



EFICO
GREEN COFFEE & COCOA

COFFEE SELECTION

Version December 2016



ETHIOPIA - SIDAMO Gr 2

Coffee area: Sidamo
Altitude: 1,400 meters
Soil type: Situated between savannah and lake, the rich volcanic soil is ideal to grow coffee
Type of shade trees: Acacia, Albizia, Cordia, Euphorbia, Sesbania
Rainfalls in mm/year: the average annual precipitation is 1,500 mm
Average annual temperature: 15-25°C
Crop period: from November to January

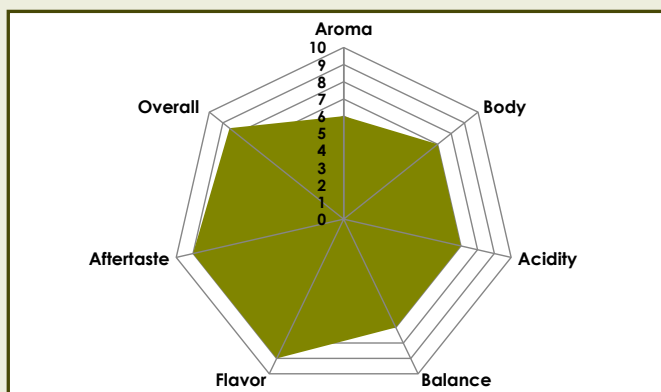


The Coffee

Arabica
 Variety: Bourbon
 Washed
 Screen size: The amount of beans less than screen 14 must be less than 10%
 Defects count: 4-12 (grade 2)
 Caffeine percent: 1.2%
 Bags of 60 kg

Cup Profile

A full rounded mouthfeel and lower-toned fruit notes - peach, apricot, orange and raspberry.



The Process

Picking method: handpicked
Washing method: wet-processed
Drying method: sun-dried
Screening and sorting method: manual and machinery

The Region

Sidamo coffee is mixed small-to-medium round, hardish, Bourbon type, and has good-to-good/fine quality.

Within the region of Sidamo lies the valleytown of Yrgacheffe. It has been prized by coffee blenders since cultivation began after World War II.



Particularities

Coffee has its roots in Ethiopia, where a shepherd accidentally noticed that his goats became more active after they had consumed ripe, red coffee cherries. A lot of the coffee grows in the wild, but in recent years replantation politics have been introduced to manage the crops, also with an eye on sustainability. The majority of the crops is entirely biological. Besides forest coffee, there are three types of production systems in Ethiopia: semi-forest coffee, garden coffee and plantation coffee. 95% of these coffees is organic.