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Gobierno de  
Colombia

  
Agencia de  
Desarrollo Rural

  
Gobierno de  
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Desarrollo Rural



Colombian  
Taste  
And  
Quality

Osaka, Japón



OSAKA, KANSAI, JAPAN  
EXPO2025



As part of its mission, Colombia's Rural Development Agency (ADR) commits to providing advice, promoting and partnering Colombian farmer organizations in international markets, to ensure quality, variety and added value of exotic fruits, vegetables, coffee and cacao beans, so they are recognized in Asian markets.

These products represent the excellency of Colombian agriculture and are the result of high-quality harvesting, unique flavors only grown in the fertile lands of our country, strengthened by climate diversity.

Each one reflects our rural communities' history of resilience and their new development route to associativity, opening new opportunities for women, youth, indigenous peoples, peace signatories, and victims of the armed conflict.

The ADR stand in the Business Macro-Round "Colombia, Country of Beauty", at Osaka 2025 World Expo, widens opportunities for agriculture, an aligned effort with the Colombian "Government of Change" Development Plan and, under the vision of ADR's President, Cesar Pachon, promotes market diversification and inclusive production as engines of direct opportunities and economic growth for rural communities.

Participation of farm producers in this international commercial platform is key to witness, learn and comply with international standards, to access effectively to global markets, and maximize the impact on their agricultural businesses.

**Colombian  
Taste  
And  
Quality**  
Osaka, Japón



Founded in 2001 as a non-profit, social and solidarity-based organization, Asoppitaya is made up of small and medium-sized yellow pitahaya growers in various regions of the country, with plots located between 1,200 and 2,000 meters above sea level.

**Mission**

ASOPPITAYA works in coordination with our associates and external allies to serve local, national and international markets by providing productivity and competitiveness.

**Vision**

By 2030, ASOPPITAYA will be a leader in innovation, economic and social growth of entrepreneurs in the Colombian countryside, through its associates and allies.

**Product Features:**

**Avocado: Avocado Hass**

4 kg boxes with fruit of sizes 12, 14, 16, 18, 20, 22, 24 and in 10 kg boxes with fruit of sizes 26, 28, 30 and 32.

Temperature: 5 °C to 13°C.

**Yellow Pitahaya:** Also known as yellow dragon fruit, it belongs to the cactus family. Sweet, delicate flavor, contains between 13°- 16° of sugar, vitamin C, iron, phosphorus, potassium and vitamin B1.

**Granadilla:** A native fruit of the Andes mountains, belongs to the passionflower family and is the sweetest fruit of this family. Rich in potassium, calcium, phosphorus, iron, vitamin B1, B2, C, provitamin A, proteins and carbohydrates.

**Geographical location:** Rural area of the departments of Valle del Cauca, (Roldanillo, Bolivar, El Dovio, Riofrio, Trujillo, Sevilla), Risaralda and Quindío. National post-harvest center is located in Roldanillo, Valle del Cauca.

**Associated families:** Over 35 small and medium-sized farmers.

**Capacity:** 600 tons per harvest, equivalent to 2 weekly containers of Hass avocado.

**Annual harvest:** 2 harvests per year (Off-season from February to April and main harvest from September to November).

**Export volume:** 4 monthly containers during the 4-month harvest period.

**Production area:** Our crops are located between 1,600 and 2,200 meters above sea level (m.a.s.l.)

**Added value:** Our production, processing, and marketing stands for our members' better interests and income, through an efficient and effective organization and planned development.

**Certifications:** Compliance with ICA export protocols, registered export farm, export protocol to the USA and Japan.

**Social responsibility and sustainability programs:** Implementation and certification program for Good Agricultural Practices (BPA).



ASOCIACIÓN AGROPRODUCTORES  
DEL TOLIMA 'MANGOVIPAZ'

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Social organization, located in the municipality of Espinal, Tolima, with the purpose of dignifying the work of the farm laborers, especially rural women and youth, through the agro-industrial transformation of mango.

**Mission:**

The Association of Agro-producers of Tolima, Mangovipaz, is integrated by the best human talent committed to producing clean food, promote disintermediation, and strengthening productivity and competitiveness in local, national and international markets.

**Vision:**

By 2029, Mangovipaz will be a globally recognized association for excellence in the production and trading of organic, sustainable food. We will be leaders in high quality agro-industrial production, honoring our cultural heritage and fostering peace.

**Product features:**

- Fresh Mango: 20 monthly tons during harvest season. Sustainable, high-quality production.
- Dried Mango: 250 kilograms per month. Rich in vitamins A and C, a good fiber source, no added sugars or preservatives.
- Mango Pulp: 6 tons per month  
Rich in minerals and nutrients, such as vitamin C, beta-carotene, potassium and magnesium. Ideal for juices, smoothies, baking or healthy cooking. Useful for other value-added products (jams, nectars, yogurt, etc.), and suitable for institutional marketing.
- Mango Snack:  
Made with 100% natural pulp. Healthier alternative to industrial sweets. 100 kgs. per month.
- Mango jam:  
Nutritious, free of harmful additives, adaptable to different presentations.
- Mango sauces:  
Made of natural ingredients, versatile in gastronomy, with potential for gourmet and export markets.

**Geographical location:**

Finca La Amistad, Vereda Guasimal, El Espinal, department of Tolima.

**Annual harvests:** Fresh mango: March, April, May - September, October, November, December. Dried mango and mango snack: all year round.

**Export Volume:**

Fresh mango: 20 tons per week  
Dehydrated mango (green and ripe): 2,500 packages of 40 g each / monthly  
Mango jam: 500 units of 250 g  
Mango candy: 1,500 boxes of 6 units each x 60 g  
Mango pulp: 6 tons per month

**Production Area:** El Espinal, Tolima, is located in the plains of the Upper Magdalena, (330 meters above sea level). Warm, tropical climate, (from 28 °C to 34 °C), fertile soils, and a bimodal rainfall pattern.

**Added Value or Differentiator:** The Mangovipaz Association stands out for integrating agroecological production, value-added processing, and social commitment to rural development of women and youth, promoting gender equity, generational renewal, and strengthening of technical capacities in the countryside.





SEYNEKUN

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Founded in 2006, Seynekun brings together 437 Arhuaco indigenous families and farmers from Sierra Nevada de Santa Marta, guardians of Mother Earth. Through their ancestral knowledge, Seynekun promotes agricultural practices that protect the ecosystems and fertility of our Mother Earth for many generations.

#### **Mission**

To contribute to the sustainable development of indigenous Arhuaca and farmers families in the department of Cesar, through strategic environmental development projects and fair trade, protecting and conserving biodiversity.

#### **Vision**

We will position our organization as a leader in sustainable and productive development, committed to improving the quality of life of our associated producer families, while satisfying our customers' needs.

#### **Product features**

- Green Organic Coffee: Special indigenous coffee of Sierra Nevada de Santa Marta origin. Notes of sugar cane, chocolate, light floral. Clean, juicy flavor. SCCA Rate Score: 83 - 84.5
- Seynekun roasted coffee: Special edition of our indigenous coffee, cultivated by the Jewrwa community. Notes of Brown sugar, cane, fruity caramel. Sweet chocolate and yellow fruits. Presentations: 125gr -250gr -454gr -2500gr.
- Specialty Cocoa: Organic cocoa, long lasting taste in mouth, dried fruits, floral notes (vegetal, forest). Presentation: In slime and dry grain. Seynekun Pulverized Sugar Cane: 100% organic, granulated, soluble sugar cane. Healthy and nutritious taste. Presentations of 50gr, 500 gr, 25 kg. sugar cane with exclusively organic fertilizers to produce panela with an authentic.

**Geographical location:** Pueblo Bello, department of Cesar.

#### **Quantity:**

- Dried, organic conventional parchment coffee: 445.5 tons
- Cocoa: 67,4 tons
- Roasted coffee: 80 kg per month

#### **Annual harvests:**

- Coffee: August – March
- Cocoa: Year-round with peaks in May, July, and November

#### **Export volume:**

- Green coffee: 300 tons per year
- Cocoa: 30 tons per year

#### **Production area:**

Sierra Nevada de Santa Marta and surrounding areas, in the departments of Magdalena, Cesar, and La Guajira. Includes indigenous reserves and communities.

**Certifications:** Organic, Fairtrade, Women Care.

**Social responsibility and sustainability programs:** Social premium, fair trade, institutional strengthening, sustainability for indigenous organic production, indigenous well-being, openness, and innovation.





COMITE REGIONAL DE  
UNIDAD PLATANICULTORA  
DE CÓRDOBA, URABÁ Y CHOCÓ.

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The committee is a Colombian non-profit, second-tier trade organization that represents grassroots associations of small and medium-sized plantain growers, with a presence in 21 municipalities in the departments of Córdoba, Antioquia and Chocó.

#### **Mission**

To strengthen the association of plantain growers in the region through a solid, democratic, and participatory organizational structure, integrating agricultural producers into regional and national trade union processes.

#### **Vision**

To consolidate as a representative trade organization of Colombia's plantain growers, to manage, advocate, and negotiate driving programs, projects, and resources for the development of the sector, creating competitive conditions innational and international markets.

#### **Product features:**

- Harton plantain
- Intense green color.
- Maximum harvest age: Sweeping: 10 weeks and calibrate 9.
- Average weight: 380 grams.
- Temperature: 8 – 10 °C.

#### **Geographical location:**

Cordoba: Canalete, Los Córdoba, Puerto Escondido Moñitos, San Bernardo del Viento, Loricá, San Pelayo, Montería, Tierralta, Valencia, Montelíbano, Puerto Libertador Bijao and San José de Ure.

Antioquia: Arboletes, San Juan de Urabá, Necoclí and Turbo.

Choco: Nuevo Belén de Bajirá, Carmen del Darién, Rio sucio and Unguía

**Associated families:** 4,750.

**Available quantity:** 108,000 kilos per week  
Harvests and production area: Year-round, 12,400 hectares in production

**Export volume:** 8,100 kilos per week

**Production area:** Humid tropic.

**Certifications:** ICA and GLOBALG.A.P.



# COOFRUCOLON

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At COOFRUCOLON, we believe that every apple, pear, and plum we grow not only nourishes but also tells the story of our farming families, land, and traditions. We work with dedication to ensure our crops are a source of pride for Nuevo Colón and a legacy for future generations.

### Mission

To foster social, economic, and cultural well-being of our members and promote the sustainable development of our community. Our cooperative principles are solidarity, mutual support, quality, efficiency, self-reliance, and responsible management.

### Vision

To become a leading cooperative in the agricultural sector of Nuevo Colón and the region, recognized for our efficiency, sustainability, and commitment to the well-being of our members and the environment, generating a positive impact on the community.

**Products:** Pear, Plum, Apple.  
**Geographic Location:** Nuevo Colón - Boyacá.  
**Associated Families:** 17.  
**Production:** 30 tons per month.

**Annual Harvests:** Pear harvest, throughout the year; each tree is harvested once a year, at different times of the year according to the agricultural cycle.

### Production Area:

It's located in Llano Grande village (Nuevo Colón, Boyacá), 2,300 - 2,600 meters above sea level. Temperate-cold climate (average temperatures from 12 to 18 °C). Annual rainfall of 800 to 1,200 mm over two rainy seasons. Volcanic and sedimentary soils, slightly acidic pH (5.5-6.5).

### Added Value or Differentiator:

- Plans for processing fruit into distilled spirits and wines.

### Social Responsibility and Sustainability Programs :

- "Fruits with Purpose" Program – COOFRUCOLON. Inclusion of young people and women in production and marketing. Fair prices to dignify the farmers' work. Sustainable farming practices, with use of organic fertilizers. Reforestation and protection of water sources.



The Regional Specialty Coffee Cooperative “Global Cafes”, founded in November 2012 and based in La Plata, Huila, is a non-profit organization dedicated to positioning itself nationally and internationally, through a distinctive coffee profile designed for an exclusive and environmentally conscious global market. We aim to foster long-term relationships with customers, ensuring a fair value chain.

**Mission:**

Our cooperative builds lasting connections, uniting all those who value distinctive coffee flavors, sustainability, and fair trade. With care and passion, we share the excellence of specialty coffee with the world.

**Vision:**

By 2030, to be recognized as the leading cooperative in Colombia for the production and commercialization of high-quality coffee, at the forefront of innovation and technology, to improve the quality of life of our community.

**Product:** Coffee

ITEM	DESCRIPTION PRODUCT	ORIGIN	PREPACACION	ABRIL	MAYO	JUNIO	SEPT	OCT	NOVIEMBRE	DECEMBRE	ENERO	FEBRERO
1	Score (SCA), 80-82 CoffeeArabica lavado - Variety Colombia, Castillo, regional Huila.	Huila/ Ragto pal	UGQ- 12/60- EP	300	250	150	75	100	200	100	50	50
2	Score (SCA), 84-88 CoffeeArabica lavado - Microlotes, Variety pink Bourbon- Geisha, Cartago, Antio	Huila/ Micro otes	025- EP	100	75	50	25	50	75	50	50	25
TOTAL				400	325	200	100	150	275	150	100	75

**Geographic Location:**

La Plata - Huila.

**Associated Families:** 400.

**Production:** 2,900,000 kg of dried parchment coffee.

**Annual Harvests:** May - July: 60%

October - December: 40%

**Export Volume:** 50%

**Incoterm:** F.O.B. (LCL/FCL)

**Port of Origin:** Buenaventura - Cartagena, Colombia

**Payment:** 100% in advance

**Cup Score:** 82-87 minimum, Excelso UGQ 12/60-EP.

**Presentation:** 70 kg bags / GrainPro, vacuum-packed, decaffeinated.

**Production Area:**

Municipalities of La Plata, Paicol, Nátaga, La Argentina, Pital, and Tesalia in the department of Huila, and Inzá, Páez, and Pedregal in the department of Cauca.

**Added Value or Differentiator:**

\$0.10 - \$1.00 USD per pound.

**Certifications:**

Fairtrade International, Fairtrade USA, Rainforest Alliance.

**Social Responsibility and Sustainability Programs:**

Sustainable practices in the supply chain, sustainable farms (EUDR certificate) transition to agroecological production, and green manure program.

We are a company dedicated to the production and marketing of starches and related products. Committed to driving regional development by sourcing raw materials directly from farmers, ensuring compliance with standards, promoting sustainability, and guaranteeing customer satisfaction.

### Mission

We are an agribusiness that provides solutions to our customers through the processing of cassava. With highly skilled human talent and a strong technological foundation, we generate a positive impact on all our stakeholders.

### Vision

To be a recognized and sustainable agribusiness, offering a diversified portfolio of products and services, supported by competent human talent, and delivering solutions to both national and international markets through cassava starch.

### Product:

Cassava starch.  
A fine natural fine powder, of white color and neutral flavor, obtained from the grinding of cassava.

**Composition:** Starch 87 %, Ash 0.2 %, Moisture 12.8 %.

**Presentation:** 25 Kg and 12 Kg packages.

**Storage:** Cool and dry place, free of humidity, moisture and dirt.

**Estimated Shelf Life:** 1 year from the date of manufacture.

**Geographical Location:** Sincelejo and Corozal, Sucre.

**Capacity:** 10.000 tons per year.

**Associated members:** 200

**Annual Harvests:** Two harvests per year, November to May (main harvest) and June to September.

**Export Volume:** 100 tons per year.

**Production Area:** Bitter cassava, purchased under forward contracts in Sucre, Córdoba, and Bolívar.

**Added Value:** Non-GMO, gluten-free.

**Certifications and Quality Standards:** ISO 9001:2015, NTC 6066.





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The Coffee Alliance of Colombia is an initiative that brings together five second-level organizations, made up of more than 200 associations and cooperatives, representing over 15,000 coffee-growing families and benefit more than 35,000 people in rural areas across 12 departments of the country.

#### Mission

The Coffee Alliance of Colombia embodies the collective strength of grassroots producers, delivering a responsible sourced Colombian coffee, and fostering their economic, social, and environmental development.

#### Vision

To become the leading platform connecting Colombia's grassroots coffee organizations with international markets, recognized for quality, innovation, and comprehensive sustainability.

#### Product features

Green and roasted coffee: We provide a full diversity of cup profiles, depending on the region, in different presentations including lots, containers, microlots, or nanolots of high quality.

Fresh Colombian coffee, high-quality varieties from selected microlots.

#### Geographic Location

We are located in 12 departments: Antioquia, Caquetá, Cauca, Cesar, Cundinamarca, Huila, Magdalena, Meta, Nariño, Risaralda, Tolima, Valle del Cauca, and in 95 municipalities.

**Associated Families:** Over 15,000 families.

**Capacity:** 20,000 hectares cultivated with coffee.

**Estimated annual production:** 250,000 bags of green coffee (equivalent to 1,000 containers for export).

Processing capacity of 200,000 kilograms of roasted coffee per year, with differentiated profiles for national and international markets.

9 hulling mills to ensure efficiency, quality and traceability of green coffee.

14 roasting facilities equipped to develop consistent and specialized sensory profiles.  
7 exporting companies with access to major international markets.

#### Export Volume

Annual export capacity of 250,000 bags of green coffee and 200,000 kilograms of roasted coffee.

#### Production Area

The Alliance operates across a wide coffee corridor, within regions with diverse altitudes, microclimates, and soils, allowing a consistent supply of fresh coffee throughout the year. Main harvests and mitaca (intermediate) harvests ensures continuous availability, quality and supply, a key competitive advantage for international markets.

#### Added Value or Differentiator

The Alliance combines productive capacity, infrastructure, technology, certifications, and traceability, providing coffee meeting international standards. Possibility to export from large-volume commercial lots to microlots and nanolots of specialty coffees, carefully selected and processed. Organizational models based on collective work and positive economic, social, and environmental impact.

#### Certifications

Rainforest Alliance, Organic, Fairtrade, and other quality and sustainability certifications.

#### Social Responsibility and Sustainability

Every cup of coffee we export reflects the story of coffee-growing families, their cultural heritage, and efforts to implement sustainable agricultural practices that protect the environment. The Alliance's production takes place in strategic ecosystems such as páramos, Andean forest zones, water recharge areas, and biodiversity corridors.



#### SEEDS COLOMBIA

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Founded in 2012 by bulb onion producers, Seedscolumbia was born as the only company providing a seed portfolio tailored for each season (summer or winter), responding to challenges in selecting seeds.

#### **Mission:**

We focus on plant research and development, as well as the import, segmentation, and positioning of vegetable seeds, fertilizers, and irrigation systems across the country. Trusted partner for farmers in every climatic condition, we support them in delivering fresh products all year round.

#### **Vision:**

In a world where soil, water, and environmental degradation are pressing challenges for food production, we are committed to developing eco-friendly technologies and tools to improve production, opening opportunities in international markets while creating bonds between consumers and farmers.

#### **Product Features:**

Plant research and development through trials and testing of new vegetable genetics such as onion, tomato, carrot, and bell pepper

#### **Geographic Location:**

We are located in 12 departments across the country: Antioquia, Caquetá, Cauca, Cesar, Cundinamarca, Huila, Magdalena, Meta, Nariño, Risaralda, Tolima, Valle del Cauca, and in 95 municipalities.

#### **Associated Families: 2.**

#### **Production Area:**

We operate under all conditions to evaluate new technology potential.

#### **Added Value or Differentiator:**

We have a specialized technical team dedicated to collecting both qualitative and quantitative data, ensuring accuracy in results and enabling farmers to make informed decisions when selecting their seeds.



Asociación de organizaciones productoras  
de cacao de Tumaco "CHOCOLATE TUMACO"  
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Non-profit organization created on October 30, 2013, it is made up of seven (7) community councils and two associations (Caunapí, Rosario, Tablón Dulce, Tablón Salado, Chagüí, Acapá, and Las Varas) (Palma Sur and Corpoteva), gathering over 5,000 producer families in the Colombian Pacific region.

**Mission:** To market dried cocoa beans and their derivatives from the Colombian Pacific, to meet the demands of both national and international markets. We are committed to respecting the community, protecting the environment, supporting our collaborators, and ensuring the economic sustainability of the region.

**Vision:** By 2030, to be the leading and most recognized company in local, national, and international markets, known for offering fair prices and exceptional quality. We aim to create an environment of social, environmental, and economic growth and sustainability for our customers, suppliers, and collaborators.

**Product:** Cocoa Beans.

**Presentation:** Natural fiber sack (fique), weighing 50 kg.

**Product Features:** Dried, fermented, and clean beans. Max. moisture 7%, fat content 50–55%, pH 5.2–6.0, free from impurities, mold, and pests.

**Shelf Life:** Six (6) to twelve (12) months.

**Main Uses:** Chocolate, cosmetics, pharmaceutical, beverage industries.

**Regulations:** Compliance with the following standards:

- Resolution 2674 of 2013
- Resolution 1511 of 2011
- Colombian Technical Standard NTC 1252 – Cocoa Beans
- Colombian Technical Standard NTC – ISO 2292 – Cocoa Beans, Sampling

**Geographic Location:** We are located in the rural areas of Tumaco and surrounding municipalities in the department of Nariño: Caunapí, Rosario, Tablón Dulce, Tablón Salado, Chagüí, Acapá, and Las Varas). Post-harvest center located in the township of Uribe, along the Tumaco–Pasto road.

**Associated Families:** 5,000.

**Capacity:** 25 tons per harvest, equivalent to 4 containers.

**Annual Harvests:** January (low volume), June (medium volume), and December (high volume).

**Export Volume:** 8 containers per year.

**Production Area:** Between 0 and 50 meters above sea level (m.a.s.l.).

**Added Value or Differentiator:** Production and transformation of table chocolate in 250 g and 124 g presentations, and chocolate bars with 45% and 55% cocoa content.

**Certifications and Quality Standards:** RUT – 900670223 – 4 GAP certifications (in process of renewal).

**Social Responsibility and Sustainability Programs:** Chocolate Tumaco Foundation – NIT: 900797423-7.



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ARAUCA, SANTANDER, NORTE DE SANTANDER, ANTIOQUIA, HUILA, TOLIMA, CALDAS, NARIÑO,  
GUAJIRA Y CESAR (COLOMBIA)

The National Cocoa Board of Colombia was created in 2013, in the context of the national agrarian strike, as a platform for representation and advocacy of cacao producers and associations before the Government. Since then, it has defended and promoted public policies to strengthen producer organizations, by improving production, marketing, technology transfer, and well-being of cacao-growing families.

**Mission:** To represent and defend the interests of cacao producers, contributing to their development through the design of public policies, the strengthening of producer organizations, and the regulation of the cacao value chain.

**Vision:** To consolidate as the main representative body of cocoa producers in Colombia, with the capacity to engage with the Government and key stakeholders for the benefit of farming families and producing regions.

**Product:** Cocoa Beans

**Sensory profile:** Fine flavor cocoa with a diversity of notes: fruity (citrus, berries), floral, dairy, and vanilla, with balanced acidity, moderate bitterness, and low astringency.

**Presentation:** Dried and fermented beans, in accordance with NTC 1252 standards.

**Production:** 30,000 hectares cultivated, with two main harvests per year and constant mid-crops. Annual production: 15,000 tons.

**Supply and export:** 20 tons per month.

**Production area:** Plains, valleys, and mountains ranging from 50 to 1,500 meters above sea level.

**Added value:** Genetic diversity, agroforestry practices, and microclimates that create differentiated, high-quality sensory profiles for international markets.

**Geographical coverage:** Arauca, Santander, Norte de Santander, Antioquia, Huila, Tolima, Caldas, Nariño, La Guajira, and Cesar.

**Associated families:** More than 12,000 small and medium-scale producers (farmers, Afro-descendant communities, Indigenous peoples, and victims of the armed conflict).

**Certifications:** Compliance with NTC 1252.

#### **Social Responsibility and Sustainability**

- Training and strengthening of human talent in the cocoa sector.
- Implementation of Good Agricultural Practices (GAP).
- Commitment to the Sustainable Development Goals (SDGs).



Onion farmers of Sugamuxi and Tundama provinces, in Boyacá, began organizing after the agrarian strikes and have since remained together, committed to defending and strengthening the sector. Our association brings together young people, women, and farming families, including the two top bulb onion producers in the region.

**Mission:**

We are an association of onion producers, united by the purpose of safeguarding and promoting our sector. We foster inclusive participation of young people, women, and family farmers, while ensuring excellence in production.

**Vision:**

To be recognized regionally and nationally as a leading association of onion producers, a benchmark of community organization, agricultural innovation, and sustainability. We aim to drive rural development and create opportunities for future generations.

**Geographic Location:**

Sogamoso, Boyacá – Colombia.

**Associated Families:** 40.

**Capacity:** 55 tons per hectare of bulb onion.

**Production Area:**

Altitude: 2200 to 2500 meters above sea level (m.a.s.l.); dry to rainy climate, depending on the season; good water availability; fertile loam-clay soils.

**Added Value or Differentiator:**

Unprocessed onion

**Certifications / Seed Varieties:**

Seed Varieties - SEMILLA SEMIMIS 3588; SACHASEN