

Jacu Coffee - Miami, Florida

Jacu Coffee is democratizing access to premium green coffee beans!

Highlights

1 Jacu Coffee picked as one of the Top Ten Coffee Companies in 2024 by Food Business Review Magazine.

2 Jacu Coffee Inc purchased the Jacu Coffee brand from Adrenaline Productions LLC.

3 This same sales team generated \$38M in 3 years for the Jacu brand.

4 Jacu fuels luxury experiences at the likes of Ritz Carlton, Four Seasons, Michelin Star Restaurants

Mark Molenda -

Founder/CEO/Director/Accounting Officer

An entrepreneurial nomad. I have developed international franchise markets for Coca Cola, Dunkin', and UFC Gyms, To me, leadership signifies possessing the fortitude to embrace substantial challenges, to interrogate and redefine existing paradigms.

Cultivating Coffee For A Better Tomorrow

Every Bean Has A Story

We work with over 175 coffee producers across Brazil, Ethiopia, Guatemala, and Honduras to supply premium beans to roasters, coffee shops, and more. Small coffee roasters can't access premium coffee beans because they need to commit to substantial quantities.

A great opportunity for coffee shops and roasters! Having a green bean coffee-tasting center in Miami will make it convenient for you to explore and taste a wide variety of high-end coffee beans from different countries without the need for extensive travel or large purchases. Being able to sample the beans before buying them will ensure that you can select the best beans that align with your business model. Additionally, having access to expert advice from SCA Certified staff will provide valuable insights and guidance. It's a convenient and efficient way to source high-quality coffee beans for your business.

Role of Fair Trade in the Industry: Empowering Farmers and Promoting Ethical Practices

At Jacu Coffee, our ethos centers around fostering deep, meaningful relationships, and our dedicated founders, personally engage with most of our producers, ensuring a harmonious partnership built on trust and mutual respect. All of our coffees have amazing stories. For example, in Ethiopia, women-owned producers carefully hand-pick each bean and walk approximately 7 miles to bring their harvest to one of our washing stations.

We ensure fair compensation for every one of our producers, paying higher prices for their harvests compared to local cooperatives. This not only helps support their livelihood but also encourages sustainable practices and ethical sourcing.

Patented Fermenting Machine that Mimics a Bird's Digestive Tract.

Meet the Jacu bird, the feathered friend you see in our logo. A native Brazilian, the Jacu bird has a unique love for coffee beans, making it a precious part of our coffee story!

Back in the 1700s, when coffee was introduced to Brazil, these birds couldn't resist the taste. And guess what? The beans they digested lost all their bitterness, turning them into something truly special.

Sound strange? Maybe... but we like to think of it as the perfect symbiosis. The Jacu bird takes from its environment only what it needs and gives back something even better.

And now, with our patented fermenting machine, we're able to duplicate the Jacu Bird's digestive system. What's the benefit, you ask? This little marvel can raise the Specialty Coffee rating by 3 to 5 points for any coffee bean increasing the wholesale price by 20%.

Growing Demand for Specialty Coffee a Boon for the Industry

Conquer the coffee world with our premium green coffee beans! At our brand, we believe in breaking barriers and empowering coffee roasters, irrespective of their size.

Wondering about minimum orders? There are NO minimum orders!

Yes, you read that right! We're empowering roasters of all sizes to access top-quality coffee beans.

What about payment? We have you covered!

Our mission is to alleviate cash flow constraints, which is why we offer unique 30-to-90-day payment terms.

We're here to simplify your coffee roasting journey! Order today and experience the difference!

Jacu Coffee taps into a niche market by addressing the hurdles small to medium-sized roasters face in accessing premium green coffee beans. With consumers increasingly demanding sustainability and uniqueness, our mission is to bridge this gap through innovative and eco-friendly processing methods. We aim to break barriers with accessible top-quality beans, flexible payment terms, and new to the U.S. market fermentation techniques, empowering roasters to flourish in this ever-expanding market.