

Tradition

that makes us

Experts

**HIGH
QUALITY
PRODUCTS**

Cusco - Perú



Arriola

WE ARE?

We are Agroindustrial y Comercial Arriola e Hijos S.A. (AICASA), a Peruvian family-owned company with more than fifty years of experience in the commercialization and export of coffee beans, cocoa, and other high-quality raw materials from La Convención, the jungle of Cusco, and the Selva Central of Satipo and Pangoa.

We are a leading company in the international market, exporting the highest-quality coffees to the most demanding markets in America, Europe, Asia, and Oceania.

What makes US DIFFERENT?



01

We maintain a technical cooperation relationship with our producers through our Direct Assistance area: Responsible for training coffee families in the continuous improvement of their production.

02

We are involved throughout the production chain: which allows us to have better control of processes and be highly efficient with competitive prices in the domestic and international market.

03

We implement a business model that is organic and environmentally friendly. Our facilities and products have international certifications that guarantee us.

04

In our own laboratories, we analyze and identify the attributes and profiles of each of our coffee lots.

We work hand in hand with producers to develop the best coffees, seeking to be strategic allies, providing solutions and opportunities that benefit their quality of life, their families and community, under a sustainable development and fair-trade approach.





CERTIFICATIONS

Our company holds national and international certifications that guarantee fair trade, sustainability, traceability, and the high quality of our products.



ORGANIC CERTIFICATION



SUSTAINABLE AGRICULTURE



FAIR TRADE



COFFEE

We offer a selection of 100% Arabica coffee beans, cultivated mainly in La Convención Valley in the southern region of Cusco and the Chanchamayo Valley in the central jungle of Peru.

Our coffees are certified, benefiting entire generations of farmers and complying with environmental, labor, and development regulations.



GREEN COFFEE 100% ARABICA

SPECIALTY



► PRODUCT DESCRIPTION

- ✓ **Name of product:** WASHED ARABICA GREEN COFFEE
- ✓ **Altitude:** 1,650 - 2,000 m.a.s.l
- ✓ **Varieties:** Typica, Bourbon, Caturra, Geisha, Pacamara, Maragogipe y Catimor.
- ✓ **Species:** 100% Arabica
- ✓ **Origin:** Perú
- ✓ **Region:** La Convencion valley (Cuzco - Perú)
Valley of Chanchamayo (Junín - Perú)

PRODUCT CHARACTERISTICS

GRANULOMETRY	Min. 50% above screen N° 15 Max. 5% below screen N° 14
DEFECTS	Max. 5 secondary defects / 300 gr.
MOISTURE	10 - 12%
FRAGRANCE / AROMA	Intense, good and typical
FLAVOR	With distinctive attributes
Free of ferment or any other undesirable flavor	

► PRODUCT DESCRIPTION

- ✓ **Name of product:** WASHED ARABICA GREEN COFFEE
- ✓ **Altitude:** 1,200- 1,800 m.a.s.l
- ✓ **Varieties:** Typica, Bourbon, Caturra, y Catimor.
- ✓ **Species:** 100% Arabica
- ✓ **Origin:** Perú
- ✓ **Region:** La Convencion valley (Cuzco - Perú)
Valley of Chanchamayo (Junín - Perú)

PRODUCT CHARACTERISTICS

GRANULOMETRY	Min. 50% above screen N° 15 Max. 5% below screen N° 14
DEFECTS	Max. 5 secondary defects / 300 gr.
MOISTURE	10 - 12%
FRAGRANCE / AROMA	Intense, good and typical
FLAVOR	With distinctive attributes
ACIDITY	Good
BODY	Good
Free of ferment or any other undesirable flavor	

PHYTOSANITARY CONDITION: Free of live or dead insects,
Fungus and any sensorial perceptible contaminants.

*Based on The Peruvian Grading System: NTP 209.027: 2018

*Defect count on the table of defects from The Green Coffee Association of New York, Inc.

GRADE 1



GREEN COFFEE 100% ARABICA

GRADE 2



► PRODUCT DESCRIPTION

- ✓ **Name of product:** WASHED ARABICA GREEN COFFEE
- ✓ **Altitude:** 900 - 1,400 m.a.s.l
- ✓ **Varieties:** Typica, Bourbon, Caturra y Catimor.
- ✓ **Species:** 100% Arabica
- ✓ **Origin:** Perú
- ✓ **Region:** La Convencion valley (Cuzco - Perú)
Valley of Chanchamayo (Junín - Perú)

PRODUCT CHARACTERISTICS

GRANULOMETRY	Min. 50% above screen N° 15 Max. 5% below screen N° 14
DEFECTS	Max. 25 defects / 300 gr.
MOISTURE	Max 12.5%
FRAGRANCE / AROMA	Good
FLAVOR	Characteristic of coffee
ACIDITY	Good
BODY	Medium
Free of ferment or any other undesirable flavor	

► PRODUCT DESCRIPTION

- ✓ **Name of product:** WASHED ARABICA GREEN COFFEE
- ✓ **Altitude:** 900 - 1,400 m.a.s.l
- ✓ **Varieties:** Typica, Bourbon, Caturra y Catimor.
- ✓ **Species:** 100% Arabica
- ✓ **Origin:** Perú
- ✓ **Region:** La Convencion valley (Cuzco - Perú)
Valley of Chanchamayo (Junín - Perú)

PRODUCT CHARACTERISTICS

GRANULOMETRY	Min. 50% above screen N° 15 Max. 5% below screen N° 14
DEFECTS	Max. 30 defects / 300 gr.
MOISTURE	Max 12.5%
FRAGRANCE / AROMA	Medium
FLAVOR	Characteristic of coffee
ACIDITY	Medium
BODY	Medium
Free of ferment or any other undesirable flavor	

GRADE 3



PHYTOSANITARY CONDITION: Free of live or dead insects,
Fungus and any sensorial perceptible contaminants.

*Based on The Peruvian Grading System: NTP 209.027: 2018

*Defect count on the table of defects from The Green Coffee Association of New York, Inc.

GREEN COFFEE 100% ARABICA

GRADE 4



► PRODUCT DESCRIPTION

- ✓ **Name of product:** WASHED ARABICA GREEN COFFEE
- ✓ **Altitude:** 800 - 1,400 m.a.s.l
- ✓ **Varieties:** Mix, Typica, Bourbon, Caturra y Catimor.
- ✓ **Species:** 100% Arabica
- ✓ **Origin:** Perú
- ✓ **Region:** La Convencion valley (Cuzco - Perú)
Valley of Chanchamayo (Junín - Perú)

PRODUCT CHARACTERISTICS

DEFECTS	A. Up to 70 defects / B. Up to 150 defects
MOISTURE	Max 12.5%
FRAGRANCE / AROMA	No specific requirements
FLAVOR	No specific requirements
ACIDITY	No specific requirements
BODY	No specific requirements

► PRODUCT DESCRIPTION

- ✓ **Name of product:** WASHED ARABICA GREEN COFFEE
- ✓ **Altitude:** 600 - 1,400 m.a.s.l
- ✓ **Varieties:** Mix, Typica, Bourbon, Caturra y Catimor.
- ✓ **Species:** 100% Arabica
- ✓ **Origin:** Perú
- ✓ **Region:** La Convencion valley (Cuzco - Perú)
Valley of Chanchamayo (Junín - Perú)

PRODUCT CHARACTERISTICS

DEFECTS	A. Up to 300 defects / B. A. Up to 500 defects
MOISTURE	Max 12.5%
FRAGRANCE / AROMA	No specific requirements
FLAVOR	No specific requirements
ACIDITY	No specific requirements
BODY	No specific requirements

LOW GRADE



PHYTOSANITARY CONDITION: Free of live or dead insects,
Fungus and any sensorial perceptible contaminants.

*Based on The Peruvian Grading System: NTP 209.027: 2018

*Defect count on the table of defects from The Green Coffee Association of New York, Inc.

GREEN COFFEE

100% ARABICA

OFF GRADE



▶ PRODUCT DESCRIPTION

- ✔ **Name of product:** WASHED ARABICA GREEN COFFEE
- ✔ **Altitude:** 600 - 1,400 m.a.s.l
- ✔ **Varieties:** Mix, Typica, Bourbon, Caturra y Catimor.
- ✔ **Species:** 100% Arabica
- ✔ **Origin:** Perú
- ✔ **Region:** La Convencion valley (Cuzco - Perú)
Valley of Chanchamayo (Junín - Perú)

PRODUCT CHARACTERISTICS

DEFECTS	A. Up to 800 defects
MOISTURE	Max 12.5%
FRAGRANCE / AROMA	No specific requirements
FLAVOR	No specific requirements
ACIDITY	No specific requirements
BODY	No specific requirements

PHYTOSANITARY CONDITION: Free of live or dead insects, Fungus and any sensorial perceptible contaminants.

*Based on The Peruvian Grading System: NTP 209.027: 2018

*Defect count on the table of defects from The Green Coffee Association of New York, Inc.





**FINISHED
PRODUCTS**

ROASTED COFFEES

Our coffee, which is grown in the fertile areas of the Cusco region, is characterized by its captivating aroma and its smooth and balanced flavor. Each bean has been carefully selected to provide a unique experience sip. From roasting to grinding, we follow artisanal processes that guarantee freshness and quality in each cup.



Specialty Coffee 250 gr

Our finest selection of specialty coffee comes from the most devoted to cultivation, from a place where nature escapes the imagination of those who seek the natural and extraordinary, La Convencion Valley-Cusco. Altitude: 1,650 - 2,000 m.a.s.l

Taste: Bitter chocolate, raisins, and black currants

Body: Creamy oily

Acidity: Fine delicate

Fragrance: Sweet tangerine, lemon verbena, with touches to chamomile

Presentation: 250 grams

* Varies according to origin, varietal, or process



Organic Coffee 250 gr

This coffee has international organic certification and has a unique flavor with orange notes, base of black raisins and cherries, with a background of toasted walnuts and touches of toffee, fine acidity, silky body, long-lasting finish. In short, a high quality coffee with an exquisite and balanced flavor.

Altitude: 1,200 - 2,000 m.a.s.l

Taste: Black raisins, guindons, with nutty background toast and toffee

Body: Silky

Acidity: Malic

Fragrance: Orange

Presentation: 250 grams

ROASTED COFFEES

Our coffee, which is grown in the fertile areas of the Cusco region, is characterized by its captivating aroma and its smooth and balanced flavor. Each bean has been carefully selected to provide a unique experience sip. From roasting to grinding, we follow artisanal processes that guarantee freshness and quality in each cup.



Gourmet Coffee 250 gr

In the valleys of our jungle in the south and center of Peru (Cusco – Junn), beautiful snow-capped mountains, ancient Inca walls, and excellent coffee come to life. For this reason, AICASA Gourmet Coffee is evidence of an exquisite blend that provides pleasant notes of plum flavor in the cup accompanied by fine fruit acidity and a creamy body, reminiscent of caramelized toffee that generates the optimal balance of flavors for your delight.

Altitude: 1,400 - 2,000 m.a.s.l

Taste: Caramelized toffee, cocoa paste and carob

Body: Creamy

Acidity: Fine delicate

Fragrance: Plum and Quince

Presentation: 250 grams



Premium Coffee 250 gr

Aicasa Premium Coffee is grown in La Convencion-Cusco. Coffee with notes of mandarin, golden berry, honey, dark chocolate base, nuts with a background of carob, delicate sweet acidity, creamy body, long-lasting and sweet finish. It is a drink with exquisite flavor and premium quality.

Altitude: 1,400 - 2,000 m.a.s.l

Taste: Dark chocolate, nuts and carob

Body: Creamy

Acidity: Fine / delicate sweet

Fragrance: Tangerine, golden berry and honey.

Presentation: 250 grams

* Varies according to origin, varietal or process

ROASTED COFFEES

Our coffee, which is grown in the fertile areas of the Cusco region, is characterized by its captivating aroma and its smooth and balanced flavor. Each bean has been carefully selected to provide a unique experience sip. From roasting to grinding, we follow artisanal processes that guarantee freshness and quality in each cup.



Classic Coffee 250 gr

Thanks to the wide variety of microclimates in our country, we are able to produce high-quality coffees. We have created a blend that brings together the finest beans from the Chanchamayo valleys in Junín and Quillabamba in Cusco. Our coffee features notes of grapefruit, with carob and malt undertones, fine acidity, and a smooth body, resulting in a well-balanced cup.

Altitude: 1,000 - 1,600 m.a.s.l

Taste: Caramel carob and malt.
and malt.

Body: Gentle

Acidity: Fine

Fragrance: sweet grapefruit and lime

Presentation: 250 grams



Cusco Passion Coffee 250 gr

From the Heart of the Inca Empire comes "Cusco Passion", a coffee grown in the green valleys of the various coffee-growing areas of this mythical sacred city. It is the result of the passion of farming families with a latent tradition that thanks to their efforts we can enjoy at home. "Cusco Passion", the coffee that feels like family."

Altitude: 800 - 1,400 m.a.s.l

Flavor: Roasted peanuts, brown sugar and malt

Body: Medium soft

Acidity: Light

Fragrance: Mild citrus

Presentation: 250 grams

COCOA

Our cocoa comes from various cocoa-growing areas in Cusco, a region renowned for its fertile soils and ideal climatic conditions for cultivating high-quality beans.

The harvest begins with the selection of ripe pods from the species *Theobroma cacao* L., which are carefully picked and cleaned before undergoing fermentation, a process that lasts between 5 and 7 days.

Afterward, the beans are naturally sun-dried on mats or raised platforms in a prolonged process until they reach a 7.0% moisture content, ensuring optimal preservation. Each stage is rigorously supervised through an exhaustive quality control system, guaranteeing exceptional cocoa with unique aroma and flavor characteristics.



COCOA

FERMENTED COCOA BEAN



► GENERAL BACKGROUND

- ✓ **Company Name:** Aicasa
- ✓ **Product Name:** Fermented Cocoa Bean
- ✓ **Scientific Name:** Theobroma Cacao

► PRODUCT DESCRIPTION

Cocoa beans that go through a careful process of harvesting the pods, are selected after cleaning, fermented and dried until reaching the exact point of humidity, obtaining a balance of quality and a more intense chocolate aroma.

► QUALITY SPECIFICATIONS

PHYSICAL CHARACTERISTICS			CHOMATOGRAPHIC CHARACTERISTICS		
Humidity	g/100 g.	7-5%	Caffeine	g/100 g.	0.32
			Theobromine	g/100 g.	1.3
NUTRITIONAL CHARACTERISTICS			ORGANOLEPTIC CHARACTERISTICS		
Protein	g/100 g.	13.9	Rehearsal	Unit	Result
Nitrogen	g/100 g.	2.22	Impurities	%	1
Fat	g/100 g.	51.03	Ferment	%	60 - 70
Ash	g/100 g.	3.5			
Fiber	g/100 g.	25.76			

► PACKING

Type: Jute bag
Presentation: 50 - 60 kg

► LABELED

According to specifications of the client, based on the demands of the country and international standards.

► CONDITIONS OF STORAGE

Stored in batches, put on stretchers for the control of humidity.



**FINISHED
PRODUCTS**

CHOCOLATES

Aichocolat is artisanally crafted with cocoa sourced from various cocoa - growing regions in the department of Cusco. Its exquisite flavor and aroma reflect the tradition and dedication of generations who, with passion, transform the finest cocoa beans into smooth, refined Peruvian chocolate.



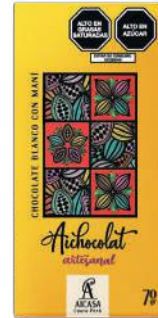
Dark Chocolate
70% cocoa 70 gr.

At Aichocolat, our 70% cocoa chocolate offers a rich complexity of flavors on the palate, with fruity notes that lead to the discovery of an intense cocoa taste.



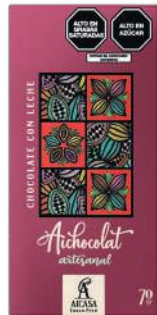
Blueberry Chocolate 70 gr.

Chocolate enriched with dried blueberries. Typical flavor of ripe citrus fruits and well fermented and, roasted, and froasted, cocoa beans.



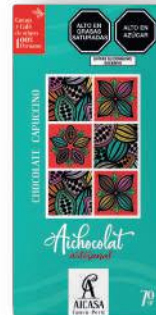
White Chocolate with Peanuts 70 gr.

In Aichocolat our white chocolate with peanuts is an exquisite combination of flavors that takes us to a delicious destination and flavor.



Milk Chocolate 70 gr.

Milk chocolate from Aichocolat is the end of a long journey with the motivation to explore the most exquisite flavors of cocoa fruit harvested in the exhilarating valley of Convencion.



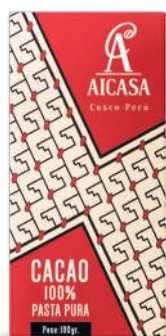
Capuccino Chocolate 70 gr.

A chocolate with the perfect balance - a harmonious fusion of cocoa and coffee, with sweet and toasted notes that evoke the flavor of a perfectly crafted capuccino.

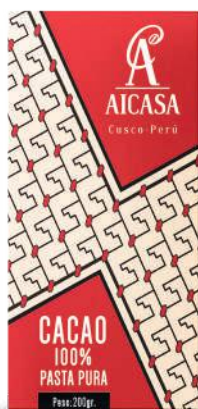


COCOA PASTE

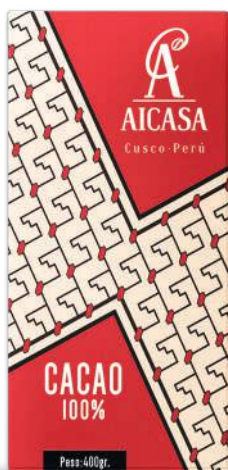
The AICASA Pure Cocoa Paste bars are made from cocoa harvested in the valleys of La Convención – Cusco, by producers committed to excellence in flavor and product quality. This cocoa is characterized by its intense floral aroma and notes of dried fruits. The product is a homogeneous mixture obtained from grinding fermented, roasted, and shelled cocoa beans, preserving all its natural attributes.



Cocoa Paste 100 gr.



Cocoa Paste 200 gr.



Cocoa Paste 400 gr.

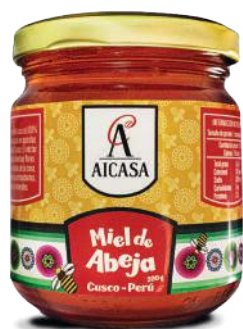




**OTHER
PRODUCTS**

HONEY BEE

Pure and natural products obtained from beekeeping, from the nectar of plants from La Convencion valley. It is made up of different sugars, it contains proteins, amino acids, enzymes, natural vitamins, minerals, and trace elements necessary for optimal body function.



Honeybee 100 gr.



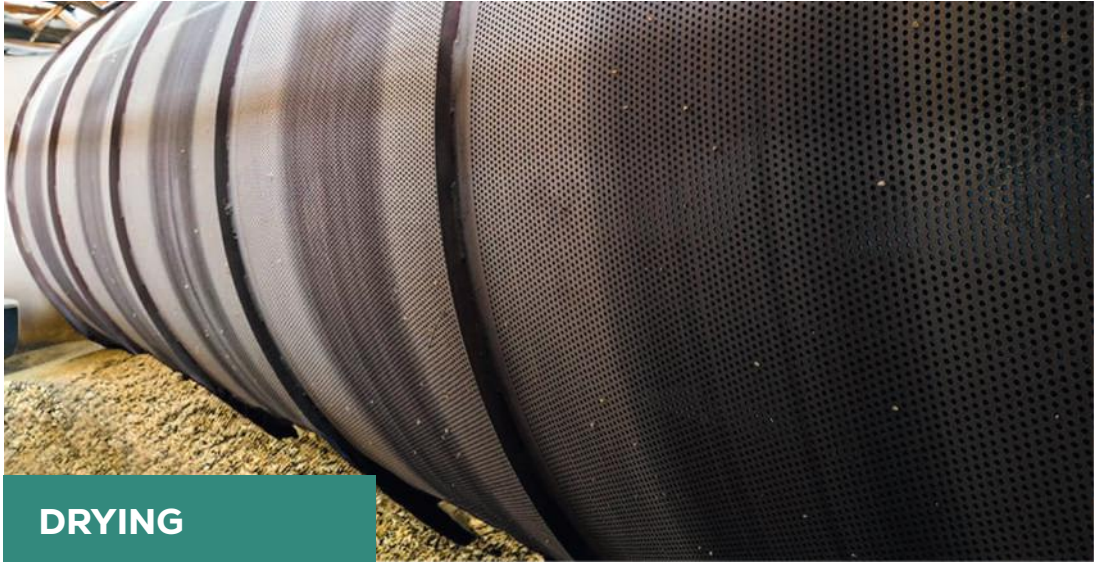
Honeybee 900 gr.



Honeybee 1 kl.



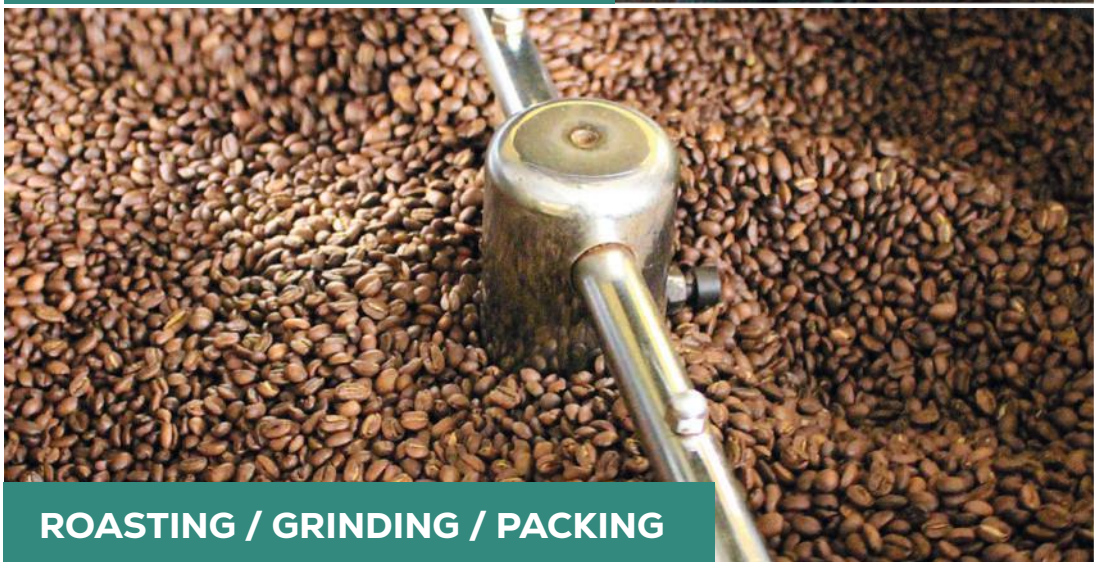
OUR SERVICES



DRYING



MILING AND CLASSIFICATION



ROASTING / GRINDING / PACKING



SAMPLE ANALYSIS



Visit
our website



AिकासaPerú

www.aicasaperu.com

Locate us

Jr. El Laton 5652 Urb.
Industrial Infantas, Los Olivos, Lima - Perú
Av. Grau N° 123 Quillabamba,
La Convencion, Cusco - Perú

Sales

Lima Office:

aicasa@aicasaperu.com
+51 996796892 / 01 528 - 1510
exportaciones-aicagroup@aicasaperu.com
+51 945042414 / 01 528-3082

Cusco Office:

ventas-qba@aicasaperu.com
+51 984 991 316 / 084 - 281276