







Red Agate Haraaz Red

Where it grows?	Only grows at Eastern Haraaz mountainous farms located at 1900 - 2440 m altitude.	
Collecting Method	Cherries are picked carefully by hands. *Collected direct from farmers, only fully matured dark red grains that is so beautifully red like Yemenite Agate.	
Drying Method	Natural method (Not washed) The cherries are laid on wire mesh beds with a layer of Palm mats for exposure to natural sunlight, till reach desirable moisture level of strictly 12% measured by precise moisture tester.	
Size Sorting Process	By modern Equipment during the dry hulling process	
Bean Sizes	13+, 14+, 15+, 16+, 17+	
Bean Quality	Top Premium Specialty Coffee, with guaranteed 86% - 94% cupping score range	
Specialty Remarks	100% Organic Available in various naturally unique crispy flavor such as honey, lemon, apple, grapes, peach. Each order is delivered from a certain farm so to offer our customer the flavor and quality he has tasted and is looking for.	
Packaging	In 32 kg jutes or ordinary sacks with inner liner moisture-free grain bags. Good packaging offering great aroma retention and smell barrier very suitable for green coffee beans. Tags: painted	




emad Haraaz Fresh

Where it grows?	Only grows at Eastern Haraaz mountainous farms located at 1900 – 2440 m altitude.	
Collecting Method	Cherries are picked carefully by hands. *Collected direct from farmers, in red, pink and yellow grains.	
Drying Method	Natural method (Not washed) The cherries are laid on wire mesh beds with a layer of Palm mats for exposure to natural sunlight, till reach desirable moisture level.	
Size Sorting Process	By modern Equipment during the dry hulling process	
Bean Sizes	13+, 14+, 15+, 16+, 17+	
Bean Quality	Specialty Coffee, with guaranteed 80-85% cupping test	
Specialty Remarks	100% Organic It offers crispy delicious fruit flavor dependent on fruit type the farms used to grow before.	
Packaging	In 32 kg jutes or ordinary sacks with inner liner moisture-free grain bags. Good packaging offering great aroma retention and smell barrier very suitable for green coffee beans. Tags: painted	



emad Haraaz FairValue

Where it grows?	Only grows at Eastern Haraz mountainous farms located at 1900 – 2440 m altitude.
Collecting Method	Cherries are picked carefully by hands. *Collected direct from farmers in dry state.
Drying Method	Natural method (Not washed) The cherries are laid on wire mesh beds with a layer of Palm mats for exposure to natural sunlight, till reach desirable moisture level.
Size Sorting Process	By modern Equipment during the dry hulling process
Bean Sizes	13+, 14+, 15+, 16+, 17+
Bean Quality	Specialty Coffee (80 - 84cupping score)
Specialty Remarks	100% Organic Added value to support farmers
Packaging	<p>In 40 kg jutes or ordinary sacks with inner liner moisture-free grain bags. Good packaging offering great aroma retention and smell barrier very suitable for green coffee beans. Tags: painted</p> 





Mocha Haraaz

Where it grows?	It grows in different mountainous farms within Western Haraaz district, Sana'a, located at 1500-2200 m altitude.	
Collecting Method	Cherries are picked carefully by hands. *Received at our warehouse in dry state.	
Drying Method	Natural method (Not washed) Farmers' own drying methods, without our supervision, however, mostly the cherries are dried by exposure to natural sunlight, and laid on different surface types, concrete, bricks.	
Size Sorting Process	By modern Equipment during the dry hulling process	
Bean Sizes	13+, 14+, 15+, 16+, 17+	
Bean Quality	Very Fine Coffee (80 -84 cupping score)	
Specialty Remarks	Each farm has a unique steady flavored grains	
Packaging	In 50 kg jutes or ordinary sacks with inner liner moisture-free grain bags. Good packaging offering great aroma retention and smell barrier very suitable for green coffee beans. Tags: painted	 



Mocha Yemen

MOCHA YEMEN	
Where it grows?	Consolidated from different Yemeni Mountainous farms around Yemen.
Collecting Method	Cherries are picked carefully by hands. *Received at our warehouse in dry state
Drying Method	Natural method (Not washed) Farmers' own drying methods, without our supervision, however, mostly the cherries are dried by exposure to natural sunlight, and laid on different surface types; concrete, bricks.
Size Sorting Process	By modern Equipment during the dry hulling process
Bean Sizes	13/14 , 15+
Bean Quality	Fine coffee
Specialty Remarks	Flavor differs from an area to another.
Packaging	<p>In 50 kg jutes or ordinary sacks with inner liner moisture-free grain bags. Good packaging offering great aroma retention and smell barrier very suitable for green coffee beans. Tags: painted</p> 