We recommend “Colombian Coffee”.

Colombia coffee is the mildest, most well-balanced coffee in the world. The aroma and taste, which is unique to Colombia, is internationally recognized for its high quality. Colombia is the most biodiverse country in the world. With its privileged location and geography it has clear advantages for coffee cultivation. In addition, the temperature difference between day and night generates unique single-origin specialty coffees. In its long history, the Coffee Growers Federation (FNC) has developed impressive environmental and social credentials. We are confident that the partnership of FNC and Ogawa & Co., Ltd. will continue to grow the awareness of Colombian coffee in Japan and other Asian countries.

FNC products have a fresh and flavorful aroma, thanks to Colombia’s diverse topography, climate and conditions of the soil. In EU countries, the labeling of “Colombian Coffee” has been recognized and the high quality of FNC products have received high marks world-wide. In recent years, many improvements have been made in order to increase the resistance to diseases and it has become possible to offer stable supplies of even higher quality. Coffee extracts and freeze-dried coffees, developed by FNC in collaboration with Ogawa & Co., Ltd., have been formulated based on market needs, and quality controlled under the world's highest quality assurance system, which includes food safety. Through partnership between FNC and Ogawa & Co., Ltd., we will continue to strive to provide the world's highest quality “Colombian Coffee”.

FNC Tokyo Office, Representative for Asia
Santiago Pardo, Colombia Ambassador to Japan
Gabriel Duque

FNC Logo, A Trustful Mark Guarantees the Quality
The logo of FNC has been used since 1981. The logo design is the cafe producer, Juan Valdez pulling the mule, with the high mountains of Colombia in the background. Products using Colombian coffee bears with this FNC logo printed, are FNC quality-approved 100% Colombian coffee. All the coffees exported from FNC have had quality checks for at least 4 times. The very first inspection is conducted when the coffee arrives, and it is inspected again, 3 times or more until arrival at the port. Colombia is the first coffee export country to set an export standard concerning the quality of coffee and a final inspection is executed at the embarkation port. This logo, in a word, is proof of the high-quality of Colombian coffee.
FNC is a nonprofit organization, established in 1927, which organizes coffee producers, to improve Colombian coffee to the highest quality in the world, and to make coffee an economic nucleus of Colombia. Coffee producers exceeding 560,000 families are presently members of FNC. A portion of FNC sales is returned to the coffee producers through a coffee fund run by the Colombian government. FNC, in partnership with the Colombian government, have invested this fund in improving infrastructure in Colombia for over 80 years. The Colombian National Coffee Research Center (CENICAFÉ) has also been established and over 100 scientists conduct research and development concerning coffee. FNC sends over 1,200 agriculture specialists to various places as agricultural advisors. These agricultural advisors work with the coffee producers to effectively utilize the data and knowledge acquired by CENICAFÉ research. In addition, over 200 weather observation stations are linked and weather conditions of the coffee production areas are monitored, to give advice about the appropriate cultivation methods for each area. A unique training program for coffee has also been developed to evaluate quality. An extract and freeze dried coffee factory was established in Chinchina City, located in the center of the coffee production areas, in 1973.

Excellent Quality of Colombian Coffee

The Republic of Colombia, facing both the Pacific Ocean and the Caribbean Sea, is blessed with lush vegetation and abundant natural resources. The foothills of the Andes are a rare piece of land which meet the requirements of producing great tasting coffee. The quality of Colombia Coffee, grown under such an ideal condition, is widely recognized throughout the world.

“Colombia Coffee” is made from specially selected raw materials and processes, which unable fresh and rich flavor.

100% Colombian Arabica Beans
Coffee beans are carefully selected under the check of FNC. It is characterized by sweet aroma and medium/high acidity.

Hand-picked Ripe Beans
All Processed in Colombia
Each bean is carefully hand-picked by experienced coffee producers.

Espresso Extracted
Rich aroma and flavor are achieved by rapid extraction under high pressure and high temperature.

Freeze Concentrated and Freeze Dried
Freshly-brewed regular coffee-like aroma is achieved by using freeze concentration method to freeze and remove only moisture from the coffee extract.

Coffee Extract and Freeze Dried Coffee
Ogawa*, in collaboration with FNC, provides a frozen coffee extract which has locked in the freshly-brewed taste, and freeze dried coffee which provides the rich body of freshly-brewed black coffee.

Quality Assurance which Meets Global Standards
From manufacturing to export, all processes are controlled under a consistent quality management system, which secures traceability. *HACCP, ISO9001 certified.

Global Services
Utilizing FNC and Ogawa’s global network, Japan-quality service is provided. Products utilizing FNC’s coffee have been launched in Japan, China, Korea, and Taiwan.

FNC and Ogawa’s Co-Developed Colombia Coffee
Through FNC and Ogawa’s 10 years of partnership, we provide products which meet market needs.

OGAWA
Flavor & Fragrance
Ogawa & Co., Ltd.

Global Product Lineup which Meets Market Needs
Various applications which maximize the flavor of Colombia Coffee have been developed. Recipes for beverages, desserts, and confectionery can be provided.

Wide Range of Applications
Various applications which maximize the flavor of Colombia Coffee have been developed. Recipes for beverages, desserts, and confectionery can be provided.

“Colombia Coffee” is made from specially selected raw materials and processes, which unable fresh and rich flavor.