

Burundi Hafi

Fig Jam • Strawberry • Blackstrap • Tamarind

Light



Dark

Hafi's Story

Our first year purchasing coffee from the Hafi Washing Station. This lot comes from ~695 nearby smallholders. Located in Northern Burundi in the Muyinga province these producers had to walk nearly 20km to the closest station to process their coffee before the Hafi station was constructed. The name Hafi was chosen since in Kurundi it means 'close.' This station also produces to our and the exporter's (JNP Coffees) knowledge, the only coffee processed utilizing this method that we've named semi-anearobic. We're thrilled to cultivate deeper relationships in Burundi with JNP Coffees.



COFFEE DATA

ORIGIN:	PROVINCE:	TOWN:	WASHING STATION:
Burundi	Muyinga	Buvumbi	Hafi
ALTITUDE:	VARIETY:	PROCESSING:	CHERRY HANDLING:
1750 meters	Bourbon	Semi-Anaerobic, Fermented under covered tarps for 48 hours	Ripe selection with flotation and sorting
DRYING:	ACTRON READING:	IMPORTER/EXPORTER:	TASTING NOTES:
Up to 30 days of raised bed drying	Whole Bean 85.6/Ground 101.2	JNP Coffees	Fig Jam, Strawberry, Blackstrap, Tamarind

Pricing Transparency

Our Purchase 9 bags (60 kg each)	Landed Cost (Plus Shipping) \$5.79 per pound	Roast Moisture Loss \$0.70 per pound	Packaging Cost \$0.90 per pouch	Labor/Warehousing/ Overhead/Margin \$9.82 per pound	Retail Price (12 oz.) \$18.50
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