



# **“Branding GIs”**

## **New Ways to Promote the Colombian Coffee Origin**

**Luis F. Samper**

**oriGIn General Assembly - Guadalajara 2011**



# Geographical Indications and the challenge behind them.

## Producer

Producer's hard work and quality should be recognized.



## Consumer

Origin should be relevant.



✓ **Consumers recognize and value the informational content of Geographical origin labels**

(Consumer preferences for country-of-origin, geographical indication, and protected designation of origin labels 2009)

✓ **92% consumers in the US want to know where their food comes from**

(Consumers Union poll, 2007)

✓ **90% believe knowing the country of origin of the foods they buy will allow consumers to make safer food choices**

(Zogby International survey 2007)



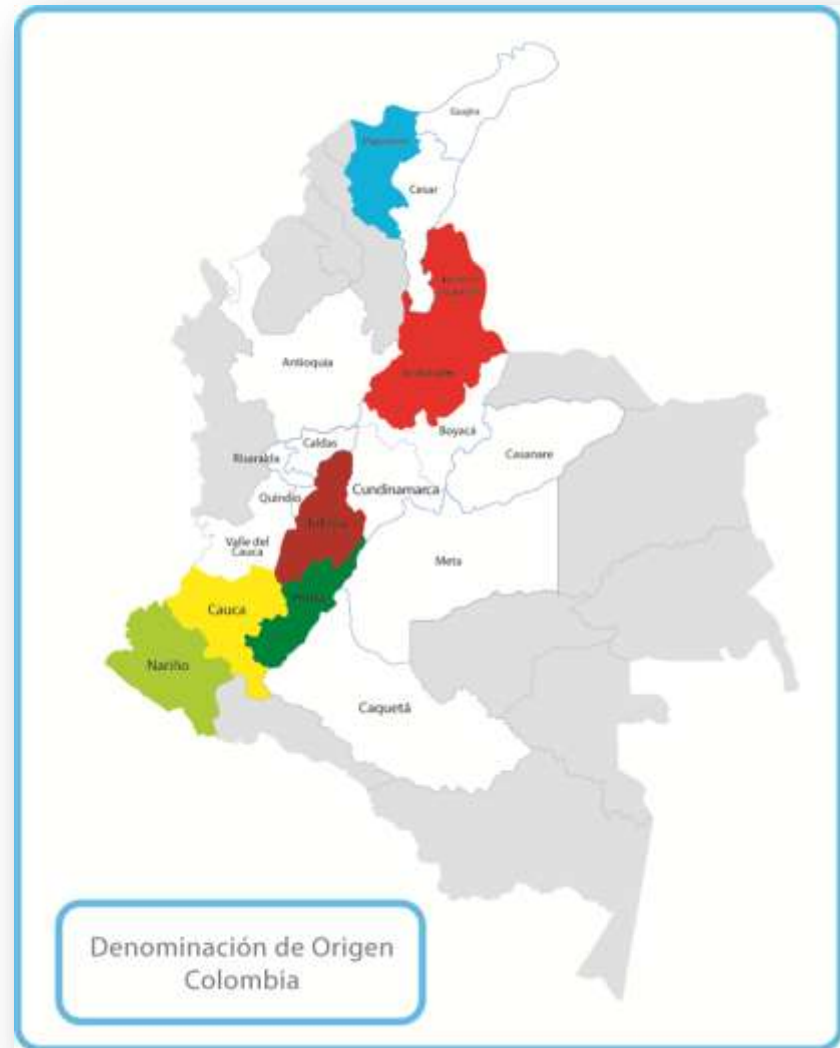
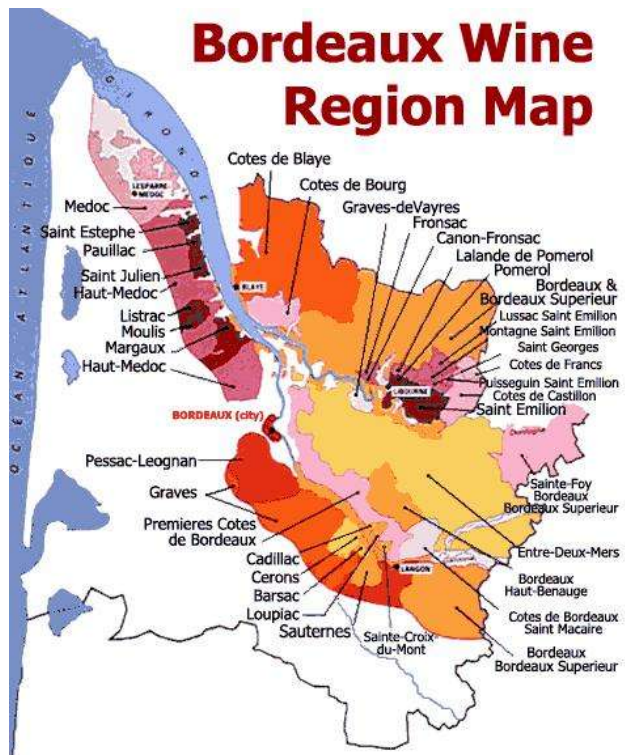
**The 100% Colombian Coffee Program  
and the PGI gave us the necessary  
knowledge to advance in the process.**



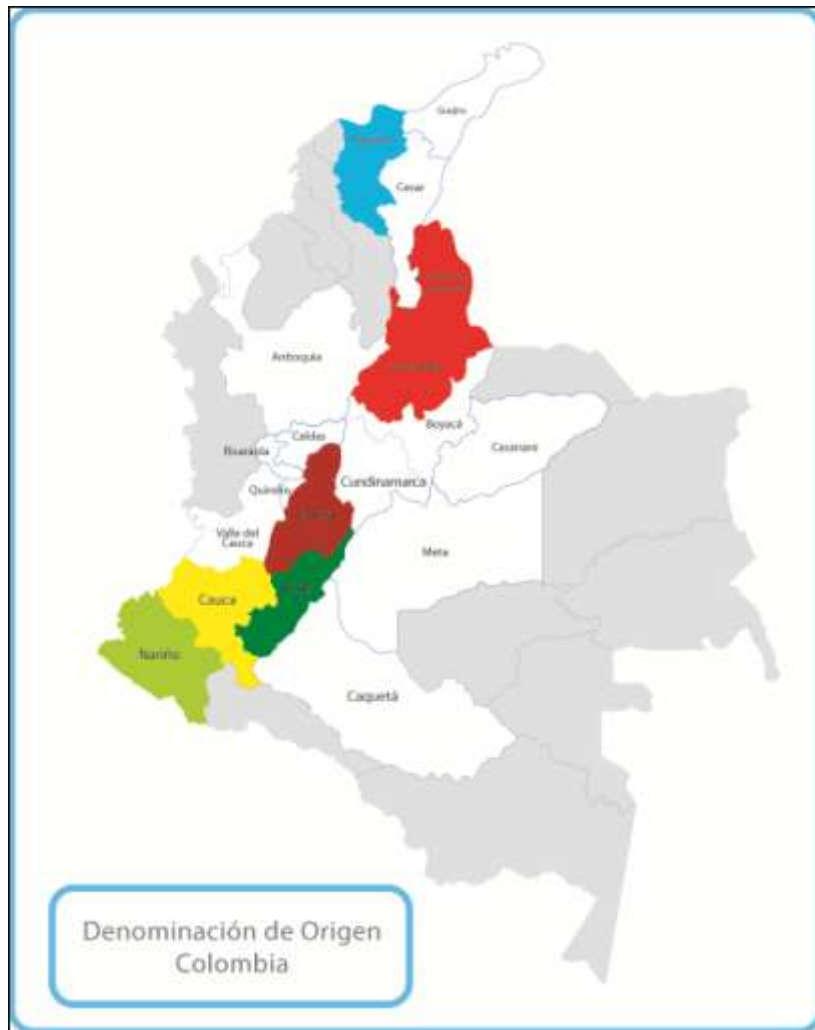


# Café de Colombia was the start

## Regional DOs follow the Bordeaux example



# In 2006 FNC begun to work on the viability of a regional GI Strategy



## Nariño

- Growers: 33.340
- Average coffee farm size: 1.52 Ha.
- Growers with less than 5 Ha: 99.07%

## Cauca

- Growers: 87.668
- Average farm size: 2.16
- Growers with less than 5 Ha: 99.37%

## Huila

- Growers: 62.322
- Average farm size: 4.30
- Growers with less than 5 Ha: 95.82%

## Santander , Norte de Santander

- Growers: 49.490
- Average farm size: 8.39
- Growers with less than 5 Ha: 95.68%

## Guajira, Cesar, Magdalena

- Growers: 9.795
- Average farm size: 27.8
- Growers with less than 5 Ha: 70.92%

## Tolima

- Growers: 53.471
- Average farm size: 6.22
- Growers with less than 5 Ha: 94.62%



# Café de Nariño case

Growers: 33.340

Average farm size: 1.52 Ha. (3.75 acre)

Growers with less than 5 Ha.: 99.07%

Average coffee plantation size: 0.64 Ha. (1.58 acre)

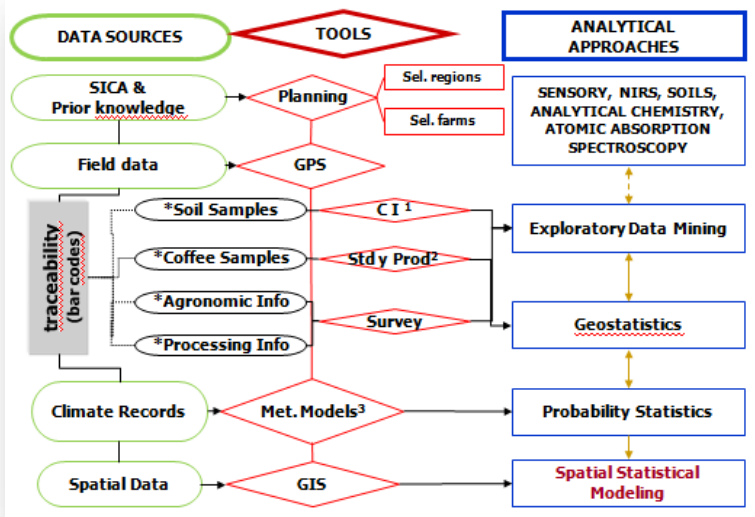




# Geographical Indications and the challenge behind them

- ✓ **Objectively** define the geographic region
  - ✓ **Define** and characterize product in terms of its essential characteristics
  - ✓ Establish the **relationship** between product quality and production environment
- 
- ✓ Develop demand **sustainability** – Develop a global strategy for promotion and sustainability
  - ✓ **Implement** the strategy– Guarantee its defense

# Define the geographic region and characterize product



Through an extensive research the relationship between the quality and the area of origin was identified



IDENTIFICACION DE MUESTRA			Código muestra
<b>P</b>	Fecha Prod:	Código SCA:	
<b>R</b>	Departamento:	Municipio:	
<b>O</b>	Distrito:	Vereda:	
<b>D</b>	Variedad:	<input type="checkbox"/> Cativa <input type="checkbox"/> Colombia <input type="checkbox"/>	
<b>U</b>	No Clabata:	<input type="checkbox"/> Tulu <input type="checkbox"/> Ocas <input type="checkbox"/>	
<b>C</b>	Nombre productor:	Taliboo	
<b>T O R</b>	<b>Muestra</b>	<b>Popocosecha (seija con x)</b>	<b>Secado (seija con x)</b>
	Fecha cosecha (d/m/a):	<input type="checkbox"/> Haravel <input type="checkbox"/> Bococon <input type="checkbox"/> Mito <input type="checkbox"/>	<input type="checkbox"/> Palo con palo <input type="checkbox"/> Guante
	Tiempo entre cosechado y beneficiado (horas):	Tiempo de fermentación (días):	<input type="checkbox"/> Parafinado <input type="checkbox"/> Plastico
	Tiempo de secado (días):	Número de secado:	<input type="checkbox"/> Solo <input type="checkbox"/> Puntas

Field work was coordinated with growers and regional Committees





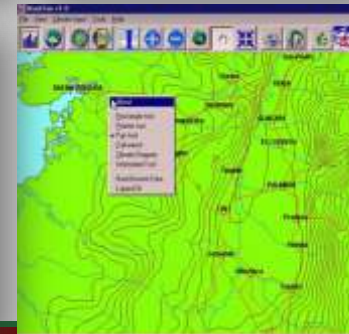
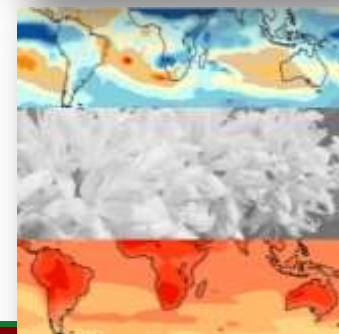
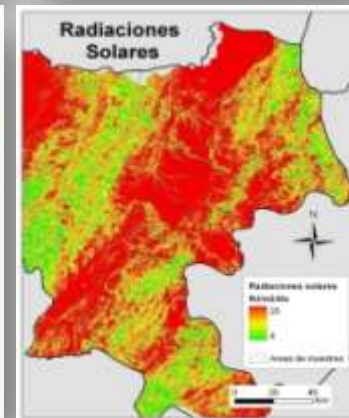
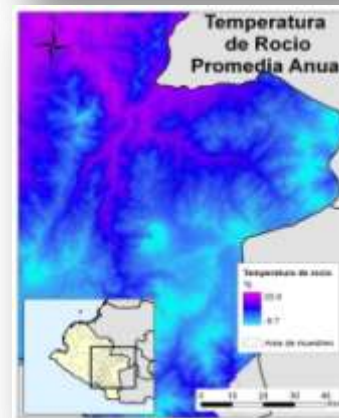
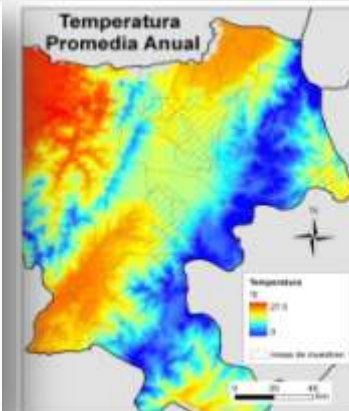
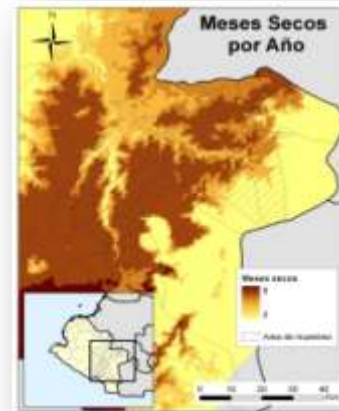
# Climate records and growing environments data was also included into the analysis

**Cenicafé**  
Centro Nacional de Investigaciones de Café

**MarkSim** <sup>TM</sup>

**WorldClim - Global Climate Data**

Environmental characteristics were mapped, as well as dew point and solar radiation





# Establish the relationship between product quality and production environment

## Evaluated samples per region

PHASE	REGION	STANDARD SAMPLE	GROWER SAMPLE	TOTAL	SOILS	SENSORY
I (2006)	CAUCA	152	154	306	154	1224
	NARIÑO	217	199	416	193	1664
	<b>TOTAL 2006</b>	<b>369</b>	<b>353</b>	<b>722</b>	<b>347</b>	<b>2888</b>
	HUILA	235	199	434	183	1736
II (2007)	TOLIMA	205	198	403	204	1612
	SANTANDER NORTE	88	88	176	88	704
	SANTANDER SUR	201	201	402	201	1608
	CESAR-GUAJIRA	79	79	158	79	632
	TOLIMA	75	75	150	75	600
	<b>TOTAL 2007</b>	<b>883</b>	<b>840</b>	<b>1723</b>	<b>830</b>	<b>6892</b>
	HUILA	170	161	331	141	1324
III (2008) VER_2008	SANTANDER NORTE		71	71		284
	SANTANDER SUR		190	190		760
	CESAR-GUAJIRA		27	27		108
	MAGDALENA		33	33		132
	<b>TOTAL</b>		321	321		1284
	<b>TOTAL 2008</b>	<b>170</b>	<b>803</b>	<b>973</b>	<b>141</b>	<b>3892</b>
VER_2009	CAUCA	246	243	489		2892
	NARIÑO	194	185	379		2372
	HUILA (SEC. LA PLATA)	55	55	110		1996
	HUILA (ZONA NORTE)		171	171		1112
	HUILA (ZONA SUR)		160	160		440
	ZONA NORTE					
	COLOMBIA		295	295		0
<b>TOTAL 2009</b>	<b>495</b>	<b>1109</b>	<b>1604</b>	<b>0</b>	<b>8812</b>	
<b>TOTAL</b>	<b>1.917</b>	<b>3.105</b>	<b>5.022</b>	<b>1.318</b>	<b>22.484</b>	

A substantial amount of data related to each sample was systematically obtained during different crop seasons

**FARM**

- ✓ Geographic
- ✓ Climatic
- ✓ Production System
- ✓ Soil Analysis

**COFFEE**

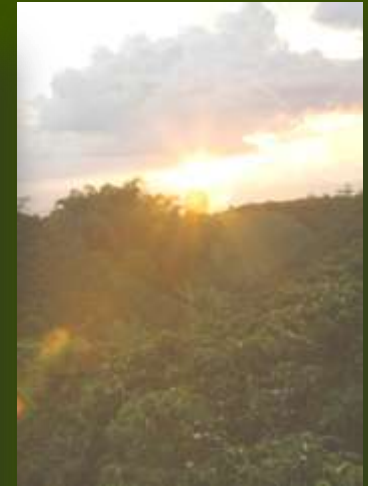
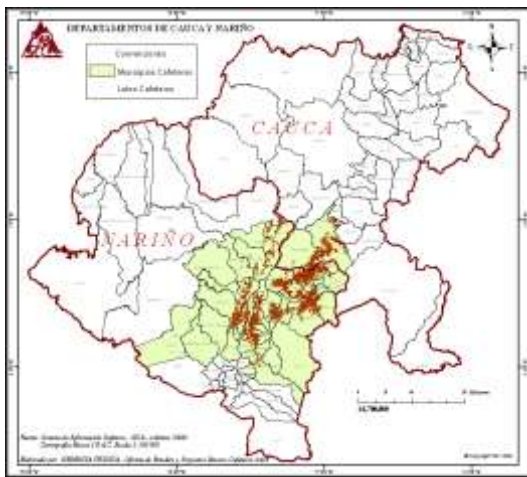
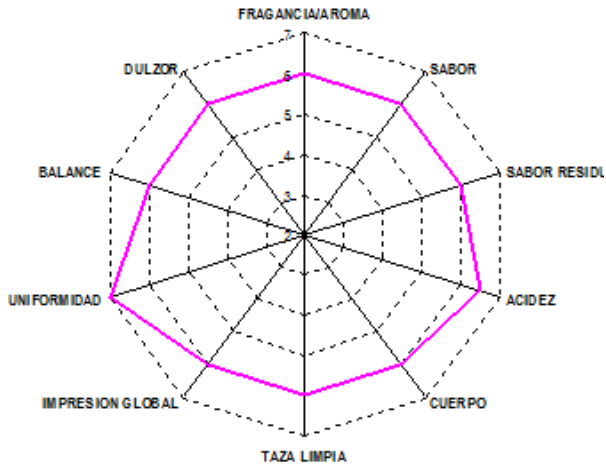
- ✓ Quality related
- ✓ NIRS
- ✓ Atomic Absorption
- ✓ Plasma

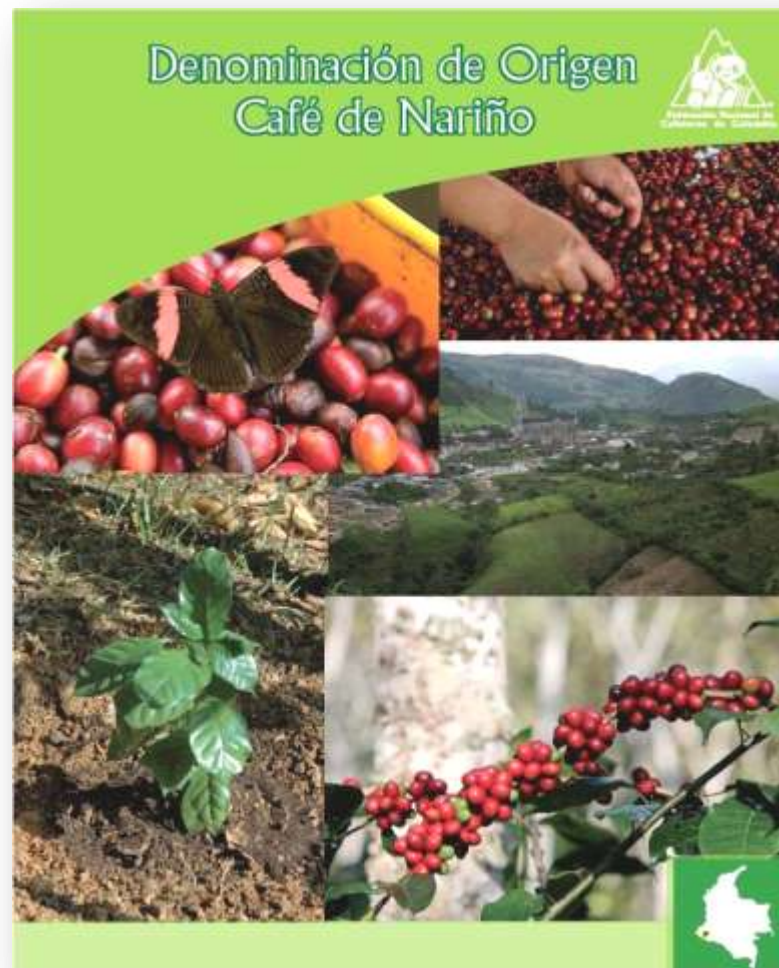
➤ **1234 variables per sample**



# A defined domain and product description for Café de Nariño, result of the product quality and production environment

Qualitative descriptive analysis illustration





“A Denomination of Origin CAFÉ DE NARIÑO is requested for *the coffee grown in the Area defined in this document under clause 3. which, when processed, has the following characteristics: high acidity, medium body, sweet notes, clean cup, mild, and a pronounced aroma.*”

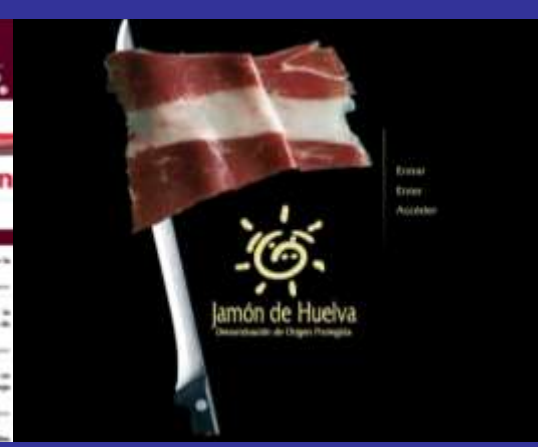


# Geographical Indications and the challenge behind them

- ✓ **Objectively** define the geographic region
- ✓ **Define** and characterize product in terms of its essential characteristics
- ✓ Establish the **relationship** between product quality and production environment
- ✓ Develop demand **sustainability** – Develop a global strategy for promotion and sustainability
- ✓ **Implement** the strategy– Guarantee its defense



# Developing a global communication strategy



# Virtual trip to Nariño origin Web site Café de Colombia



Departing  
from your  
own place

Travelling  
through the  
region

finishing your  
trip with the  
product



# GI Café de Nariño

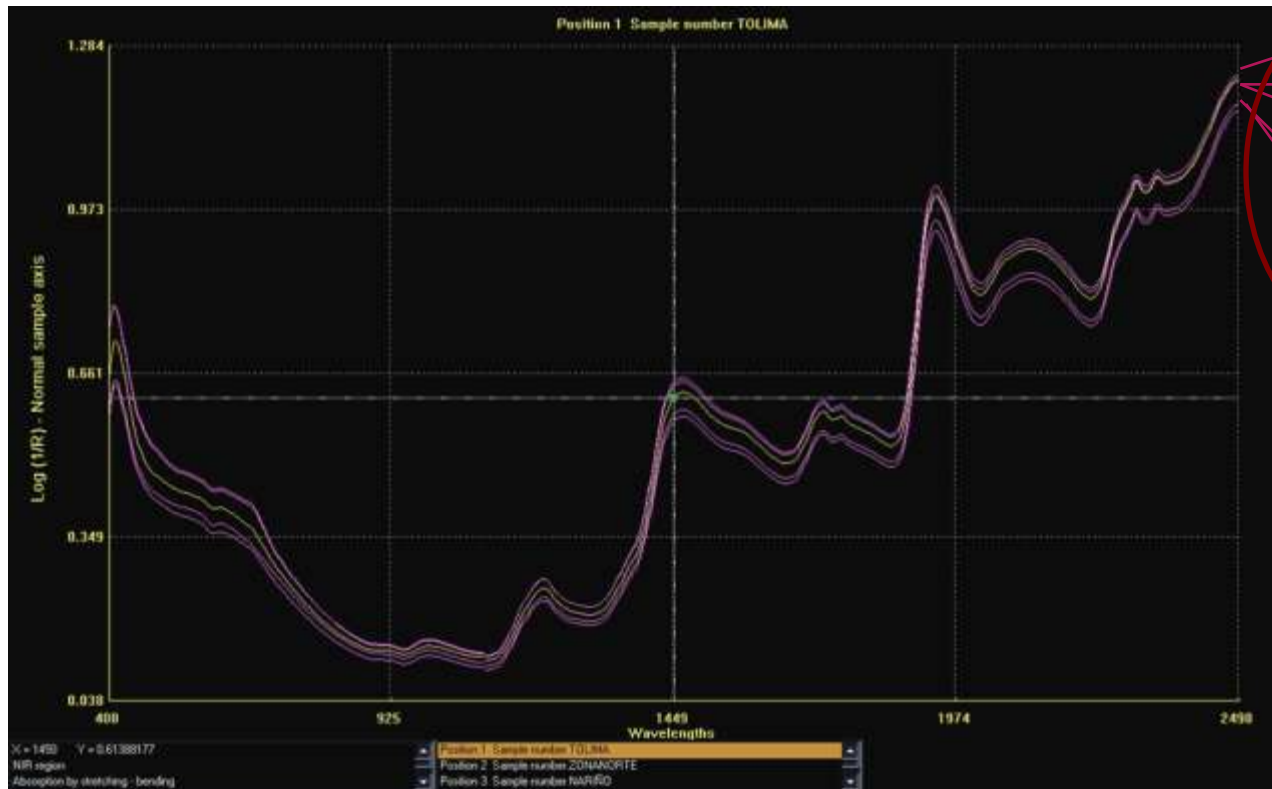




# Geographical Indications and the challenge behind them

- ✓ **Objectively** define the geographic region
- ✓ **Define** and characterize product in terms of its essential characteristics
- ✓ Establish the **relationship** between product quality and production environment
- ✓ Develop demand **sustainability** – Develop a global strategy for promotion and sustainability
- ✓ **Implement** the strategy– Guarantee its defense

# Chemical profiles identified with Near-infrared spectroscopy

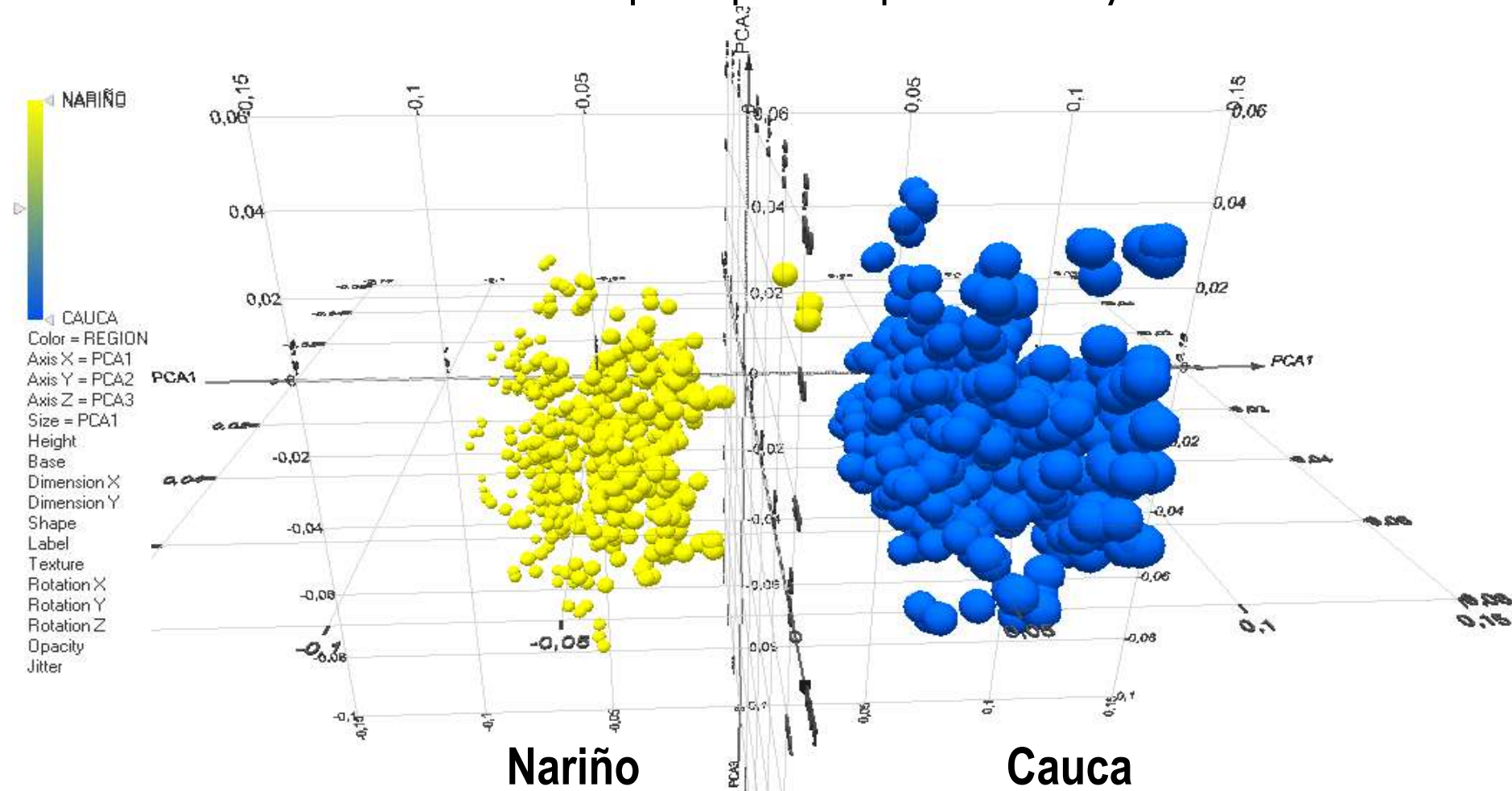


- ✓ Absorption readings with the NIR (900-2500 nm).
- ✓ Each spectrum contains 1050 absorption points (variables).
- ✓ Qualitative and discriminant analysis (PCA).
- ✓ Quantitative analysis (chemical compounds composition)

# Product & environment spatial distribution



## Cauca Nariño principal component analysis



# Geographical Indications and the challenge behind them

## Producer

Producer's hard work and quality should be recognized.



## Consumer

Origin should be relevant.





# Gracias – Thank you

## More info

[www.CafedeColombia.com](http://www.CafedeColombia.com)

© 2011 FNC

