



Background

The name of Monte Bonito evokes the aroma and freshness of the mountains where many generations of small farmers have made the coffee plantation the center of a culture of honesty and of love for the land, with roots that go back to the time when coffee was first brought to the island of Santo Domingo almost three hundred years ago. A land of courageous men and women. A refuge of the heroes of the democratic struggles of the Dominican people.

The initiative to create the Monte Bonito brand of coffee, launched in April 2011, is based on that coffee tradition, while introducing innovations targeted at the international market and the environmental sustainability of coffee production in all its aspects.

The certification brand is the result of a consensus with the producers to develop a plan for the strengthening and promotion of their coffee. Its implementation includes the recuperation of coffee plantations through the renewal of farms and diversification of shade.

The next step was the strengthening of the coffee-growers' associations with the accompaniment of the Sur Futuro Foundation. The purpose of this strengthening was to create an organization with clear goals and objectives necessary to improve their productivity, comply with the brand's list of conditions, and add value to the product, by establishing a promotional strategy that would guarantee the producers' economic sustainability under the certification brand of Monte Bonito Coffee.

The Dominican Coffee Council (CODOCAFE), the decentralized public entity governing the national coffee-production policy, and the Sur Futuro Foundation, representing the producers, signed an agreement for the establishing and official registering of the producers and their farms. In addition, it was agreed to build the post-harvest management infrastructure required by the brand. In March of 2014 the Monte Bonito Coffee certification brand was registered with the Internal Market Standardization Office (OAMI) of the European Union.

The Monte Bonito Coffee certification brand with its strategy of national and international promotion opened up an opportunity for producers to improve their standard of living, achieving an environmentally sustainable production and offer on the market the most authentic of coffee-producing traditions of the Dominican Republic.

We support the enhancement of Dominican coffee abroad



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Brand made available to the producers by



European Union

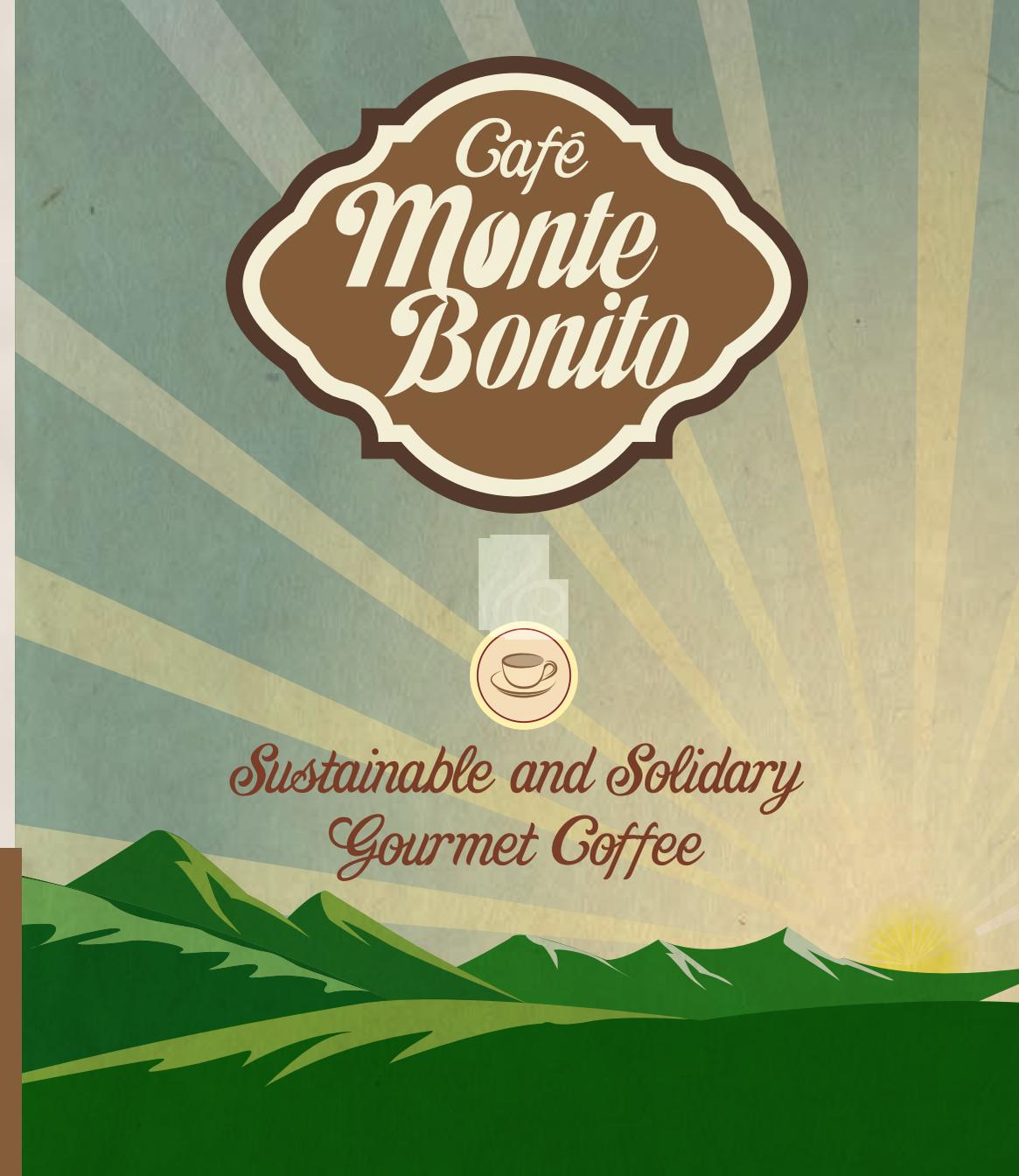
Produced in the Dominican Republic in the coffee-producing areas of the mountains of the provinces of Azua and San Juan.

Certification brand regulated by CODOCAFE, an agency accredited under ISO/IEC 17065:2012 standards, on general requirements for entities that operate product certification systems; ISO/IEC 17020: 1982, on general criteria for the functioning of agencies that perform inspections; and ISO/IEC 170254:2005 on general requirements for competency of test and calibration laboratories.

Coffee obtained from *típica*, *caturra*, *catimores* and *sarchimores* varieties, gathered, processed, prepared, poured, and packed for export in strict compliance with the provisions of the Regulation on Use and Administration of the Monte Bonito Coffee certification brand.



*Sustainable and Solidary
Gourmet Coffee*



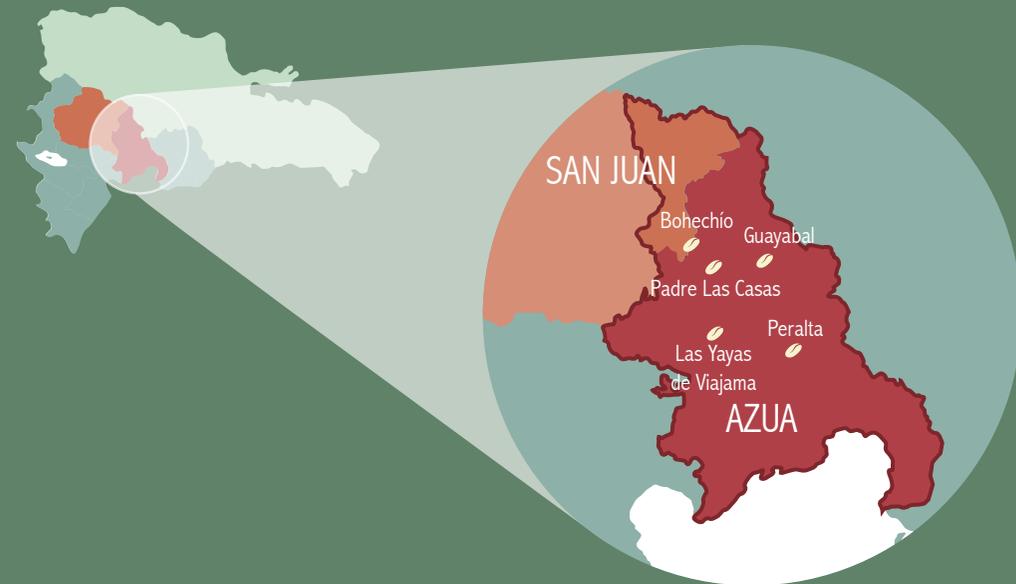
Description

Monte Bonito is the first certified brand of coffee in the Dominican Republic. It was developed by the Sur Futuro Foundation with the accompaniment of the Dominican Coffee Council (CODOCAFE). The principal objective of this initiative is to improve the standard of living of coffee-growers from the Southern region where coffee is produced through a quality product appropriate for export to the international market.

Production Zones

Monte Bonito Coffee comes from the localities of Las Yayas de Viajama, Padre Las Casas, Guayabal, and Peralta in the Province of Azua, as well as from the township of Bohechío in the Province of San Juan.

Monte Bonito is produced exclusively in coffee plantations under shade. It is obtained and transformed through artisanal and mechanical processes proper to the historical tradition of production in the region, and in accordance with the Regulation for Use and Administration of the Monte Bonito Coffee certification brand. This way it preserves the excellent physical, chemical, and sensorial characteristics of the coffee.



Certification Brand

The certification brand is granted to products that comply with the quality requirements established, and it is not necessary to belong to any group or regional entity. For that reason it can be used by those producers who certify their farms and product in compliance with the quality and environmental requirements established in the Regulation for Use of Brand.

Sustainable and Solidary

The area of production of Monte Bonito Coffee is a coffee-growing landscape that extends over a wide and diverse area. Requirements for Monte Bonito certification brand guarantee not only better quality and price, but also environmental benefits as a result of the sustainable use of natural resources for the production of a marketable product with benefits for biodiversity, the maintaining of environmental services of the ecosystems, the fixing of greenhouse gases, and improvement in the standards of living of rural communities.

The producers of Monte Bonito Coffee are subject to norms of sustainable production that have local and global environmental benefits, including:

- ☛ Monte Bonito Coffee is produced in coffee plantations under systems of natural shade with native and endemic shade trees. This system creates an appropriate habitat for native and migratory biodiversity that inhabits or takes refuge in the different species of trees present in the coffee fields. In addition, these trees serve to capture and fix CO₂, the gas causing global warming and climate change.
- ☛ Pest control is achieved with appropriate practices of Integrated Pest Management (MIP). That way they reduce contamination of water and soil with chemical products, and avoid risks to the health of the producers. Bee-keeping also benefits from the avoidance of use of pesticides harmful to pollinating bees.
- ☛ The units and equipment used for the benefit of the coffee under this differentiated quality seal have appropriate structures and devices for the handling of by-products and residue, reducing contamination of soil and water courses. The increase in benefits for producers will bring an increase in the quality of their personal lives and that of their families.
- ☛ Monte Bonito Coffee is a brand with a social conscience, produced on small coffee farms by producers and their families, living in conditions of poverty, who seek through the brand to improve their standard of living.

Varieties and Characteristics

The varieties of coffee characterized for production of Monte Bonito Coffee include the *típica*, *caturra*, *catimores* and *sarchimores* varieties. The shape of the coffee bean is mostly oblong and uniform, and is distinguished by a grayish-green tone.

Monte Bonito Production

Monte Bonito Coffee is produced and transformed through moist processes in strict compliance with processing requirements. Removal of the pulp is done on the same day that the harvest is gathered, and the degumming is done through fermentation or mechanically. It is washed with clear water no less than twice. Drying may be mechanical or solar until it reaches a moisture level of between 10 and 11.5 per cent.

Roasting and grinding are performed exclusively using green coffee from the harvest in hand. Roasting is done using processes that permit the control of temperature and time of exposure of the grain, so that it not exceed 70 degrees Celsius.