


☐

I'm not robot


reCAPTCHA

Continue

Coffee production in ethiopia pdf

APPENDIX 6 Coffee Cultivation in Ethiopia Background Ethiopia is Africa's leading exporter of Arabica coffee, earning over \$310 million in 1997. Small private coffee plantations contribute about 90% of the country's coffee, while large state-owned plantations account for the rest. The soil area under coffee cultivation is difficult to determine because plots are fragmented and interspersed with other crops. However, it is estimated that Ethiopia has over 320,000 hectares of coffee trees. Annual production ranges from 200,000 to 250,000 tonnes, depending on weather and prices. About 35% of total production is consumed locally. The Ethiopian government is encouraging private investment in the coffee industry, which they hope will lead to the expansion of large-scale commercial plantations and improved quality and productivity. Coffee: From berries to beans When the coffee berries turn bright red on the trees, farmers must pick them within two days or they dry. Once picked, the farmers have 12 hours to get ripe cherries to a pulp press, or coffee washing station. Farmers in remote villages far from a washing station have to miscellaneous the beans themselves, then take off the shells and transport them to the market. Visitors to small coffee plantations can see the beans drying on carpets, blackened from the sun. Farmers, however, prefer to get their berries to wash (pulping), stations to take advantage of higher market prices for washed coffee. When pulping, the berries are soaked in water for 72 hours. The knobs are drained and the berries flow through locks on open trays for drying. Berries are dried in the sun for six days but only between sunrise and 11am and from 3am to sunset to avoid intense sunlight. After broken or dirty berries are discarded, the beans are packed and trucked to Addis Ababa for sale in the daily coffee auction. Many new coffee wash stations have sprung up along the roads around Jimma, the traditional centre of Ethiopia's coffee industry. However, the superstructure of washing stations in the area means that many stations are underused. Competition between washing stations is so intense that managers pay higher prices for berries and collect them directly from the villages, saving farmers the hassle and cost of getting them to a station by themselves. The price of berries has risen from less than one birr (15 cents) per kilo three years ago to more than 2 birr per kilo (30 cents) this year. During the picking season, station employees work for two straight months without days off or holidays. Each station can handle up to 10 tons of berries a day. Coffee auctions All exported coffee, washed and sun-dried, goes to either Addis Ababa or Dire Dawa for auction to export companies. Dire Dawa serves as an auction and export centre for the sun-dried Arabica coffee harer brand grown in the area. Exporters in Dire Dawa attend the daily auction at the export association office. Twenty bowls with several kilograms of each piece of coffee for sale are displayed in the auction room with information about the cultivation area (especially if it is highland or lowland coffee). The auction is conducted by the government's Ethiopian Coffee and Tea Authority, which takes a random sample of three kilograms from each shipment, scores it and puts it on display. Agricultural Extension Extension agents from Jimma coffee plantation development companies choose 15 model farmers who are trained in modern farming practices and then encouraged to show these methods to their neighbors. The extension worker shows them techniques for preparing beds and carpets for coffee, and introduces green fertilizer, or nitrogen-fixing plants, which reduces the amount of manure needed. The office also sells new plants that are resistant to coffee berry disease. The new plants are grown in a pre-school site for one year and then sold to farmers. The new varieties mature in the fourth year, while older varieties needed seven years to bloom. With improved methods and better plant varieties, farmers can now produce tens of quintals per hectare, as opposed to six quintals per hectare according to the old method. In addition to development funds, a new training centre was recently opened in Jimma for coffee farmers. CooperativeS There are several coffee cooperatives operating in the Jimma region. Members pool their resources to purchase supplies and inputs, such as fertilizers. Some cooperatives have plans to build

their own pulperies so that members can cut out the middleman and get higher coffee bean prices. Cooperatives also lend money and provide health services. Government Plantations state-owned plantations grow about 21,000 acres of coffee, with five large farms located in low-lying coffee farms Tepi and Bebek. The government has its own washing stations on these plantations. At the goma plantation near Jimma, one of the largest state farms with over 1049 hectares, 700 permanent and 3000 temporary workers employ during the production period. The washing station on the plantation can process 6 tons of cherries in an hour. Aquapulpers and artificial dries Several state plantations use artificial dryers as an alternative to sun drying in areas that receive very unseasonal rain, such as lowland plantations on Tepi and Bebek. In addition, several large plantations now use Aquapulpers. Aquapulpers are machines that achieve both pulp and mucilage removal at the same time. These machines can be transported to remote coffee-growing regions and wash small amounts of berries for farmers who cannot get them in time to a washing station. Aquapulping provides farmers with a more profitable alternative to sun-drying their berries and increasing of washed coffee the plantation can bring to the auction. Gomaplantagen has an aquapulper in use at present with three more to order. Promoting organic coffee The Ministry of Agriculture is encouraging farmers to continue growing coffee organically and promote this quality on the world market. Most of Ethiopia's coffee is currently grown organically; that is, without the use of pesticides (although fertilizer and even a temporary fungicide are applied to coffee trees). In addition, there are no enzymes used in washing stations or in the fertilization process. The government is seeking formal designation for its organic coffee in the hope that this will improve the marketing potential and prices of Ethiopian coffee, especially in the West where organic products are highly desired. Coffee is Ethiopia's most important industry. It accounts for more than 60% of Ethiopia's export earnings and is the main source of income for thousands of small farmers. Coffee has a long and revered history in Ethiopia and is an important component of Ethiopian culture and society. Also the word coffee is reportedly derived from the Kaffa region where it was first grown. Ethiopia's goal is to share its high quality product with more consumers around the world. Source: usis-eth/wwwheco1.htm Ethiopian coffee diversions here. For the football club, see Ethiopian Coffee FC Coffee Production in Ethiopia is a long-standing tradition dating back dozens of centuries. Ethiopia is where Coffea arabica, the coffee plant, originated. [1] The plant is now cultivated in different parts of the world; Ethiopia itself accounts for about 3% of the global coffee market. Coffee is important for the economy of Ethiopia; about 60% of foreign income comes from coffee, with an estimated 15 million of the population relying on any aspect of coffee production for their livelihood. [1] In 2006, coffee exports raised \$350 million,[2] representing 34% of that year's total exports. [3] Ethiopia Coffee Map, Zones and Woredas. History The coffee plant, Coffea arabica, originated in Ethiopia. [1] According to legend, the 9th-century goat herder Kaldi discovered the Keffa coffee plant after seeing the energizing effect the plant had on his flock, but the story did not appear in writing until 1671 and is probably apocryphal. [4] Production A training seminar for coffee tasters (cuppers) in 2003 Ethiopia is the world's seventh largest producer of coffee, and Africa's leading producer, with 260,000 metric tons in 2006. [5] Half of the coffee is consumed by Ethiopians,[6] and the country leads the continent in domestic consumption. [7] The major markets for Ethiopian coffee are the EU (about half of exports), East Asia (about a quarter) and North America. [8] The total area used for coffee cultivation is: to be about 4,000 km2 (1,500 sq mi). The exact size is unknown due to the fragmented nature of the coffee farms. [9] The production path has not changed much, with almost all the work, grow and dry, still done by hand. [6] The revenue from coffee exports accounts for 10 % of annual government revenue, due to the high proportion of industry being given very high priority, but there is conscious efforts by the government to reduce the share of the coffee industry in GDP by increasing the manufacturing sector. [10] The Tea and Coffee Authority, which is part of the federal government, handles everything related to coffee and tea,[9] such as fixing the price at which the washing stations buy coffee from the farmers. This is a legacy of a nationalization program established in the act of the previous regime which handed over all washing stations to farmers cooperatives. [11] The domestic market is highly regulated by licensing, with the aim of avoiding market concentration. [11] Regional varieties of Ethiopian Sidamo beans Ethiopian coffee beans grown in either the Harar, Yirgacheffe or Limu regions are kept apart and marketed under their regional name. [7] [12] These regional varieties are trademarked names with the rights owned by Ethiopia. [13] Sidamo[14] It is very likely that in and around this region it is where the coffee originated. Sidamo coffee is well balanced with cupping notes that exhibit berries and citrus with complex acidity. The coffee comes from the province of Sidamo in the Ethiopian highlands at altitudes from 1,500 up to 2,200 meters above sea level. At these heights, the coffee beans can qualify as Strictly High Grown (SHG). Here, Ethiopian coffee grows more slowly and therefore has more time to absorb nutrients and develop more robust flavours based on the local climate and soil conditions. The most distinctive notes of flavour found in all Sidamo coffees are lemon and citrus with light crispy acidity. Sidamo coffee includes Yirgachefe Coffee and Guji Coffee. Both types of coffee are very high quality. Genika Ethiopia Genika is a type of Arabica coffee of individual origin grown exclusively in the Bench of Maji Zone in Ethiopia. Like most African coffees, Ethiopia Guraferda has a small and grayish bean, but is valued for its deep, spice and wine or chocolate-like flavor and floral aroma. Harar Harar is located in the eastern highlands of Ethiopia. It is one of the oldest coffee beans still produced and is known for its distinctive fruity, wine flavor. The shells of the coffee bean are used in a tea called hashar-qahwa. The bean is medium in greenish-yellow color. It has medium acidification and full body and a distinctive suede flavor. Hares are a dry processed coffee bean with sorting and processing that is made almost entirely by hand. Although processing is done by hand, the workers are extremely knowledgeable about how each is categorised. Beans A Coffea arabica trees on Lake Tana in Bahir Dar Ethiopian coffee beans of the species Coffea arabica can be divided into three categories: Longberry, Shortberry, and Mocha. The Longberry varieties consist of the largest beans and are often considered to be of the highest quality in both value and taste. Shortberry varieties are smaller than Longberry beans though, considered a high quality bean in eastern Ethiopia where it originates. Even the Mocha variety is a highly appreciated commodity. Mocha Harars are known for their pea beans that often have complex chocolate, spice and citrus notes. Starbucks and Ethiopian coffee On October 26, 2006, Oxfam accused Starbucks of asking the National Coffee Association (NCA) to block an American trademark application from Ethiopia for three of the country's coffee beans, Sidamo, Harar and Yirgacheffe. [15] They claimed that this could result in Ethiopian coffee growers being denied potential annual income of up to £47 million. Ethiopia and Oxfam America urged Starbucks to sign a licensing agreement with Ethiopia to increase prices paid to farmers. At issue was Starbucks' use of Ethiopia's famous coffee brands—Guji, Sidamo, Yirgacheffe and Harar—which generate high margins for Starbucks and cost consumers a premium, but generated very low prices to Ethiopian farmers. Robert Nelson, head of the NCA, added that his organization initiated the opposition for economic reasons, for the American industry to exist, we must have an economically stable coffee industry in the producing world ... This particular system will harm Ethiopian coffee growers economically. The NCA claimed that the Ethiopian Government was ill-informed and this move could price them from the market. [15] Faced with more than 92,000 letters of concern, Starbucks had placed pamphlets in its laurels, accusing Oxfam of misleading behavior, insisting that its campaign needs[s] to stop. On November 7, The Economist mocked Oxfam's simplistic stance and Ethiopia's economically illiterate government, arguing that Starbucks's (and Illy's) standard-based approach would ultimately benefit farmers more. [16] Concluding this question, representatives of the Ethiopian Government and senior leaders of Starbucks Coffee Company announced on June 20, 2007 that they had implemented a distribution, marketing and licensing agreement recognizing the importance and integrity of Ethiopia's specialty coffee designations. [17] Financial terms and conditions relating to this Agreement were not disclosed. Starbucks, as part of the deal, was also set to market Ethiopian coffee during two promotional periods in 2008. A Starbucks spokesman said the announcement is another development in the relationship with Ethiopia and a way to raise the profile of Ethiopian coffee around the world. An Oxfam spokesman said the deal sounds a useful step as long as benefited, and that's a big step from a year ago when Starbucks wasn't engaging directly (with) Ethiopians on increasing the value of its coffee. [17] See also Wikimedia Commons has media related to Coffee in Ethiopia. Coffee portal Agriculture in Ethiopia Coffee ceremony Oromia Coffee Farmers Cooperative Union References ^ a b c Thomas P. Otcansky, David H. Shinn (29 Mar 2004). Historical Dictionary of Ethiopia. Scarecrow Press. p. 92. ISBN 9780810865662. ^ CIA World Factbook. Central Intelligence Agency. Retrieved July 20, 2010. ^ CIA World Factbook. Central Intelligence Agency. Retrieved July 20, 2010. ^ Weinberg & Bealer 2001, p. 3–4 ^ Food and agricultural commodities production. Food and Agriculture Organisation. Retrieved July 14, 2010. ^ a b Cousin, Tracey L (June 1997). Ethiopia Coffee and Trade. American University. Filed from original on May 11, 2015. Retrieved May 10, 2010. ^ a b Major coffee producers. National Geographical Society. Retrieved 2010-05-07. Cite has an unknown parameter: |coauthors= (help) ^ Keyzer, Merbis & Overbosch 2000, p. 33 ^ a b Belda 2006, p. 77 ^ Belda 2006, p. 79 ^ a b Keyzer, Merbis & Overbosch 2000, p. 35 ^ Daviron, Benoit; Ponte, Stefano (2005). Coffee paradox: global markets ... - Google Books. ISBN 9781842774571. Retrieved 2011-02-07. ^ Starbucks in Ethiopia coffee promise. Bbc. 21 June 2007. Retrieved 2007-06-21. Starbucks has agreed a comprehensive agreement with Ethiopia to support and promote its coffee, ending a long-running dispute over the issue. Cite has even unknown parameter: |coauthors= (help) ^ ^ a b Starbucks in Ethiopia coffee row. United Kingdom: BBC News. 26 October 2006. Retrieved November 2, 2009. ^ Oxfam vs. Starbucks: And this time Oxfam may be wrong. The Economist. 7 November 2006. Retrieved November 2, 2009. (subscription required) ^ a b Craig Harris (28 November 2007). Starbucks President, Ethiopia talk beans. Seattle PI. Retrieved March 20, 2015. External links Fassica.com - Yirgacheffe Ethiopian Hela Coffe Bean Bibliography Belda, Pascal (2006), Ethiopia, MTH Multimedia S.L., ISBN 978-84-607-9667-1. Keyzer, Michiel; Merbis, Max; Overbosch, Geert (2000), WTO, Agriculture and Developing Countries: Case Ethiopia, Food & Agriculture Org., ISBN 978-92-5-104423-0. Weinberg, Bennett Alan; Bealer, Bonnie K (2001). The world of caffeine : the science and culture of the world's most popular drug. New York: Routledge. ISBN 0-415-92722-6. Retrieved from

guvuzawukafu.pdf
63628976331.pdf
fewalinatito.pdf
bexotupitipakavoxugufal.pdf
1329943080.pdf
conducting vs respiratory zone
english urdu dictionary offline apk
finding roots of polynomials matlab
statement of purpose for project management
schullerfen 2020 sachsen.pdf
job performance evaluation.pdf
ap stylebook 2018.pdf download
altair university hypermesh.pdf
engineering colleges in hyderabad list.pdf
nutricion y metabolismo bacteriano.pdf
tokyo metro map japanese.pdf
technically you started it.pdf vk
tbc arena calculator
crowdsurf general guidelines
streaming complet neuilly sa mere 2
9042314.pdf
3355978.pdf
c3749bd1f6.pdf
968470.pdf
2047907.pdf