

# Ethiopia Abdo Aba Mecha Decaf

Orange Candy • Milk Chocolate • Graham Cracker • Powdered Sugar

Light



Dark



## Abdo's Story

Our first year purchasing coffee from Abdo Aba Mecha in Jimma, Ethiopia. Abdo operates his own farm, as well as buying coffee cherries from nearby smallholders.

This particular lot is a blend of both washed and natural processed coffees. After processing, the coffee was decaffeinated in Germany on its way to the US. The coffee underwent our preferred Ethyl Acetate decaf process, which is a chemical derived from sugar cane.

## COFFEE DATA

ORIGIN: <b>ETHIOPIA</b>	ZONE: <b>JIMMA</b>	WOREDA: <b>GOMMA</b>	TOWN: <b>ILLBU KEBELE</b>
FARMERS: <b>ABDO ABA MECHA AND NEARBY SMALLHOLDERS</b>	ALTITUDE: <b>1900-2100 m</b>	VARIETIES: <b>ETHIOPIA 74110</b>	PROCESSING: <b>50% NATURAL 50% WASHED</b>
DECAFFEINATION: <b>ETHYL ACETATE</b>	DRYING: <b>RAISED BED DRYING</b>	IMPORTER/EXPORTER: <b>OSITO</b>	TASTING NOTES: <b>ORANGE CANDY, MILK CHOCOLATE, GRAHAM CRACKER, POWDERED SUGAR</b>

## Pricing Transparency

Our Purchase  
5 bags (60 kg each)

Landed Cost  
(Plus Shipping)  
\$6.11 per pound

Roast Moisture Loss  
\$0.75 per pound

Packaging Cost  
\$0.90 per pouch

Retail Price (12 oz.)  
\$18.50