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Ethiopian Coffee



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ETHIOPIAN
COFFEE AND TEA AUTHORITY



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Ethiopian Coffee



THE STORY OF COFFEE

coffee was discovered in 800 AD by an Ethiopian goat herder named Kaldi, who noticed his goats frolicking after eating the red berries in a grove of small bushes. The story may be apocryphal, but Ethiopia is certainly where Coffee Arabica, the coffee plant, originates. Unlike many Coffee producing nations where it was introduced as a cash crop, coffee became an Ethiopian household staple over the years. For Ethiopians, coffee is a way of life, comprising an important aspect of social interactions. The traditional coffee ceremony entails a demonstration of roasting and grinding the coffee beans immediately before brewing in a clay pot to be served to guests in three rounds.



COFFEE PROCESSING METHODS

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 dry 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.

- *All types of Ethiopian Coffee is prepared naturally by sun*
- *70% of coffee preparation is sundried*

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.

- *30% of coffee preparation is Wet Processing*

- *Main variety of washed coffee preparation are*
 - *Sidama coffee*
 - *Yirgacheffe coffee*
 - *Limmu coffee*
 - *Nekemte coffee*
 - *Tepi coffee*
 - *Bebeka coffee*

HONEY- PULPED NATURAL PROCESS

The cherries are mechanically de-pulped but the de-pulped machines are set to leave a specific amount of flesh on the beans. After de-pulped the beans go straight to the drying tables or patios to dry.

As there is less flesh surrounding the beans, the risk of over-fermentation is lower than in natural process but the overall sweetness and body in the cup are increased by the sugars in the remaining flesh. When well done, honey processed coffee have positive attributes from washed and natural coffees; sweetness of naturals and brightness of washed.



ANAEROBIC

Anaerobic (= oxygen-free) fermentation is one of the newest methods to process coffee and has gotten popularity especially among really high end coffee such as competition coffees. Anaerobic process is similar to washed process but the fermentation is done in fully sealed and oxygen deprived tanks. The methods is still quite experimental but anaerobic processed coffees have often wild, unexpected and complex flavors.



A close-up photograph of a person's hand holding a bunch of ripe, red coffee cherries. The cherries are vibrant red and glossy, with some green stems still attached. The background is a soft, out-of-focus light brown color.

WHAT MAKES ETHIOPIAN COFFEE UNIQUE?

**Organic
farming**

**Abundance of
shade-grown
coffee**

**Expansive
and suitable
environments
of varying
climates**

**Farmers'
traditional
knowledge
and
experience**

**Possibility
to promote
single origin
specialty
coffees**



**Alternative
marketing
channels**

**Cultivars
with varied
coffee content**

**Extensive
research
for medicine
food and
beverage**

**Natural
coffee forests-
UNESCO
Biosphere
Reserves**

SPECIALTY COFFEES



Ethiopia has unique tastes of high quality origin which are qualified as inherently superior coffee variety and their properties are:-

HARAR COFFEE: is produced in the eastern high lands. The bean is medium in size, with a greenish-brownish 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 (NEKEMTE) COFFEE: 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.

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

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

YIRGACHEFFE COFFEE : has an intense flavor known as flora. The washed yirgacheffe is one of the best highlands 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.

JIMMA COFFEE: It grows at elevation of 1400 to 1800 meters above sea level. A natural or sundried coffee. Fair light medium acidity, good heavy body, fair average quality and hard balanced cup flavor.

TEPI COFFEE: is produced in south west of the country. Altitude 1100-1900 meters above sea level. Raw-large, thick, white center cut pointed ends, less specific density. Cup-low to medium acidity, well rounded with smooth of ten tastes.

BEBEKA COFFEE: is produced in south west of the country. Altitude 950-1285 meters above sea level. Raw-large, thick, pointed ends, less specific density. Cup light acidity, medium to good body. It has medium sized bean, and greenish to bluish in color and mostly round in shape.

Others are also characterized by their unique flavor.

COFFEE VALUE CHAIN







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