



Sidama Coffee Farmers Cooperative Union

SCFCU Ltd. P.O. Box 122062, Addis Ababa, Ethiopia

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SCFCU at a glance

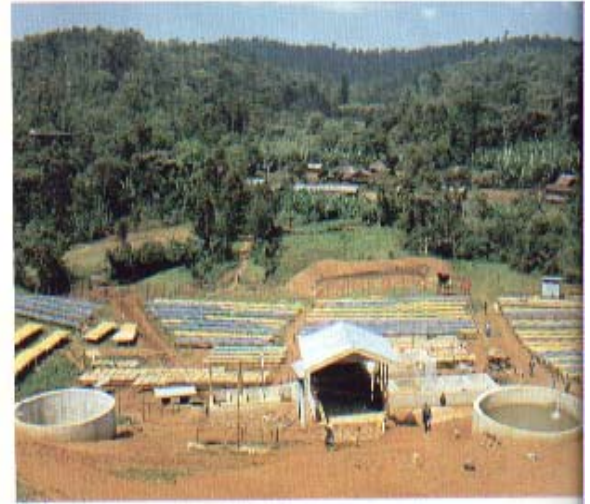
- Founded: July 4, 2001
- Benefits 82,275 smallholder farmer members
- Comprised 39 primary cooperatives
- Specialty Coffee Production: Sidamo (Sidama)
- Cultivated area: 70,000 hectares
- Average annual production: 35,000 tones of clean coffee, of which over 60% is washed.
- Infrastructure:
 - Coffee pulperies: 89
 - Coffee hulleries: 1
 - Warehouse: 133 (Capacity 50,000 Qu.)
 - Grain mills: 38
 - Offices: 55
 - Vehicles (Pick-ups): 52
 - Trucks: 6



Harvesting Red Cherries.

Major Duties of the Union

- Assist in developing producer / buyer linkages
- Directly export members' coffee
- Provision of warehouse service
- Promotion of high quality coffee production and processing
- Training and education
- Provision of saving and credit services for members



Wet Coffee Processing Plant

Certifications and Membership

- **Organic:** Two primary cooperative society with the potential of 620 tons of clean bean is certified for Organic Sidamo by BCS* OKO-GARANTIE GMBH, GERMANY. We hope that other primary cooperatives will also be evaluated and certified in the near future.
- **Fair trade:** Application in progress.
- **Auction Market Waiver:** Unlike private Ethiopian coffee exporters, SCFCU has obtained special permission to bypass the auction market and sell directly to the client.
- **Membership:** SCFCU is a registered member of Specialty Coffee Association of America (SCAA).

SCFCU specializes in production, processing and marketing Sidamo coffee.



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Fact sheet ...

Coffee Production Potential

Sidama is very well known for its production of garden coffee. Speciality Coffee is grown in many villages (kebeles). Sidama has ideal soil type and climatic conditions-including altitude, rainfall and temperature - for production of Arabica Coffee. The total area covered by coffee is about 70,000 hectares, with a total production of 35,000 tones of clean coffee per annum.

Coffee Production System

Four production systems are known and practiced in Ethiopia: forest coffee, semi - forest coffee, plantation coffee and garden coffee. In Sidama, however, only the garden coffee production system is widely recognized and practiced. It is grown near homesteads. The coffee is planted at low densities, ranging from 1000 to 1,800 trees per hectare, is mostly fertilized with organic waste (mainly animal dung) and often intercropped with enset (false banana) plant. All of the coffee produced under this system is agronomically organic.

Coffee Harvesting

Depending on altitudinal variation and rainfall distribution, the harvesting period varies from September to December. Harvesting is mostly done by family labour. Only a few elite farmers hire daily labourers for picking red cherries. Freshly handpicked cherries are sorted before pulping and are sold to primary cooperatives for wet processing.

Wet Processing

More than 30 per cent of the country's washed coffee comes from Sidama. Currently, there are 165 pulperies in the area, of which 89 are owned by primary cooperatives. Fresh and clean cherries arriving at pulperies are pulped, and allowed to ferment naturally. The fermented coffee is washed with clean running water, soaked in clean water, and then dried to retain about 11.5 percent moisture. Dried parchments are stored in warehouses until delivery to central market in Addis Ababa.

Hulling

Dried parchments that are delivered to central market are taken to a hulling facility in Addis Ababa. The husk is removed and the clean beans are packaged in labeled bags (60kg/132lbs) for export.

Quality Control

Export of quality coffee is ensured through integrated quality control system at different stage of the life - cycle of the product. Red cherries delivered to the washing stations are checked for quality by coffee quality inspectors at grass root level (district level). At this stage, red cherries that are deemed to be unfit for pulping are removed. Quality of every truck-loaded of dried parchment (dried washed coffee with husk) is checked by inspectors before it leaves for the central quality grading and auction center. At central level, samples from each truck are checked for raw and roast physical appearance and for liquor taste. For exporting, a green clean coffee without husk is brought to the central quality control center for checking and certification. Only those beans that meet the export standard and known origin are allowed to export.

The green and cup qualities of Sidama or Sidamo coffee:

Medium-sized bean, greenish - grayish in colour. It is known for its balanced taste and fine flavor and is called sweet coffee. Sidama Coffee has fine acidity and good body, and is always blended for gourmet or speciality coffee.

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