

## **Haraaz Fresh**

| Where it grows?         | Only grows at Eastern Haraz mountainous farms located at 1800 – 2200 m altitude.   |
|-------------------------|--|
| Collecting Method       | Cherries are picked carefully by hands. *Collected direct from farmers, in red, pink and yellow grains.  |
| Drying Method           | Neutral 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<br>Process | By modern Equipment during the dry hulling process   |
| Bean Sizes              | 13+, 14+, 15+, 16+, 17+  |
| Bean Quality            | Very Good Coffee, with guaranteed 85% cupping test   |
| Specialty Remarks       | 100% Organic It offers crispy delicious fruit flavor dependent on fruit type the farms used to grow before.  |
|                         | In 64 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 |
| Packaging               |  |







TYPES OF COFFEE BEANS

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