Kamarija Coffee for an unparalleled coffee experience that resonates with your values, enriches your offerings, and captivates your customers.

We build traceability



Kamarija Coffee Fair-Trade Program



We proudly promote fair trade premium to our farmers for every kilo of coffee beans produced. This commitment reflects our dedication to fostering equitable partnerships, empowering local communities, and ensuring that our farmers receive their fair share for their hard work and dedication.

By supporting fair trade practices, we contribute to sustainable livelihoods and social development, while also delivering exceptional quality coffee to our valued customers.



Premium Tradición

We pay tribute to the arduous work and dedication of Colombia's 540,000 coffee growers. We take pride in offering a specialty coffee that faithfully represents their efforts.

This lot is crafted from the finest beans grown in Colombia. Every sip you take is a celebration of the Colombian coffee industry.

Process: Washed

Variety: Colombia

Roast: Medium

Altitude: 1,700 m.a.s.l.

Tasting Notes: Caramel, Chocolate, Sugarcane

Harvest: Nov - Dec - Jan - Feb

Availability: 500,000 kilos

Selection Standard: Screen 8-35

Available Formats:
250gr, 340gr, 500gr, 2,500gr
Available as Whole Bean or Ground





Limited Edition



A coffee that ignites the senses. Inhale its fragrance and feel your mind weave colors from its spectrum of flavors. It is a symphony of perception, a sensory journey that paints flavors in the air. This coffee is not just a brew—it is an exploration of taste and aroma, a harmonious experience that reveals a world of flavor in every sip.

Process: Semi Washed
Double Fermentation

Variety: Colombia

Roast: Medium

Altitude: 1,700 m.a.s.l.

Tasting Notes: Caramel, Chocolate, Sugarcane, Nuts, Orange Peel

Harvest: Nov - Dec - Jan - Feb

Availability: 400 kilos

Selection Standard: Screen 8-35

Available Formats:

250gr, 340gr, 500gr, 2,500gr

Available as Whole Bean or Ground

Gesha

A tribute to the elegance you will enjoy in every cup. Savor the delicate notes of this variety and pay homage to our rich coffee tradition. It is the result of continuous dedication and a profound passion for cultivating and harvesting Geisha beans, one of the most esteemed varieties in the coffee trade today. Enjoy a unique experience and discover coffee at its finest expression.

Process: Carbonic Maceration
Double Fermentation

Variety: Gesha

Roast: Medium

Altitude: 1,700 m.a.s.l.

Tasting Notes: Jasmine, Lemongrass, Chocolate, Nuts

Harvest: Nov - Dec - Jan - Feb

Availability: 3,000 kilos

Selection Standard: Screen 8-35

Available Formats:
250gr, 340gr, 500gr, 2,500gr
Available as Whole Bean or Ground



Infused

Our Infused coffee is a visual journey to the mountains of its origin. Its spectrum of colors represents the varied notes of our coffee, transporting you to a world of unique sensory experiences. From subtle nuances to intense flavors, every cup is an expedition through the secrets of the mountains—a tribute to the diversity of coffee.

Process: Semi Washed
Double Fermentation

Variety: Colombia

Roast: Medium

Altitude: 1,700 m.a.s.l.

Tasting Notes: Coconut, Lemon, Chocolate, Nuts

Harvest: Nov - Dec - Jan - Feb

Availability: 850 kilos

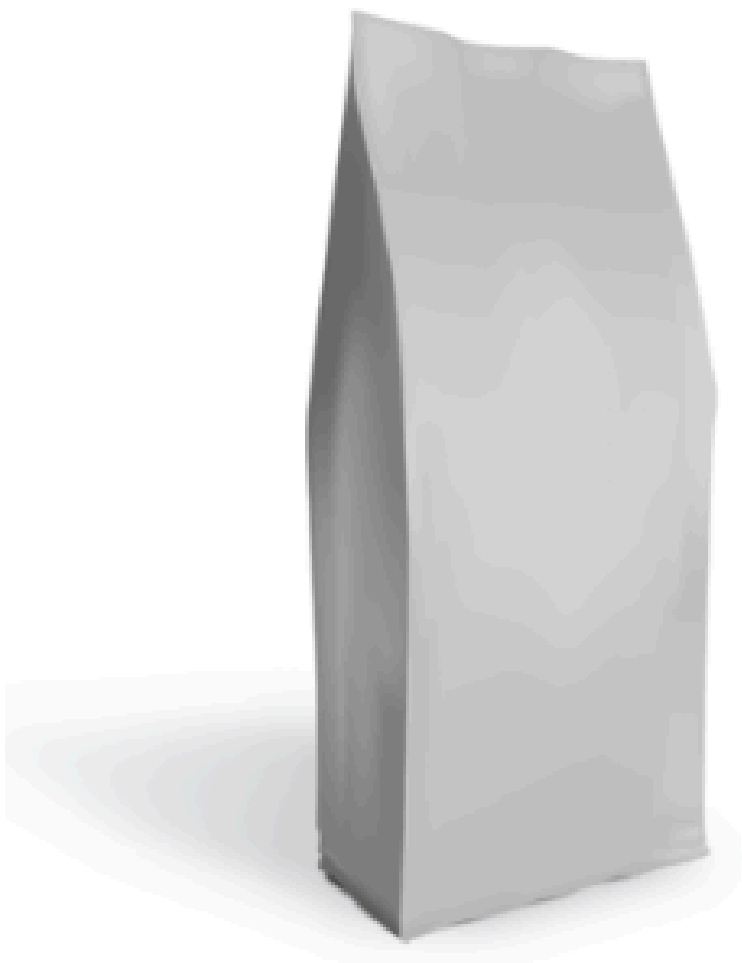
Selection Standard: Screen 8-35

Available Formats:
250gr, 340gr, 500gr, 2,500gr
Available as Whole Bean or Ground



OEM Roasted Coffee Service

MOQ	Bag + Peel Stick + Valve
2.000	Bag size 250g U\$ 0,98
2.000	Bag Size 340g U\$ 1,16
2000	Bag Size 500g U\$1.21



Material: Reciplus 2.0, white pigmented, 100 microns mono-material, 100% recyclable, The finish can be glossy or matte, It can be printed on all 4 sides, up to 10 colors

Production time is **45 days** after artwork approval and purchase order submission.

At **Kamarija Coffee**, we're ready to fuel **your** business.

Contact us and uncover the authentic essence of
origin **coffee**



(+57)350-248-4808

Movil



grupoacevedoramirez@gmail.com

Correo



www.kamarija.co

Website