

# Huehuetenango FTO – COMAL cooperative FECCEG

Every year, we try to add more qualities with organic certification to our portfolio. One of the new coffees this year is the Huehuetenango Fairtrade and organic certified coffee. It was produced by the COMAL producer association in San Pedro Necta in the Huehuetenango department of Guatemala. COMAL is part of FECCEG, an umbrella cooperative that groups 5 smaller cooperatives and 8 producer associations in Guatemala. FECCEG stands for Federación Comercializadora de Café Especial de Guatemala. All their producer member farms are double certified, Organic and Fairtrade. In total, FECCEG extends its services to 880 farming families.

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## COMAL cooperative

The COMAL cooperative, short for Comercializadora Maya Alternativa, operates in various communities around the municipality of San Pedro Necta. Spread over 7 areas, COMAL services 88 producers. The farms lie at different altitudes, starting at 1400 meters above sea level and going up to 1900 m.a.s.l. The area has a sandy loam soil.

Each producer processes and dries its own coffee on a small patio. They all have their own small depulper, fermentation tank and washing system. COMAL organizes the collection of the dried parchment from its members and delivers it at the FECCEG dry mill in Quetzaltenango. Here, the quality team analysis the coffee quality of each lot. Depending on the quality, it will be kept separate as a microlot or blended with other coffees from the same producer organization and quality group.

## FECCEG

FECCEG was created in 2006 in response to the coffee crisis at the start of the century. The aim of the organization is to develop programs with more impact on the coffee producing communities, to get better access to the international coffee market and to consolidate export logistics. The organization supports its member organizations and producers on different levels:

- **Technical support:** their team of agronomists helps the producers improve productivity while reducing the environmental impact. They teach Good Agricultural Practices and give technical support on postharvest practices. They help the producers to prepare the next coffee season in between harvests.
- **Crop diversification programs:** FECCEG promotes crop diversification among its members. This way, producers become more self-sufficient. They also diversify their income and are less dependent on the ever-changing coffee market price. Beekeeping or goats are two of the options.
- **Integrated farming:** producers learn how to cultivate coffee and other crops in an Integrated Farming system. Integrated farming (IF) is an international agriculture standard. It is a whole organic farming system that focuses on sustainable production and farming improvement. To achieve this, FECCEG has developed programs for organic pest control and fertilizer

production. One of these projects relies on worms to convert coffee pulp and manure into fertilizer.

- **Certification:** all FECCEG member farms are Organic and Fairtrade certified. The double certification protects the producers from falling international coffee prices. The standard Organic premium on top of a fixed minimum price is \$0.3/lb, the Fairtrade premium is \$0.2/lb.

The organization has the structure in place to sell its members' coffees as certified full container lots or as microlots of exceptional quality. In 2016, one of their member farms even produced a coffee that ranked 8th in Cup of Excellence!

By working with a second-level cooperative, a lot more people actually benefit from the proceeds of selling coffee. By buying through FECCEG, we support all their development programs and help them create better living conditions for all 880 members. They can develop programs with a lot more direct impact than the smaller organizations individually.

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## Country



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## Quality

Washed SHB EP - FTO cert.

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## Farm/Washing station

Huehuetenango

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## Variety

Bourbon / Catuai / Caturra

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## Crop

2017

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## Comments

CPGT-3116: Mild acidity, sweet, clean, florals notes, stone fruit, milk chocolate | Score: 85

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## Producer group

COMAL

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## Members

88

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## Altitude

1400-1900m

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**Soil**

Sandy loam

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**Drying**

Sun

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**Share**  
with coffee enthusiasts

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