GOMA

Ethiopia • Jimma • Gomma



ABOUT THIS COFFEE

Bedeye Station is a century-old family business where careful craftsmanship and tradition coexist. The heart of Bedaye's process is its Organic approach. In the Gomma woreda of Jimma Zone, Oromia Region, at 2,100 meters above sea level. The coffee trees come from the wild Choche forest located near the small town of Agaro. This natural Goma is characterised by floral notes and a great sweetness.

This Grade 3 Natural coffee is processed using traditional methods passed down through generations. Cherries are selectively hand-picked, then sun-dried on raised beds with regular turning to ensure even drying.

Khalid has built a network of 110 outgrower farmers across all stations. These partnerships are built on agreements covering cherry purchase prices and commissions, along with training in organic farming practices, focusing on compost use.

Farm	**Beshasha Badiya**
Producer	**KALID SHIFA**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Natural**
Drying	**21 days drying beds**
Altitude	**1900 - 2000**
Harvest	**November - January**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT