



ETHIOPIA GUJI 4 NATURAL ECOTAC BAGS

Notes: CACAO NIBS, FIG, DARK CHOCOLATE, LIGHT STRAWBERRY.

ORIGIN INFORMATION

Grower	Girma Edema Guji Coffee Export PLC
Variety	Indigenous heirloom
Region	Guji Zone, Oromia Region, Ethiopia
Harvest	October – December
Altitude	1800 – 2200 masl
Soil	Vertisol
Process	Full natural and dried on raised beds.
Certifications:	Conventional

BACKGROUND DETAILS

Ethiopia Guji 4 Natural is sourced from the Guji Coffee Export PLC, which is owned and operated by Girma Edema who has more than 20 years of experience exporting coffee from the Kercha district in the Oromia region of Ethiopia. Coffee producers deliver their ripe cherries to the Girma's coffee washing station where the cherries are sorted and immediately placed on raised beds and dried over a period of 15 to 20 days. The raised drying beds are carefully constructed to ensure proper air circulation and temperature control for an optimal drying process. Cherries are also turned regularly on the beds to prevent damage during the drying process. The cherries are stored in a local warehouse after the moisture is reduced to between 11.5 and 12 percent. Then the beans are transported to Addis Ababa, the capital of Ethiopia, to be milled and bagged prior to export. Girma's full control of the processing up to the final export stage, results in an exceptionally clean and sweet cup profile.