



ABOUT THIS COFFEE

Belco has a long-standing relationship with Les Frères du Noun and appreciates their commitment to quality and innovative approach to coffee farming in Cameroon.

On their farm, the brothers have opted for shade cultivation and selective manual harvesting. The coffee is picked by hand, cherry by cherry, from October to January, taking care to select only perfectly ripe fruit.

After pulping, fermentation and washing, the coffee is dried twice. First it is laid out on racks to allow the wind to dry it evenly, then it is spread out on cemented areas. The same rigour is applied to sorting. Mechanical sifting is followed by meticulous manual sorting by women, which contributes to the quality of the coffee and to local employment.

Farm	Frères du Noun
Producer	Jacques et Patrick DESPLACES
Species	Arabica
Varieties	Java
Process	Washed
Drying	Drying beds
Altitude	1150
Harvest	October - January
Type of harvest	Manual

