

# Ethiopia

## Bekele Belaychow White Honey

Nectarine • Black Tea • Buttercream Frosting • Orange

Light



Dark

### Bekele's Story

Our second year purchasing coffee from Bekele Belaychow. Bekele owns and operates several plots around Bensa, a town in the southern region of Sidamo. We visited him earlier this year in February to solidify our new relationship. This coffee comes from his Finchawa plot, which also functions as a cherry collection station for nearby smallholders. Bekele processes their coffee and helps these producers find market access for their coffees. This lot is his first honey process coffee, utilizing a pulper from funds contributed by One Line, other roasters, and our importing partners, Crop to Cup.

### COFFEE DATA

REGION:	WOREDA:	TOWN:	FARM:
Sidama, Ethiopia	Bensa	Bensa Daye	Finchawa
ALTITUDE:	VARIETY:	PROCESSING:	CHERRY HANDLING:
1900 meters	74158 (Ethiopian heirloom)	White Honey	Ripe selection with flotation and sorting
PULPING:	DRYING:	IMPORTER:	TASTING NOTES:
Depulped with mucilage left attached	Raised bed drying under shade nets	Crop to Cup	Nectarinet, Black Tea, Buttercream Frosting, Orange

### Pricing Transparency

Our Purchase 4 bags (60 kg each)	Landed Cost (Plus Shipping) \$8.46 per pound	Roast Moisture Loss \$0.95 per pound	Packaging Cost \$0.90 per pouch	Retail Price (12 oz.) \$23.50
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