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COFFIDENTIAL

YOUR BEST SOURCE OF INFORMATION ABOUT THE BRAZILIAN COFFEE BUSINESSES. THIS ISSUE:

EMBRAPA AND MG DEVELOPMENT BANK OFFER ONLINE TRAINING IN REGEN AG

Free online training in regenerative agriculture in coffee growing is now available for growers and technical assistance providers. The initiative is part of a program called LabAgroMinas that started in 2022 through a partnership between the Development Bank of Minas Gerais (BDMG for its initials in Portuguese) and the Brazilian Agricultural Research Corporation (Embrapa Cerrados). Its aim is to promote regenerative agriculture and to contribute to agribusiness competitivity in the state. The course includes seven modules and classes about bio inputs, biological management to control pests and diseases, and soil remineralizers as well as field days in three regions of the state.

Source: Correio Sudoeste

CECAFÉ LAUNCHES LANDING PAGE ABOUT EUDR

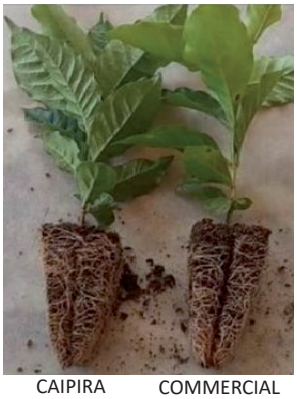
The Brazilian Coffee Exporters' Association (Cecafé) has launched a landing page to make it easier to understand the European Union Deforestation Regulation (EUDR) and its impact on the Brazilian coffee production and trade. It includes questions and answers aimed at producers, exporters and importers. Through its Smart ESG platform it is possible to verify and monitor the socio-environmental information of rural properties.

Source: Cecafé

"CAIPIRA" SUBSTRATE FOR COFFEE SEEDLINGS IN TRAYS

It is possible to produce coffee seedlings in trays using a substrate made of farm materials. This kind of substrate is called "caipira" and can be used to substitute the commercial one. Its composition was tested using 45% of cattle dung, 45% of decomposed coffee husk (black color) and 10% of sandier soil. Osmocote 15-9-12 slow-release fertilizer was also added at the rate of 1.3 kg per cubic meter of substrate. The results showed good development of the plants, with 6 pairs of leaves, and the root system was the same as in the ones planted with commercial substrate.

Source: CaféPoint



CAIPIRA COMMERCIAL

FUNCAFÉ TO RELEASE OVER R$ 5 BILLION TO SUPPORT 2024/25 CROP

The Ministry of Agriculture and Livestock (MAPA) has granted financial institutions over US$ 893 million from the Brazilian Coffee Fund (Funcafé) to finance the 2024/25 crop: US$ 300 million for cultivation, US$ 400 million for sales of coffee, US$ 283 million for trade financing, US$ 177 million for working capital for cooperatives and roasters and soluble industries, and US$ 5.3 million for recovering damaged coffee plantations.

Source: DATAGRO

ESPÍRITO SANTO COFFEE EXPORTS TO THE EU GROW 8 TIMES

The volume of coffee exported from EspíritoSanto state to the European Union has grown eight times in a year, from 316.6 thousand to 2.3 million bags. Exports hit a 7-month historical record with growing European demand from the 10 top European importers of Espírito Santo coffees.

Source: Notícias Agrícolas

DIGITAL SYSTEM TO ESTIMATE COFFEE CROPS AT MATAS DE MINAS REGION

A digital system to predict coffee production will soon be available for coffee growers in the Matas de Minas region. The project is being conducted by the Agricultural and Livestock Research Institute of Minas Gerais (Epamig) in partnership with the Agriculture and Animal Farming Federation of the State of Minas Gerais (Faemg) and the National Rural Learning Service (Senar). One of the phases of the project was the installation of 16 meteorological stations to provide weather information like temperature, air moisture, wind speed and sun radiation among others.

Source: Revista Cafeicultura

COFFEE, COCOA AND AÇAÍ AT AL-INVEST VERDE PROJECT

The European Union Intellectual Property Office (EUIPO), that implements the AL-INVEST Verde IPR project, has selected groups of growers from Argentina, Brazil and Paraguay to receive specialized guidance on Geographical Indications (GIs). In Brazil, the program was conducted by the Brazilian Agency for the Promotion of Small Business (Sebrae) and the Brazilian Patent Office (INPI). The smart use of GIs will enable growers to focus on quality, origin and authenticity of their products in order to access international markets. The Brazilian products selected are cocoa from Rondônia state, coffee from the volcanic region of Poços de Caldas in Minas Gerais state, and Açaí from Codajás in Amazonas state.

Source: ASN

LAW TO PROMOTE PRODUCTION OF TOP QUALITY COFFEE ENACTED IN ACRE STATE

The government of the state of Acre, in the Amazon region, has enacted a law to promote the production of higher quality coffee. Its guidelines are environmental, social and economic sustainability; technological development of coffee growing; taking advantage of the country's cultural, environmental, soil and climate diversity; collaboration between federal, state and municipal governments and the private sector; stimulating local economies; and reducing regional inequalities. The state government will provide credit for growers, especially smallholders and medium-size ones, to produce and commercialize their higher quality coffees.

Source: Revista Cafeicultura

PAPER ON GENETIC BREEDING METHODS FOR ARABICA COFFEE RELEASED

The Brazilian Agricultural Research Corporation (Embrapa Café) has released the paper “Optimal Methods of Genetic Selection to Improve Arabica Coffee”. It presents the main factors of success of a breeding program and the theory behind it and makes practical recommendations regarding these factors in Arabica coffee cultivation. A breeding strategy followed by selection and commercial vegetative propagation should be used routinely to gain maximum productivity and to guarantee the perpetuation of plants resistant to pests and diseases. This Arabica coffee genetic selection methodology, that simultaneously uses vegetative and seminal propagation data, is innovative and efficient.

Source: Embrapa

Brazilian Prices: Arabica and Robusta at same level!

Main Producing Regions / Farm Gate — **August 30, 2024**

Arabica Naturals (R$/ 60 kg bag)	
Cerrado MG	1,425.00 ↓
Mogiana	1,420.00 ↓
South Minas	1,420.00 ↓
Arabica Pulped Naturals (R$/ 60 kg bag)	
Cerrado MG	1,505.00 ↓
South Minas	1,500.00 ↓

+ 6%

Conilon / Robusta (R$/ 60 kg bag)	
Colatina-ES fair average price	1,490.00 ↑

B3 (US$/60kg Arabica bag)	
Sep 2024	295.60 ↑
Dec 2024	295.35 ↑
Mar 2025	295.50 ↑

Real R$ / Dollar US$	
Aug 30, 2024	5.57 ↓

Source: www.qualicafex.com.br

WINE PRODUCTION IN COFFEE GROWING AREAS OF BRAZIL

Inspired by both what is happening in my hometown of Pinhal and the book Coffee and Wine, written by my friend Morten Scholer, I proposed to have a hybrid in-person on-line meeting with a similar name at the SRB - Sociedade Rural Brasileira (Brazilian Rural Society), the centennial, oldest agribusiness association in Brazil. I opened this meeting of the Coffee Department of SRB, that I co-coordinate with Marcelo Vieira, founder of BSCA - Brazil Specialty Coffee Association, quoting Morten and saying that although coffee and wine are produced in the same region in several countries, e.g., Brazil, Ethiopia, India and China, and I added Kenya, Brazil is the only country where the two products are produced on the same farm, next to each other and, I added again, Pinhal has been one of the pioneer areas to do it.

SANTANA ESTATE COFFEES... AND WINE - PINHAL REGION

Video by Felipe Bartolomei Aliperti

The first speaker was the Chilean enologist Cristian Sepúlveda, who worked in Northeast Brazil first, with leading Pinhal and São Paulo state winery Guaspari then and is today a partner at Terra Nossa winery. He explained how the innovative double-pruning system enables grapes to be produced in the dry winter months instead of the rainy summer months when grapes have traditionally been picked in Southern Brazil. This resulted in the production of high-quality, prize-winning wines in a process that, Cristian pointed out, has gone from the Mantiqueira Mountains, where Pinhal is located and coffee is grown in the Mogiana and South Minas regions, to areas as diverse of Brazil as Espírito Santo and Bahia, that also produce coffee.

The second speaker was Eduardo Sampaio, a well-known coffee agronomist who is now growing grapes to produce wine and leads the Associação dos Vitivinicultores da Serra dos Encontros – AVVINE. This association of wine producers aspires to create a Geographical Indication (GI) covering the municipalities of Espírito Santo do Pinhal and Santo Antônio do Jardim, in the state of São Paulo, and Jacutinga and Albertina, in the state of Minas Gerais. Eduardo explained how the terroir in Pinhal and region favor the production of high-quality coffees and wines which qualifies the area for a wine GI. The Região de Pinhal is already a coffee GI and is now applying to become a Denomination of Origin (DO).

Fabiano Borré, the third speaker, took us to the highlands of the state of Bahia, where he is a partner at Fazenda Progresso, a large coffee producer. He explained how and why they decided to plant grapes and to build a winery and visitor center for their UVVA wines. Fabiano explained how wine attracts tourists that would otherwise not visit

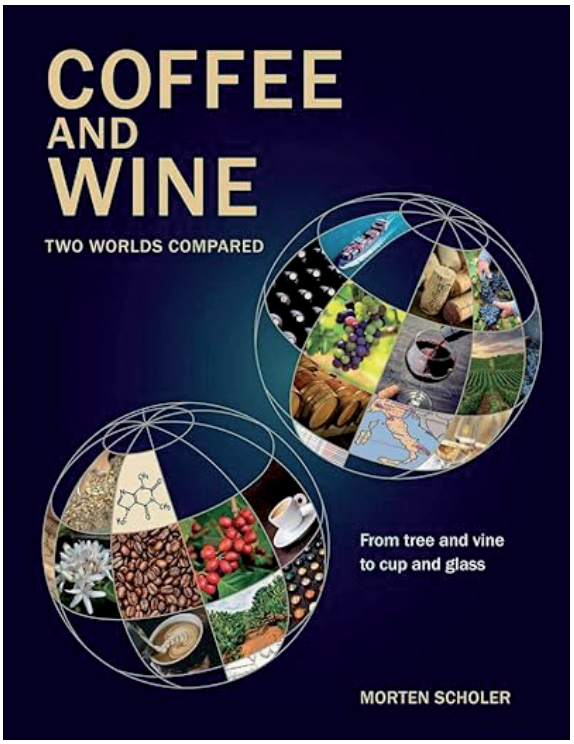
his farm where they are also introduced to high-quality coffees. This is a typical example of the synergies of producing coffee and wine.

Antonio Nogueira, the fourth speaker, is a wine taster and the chair of the board of a company that brought investors together to buy a coffee farm and to convert it into wine production and tourism. He explained how coffee lands at several altitudes in the Pinhal area are now producing several types of wine under the Amana brand. He added that the proximity to São Paulo and Campinas is helping them attract tourists.

Tiago Pimentel, the director of Rio Manso winery, closed the program explaining how a governance scheme has been created to promote the wines that come from over 30 projects, the coffees that have been traditionally produced, and also tourism in the historic town of Espírito Santo do Pinhal and region. As a result, two Turisagro events – trade fair and presentations – and a Winter Festival have been promoted. Tiago said that the latter brought together over 72 wineries, offered classes by international and national experts and had wine tasting sessions in an event that attracted thousands of people and is likely to become a landmark for wine, coffee, and gastronomy in the Pinhal region.

What I have been learning in Pinhal and other regions that are producing wine in coffee lands bears witness to what my friend and author Morten Scholer often says in his coffee and wine presentations, as quoted below.

Coffee has a long value chain with many people involved in several countries. The product changes hands and ownership many times from tree to cup. Wine is grown, harvested, processed, stored/aged, packed and sold in one place only and often consumed nearby. Very unique for any product today.



Coffee can be spoiled in many ways on the long route, but the quality cannot be enhanced (with a few exceptions). Wine quality can be improved with more than a dozen 'tricks', some of them impressive.

The biggest companies in coffee are big and account for more than 20 percent of the supply. In wine the largest company handles less than 3 percent.

Coffee has managed to set up sustainability standards and certifications that are the same worldwide. Organic, Fairtrade, 4C, Rainforest are the same for all countries: impressive! In wine every country has its own standards and conditions for labels, sometimes even several. Confusing. This is where wine could learn something from coffee...

Coffee and wine can learn from each other but it seems that the former has more to learn from the latter than the other way around!

DESTONERS FOR ALL LOT SIZES OF CHERRY, PARCHMENT AND GREEN COFFEE

The need for coffee to arrive free of impurities at roasting plants is very important for several obvious reasons. Machines that remove dust, stones and other impurities from coffee such as pre-cleaners and destoners not only clean the product and improve the quality of the final product but also protect other machinery in the processing line against possible damages caused by stones and other unwanted materials.

CPFBNR

Pre-cleaners and destoners should ideally be placed at mills in origin countries after drying and immediately before the dry processing stages (hulling, polishing, grading, and so on). That way coffee will be processed with no damages to the machines and exported free of impurities. Alternatively, if needed, the equipment can be used by millers or roasters in importing countries to clean lots of coffee that were not previously cleaned at origin.


CPFBNR

Since pre-cleaners cannot remove stones the same size as coffee, it is always necessary to have destoners after the cleaning stage.

Pinhalense precise, low-power-consumption, low-noise fluid-bed CPFBNR destoners efficiently remove stones of different sizes and other impurities from coffee be it dry cherry, dry parchment or green coffee.

Pinhalense destoners have an inclined vibrating deck with fans installed below its screen in order to create a strong upward air current that causes coffee to float. As coffee is fed into the machine and the sloped deck makes it to move down, the air current causes the coffee beans to float while the “heavier” stones remain in contact with the corrugated screen that forces them to move upwards to be discharged behind the machine. The “floating” coffee, free of stones, flows by gravity to the front of the machine.

CPFBNR-A

Pinhalense CPFBNR destoners for cherry, parchment and green coffee can process from 3 to 18 tons of coffee per hour depending on the type of product being processed and the size of the machine. These destoners can be equipped with an optional dust suction device (“hood”) in the CPFBNR-A version.

Bolts, screws, nails and other metallic materials can be removed before, during or after pre-cleaning and destoning using magnets. These Pinhalense made devices can be installed at the feed point or at the outlets of the PRELI and CPFBNR machines.

Pinhalense destoners for use on-farm and in small-capacity dry mills are built-in components of the COMPACTA and CON line of combined hulling units.

Producers, millers and exporters of all sizes can rely on Pinhalense destoners to deliver micro-lots and mid-size and large lots of stone-free coffee to buyers and roasters worldwide.