



Q-Organic offers organic coffee, cacao and other related products of highest quality to everyone who appreciates the organic quality and cares for the environment. We only roast and sell shade-grown coffee and cacao. The fruit from the trees are harvested once they are perfectly ripe. The fruit is then made into juice or jam on the factory of the co-operative society.

We make sure that the growers and manufactures get the technical support and guidance on organic standards they need to prevent destruction of forests and degradation of farmland. This is done to increase their income and quality of life. As a result, the growers' enthusiasm for the work as well as their will to improve the quality of the product increases day by day.

Q-Coffee, 100% Specialty Highland Arabica, is selected through blind tasting in order to find a coffee which exceeds international coffee standards and possesses an exceptional profile. Our coffees are freshly roasted in Odense, Denmark. This gives us the opportunity to roast the coffees in ways that highlight the characteristics and flavours of each type of bean. Q-Coffee is the product of a close working relationship between all the participants in the chain of coffee production: Growers, Q-Grader specialists, baristas and consumers.



Blåbærvej 40, 5260
Odense S - Denmark
Tel. 21456560
www.q-kafe.dk

HIGH QUALITY - HIGHLAND COFFEE - ORGANIC - FAIRTRADE



TUNKI KAFFE

Voted best coffee in The Rainforest Alliance Cupping for Quality Evaluation



In the southern part of Peru, at an altitude between 1300 – 1800 metres above sea level, 180 growers and their families work hard to produce the high scoring Tunki coffee. This coffee does not only contain notes of chocolate, floral aroma with its nice subacidity, but it also ensures a fine, refined and full cup of coffee, which is a unusual quality for coffee from this region.

Much like their Inca ancestors, the Quechuas and Aymaras grow their crops on small terraces with a canopy of assorted types of shade trees to produce shade-grown coffee in perfect harmony with nature. The fields lie north of Lake Titicaca, near the entrance to Tambopata National Park. This national park is known for its unique biodiversity, and is home to the “Cock of the Rock”, or “Tunki”, the bird which this extraordinary organic coffee is named after.



Tunki Coffee

With hints of chocolate and a floral aroma with a lovely sourness, this coffee ensures a fine, refined and full cup of coffee, which is a somewhat unusual attribute for coffee from this region.

Geography	1300 to 1800 metres above sea level North of Lake Titicaca, near the entrance to Tambopata National Park
Area	Alto Tunquimayo, Bajo Tunquimayo, Pampa Yanamayo, Pacaysuizo
Flora	Heliconia, Bromelia
Wildlife	Cock of the Rock - Tunki (<i>Rupicola Peruviana</i>) The Oilbird (<i>Steatornis Caripensis</i>), the Ocelot (<i>Leopardus pardalis</i>)
Production	1350 quintals (46 kg) per year

