KAYON MOUNTAIN COFFEE FARM PROFILE

**Farm:**  Kayon Mountain Coffee Farm  
**Owner:** Ismael Hassen

**Rainfall**

Maximum 1400ml

Minimum 1000ml

**Altitude**: 1,800-2,100 Masl

**Soil Type**: fertile volcanic red Soil or deep sandy loam

h**umidity**: 55-70%

**coffe brand**

**Category:** Arabica speciality  
**Varietal:** Heirloom coffee Arabica

**Processing:** Natural and Washed   
**Flavour**: The brewed cup is distinguished by its well-balanced body (mouth feel) and noticeable spicy flavours, often fruit-toned, pleasantly sweet and vibrant with floral overtones and Long after taste like Lemon grass and Spicy Notes like Cardamom, Clove, Rue and citrus like blueberry, sweet lemon, papaya, Chocolate notes and. **Body**: Medium to Full body

**Acidity**: Medium to Medium Pointed or Sharp Pointed

**Raw**: has small to medium sized bean, greenish, grayish in colour

**Harvest Period**: October-\_January

**Export Grade**: Gr. 1, 2 ORG, FTUSA and RFA Washed. Gr. 1, 2 ORG, FTUSA and RFA Natural and Gr.1, 2 speciality washed and natural.

**Processing Method**: Washed, Natural and others project coffee at station

**Annual Production Quantity**: Around 35 Containers x 320 bags.

**Drying Method**: Sun dried on raised beds

**Total Production Area**: 500 hectares

**Approximate number of trees planted per hectare:** 3500  
**Approx. annual production:** 4500000kg/Red cherry

**Number of permanent workers:** 30

**Number of Temporary workers:** 450

**Contact Person**; -

Ismael Hassen

**Phone No**; - +251930069305

**E-mail;** [-Kayoncoffeefarm@gmail.com](mailto:-Kayoncoffeefarm@gmail.com)

Tadesse Meskela

**Phone No**; - +2519968520336

**E-mail;** - tadessemeskela@gmail.com

**FACT ABOUT ISMAEL HASSEN**

**Kayon Mountain Coffee Farm owner** Ismael Hassen was born in Guji kercha town in the middle of Guji coffee.His families are coffee farmers and also engaged in coffee business. After finishing high-school at a distant of 32 km from kercha in Bule Hora town. he started working on natural coffee processing nearby Shakiso town.He gradually started washed coffee processing and secure a land of 500 ha.through investment and named it Kayon mountain coffee farm. Planting started by raising seedlings from the indigenous tresses and raised using the springs flowing inside the farm. Currently 300 ha of coffee is ready for harvest. In addition Kayon receives coffee from 12 medium sized farms which are certified organic and RFA.

**Biodiversity and Social Responsibility**

Based on the certification requirements kayon mountain coffee farm awards (provides) the following vital role for the community and for the environment. He creates Long term economic viability of the society, Implement sustainable working practices and procedures of coffee production, improve skills and change the life style of employment and society at all levels, Enhance the implementation of safe working practices to maintain the wellbeing of the work force, create Continuous and responsible management of the environment, Maintain consumer confidence in coffee quality, Minimize detrimental impact on environment, whilst conserving nature and wildlife and Improve the efficiency of the use of natural resources, worker health and safety and he fulfils his responsibilities to the local society, and there is lots of evidence for this in his business. He did the structure and the healthy working conditions for the coffee and the workers. Also Ismael is driving the workers back to town after their shift, supporting the local school, lending money to farmers through the difficult times between harvests, building a new bridge, and repairing infrastructure of the area, and helping coffee producers to be a productive and positive place to live and work.

**METHOD OF NATURAL AND WASHED COFFEE PROCESSING**

**NATURAL PROCCESSING METHOD**

The natural process means that the beans are left to dry in the cherry after it is picked. This is a tricky process to do well, as the beans need to be turned over for a consistent and even drying. If some cherries are not dried it will give a moldy flavour to the cup as well as over fermented flavours. But when it is done well, it gives a sweet cup and a bigger body. In the case of kayon farm the natural process is what enhance the blueberry  character in the coffee.

The Kayon dry mill has a capacity of hulling 1200kg/.The huller also grade the coffee by size and weight. After hulling hand picking is done to remove defective beans.

**WASHED PROCESSING METHOD**

Kayon mountain coffee farm has its own wet mill and has a capacity to produce 5000kg/hour.

Every day Continuously for Almont 90 days red coffee cherries are picked and delivered to the wet mills. Before pulping hand-soring is done prior to processing to remove unripe, overripe, or damaged fruit, in order to enhance the quality and sweetness of the cup. The coffee cherries are then pulped to separate parchment coffee from the pulp.The Grader separates heavey and light coffee with parchment.heavier beans are superior quality and deliver a sweeter cup. After grading, the parchment-covered coffee is fermented in tanks of clean water for 36–72 hours to remove the mucilage (sticky covering) by allowing it to ferment and detach from the coffee. The coffee is then re-washed and graded again by density in washing channels and soaked in clean water. After soaking drying of coffee takes place through three drying stages. Skin drying for 3 hours, slow drying for 3 days under plastic shade and final drying for 10–15 days on African drying beds based Environmental condition. Then dried coffee is carefully hand-sorted, and any defects are removed. It is also turned regularly to ensure that it dries evenly and consistently. At midday, the coffee is covered to protect it from full sun. It is also covered overnight to prevent damage from morning dew. Once the coffee with parchment rested until the moisture content comes to 11.5% and ready for final grading for Export which takes place in Addis Ababa.