




**YOUR TRUSTED
SOURCING PARTNER**
FOR THE FINEST SPECIALTY GREEN COFFEE BEANS
FROM ETHIOPIA TO THE WORLD

[WWW. ALPHAGREENCOFFEEIMPORTER.COM](http://WWW.ALPHAGREENCOFFEEIMPORTER.COM)



OUR MISSION

**To eliminate the gap between the farm and the roaster,
making Ethiopian 100% organic specialty coffee more
widely accessible to the world.**



"Specialty coffee roasters need a more reliable, ethical, and direct source for premium quality beans and 'The Alpha Way' is the best way to ensure you offer your customers nothing but the very best single-source premium coffee"

Berihun Chibsa

Founder | Alpha Green Coffee Importer



WHO WE ARE

Our company leadership has deep roots in Ethiopia and takes great pride in the coffee we source.

Alpha Green Coffee Importer operates under one philosophy: Provide single-source 100% organic coffee beans that are never blended and always sourced directly from small family farms.

We have developed incredible relationships with the farming communities in Ethiopia throughout the many world renowned coffee growing regions to ensure that our trade results in higher benefit for the local

communities than traditional operations by closing the gap between the farm and roasteries that bring our premium coffee to consumers around the world.

To ensure the highest quality, we have a team on the ground with decades of experience in the industry that closely monitor the packaging and transportation from the source, performing rigorous quality testing and ensuring compliance with national and international standards and accreditation requirements until the product makes it to its final destination.

This is The Alpha Way™.



THE ALPHA WAY™

The Alpha Way™ is our commitment to you, the coffee roaster, that Alpha Green Coffee Importer will always strive to exceed your expectations; not only to provide the best of Ethiopia's single-source 100% organic coffee beans, but also to go above and beyond industry transportation standards with the most streamlined process to safely, reliably, and ethically deliver to you direct from the farm.

WHY RELY ON US?

Relying on the experts at Alpha Green Coffee Importer helps your roasting operation in many ways including:


- **Efficient Single-Source Supply**
- **Lower Costs for Increased Profits**
- **Local U.S.A. Warehouse & Support**
- **Total End-to-End Transport Control**
- **Accredited & Certified Partners**
- **Consistent Premium Quality**



ETHIOPIA'S COFFEE GROWING REGIONS

Ethiopia is a country known and admired throughout the world for its excellent specialty coffee. "The Birthplace of Coffee" as many call it for its ancient history of coffee tradition where some 12 centuries ago coffee is believed to have been discovered.

The country is Africa's largest coffee exporter and the 5th in the world with several regions that have excellent conditions for growing exceptionally high quality coffee.



ETHIOPIA'S BEST

Coffee Meets Rich Culture & Tradition

SIDAMO

Sidamo green coffees are grown in the Province of Sidamo in the Ethiopian highlands at elevations from 1,500 up to 2,200 meters above sea level. These elevations qualify the beans as Strictly High Grown (SHG) / Strictly Hard Bean (SHB) – elevations where the best Ethiopian coffees grow more slowly and therefore have more time to absorb nutrients and develop more robust flavors based on the local climate and soil conditions.

Altitude: 1550-2200m (5080-7210 ft.)

Washed & Sun Dried

Bright acidity, Medium body with spicy and citrus flavors.

YIRGACHEFFE

Yirgacheffe coffee Known for its sweet flavor and aroma with a light to medium body. It is spicy and fragrant, and are frequently reviewed and rated as some of the highest quality Arabica coffees in the world. A fine Ethiopian Yirgacheffe coffee displays a bright acidity along with intense, clean tastes and a complexity of floral notes in the aroma, sometimes with a hint of toasted coconut. Cupping notes frequently mention the aftertaste being vibrant, and the coffee may exhibit undertones of berry or wine.

HARRAR

Ethiopian Harrar short berry coffees are known for their heavy body with spicy and fragrant flavors. A wild and exotic dry processed coffee, Harrar coffee is known for its winery and fruity, floral-toned acidity, very bright in the cup with a rich and pungent, heady aroma that displays notes of blackberries.

Altitude: 1770-2200m (5790-7210 ft.)

Washed & Sun Dried

Bright acidity, medium body marked jasmine and lemon flavors.

Altitude: 1510-2120m (4950-6950 ft.)

Sun Dried

Medium to light acidity, full body, and strong mocha flavor with blueberry notes.



LIMMU

Limu coffee is a high-quality wet-processed (washed) Ethiopian coffee that exhibits a relatively low acidity yet is somewhat sharp. The brewed cup is distinguished by its well-balanced body (mouth feel) and noticeable winy and spicy flavors, often fruit-toned, pleasantly sweet and vibrant with floral overtones.

Limu coffee is grown at elevations ranging from 3,600 to 6,200 feet in southwest/south central Ethiopia producing medium-sized coffee beans with a distinctive roundish shape and green color.

JIMMA

An excellent, low-acid Ethiopian coffee when it is wet-processed (washed). A natural sun dried coffee; fair light medium acidity, good heavy body, best quality; hard balanced cup flavor. A coffee with tastes, that have a hint of nuttonged aroma; and pleasant after taste are the attraction in this coffee.

Jimma Coffee is grown at elevations from 4,400 to 6,000 feet above sea level within the biggest catchment area in Ethiopia.

Altitude: 1400-2100m (4590-6880 ft.)

Washed & Sun Dried

*A well-balanced cup,
medium acidity and body
with distinct winy flavors.*

Altitude: 1400-2100m (4590-6880 ft.)

Washed & Sun Dried

*A well balanced cup,
medium acidity and body
with distinct winy flavor.*



NEKEMTE

Nekemte Coffee is known for its pleasant acidity and healthy body and exhibits a slight yet distinct fruity flavor. This coffee has good acidity, medium body and pleasant body and pleasant fruity flavor. A gourmet grade coffee that brings strength laced with flavor.

Nekemte Coffee is grown at elevations between 4,900 feet and 5,900 feet above sea level.

Altitude: 1700-2200m (5570-7210 ft.)

Washed & Sun Dried

Good acidity, medium body with fruity finish.

OUR FARMERS

We work closely with our farming communities in Ethiopia's different coffee growing regions that consist of small family farms using the knowledge of coffee growing techniques that have been passed down from generation to generation.

Working directly with farmers allows us to provide the most benefit for the end-consumer, the roaster, and the farmers as we are proud to practice Fair Trade standards to ensure the most responsible sourcing.

We firmly believe that by working closely with our farming communities, we are able to source Ethiopia's finest green beans and ensure that the end-consumer experiences the true farm-to-cup flavor and aroma of the world's best coffee.





OUR PARTNER ACCREDITATIONS

Alpha Green Coffee Importer works with the best in the trade and we are proud to only source from partners that meet and exceed industry standards with world-renowned accreditations that include USDA Organic, Fair Trade, UTZ Certified, Rainforest Alliance Certification, among others.





SUPERIOR PACKAGING & TRANSPORTATION STANDARDS

When you rely on Alpha Green Coffee Importer, you can be sure that your shipment is packaged with the utmost care from the source and transported to your destination at the peak of freshness.

WHY WE USE ULTRA-HERMETIC BAGS FOR SAFE STORAGE?

During packaging and the transportation of our green coffee beans we use the industry's best ultra-hermetic GrainPro™ protective bags to seal the freshness of our beans without the need for chemical fumigants. It stops insect infestation and inhibits the growth of fungal contaminants without affecting the aroma, color and freshness.

- | Preserves quality for prolonged storage (approximately 1 year)
- | 500 times more airtight than normal plastics



WHY CHOOSE US

When you choose Alpha Green Coffee Importer, you are choosing to work with veterans in Ethiopia's coffee production and export industry to source the highest quality green coffee direct from the source.

- | Rigorous Quality & Ethical Standards
- | Premium Single-Source, Never Blended Beans
- | Certified 100% USDA Organic and Fair Trade
- | Directly Support Farmers & Their Communities
- | Support Sustainable Farming
- | Optimal Transportation & Storage Conditions







FROM ETHIOPIA TO THE WORLD

Ethiopia's specialty coffee is recognized around the world for its superior quality, aroma, and taste. With Alpha Green Coffee Importer, the country's many coffee growing regions are at your fingertips.



WE'RE HERE TO HELP

Ready for a better sourcing experience? We are ready to help you source Ethiopia's finest for orders large and small. Give us a call, email us, or visit us on the web for more information today.

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**ETHICALLY SOURCED, PREMIUM QUALITY
GREEN COFFEE AT A GREAT PRICE**

100% Organic Specialty Coffee. Single-Source. Never Blended.

Accreditations of Sourcing Partners:



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