

GEDEB

Ethiopia • Yirgacheffe • Gedeb

HEIRLOOM WASHED

BELCO

GEDEB

Coffees from Yirgacheffe, in the Gedeb woreda, are among the best in Ethiopia. There, in this agroforestry region, the exporter SNAP does an excellent job of collecting and processing. Growing coffee is part of the life of the 1,000 producers with whom SNAP works.

After harvesting, the cherries are taken to the station where they are fermented for 60 hours, before being washed to remove all traces of mucilage. The coffee is then spread out on a raised bed, in layers of 5 to 10 centimetres, to ensure proper drying. The drying process lasts between 7 and 10 days.

The coffee is closely monitored during the drying process, to ensure that it is evenly distributed until the desired moisture content is reached. The beds are open from 3am to midday, before being covered when the sun is at its highest.

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Producer	**SNAP TRADING AND INDUSTRY PLC**
Species	**Arabica**
Process	**Washed**
Drying	**Drying beds**
Altitude	**2150**
Harvest	**November - December**
Type of harvest	**Manual**