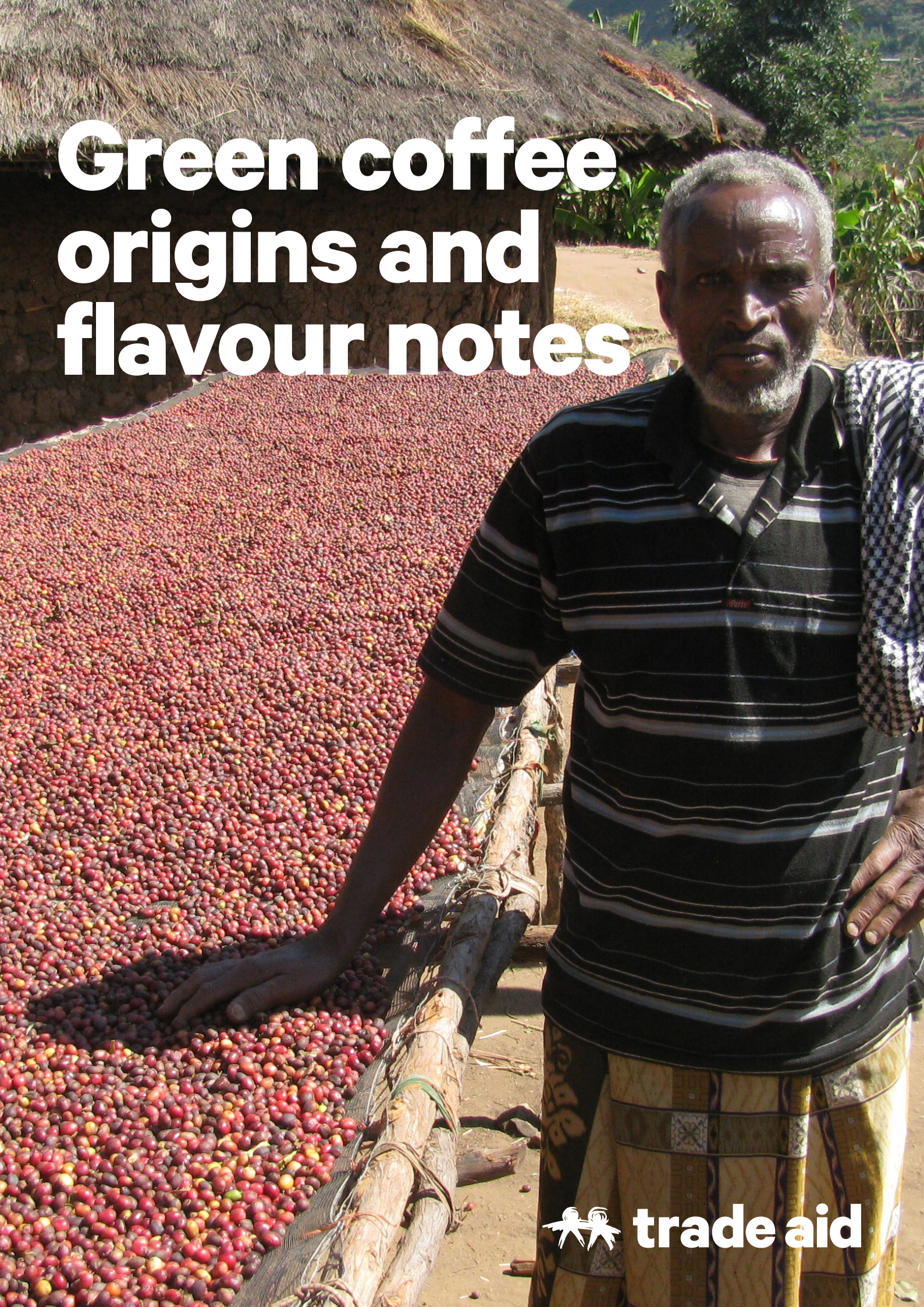


# Green coffee origins and flavour notes



**trade aid**



## Guatemala

### Guatemala Huehuetenango (Guaya'b)

Most of the 477 members of Guaya'b are Popti' Maya, and the group's name means "mutual benefit" in their language. Based in western Huehuetenango, this producer association supports its members with higher prices, technical assistance, and critical loan funding. Together the members of Guaya'b have constructed a modern wet processing mill, which allows them to save significant time and money, while at the same time producing more consistent and higher-quality coffees.

The rugged and remote mountain landscape of Huehuetenango is hot and dry thanks to the winds that blow over the border from the Tehuantepec plain in neighbouring Mexico. This allows coffee to be cultivated at up to 2000 meters without fear of frost. The small dense beans are predominantly of the Bourbon variety, but also with some Typica and Caturra, which provide a very clean and lively cup.

The coffee has a mild berryfruit aroma with a honeylike sweetness and while it doesn't have the big body that some might expect from a Guatemalan coffee, the finely balanced and bright acidity combines with a sweet golden raisin flavour to create a coffee perfectly suited for use either as a single origin or as the top note in a blend.

# Guatemala continued

## Guatemala Huehuetenango (ASOBAGRI)

Based in the Barillas region of eastern Huehuetenango, ASOBAGRI is a co-operative of K'anjob'al Maya coffee farmers. ASOBAGRI has used revenue from fair trade sales to promote literacy, diversify crops and income, support sustainable agriculture, invest in quality control, promote gender equality, and support healthcare.

The coffee has a fruity, almost floral aroma, with a reasonably bright, lingering acidity; the flavour is of sweet cherries or other red stonefruit with a touch of vanilla. It has a good medium body and a lingering sweet aftertaste.

The farmers grow Typica, Caturra and Bourbon coffee at altitudes ranging from 1200 to 1600 metres above sea level.



## Nicaragua

### Nicaragua Segovia (PRODECOOP)

PRODECOOP is a co-operative of 40 primary groups in the northern department of Nueva Segovia on the Honduran border. The coffee is grown on small family farms, intercropped with other food plants and shade trees. It is sometimes washed, fermented and pulped on the farm and dried on the ground on tarpaulins, but there are also mills where the coffee can be processed in greater quantity with much less effort. The coffee produced by the mills is generally seen as more consistent and better quality.

The coffee has a soft herbal aroma, the body is light to medium, and there is a definite bright, citrus element to the flavour. It is sweet and juicy tasting with a slight smoky aftertaste.

The main varieties cultivated are Caturra and Bourbon at altitudes ranging from 900 to 1300m.



## Mexico

### Mexico Chiapas (San Fernando)

Founded in 1984, the Unión de Ejidos San Fernando is an association of farmers of the Tzeltal, Tzotzil, Mam and Zoque indigenous groups in the San Fernando and Ocozocoautla municipalities of central Chiapas. The co-op provides technical assistance in organic farming methods.

The farmers of San Fernando grow Typica, Bourbon and Mondo Novo at altitudes ranging from 900 to 1600m. The coffee has a light, fresh, leafy aroma, and is mild and smooth with good clean acidity and slightly smoky, hazelnut or fruit flavours. It has a light, but creamy body.



## Colombia

### Colombia (ANEI)

Founded in 1995, ANEI is an association of indigenous producers located in northern Colombia near the border with Venezuela in the Sierra Nevada de Santa Marta region. ANEI's primary mission is to promote and support the cultural preservation of the indigenous peoples Arhuaco, Wiwa and Kogui.

As is common in Colombia the coffee is initially processed by hand on the farm to parchment and then sold to the co-operative for further processing. It has a soft and faintly sweet or toffee malty fragrance, the acidity is smooth and soft and slightly citric, and the cup is medium bodied with a malty, sweet vanilla flavour and a lingering aftertaste.

The coffee grown is predominantly Colombiana and Typica at altitudes ranging from 1200m to 1800m.



## Peru

### Peru Norte (CENFROCAFE)

CENFROCAFE is an association of coffee producers from high in the Andes in the north of Peru near the border with Ecuador. The association began operations in 1999 with the grouping of 11 associations formed by 220 farmers in the districts of Tabaconas, San José del Alto and La Coipa. Coffee is grown on small family farms on steep mountainsides, often planted alongside and in the shade of food crops, timber and other commodities. The main varieties grown are Typica, Caturra and Bourbon.

The coffee is washed and pulped by hand on the farm with equipment that may be shared by several families; it is dried on tables under cover. From parchment, it is processed for export at a large plant partially owned by the cooperative in Piura down on the coast.

This coffee is grown high in the Andes (1300-2000m) and has a good spicy and slightly leathery aroma. The flavour in the cup is clean, bright and fruity, having sweet orange acidity and a slightly caramelised finish. The body is medium and it leaves a pleasant fruity aftertaste.

We also get this coffee decaffeinated by Descamex to provide half of our Decaf supply.

# Peru continued

## Cooperativa Agraria Rodriguez de Mendoza (COOPARM)

COOPARM is a co-operative of small-scale coffee producers in the province of Rodríguez de Mendoza, in northern Peru. Coffee is grown on mixed crop, small family farms, which have on average 2 hectares planted in coffee.

The coffee is washed and pulped by hand on the farm with equipment that may be shared by several families, dried on tables under cover. It's processed for export at a large plant owned by another fair trade cooperative in Piura.

The coffee has a light citrusy aroma, it is sweet with rounded, soft acidity and caramel and ripe stonefruit flavours in the cup, good winey body and a lingering sweetness.

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## Honduras

### Café Orgánico Marcala S.A (COMSA)

COMSA was founded in 2001 by 69 farmers who were seeking ways to make their coffee growing businesses profitable. At the time coffee in Honduras was largely grown in a conventional manner using chemical inputs to support production, volumes were large, quality and prices were low and most coffee went into the 'commercial' markets – farmers often could not cover the costs of production.

COMSA set out to encourage quality and organic, chemical free agriculture, and over time they have built their volumes and their quality and now the 1200 members produce specialty grade organic coffee and own their own warehouses and processing plant.

The group is very focused on social development as well as the agricultural; they have a primary school and run organic education courses for farmers from other parts of the country and region. In recent years, looking for new, quality focused markets the cooperative has developed a programme for the production of natural processed coffees – in 2019 when Trade Aid visited, they produced 14 full containers of natural coffee in response to demand.

The coffee has a strong fruity aroma, rich body, good, bold lactic acidity, berry and cocoa flavours.



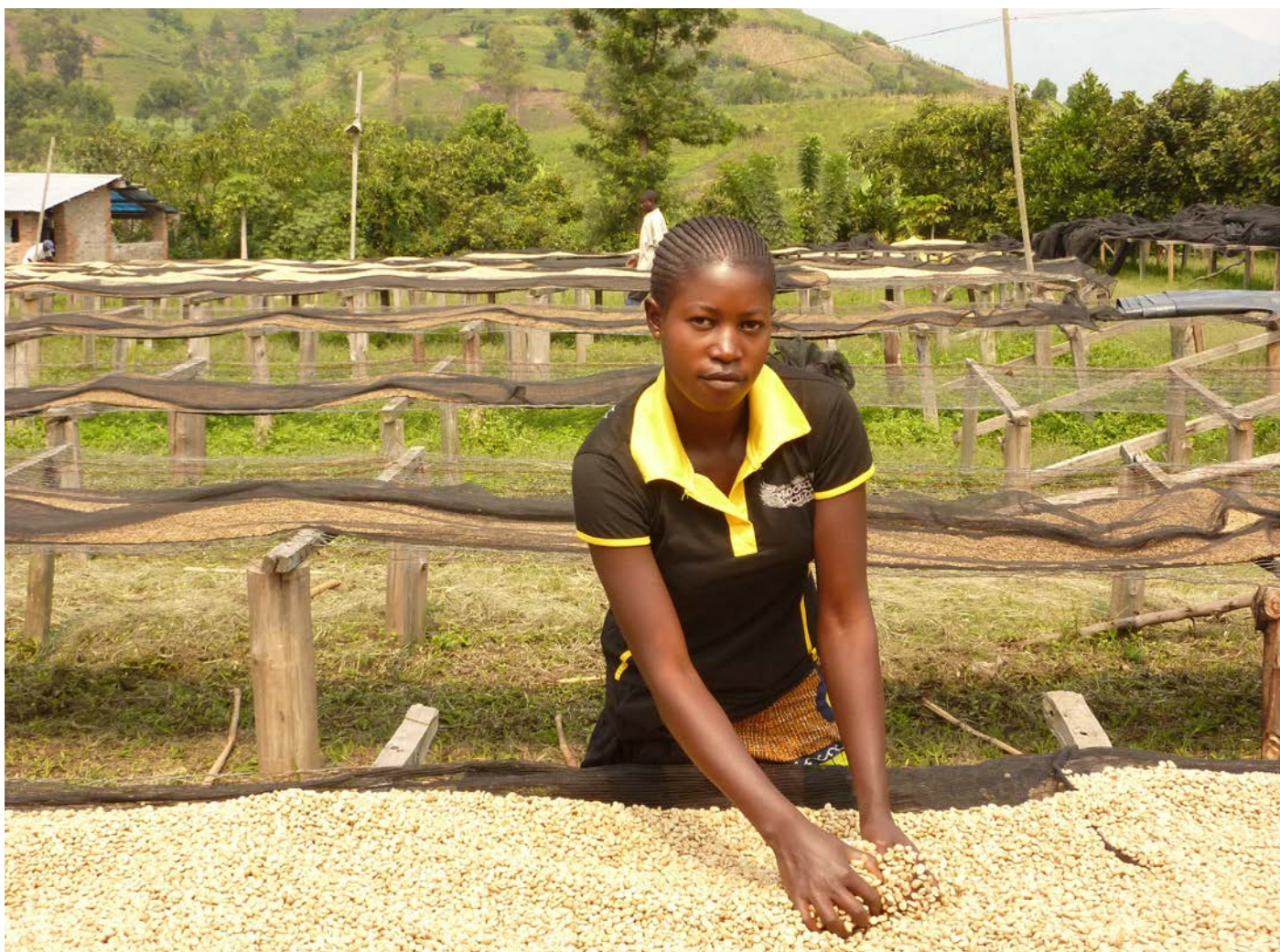
## Decaffeination

**The organic decaffeinated coffee that we sell is processed for us by Descamex in Veracruz, Mexico.**

To be certified organic, there can be no artificial solvents used in its making; so the decaf we buy is processed using 100% water. In this process, the coffee is steamed until it swells up; it is then soaked in hot water, and passed through a charcoal filter in order to remove the caffeine. The same water is used for batch after batch, becoming saturated with coffee solubles until only the caffeine is being removed by the filter. Because the water is saturated with soluble material, the coffee being decaffeinated retains its soluble elements – and most of its flavour.

The coffee is then re-dried, packed and dispatched. Decaffeination of any type removes the natural protective waxy coating of the coffee beans; so decaf coffee does not keep quite as well as the caffeinated variety. We buy our decaf from one of two partners – CENFROCAFE in Peru or COMSA in Honduras.

We use these two origins because they have some similar flavour characteristics, but also because they have their harvests at different times of the year – which allows us to keep our stock fresh.



## Democratic Republic of the Congo

### Congo Kivu (SOPACDI)

SOPACDI is a co-operative of coffee farmers in the east of the Democratic Republic of the Congo. They are based around Lake Kivu in a part of the country where coffee production has been in decline since independence from Belgium in the 1960s. In recent years there have been significant periods of upheaval and violence, causing many coffee farmers to flee. However in the face of all their challenges the farmers of SOPACDI are able to produce coffee of outstanding character and quality.

The coffee has a rich and resinous, complex aroma; it is a very full bodied coffee, with well-rounded berry fruit acidity. It has fine tobacco and cedar flavours, complemented by an almost blackcurrant note. It has a long, lingering cocoa aftertaste.

Predominantly Bourbon is grown at 1450 to 2000 metres and the coffee is pulped, washed and dried both on the farm and at central washing stations.



## Ethiopia

### Ethiopia Harar (OCFCU)

Oromia Coffee Farmers' Cooperative Union (OCFCU) is a tribally based co-operative union which was established in 1999, covering all the areas where the Oromo people live; this includes many of the best known coffee growing districts in Ethiopia. Harar comes from the north east of the country from the region around the ancient walled city of Harar. The environment is dry and mountainous and the coffee grows in deep valleys which are sometimes only accessible by foot or donkey.

Harar is a naturally processed coffee, dried in the cherry on the farm on raised mesh beds, a method which retains some of the sugars and soluble elements that are lost with washing. It is then hulled – sometimes still by hand, before being finally polished and sorted for export.

Harar is a rustic but very sweet, complex and full bodied coffee. It has a spicy, gingery and sometimes explosively fruity aroma. The coffee is rich and full with dark cocoa and apricot flavours and a good heavy, slightly earthy body.

Because it's processed in such a basic manner with the whole cherry being dried before it's hand hulled and sorted be aware that shipments can vary both in colour and flavour. There are many indigenous and traditional varieties grown, often at high altitude from 1500 to 2100 metres.

# Ethiopia continued

## Ethiopia Guji-4 (OCFCU)

Oromia Coffee Farmers' Cooperative Union (OCFCU) is a tribally based co-operative union which was established in 1999, covering all the areas where the Oromo people live. This includes many of the best known coffee growing districts in Ethiopia. Guji is a relatively new nomenclature; the government has recently allowed farmers in the east of the Sidamo growing region to call their coffee by their own tribal label - this coffee is grown by members of the Guji-Oromi subtribe.

Guji grade 4 is a natural process coffee from the Guji zone of Sidamo A coffee region. It is usually prepared from the late season coffee when the cherries are too dry to pulp and wash. The coffee has a blueberry or slightly overripe fruit aroma; its flavour is full and rich with dark caramel, berry fruit and rose petals. It has a silky wine-like body and a long and fruity aftertaste.

Like most coffees from Ethiopia, many different traditional varieties are grown between 1700 and 1900 metres in altitude.

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## Ethiopia Guji-2 (OCFCU)

Oromia Coffee Farmers' Cooperative Union (OCFCU) is a tribally based co-operative union which was established in 1999, covering all the areas where the Oromo people live. This includes many of the best known coffee growing districts in Ethiopia. Guji is a relatively new nomenclature; the government has recently allowed farmers in the east of the Sidamo growing region to call their coffee by their own tribal label - this coffee is grown by members of the Guji-Oromi subtribe.

The Guji-2 is a fully washed coffee, sold by the farmers as cherry to central washing stations, where it is pulped, fermented and washed before being sundried on raised beds.

This is a sweet and juicy Ethiopian coffee; it is very smooth with berryfruit and bergamot flavours, rounded acidity and good creamy body.

Like most coffees from Ethiopia, many different traditional varieties are grown between 1700 and 1900 metres in altitude.

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## Ethiopia Yirgacheffe (OCFCU)

Oromia Coffee Farmers' Cooperative Union (OCFCU) is a tribally based co-operative union which was established in 1999, covering all the areas where the Oromo people live. This includes many of the best known coffee growing districts in Ethiopia. Yirgacheffe coffee comes from an area of high altitude in the south of the country around the town of Yirga Cheffe.

The area is relatively lush, with large forest trees and food crops growing over and around the coffee trees. This coffee is generally considered to be some of the finest in Ethiopia - if not the world.

# Ethiopia continued

## Ethiopia Yirgacheffe (OCFCU) continued

Yirgacheffe 2 is washed coffee, grown on small family farms, often less than one hectare; it is processed at washing stations which are owned by the primary cooperatives. The stations buy red cherry from the farmers. The coffee is machine pulped and fermented in large concrete tanks and then dried on raised 'African beds' for about a week and a half. Harvest starts in late November following the rainy season and runs through to early March.

Yirgacheffe is an elegant coffee with a sweet mild floral aroma. It has a light body with citrusy acidity and a floral, sometimes gingery flavour. It has a sweet and lingering aftertaste.

The varieties grown are particular to the area and vary from farm to farm. Each farmer might have one or two seed trees of their favoured variety from which their coffee is selected. The coffee is grown at altitudes between 1800 and 2100 metres.

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## Ethiopia Sidama-2 (Sidama Coffee Farmers' Cooperative Union)

In 2001, 39 small coffee farmer co-operatives joined together to form the Sidama Coffee Farmers' Co-operative Union (Sidama), with the aim of exporting their own coffee. Like the OCFCU they are a tribally based organisation, representing the Sidama people for whom the Sidamo coffee growing region is named.

This is a washed coffee, and like most coffee in Ethiopia, is grown on small family farms. The farmers sell the coffee as cherry to their local cooperative and it is processed entirely at the large co-operatively owned washing stations. There, it is machine pulped, fermented, washed and then sorted and dried in parchment on raised tables for about a week and a half. Harvest starts in late November following the rainy season and runs through to early March.

This coffee is very smooth and well balanced. It has a light herbal, even minty fragrance and a smooth soft, sweet lemony acidity. The flavour is well rounded with raisin sweetness and a milk chocolate or caramel character. The body is medium.

The varieties grown are traditional local varieties and each farmer will grow those which produce best for them. The altitude is generally between 1700 and 1950m above sea level.