



Ethiopia  
TASTE OF ORIGINS

ETHIOPIAN COFFEE AND TEA AUTHORITY





# ETHIOPIAN COFFEE AND TEA AUTHORITY



It is an apex organization under the Ministry of Agriculture and natural resource with the responsibility of maximizing production, establish quality based marketing system and promoting Ethiopian coffee, tea and spice products worldwide. The authority has been an important link in bridging the gap between the importer and Ethiopian coffee, tea and spices producer, exporter in the international trade scenario.

The Authority regulates the sector and manages the coffee, tea and spice production and the value chain as a whole. It plays a coordinating and supporting role of producers, market actors and stockholders in the industry.

Its major activities include:-

Strengthen participatory extension service delivery to ensure transformation of farmers and commercial growers of coffee, tea and spices by adopting research generated and proven technologies and improved agricultural practices to attain higher level of production and productivity.

Establish quality-based, effective and efficient marketing system that benefits smallholder, commercial growers of coffee, tea and spices in the world to generate better income to the country and the industry actors; Support, supervise and regulate the construction and commissioning of coffee, tea and spices processing industries and the construction of warehouses owned by farmers and private companies to ensure efficient marketing.

## COUNTRY PROFILE



Ethiopia is a country located in the Horn of Africa. The Official name of the country is Federal Democratic Republic of Ethiopia /FDRE/. It is a federal republic consisting of 9 states and 2 city administrations.

It is a country with a total area of 1.14 million square kilometers, of which 66% is suitable for agriculture and with 3.7 million hectare being suitable for irrigated agriculture.

Ethiopia, with a population of about 100 million, is the second-most populous country in sub-Saharan Africa, with about 83.3% living in rural areas of the country; with population growth rate of 2.7% per annum.

Ethiopia has diversified climate (covering 18 major agro-ecological zones and 62 sub zones) suitable for growing over 146 types of crops. It has a temperate climate in the highlands, hot climate in the lowlands, with temperature ranging from 10-30 oc, and rain fall ranging from 200-2000mm per year.

Macroeconomic indicators, in 2016, the share of agri culture, industry and service sectors at the total GDP /Gross Domestic Product/ is 37.23%, 21.31% and 41.46% respectively. In recent years, Ethiopia has been one of the fastest growing economies in Africa.

Agriculture is the largest sector in the Ethiopian economy, accounting about 37.23% of GDP and employing 83% of the labor force. More than 80% of export earns from agriculture. The major agricultural export crop is coffee, providing approximately 30 % of Ethiopia's foreign exchange earnings. Other traditional major agricultural exports are Spice, leather, hides and skins, pulses and oilseeds. Sugar and gold production has also become important in recent years.



The word “coffee” is related to Ethiopia where coffee was discovered. More genetically diverse strains of Coffee Arabica exist in Ethiopia than anywhere else in the world, which has lead botanists and scientists to agree that Ethiopia is the centre of, diversification and dissemination of the coffee plant.

Coffee Arabica grew wild in the forests of south western Ethiopia. Its special qualities only became known to man about 1000 years ago. An Ethiopian legend says that an Abyssinian goat herder called

‘Kaldi’ noticed how frisky his goats became after consuming coffee berries.

He then decided to try some himself. He passed his discovery on to a monk, who transplanted the berries near his monastery perfected his roasting, grinding and brewing process and found that coffee helped to keep monks awake and alert during their devotions.

Since then coffee drinking entered in Ethiopian social life. Coffee was used in meetings, celebrations, and mourning’s and to ward off drowsiness. Today the coffee ceremony -where coffee is roasted, grounded and brewed -is a centre to Ethiopian social life.



## COFFEE CEREMONY



Coffee is the most widely consumed stimulant beverage in Ethiopia. About 50% of the total produce is consumed locally. In Ethiopia Coffee is not produced only for export purposes, but also as highly prized and much favored traditional beverage.

The coffee ceremony where coffee is roasted, ground and brewed is central to Ethiopian lifestyle. It is indiscriminately playing a pivotal role in the Ethiopian culture of hospitality as it is widely used in get-togethers for celebration or mourning and to ward of drowsiness.

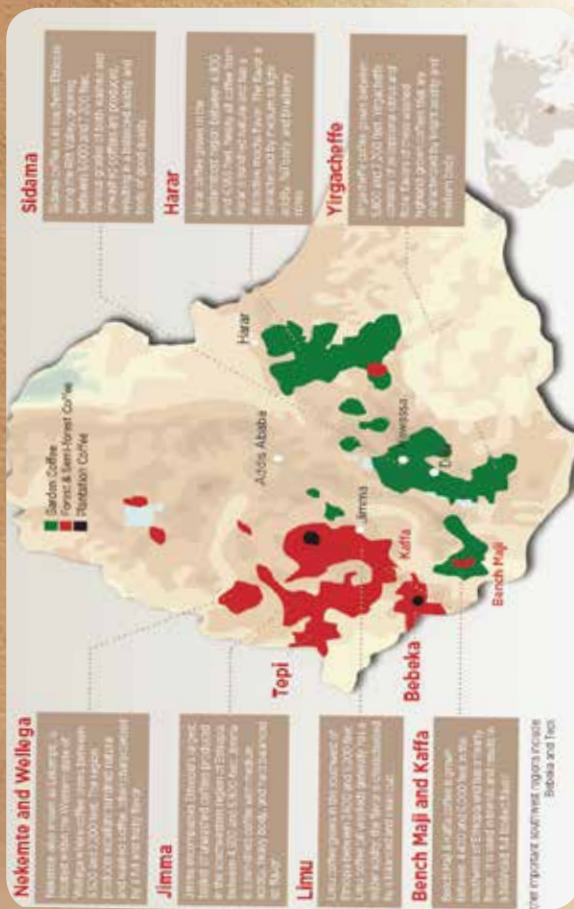
In all parts of the country, inviting coffee for guests is considered as a God-sent opportunity to do well. The traditional coffee ceremony in Ethiopia is normally groomed by decors. The ground around the brazier where the beans are roasted and brewed is strewn with fresh grass and flowers, and the air is perfumed with incense. The host usually sits on a wooden stool before a tiny charcoal stove. Nearby is an incense burner smoking.

The host washes the coffee beans, roasts them in a pan while turning them regularly, and grinds them with a pestle and mortar,

then brews the coffee with water in a pot until it starts to bubble. When the coffee is ready, it is served to the guests in tiny ceramic made cups with or without sugar. As a matter of popular tradition, coffee is boiled three times and in the process a person has to drink a minimum of three cups, at least one in each phase.

The third part of the session in particular is considered to bestow a blessing and prayer, usually led by an elderly. The traditional prayer at the end of a coffee ceremony usually goes as Let your family live and your house stay in peace; let your children grow well; and let God give you the grace he has accorded to coffee.

The coffee ceremony is as well a moment whereby more value is given to human relations and discourses. During the session, different issues are raised and social problems solved. Women usually perform petty activities like basket making, spinning, and the like.



## Coffee Production & Diversity

Ethiopian coffee is known as highland coffee because it is grown in the highland areas of the country, with a normal growth rate to full maturity and been sized. The diversified type of coffee Arabica in the country and its highly suitable environment have helped make Ethiopia attractive on the world markets, including for its gourmet, specialty and organic coffee. Ethiopian coffee is rich in acidity and body and is aromatic and sweet-flavored, with a winey, spicy, flora or mocha taste. Because of its aromas and flavors, Ethiopian coffee is also used for blending with and upgrading coffees produced in other countries.

Ethiopian coffee is thus among the best in the world and offers a wider choice to the world's coffee roasters, who may select coffee of rich acidity and body, or coffee of low acidity with good body, or balanced and flavorful coffee. These different flavorful profiles represent the unique potential of Ethiopian coffee production, which has not yet been fully exploited.

Apart from its aroma and flavor, Ethiopian coffee is produced without the use of artificial fertilizer and chemical.



## ETHIOPIAN COFFEE PRODUCTION SYSTEM

In this production, the sourcing of the coffee is from five types of coffee growth. Forest Coffee; Semi-forest Coffee; Garden Coffee, and Plantation Coffee. Each method has its own unique characteristics and produces a distinct type of coffee in flavor and aroma:-

- **FOREST COFFEE:** is coffee found in the wild, growing under thick, full covered natural forest trees. It is often where the diversity in breed is found due to disease resistance. It has a top quality aroma and flavor. It accounts for 10% of Ethiopia's total coffee production.



- **SEMI-FOREST COFFEE:** is coffee from a producer secured forest land that has been selected for adequate sunlight and shade for the coffee trees. Producers prepare the trees by removing weeds periodically and therefore yield higher production due to increased sun. It accounts for 35% of Ethiopia's coffee production.







- **GARDEN COFFEE:** is coffee produced in small farm holdings, often at low densities, ranging from 1,000 to 1,800 trees per hectare. It is mostly fertilized with organic waste and is intercropped with other crops. It accounts for 50% of the total production.

- **PLANTATION COFFEE:** Plantation Coffee is coffee grown on commercial plantations mostly owned by state entities and some private. It's a planned and commercialized coffee farming, accounts for 5% of the total coffee production in Ethiopia.

## COFFEE PROCESSING

Ethiopia is home to large quantities of coffee in both of the world's two major production styles: Sun dried natural, and fully washed.

### SUN DRIED NATURAL



In the dry or “natural” process, coffee cherries are dried whole. Producers lay the coffee cherries, skin and all, out to dry on the beds.

Over time, the skin and sticky juices of the cherries dries out in the sun. This process can take several days up to a few weeks, depending on the temperature and the intensity of the sun. Once the process is completed, sacks of dried

cherries are taken to a hulling station for the removal of the outer cherry.

Generally, as the result of prolonged and sun fueled contact with the cherry's own natural sugars, sun dried natural coffees have a sweet, fruity character with a creamy mouth feel. The best, most carefully cared for sun dried natural coffees can have intense berry flavors, Tropical fruit aromatics, and chocolaty undertones.

Natural process green coffee beans often have a yellowish or orange like tinge to them. This is a natural result of prolonged contact with the sugars as they “cook” into the bean in the sunlight.



## WET PROCESSING



In the washed or “fully washed” style of processing, the outer skin of the coffee cherry is removed immediately after harvesting, usually on the same day the cherries were picked.

The “washed” designation refers to what happens to the coffee next. The mucilage coated beans are then fermented with water in large tanks, usually cement. The process of Fermentation breaks down the sugars in the mucilage and frees it from the parchment.

Once fermentation is complete, the coffee is released from the fermentation tank and Pushed manually, with the help of some flowing water, down long channels. This process of Agitation frees up any remaining mucilage and separates it from the parchment coffee. At The end of the channels, the coffee enters another tank where it is rinsed with fresh water. The result is wet coffee in parchment, free of the sticky mucilage.

Washed coffee tends to have a clarity of flavor and aroma that is often lacking in natural coffees. Many cuppers assert it is easier to taste the influence of soil and varietal in washed coffees. Acidity comes through more clearly, and the cup is generally cleaner. The cleanest, highest quality, high altitude washed coffees can have an intensely refreshing character.

## SPECIALTY COFFEES



Ethiopian, unique tastes of high quality origin which are qualified as inherently superior coffees and their property are:-

**HARAR COFFEE:** this is produced in the Eastern high lands. The bean is medium in size, with a greenish-yellowish color. It has medium acidity and full body and a distinctive mocha flavor. It is one of the highest premium coffees in the world.

**WOLEGA (NEKEMET) COFFEE:** this is produced in Western Ethiopia, and the medium-to-bold bean is mainly known for its fruity taste. It has a greenish, brownish color, with good acidity and body. There are many roasters who put this flavor in their blends, but it can also be sold as an original gourmet or special origin flavor.

**LIMU COFFEE:** this is known for its spicy and Winnie flavor and attracts many roasters, especially in Europe and USA. It has good acidity and body and the washed Limu is one of the premium coffees. It has a medium sized bean, and is greenish-bluish in color and mostly round in shape.

**SIDAMO COFFEE:** it has a medium sized bean, greenish-grayish in color. Sidamo washed coffee, known for its balanced taste and good flavor is called sweet coffee. It has fine acidity and good body and is produced in the southern part of the country. It is always blended for gourmet or specialty coffee.

**YIRGACHEFFE COFFEE:** it has an intense flavor known as flora. The washed Yirgacheffe is one of the best highland grown coffees. It has fine acidity and rich body. Many roasters are attracted to its delicate fine flavor and are willing to pay a premium for it.

There are also other origins, such as Jimma, Tepi, Bebeke, Gujj, Yeki, Godere, Anderacha, Kaffa which has unique flavor and aroma.



## COFFEE VALUE CHAIN REFORMS

Ethiopia is not only known for the top quality and diversity of origin of coffee, but it is also more potential to produce and export different varieties of coffee.

With the understanding of this, the government has made a structural change on the coffee sector to utilize this potential and bring a benefit to coffee growers and the market actors. The Ethiopian coffee & tea Authority has emerged with these governmental mandates, to bring a paradigm shift on coffee production and export.

After the establishment, the Authority has taking different



reforms on the coffee sector. These reforms are designed to give farmers greater access to credit and a more fulsome extension package and also restructure the country's coffee marketing system to expand exports by allowing growers and traders to sell directly to foreign buyers.

It also gives coffee exporters the opportunity to sell identity-preserved (IP) coffee to foreign buyers.

These reforms appear to clearly put Ethiopia to export high amount of quality coffee in a better price to reap greater benefits from future coffee export sales.

Assessing the results of the new reforms, In comparison with the same period last year, it has shown significant increment in terms of export volume and foreign exchange earning respectively.





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