



# HALO BERITI

 Ethiopia • Yirgacheffe • Gedeb

74112

74110

WASHED



# HALO BERITI

Hand-picked with the utmost care, once brought to the station, the 115 employees of the Halo Beriti station set about washing the coffee. Using a pulper, the beans are separated from their skins, before being washed to remove the mucilage. This operation can take between 12 and 48 hours.

The coffee is then spread out in a thin layer on drying beds, where it will remain for several days, until it reaches a moisture content of 11% and is ready for export.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

Farm	<b>Halo Beriti</b>
Producer	<b>EDN - Ethiopian Coffee</b>
Species	<b>Arabica</b>
Process	<b>Washed</b>
Drying	<b>Drying beds</b>
Altitude	<b>1900 - 2300</b>
Harvest	<b>November - January</b>
Type of harvest	<b>Manual</b>