





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	Good
Specialty Remarks	Flavor differs from an area to another.
Packaging	<p>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</p> <div style="display: flex; justify-content: space-around;">   </div>

