



TIMOR FTO GRAINPRO

Notes: CHOCOLATE POWDER, ORANGE, BROWN SUGAR

ORIGIN INFORMATION

Grower:	Cooperativa Café Timor (CCT)
Variety:	Bourbon, and Timor Hybrid
Region:	Ainaro, Ermera, and Lequisa, East Timor
Harvest:	June- October
Altitude:	800 – 1600 meters
Soil:	Volcanic loam
Process:	Fully washed and dried in the sun and mechanical driers
Certifications:	Fair Trade, Organic

BACKGROUND DETAILS

TIMOR FTO GRAINPRO is sourced from family-owned farms organized around the Cooperativa Café Timor (CCT), which has more than 20,000 members who live in the Ainaro, Ermera and Lequisa districts of East Timor. Coffee cultivation on East Timor was originally established over 400 years ago by Portuguese colonists but leaf rust destroyed all production until a new coffee varietal called Híbrido de Timor was introduced in the 1900s. Today, the average small producer cultivates coffee on less than one hectare of land. CCT was established in 1994 with the help of the USDA and the NCBA (National Cooperative Business Association) to help small producers market their coffee internationally. Through a free healthcare initiative, CCT has funded the operation of seven rural clinics, three mobile clinic teams and eleven community healthcare teams that have treated more than two million patients since 2001.