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Tayrona foods

We are a passionate team of coffee lovers committed to bringing you exceptional coffee experiences while valuing our native Colombia.

To us, everything happens around the fascinating world of coffee. From the unique aromas to the variety of flavors, we invite you to delight your senses with our delicious coffees.



About us

With our degrees in Agricultural Engineering and Business Administration, we have combined our passion for food, trading, and coffee. Our life stations in America, Spain and Germany have brought us valuable insights and experiences.

We have been in the coffee, Latin American and Spanish delicacies purchasing business for over 10 years. During this time, we have developed a deep understanding of which quality aspects are crucial to achieve the best taste. From the selection of raw materials to the accurate processing, we know exactly what it takes to offer outstanding products.

Our knowledge and expertise allow us to offer excellent coffees and delicious delicacies from Latin America and Spain. We pride ourselves on offering our customers unique taste experiences while taking them on a culinary journey through authentic flavors. And of course: we gladly enjoy every opportunity to visit our old home country!





V elemento

Our ancestors have always had a close relationship with their natural environment. In harmony with the Four Elements – Water, Fire, Air and Earth – they shape their lives. This perfectly describes our coffeeline.

Our journey to create the perfect coffee begins with the Earth Element. We actively seek out the best coffee farms around the world, where fertile soils provide the foundation for high-quality coffee beans. From the fruitful plantations of Latin America to the exotic growing regions of Africa, sustainability and fair trade are our focus.

Water plays a vital role in the brewing of coffee. That's why we use only top-quality water that is perfectly matched to the individual requirements of each coffee. The right quantity and quality of Water unfolds the aromas and flavors in every cup. The Air Element is also an essential component to our coffee making passion. We place great importance on freshly

V elemento

roasted coffee beans that preserve their unique aroma and flavor. That's why we roast in small batches to ensure that each cup you enjoy is filled with freshness and aroma. Last but not least, we focus on the Fire Element - the passion that leads every step of our work. From the selection of green coffees to the careful roasting and loving preparation, we put our heart and soul into providing you with an exceptional coffee experience.



EARTH
Born to create



WATER
Born to feel



AIR
Born to inspire



FIRE
Born to succeed

Brasil de Andrade

Jose de Andrade and his brother Eduardo have been running the company ABEX (Andrade Brother Exportacion) for years. The Andrade family has been running coffee farms (such as Fazenda Capim Branco) since 1901.

Ismael Andrade is one of the founding members of BSCA (Brazilian Specialties Organization), together with 11 other farmers they were able to acquire an export license and to create a solid foundation for a fair value proposition.

In 1991 the farm started its own export for the first time. Many international awards (such as Cup of Excellence) have been won, confirming the uniquely good work of the Andrade family on the high plateau in the Cerrado region. This mild coffee from the Arabica growing country No.1 Brazil captivates with notes of honey, chocolate, and light fruit flavors.

BRASIL DE ANDRADE

- Capim Branco -

100% Arabica


| | | | |
|--|---|-------------------------------|----------------------------------|
|  EARTH Born to create | LAND/REGION Brasilien / Cerrado, Carmo do Paranaiba | | ANBAUHÖHE 1.100 m |
| | VERARBEITUNG sonnengetrocknet | ERNTE handgepflückt | PROFIL 1/4 ●●●● |
| | GESCHMACK Schokolade, leichte Fruchtsäure | | MUNDGEFÜHL mild würzig |



BRASIL DE ANDRADE

- Capim Branco -

100% Arabica

| | | | |
|--|---|-------------------------------|----------------------------------|
|  EARTH Born to create | LAND/REGION Brasilien / Cerrado, Carmo do Paranaiba | | ANBAUHÖHE 1.100 m |
| | VERARBEITUNG sonnengetrocknet | ERNTE handgepflückt | PROFIL 1/4 ●●●● |
| | GESCHMACK Schokolade, leichte Fruchtsäure | | MUNDGEFÜHL mild würzig |

Bei uns in V-Elemento dreht sich alles um die faszinierende Welt des Kaffees und die Verbindung zu den Elementen: Erde, Wasser, Luft und Feuer. Tauchen Sie in unsere Welt des Kaffees ein und lassen Sie sich von den Aromen, Geschmacksnuancen und der Magie einer Tasse Kaffee verzaubern.

BOHNE
GEMAHLEN

NACHSCHUB AUF:
www.tayronafoods.com

MINDESTENS HALTBAR BIS:
Siehe Boden

GERÖSTET IN
Hamburg

RÖSTKAFEE
e 250g



Colombia El Pastelito

The ripe coffee fruits are dried in the sun. It takes 30 to 32 weeks between flowering and harvesting. The ground on the farm is fertile, sandy and clay-free. It has its origin in volcanic ash with 20% organic matter and is very permeable to water – this method is called “picking method”.

For generations, this family in Colombia has been actively involved in the cultivation of high quality coffee beans. As small producers, they attach great importance to the quality of their coffee and to maintaining the balance in the ecosystem, as well as fair remuneration for the workers on the farm. They are conscious of their environment and always try to use only environmentally friendly products.

COLOMBIA EL PASTELITO

- La Mejorana -

100% Arabica



WATER
Born to feel

LAND/REGION

Kolumbien / Quimbaya, Quindio

ANBAUHÖHE

1.470 m

VERARBEITUNG

sonnengetrocknet

ERNTE

handgepflückt

PROFIL

3/4 ●●●●

GESCHMACK

leichte Karamellnote

MUNDGEFÜHL

voll



COLOMBIA EL PASTELITO

- La Mejorana -

100% Arabica



WATER
Born to feel

LAND/REGION

Kolumbien / Quimbaya, Quindio

ANBAUHÖHE

1.470 m

VERARBEITUNG

sonnengetrocknet

ERNTE

handgepflückt

PROFIL

3/4 ●●●●

GESCHMACK

leichte Karamellnote

MUNDGEFÜHL

voll

Bei uns in V-Elemento dreht sich alles um die faszinierende Welt des Kaffees und die Verbindung zu den Elementen: Erde, Wasser, Luft und Feuer. Tauchen Sie in unsere Welt des Kaffees ein und lassen Sie sich von den Aromen, Geschmacksnuancen und der Magie einer Tasse Kaffee verzaubern.

**BOHNE
GEMAHLEN**



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RÖSTKAFFEE
e 250g



Peru Grad 1

This coffee is produced by the Yakumama cooperative in Cajamarca, northern Peru. Yakumama is seen by the local population in Peru as a connection between coffee farmers and sustainability-sensitive buyers. Yakumama is a community of people who appreciate the natural riches of their homeland and consciously want to support the country's producers. Through cooperation, they learn from each other, improving processes, ensuring and increasing the quality of the coffees.

Peru Grade 1 coffee has natural flavours of dark chocolate, tropical fruits and vanilla. A specialty coffee made with 100% Arabica beans.

PERU GRAD 1 - Yakumama -

100% Arabica

| | | | |
|---|---|-------------------------------|--|
|  <p>AIR Born to inspire</p> | LAND/REGION Peru / Puno, Sandia | | ANBAUHÖHE 1.800 m |
| | VERARBEITUNG sonnengetrocknet | ERNTE handgepflückt | PROFIL 3/4  |
| | GESCHMACK blumig-fruchtig, Schokolade | | MUNDGEFÜHL würzig |



Uganda Ngoma

Robusta beans can also taste great – here is the proof from Uganda: a great coffee with notes of dark chocolate and dried plums. A sweet, slightly nutty flavour makes this wonderful coffee perfect.

This strong espresso has a very nice balance, as the Robusta beans often go a little over the top.

UGANDA NGOMA - Espresso No3 -

100% Robusta

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|---|--|-------------------------------|--|
|  FIRE Born to succeed | LAND/REGION Uganda / Wakiso District | | ANBAUHÖHE 1.250 m |
| | VERARBEITUNG sonnengetrocknet | ERNTE handgepflückt | PROFIL 4/4  |
| | GESCHMACK Zartbitterschokolade | | MUNDGEFÜHL sanft |
| | | | |





Proyecto social

We believe in the power of coffee to connect people, enrich cultures and create positive change. For this reason, we have created a special program: For every coffee bag you purchase from us, we donate 5 cents to a school in our village. In this way, we want to ensure that future generations receive a good education and can also achieve their dreams.

We work closely with local coffee farmers to source high quality beans directly from the region. Each cup of coffee you enjoy with us is therefore a small contribution to sustainable development and appreciation of our wonderful home country. Be part of our coffee evolution and discover a new dimension of pleasure. Immerse yourself in the world of Tayrona Foods, where coffee is not only a passion, but also a source of change and support for all participants.

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