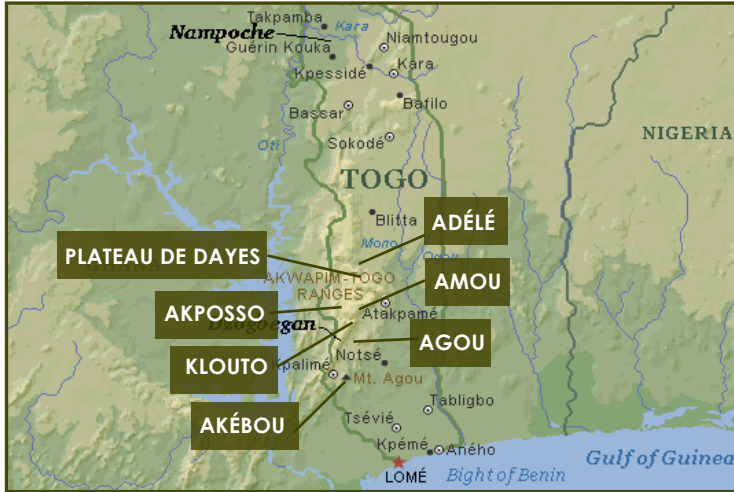


COFFEE SELECTION



Version July 2017



TOGO - ROBUSTA

Location: Mountainous highlands
Coffee areas: Agou, Klouto, Plateau de Dayes, Amou, Akposso, Akébou, Adélé (2 rainy seasons: from March to July and from September to October)
Altitude: 200 to 800 meters
Soil Type: Rich, porous (1 to 1.5 m)
Type of shade trees: Cola Acuminata, Iroko, Acajou, Orange, Avocado
Rainfalls in mm/year: 1,250
Average annual temperature: 15-28°C
Crop period: from December to February

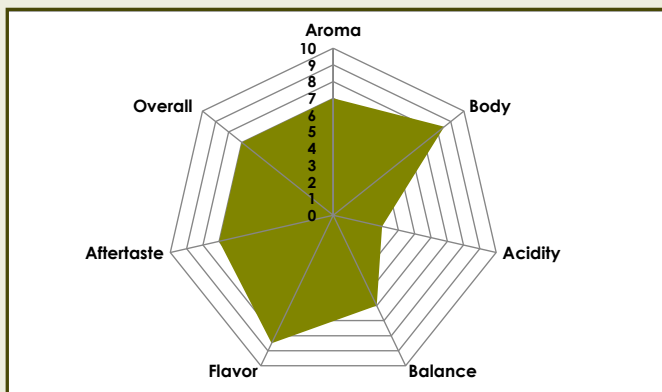


The Coffee

Robusta
 Natural coffee; unwashed
 Screen size: Gr 1: +/- screen 16
 Gr 2: +/- screen 13
 Gr 3: +/- screen 10
 Bags of 60 kg

Cup Profile

Neutral robusta taste, chocolate aftertaste.



The Process

Picking method: manual, 1 to 2 picking rounds
Washing method: natural coffee; not washed/no fermentation
Drying method: sun-dried
Screening and sorting method: both manual and machinery

The Region

Togo is located in West Africa. It borders Ghana, Burkina Faso, Benin and the Atlantic (it has a short coastline on the Gulf of Guinea).

The interior of the country consists of plateaus rising to substantial mountainous regions. This is where the coffee regions are found.



Particularities

Shade trees are planted at **varying densities**. The number ranges according to the **specific needs of the coffee plantations**: removal of certain trees adjusts shading.

They do not only play an important role in providing shade but also other elements such as nitrogen, phosphorus, potassium and so on. The coffee plants indirectly benefit from it.