



# Ethiopia

## Sidamo organic grade 2 semi-forest

### Sidamo organic – Moredocofe

This organic certified grade 2 Ethiopian coffee is a semi-forest coffee (see below), grown in the jungle of Dawa basin in the Guji zone. Moredocofe takes care of processing and exporting of the cherries of about 300 smallholder coffee producers in this region. These are organised in groups of 10.

### Ethiopia

Ethiopia is widely believed to be the birthplace of the fruit we all cherish. Adding to the international fascination for the country's coffee, a huge genetic diversity of coffee varieties is found in the natural forests, making Ethiopian coffee a big point of interest for international research. Coffee started its worldwide journey in Ethiopia, from where it first traveled to the Arab world and then to Asia. Sidamo is one of Ethiopia's most well known coffee regions.

### Growing regions

Coffee is mainly produced in the southwestern and southeastern parts of the country in the Oromia region and Southern Nations, Nationalities and People Regions (SNNPR), mostly by smallholder farmers on farms of less than 2 hectares on average. These producers supply about 95% of the country's total production. The coffee growing areas are divided in different regions, each maintaining their distinct flavor characteristics. The three main regions where Ethiopian coffee beans are grown are Harrar, Ghimbi, and Sidamo.

### Producing traditions

Coffee production in Ethiopia remains largely traditional, typically with limited use of fertilizers and pesticides and with a manual coffee cultivation system and drying methods. There are four different ways of producing coffee in Ethiopia: forest coffee, semi – forest coffee, garden coffee, and plantation coffee

**Forest coffee** is a wild coffee grown under the shade of natural forest trees, with no defined owner.

**Semi-forest coffee** farming is a system where a farmer living near by a forest coffee does some thinning and pruning on the forest coffee to finally claim ownership of the forest coffee. The thinning will allow adequate light to reach the coffee plant without exposing the plant to too much sunlight. The farmer who prunes and weeds the forest area claims to be the owner of the semi-forest coffee. He can collect the annual yield of the plant.

**Garden coffee** is normally found close to a farmer's residence. Farmers use organic fertilizers to produce Garden coffee and inter-crop it with other crops.

**Plantation coffee** grows on commercial farms, which were built by the government or private investors for export purposes. This type of coffee plantation most commonly applies fertilizers and herbicides.



### Domestic consumption & export

Half of the nationally produced coffee is destined for the domestic market. With a per capita consumption of 2.40kg, Ethiopia leads the African continent in domestic consumption. Coffee has both social and cultural value. It is mainly consumed during social events such as family gatherings, religious celebrations, and at times of mourning. Coffee supplied and traded in the local market usually has a lower quality. Typically, the locally sold coffee was meant for the export market at first, but the quality got rejected for the Ethiopian Commodities Exchange (ECX)'s standards. Despite the low quality, the coffee price in the local market is usually higher than export prices.

### A true coffee nation

Up to 20% of the population, directly or indirectly, has depended on coffee production and trading for a living for many generations. About fifteen million people grow the crop for a living, while hundreds of thousands of middlemen are involved in crop collection from farmers and in the supply to the export and domestic market. In 2014, Ethiopia was the world's fifth biggest coffee producing country, and Africa's largest producer. Coffee is Ethiopia's number one source of export revenue, generating about 25-30 percent of the country's total export earnings.



### ECX

Ethiopia is one of the few countries where coffee trade is not liberalized. All coffee traders must purchase coffee through the ECX (Ethiopian Commodities Exchange) market with the only exceptions for co-operatives and large-scale growers. These can trade coffee internationally outside the ECX Market by merely obtaining quality certification from the ECX laboratories.

The Ethiopian government established the ECX to handle the marketing of agricultural commodities like coffee, sesame, and beans. Nearly all coffee is sold on the ECX floor either directly through organized coffee producer's cooperatives or middlemen. ECX is a public market facilitating institution that was established in 2008 with the help of USAID. The main reason for establishing ECX was to eliminate the huge number of middlemen involved in coffee distribution and to enable coffee farmers to benefit from prevailing market prices. Coffee sold through ECX is considered as commodity coffee. Ethiopia mainly exports green beans with only a very small amount of roasted beans. Ethiopian coffee is currently 70-80% unwashed or sundried and 20-30% is washed.



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Coffee marketing takes place at three different marketing levels. The first is a primary level coffee transaction where coffee farmers and suppliers trade coffee at a local level. These markets are located near coffee farms. The second transaction chain operates at the ECX Addis Ababa floor where transactions are done in an open auction system. The third level is the usual international coffee market where exporters sell coffee to importers. The coffee export business is reserved for citizens of Ethiopia.

### **Sidamo**

Sidamo is Ethiopia's most productive coffee producing region. Previous to the new constitution of 1995, it was a separate province. Nowadays, the area is divided over the administrative regions of SNNPR, Somali and Oromia. The Guji and Yirgacheffe coffee micro-regions are also located in Sidamo, but are marketed under their own name. Coffee is grown at altitudes between 1600 and 1900m. A grade 2 Ethiopian coffee typically allows four to twelve defects in a 300gr green bean sample. Sidamo coffee is renowned for its bright lime profile and sometimes floral characteristics.

**Quality:** organic washed grade 2 - semi-forest

**Farm/Washing station:** Sidamo

**Variety:** heirloom

**Crop:** 2016

**Comments:** lime, florals, medium acidity, sweet, medium body | score: 84.5

**Location:** Jungle of Dawa Basin, Guji zone, Sidamo province, Oromia

**Exporter:** Moredo coffee