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MONZON  
COFFEE



## VIEW

In Peru there are many companies dedicated to the export of traditional and non-traditional products, our company is immersed within the traditional companies that with the continuous work and leadership of the collaborators an objective is drawn, to be the leading company in the export of organic coffee and cocoa in Peru.

## MISSION

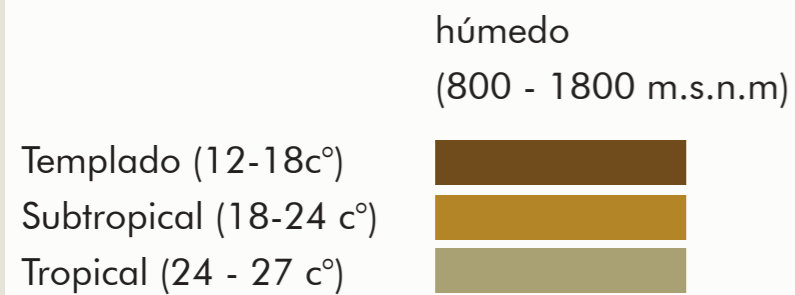
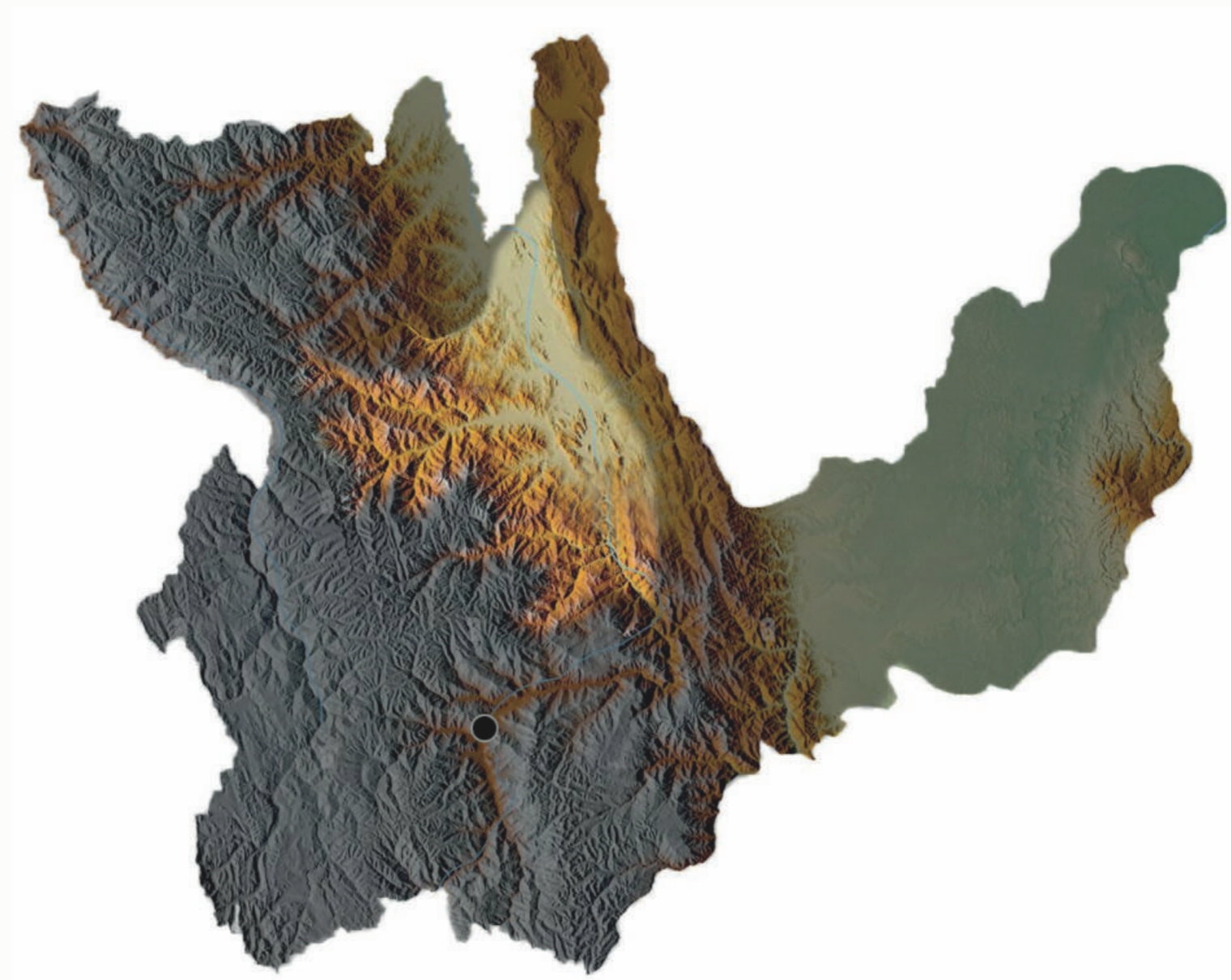
Our company works within the hydrographic basin of the Marañón River, which stands out for having the largest number of ecosystems in the world, in this ecosystems rich in flora and fauna, crops are developed that require less use of insecticidal fertilizers, fungicides. Our company develops a social work, providing an economic activity in families that year after year improve their quality of life. Within the social development plans, we work with the associations of coffee and cocoa growers, we provide a lot of training by hiring outstanding professionals for the cultivation of these products. We work with local, Municipal institutions, Regional Government, authorities that are also committed to the development of families.

We will remain committed to the sustainable development of ecosystems, we work to conserve the environment and at the same time with modernity in the selection and quality processes of products. We are also a company that works together with families looking for a better quality of life.

# ¿WHERE ARE WE?

The Lima food company is located in the city of Lima, Peru where the central office is located, from where the management of orders for national and international goods is administered. We have offices and agricultural centers in the Central Jungle, we are located in the Region of Huánuco and its surroundings.

The district of Monzón and its surroundings have the optimal characteristics for a good coffee crop, thanks to the adequate altitude and humidity, an exotic and quality product is obtained. Thanks to the type of soil it has, an aromatic cup profile is obtained, with an intense and fruity flavor.



# COFFEE PROCESS

## SOWING AND HARVEST

our association has a large number of contributing farmers of the coffee fruit, we buy cherry coffee by kg.

## TESTED

The freeze-dried coffee processing plant (DEVIDA), is a national institution that tests coffee fruits to approve the requirements requested by coffee growers. This laboratory is located a few meters from the general Lima Food plant. All previously purchased merchandise will go through a laboratory test that meets (SENASA) specifications, and approves the organic certification.

## TECNIC

The process techniques are carried out according to the customer's requirement, either (washed, natural, honey). This technique will also alter the selling price of the coffee since each process has a different quality that generates more time and investment.

## CURADO AND STORED

Curing takes place before export. Its main function is to remove the shell that covers the grain to classify it according to its quality, shape and size.

The quality of storage is taken care of, in order to comply with the specifications and take care of the quality of the coffee, as send the process report to (SENASA) and comply with the necessary certifications.

# COFFE ESPECIAL BEANS

## GREEN GOLD COFFEE BEANS

Cultivated at altitudes from 1200 to 1800 m.a.s.l

Origen	Monzon, Huanuco, Peru
Process type	Natural, Honey
Size beans	Large
Quality	Típica, catimor, and other.

## SENSORIAL FACTORS

Fragance	Coffee with fragrance and fruity aroma.
Taste	Sweet with citrus notes, panela, intense fruity.
Acidity	Citric Acid.
Consistency	With great consistency.
Blance	Consistent and delicate.
Sweetness	Intense.
Colour	Medium dark.

# COFFE NORMAL BEANS

## GREEN GOLD COFFEE BEANS

Cultivated at altitudes from 1200 to 1800 m.a.s.l

Origen	Monzon, Huanuco, Peru
Process type	Washed, Natural
Size beans	Normal, Medium.
Quality	Típica, catimor, and other.

## SENSORIAL FACTORS

Fragance	Coffee with fragrance and fruity aroma.
Taste	Sweet with citrus notes, panela, fruity.
Acidity	Citric Acid.
Consistency	With great consistency.
Blance	Consistent and delicate.
Sweetness	Intense.
Colour	Medium dark.



## PRESENTATION

Grainpro 69kg bag, and in a jute bag.  
Weight (customer requirement) Grainpro bad, and a jute bag.

# TOASTED COFFEE

ORGANIC TOASTED COFFEE (ESPECIAL OR NORMAL)  
TYPE OF TOAST ACCORDING TO REQUEST

Our coffee is collected from the plots of our associates, later it enters a control laboratory of quality, to take it to a stacking machine and sorter finally be ground and then packaged.

# COFFE POWDER

ORGANIC TOASTED COFFEE (ESPECIAL OR NORMAL)  
TOASTED TYPE ACCORDING TO REQUEST  
TYPE OF GRIND ACCORDING TO REQUEST

Our coffee is collected from the plots of our associates, later it enters a control laboratory of quality, to take it to a stacking machine and sorter finally be ground and then packaged.



## PRESENTATION

TRI-LAMINATED bags with a valve 250 gr.  
TRILAMINATED bags with a valve 500 gr.  
TRILAMINATED bags with a valve 1000 g

Brand  
Lima Food brand.  
Customer brand.

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