



ABOUT THIS COFFEE

This Honey-processed coffee originates from the Badeyi Processing Station, located in Kota Kebele, within Gomma Woreda of Ethiopia's Jimma Zone. Sitting at an elevation of 1,970 meters above sea level, the station covers 2.5 hectares and is surrounded by fertile highland farms that contribute to the region's reputation for producing unique and vibrant coffees. While part of the production comes from the owner's own farm, the majority is sourced from a large network of outgrower farmers in the surrounding area.

The Badeyi Station processes honey on, carefully handled African raised beds to ensure slow and even drying. In 2021, the station operated with 10 skin drying beds and 240 final drying beds, and was staffed by 5 permanent and 66 seasonal workers—47 women and 19 men—showing a commitment to both community employment and gender inclusion.

Farm	Badaye
Producer	Ahmed Abateman
Species	Arabica
Varieties	Heirloom
Process	Honey
Drying	Drying beds
Altitude	1900 - 2000
Harvest	October - January
Type of harvest	Manual

