



ETHIO-HARVEST

SPECIALTY COFFEE

From Ethiopia to Your Cup

2026 GREEN COFFEE CATALOG

West Arsi • Oromia • Ethiopia



WELCOME

A bridge from origin to roastery.

Ethiopia is the birthplace of Arabica coffee and home to extraordinary diversity in flavor, landscape, and coffee culture. Ethio-Harvest Specialty Coffee was created to connect that heritage with specialty roasters in the United States through transparent sourcing, responsive communication, and lasting relationships.

Every bag represents careful work at origin - from selective cherry picking and processing to drying, milling, packing, and export preparation.

Dr. Leulseged Tesfaye

Founder · Ethio-Harvest Specialty Coffee



Coffee built on quality, transparency, and trust.

01

DIRECT

Origin relationships and a clear line of communication.

02

TRACEABLE

Lot information available from community and station to export.

03

SPECIALTY

Technical preparation for roaster evaluation and quality control.

04

RESPONSIVE

U.S.-based follow-up for samples, questions, and buyer support.

ORIGIN

West Arsi, Oromia, Ethiopia.

Highland communities, fertile soils, and generations of coffee knowledge.



COUNTRY	Ethiopia
REGION	Oromia
ZONE	West Arsi
WOREDA	Nensebo
VILLAGES	Riripa · Medoyu · Yemasira

Riripa · Medoyu · Yemasira



The sourcing area is shaped by smallholder coffee production, mixed agriculture, and careful handwork. These communities contribute cherries to local processing sites where lot preparation begins.

Our goal is to communicate the story of place honestly - pairing origin information with technical detail that helps roasters make confident buying decisions.

WEST ARSI

NENSEBO

OROMIA

VARIETY

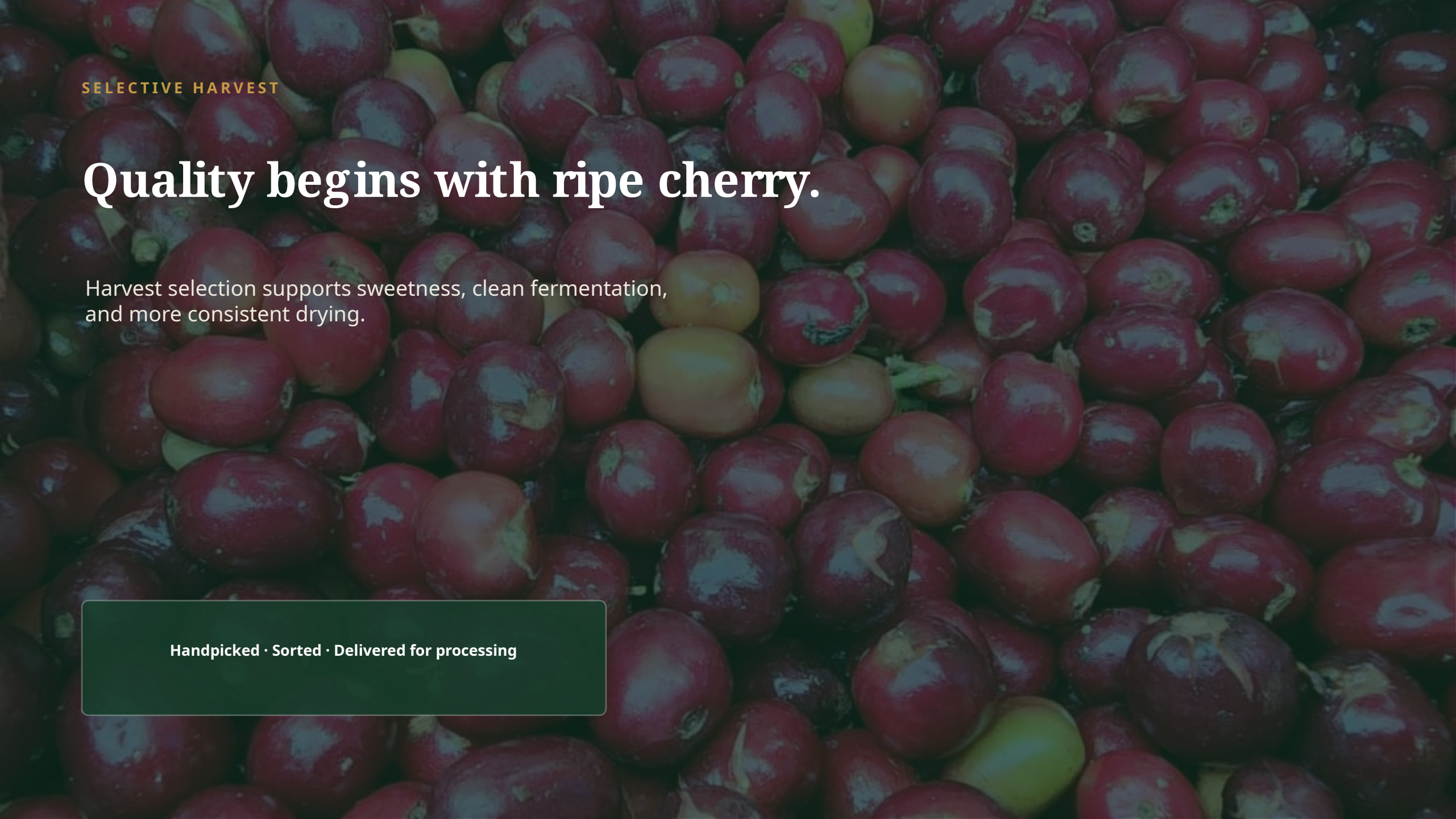
74110: a recognized Ethiopian selection

74110

Selected through Ethiopia's coffee research system, 74110 is valued for its adaptation and cup potential in suitable growing environments.

Lot-specific cup character is shaped by elevation, soil, harvest selection, processing, drying, and storage - not variety alone.





SELECTIVE HARVEST

Quality begins with ripe cherry.

Harvest selection supports sweetness, clean fermentation,
and more consistent drying.

Handpicked · Sorted · Delivered for processing

From cherry reception to export preparation.



Clarity, structure, and a refined expression of origin.



After depulping and fermentation, coffee is washed and carefully dried as parchment. The method is designed to emphasize cleanliness, acidity, and transparent flavor structure.

CLEAN

BRIGHT

FLORAL

Fruit-forward sweetness and layered aromatics.



Whole cherries are dried with the fruit intact. Careful bed management, turning, and moisture monitoring help build sweetness while protecting cup cleanliness.

Fruit-led

STYLE

Full

BODY

Suggested sensory direction

Berry · stone fruit · cocoa

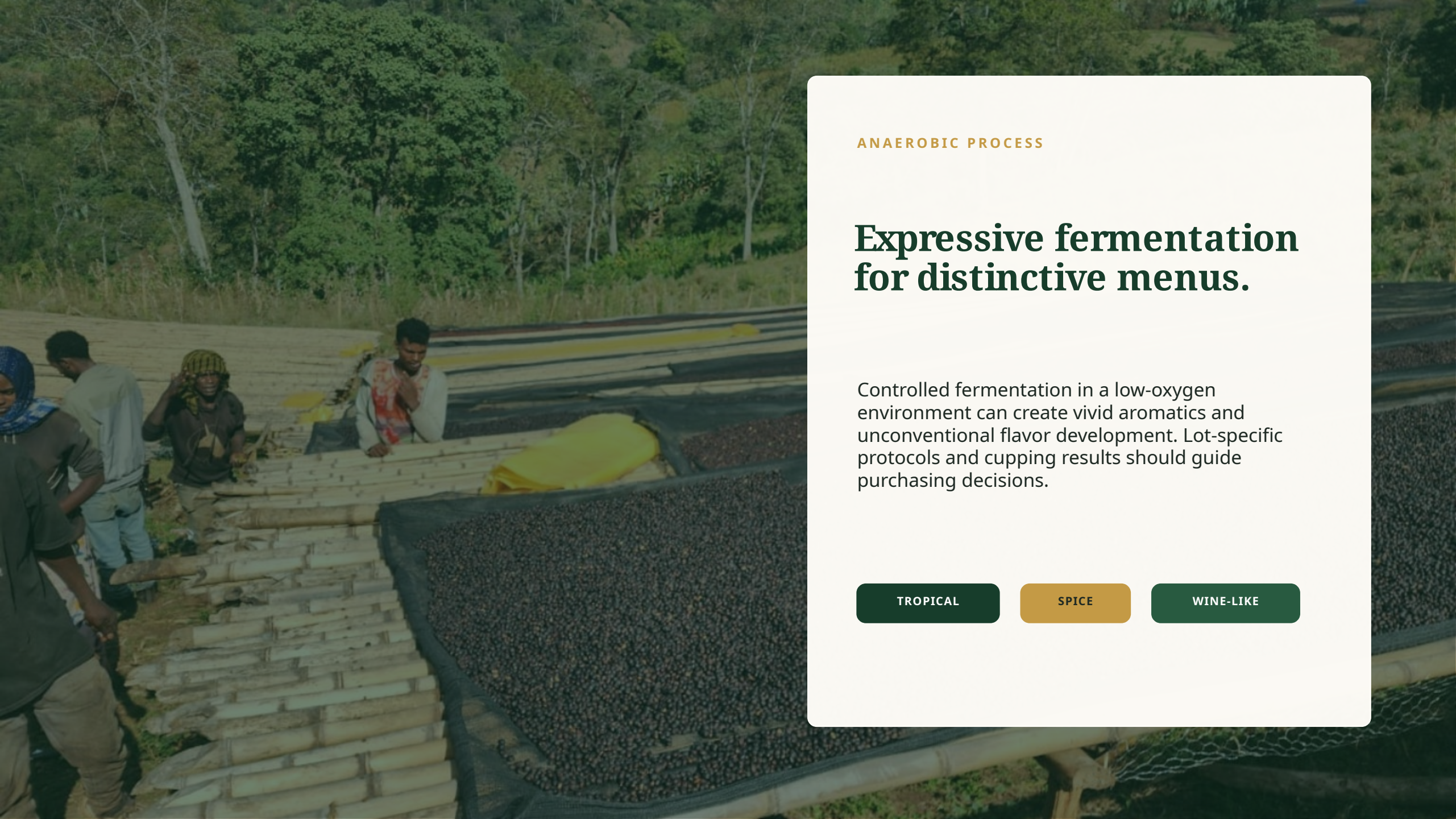
Balanced sweetness with a smooth, syrupy texture.

Honey processing retains part of the coffee mucilage during drying, creating a profile that can combine the clarity of washed coffee with the sweetness and body associated with natural processing.

BALANCED · SWEET · SYRUPY

Suggested sensory direction: peach, caramel, honey.





ANAEROBIC PROCESS

Expressive fermentation for distinctive menus.

Controlled fermentation in a low-oxygen environment can create vivid aromatics and unconventional flavor development. Lot-specific protocols and cupping results should guide purchasing decisions.

TROPICAL

SPICE

WINE-LIKE

Raised beds, airflow, turning, and time.



Careful drying protects stability and cup quality.

Coffee quality is built through skilled work.



Turning coffee, checking moisture development, maintaining beds, and separating lots all require attention. The people behind processing are central to the quality story.

Robe Negele and Uchuro washing stations.



Processing infrastructure supports cherry reception, fermentation, washing, and drying. Availability and lot details can vary by season and station.

Traceability documentation available by lot.

Core buyer information for Fresh Crop 2026.

VARIETY	74110	PROCESS	Washed · Natural · Honey · Anaerobic
MOISTURE	11–12%	WATER ACTIVITY	0.50–0.60
SCREEN SIZE	14–17	PACKAGING	60 kg bags with GrainPro liners
EXPORT TERMS	FOB Djibouti	TRACEABILITY	Available by lot

Final contract specifications should be confirmed against the current lot and pre-shipment sample.

A practical workflow for roaster confidence.

- 1 Sample** Review representative green sample and lot details.
- 2 Cup** Evaluate sensory quality and roast potential.
- 3 Confirm** Agree specifications, quantity, terms, and timing.
- 4 Prepare** Complete milling, packing, and export documentation.
- 5 Ship** Coordinate logistics and buyer communication.

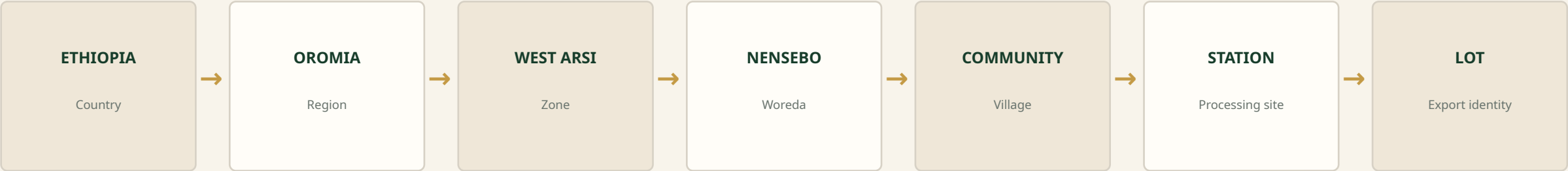


Prepared for international green coffee trade.



- 60 kg export bags
- GrainPro liners
- FOB Djibouti terms
- Crop and lot identification
- Traceability records available
- Pre-shipment coordination

A clearer story from place to lot.



Traceability depth depends on the lot and documentation available. Ethio-Harvest will communicate verified information and avoid unsupported claims.

A visual record of coffee and processing.



A sourcing partner built for specialty roasters.

Authentic access

Trusted origin relationships and firsthand visual documentation.

Technical transparency

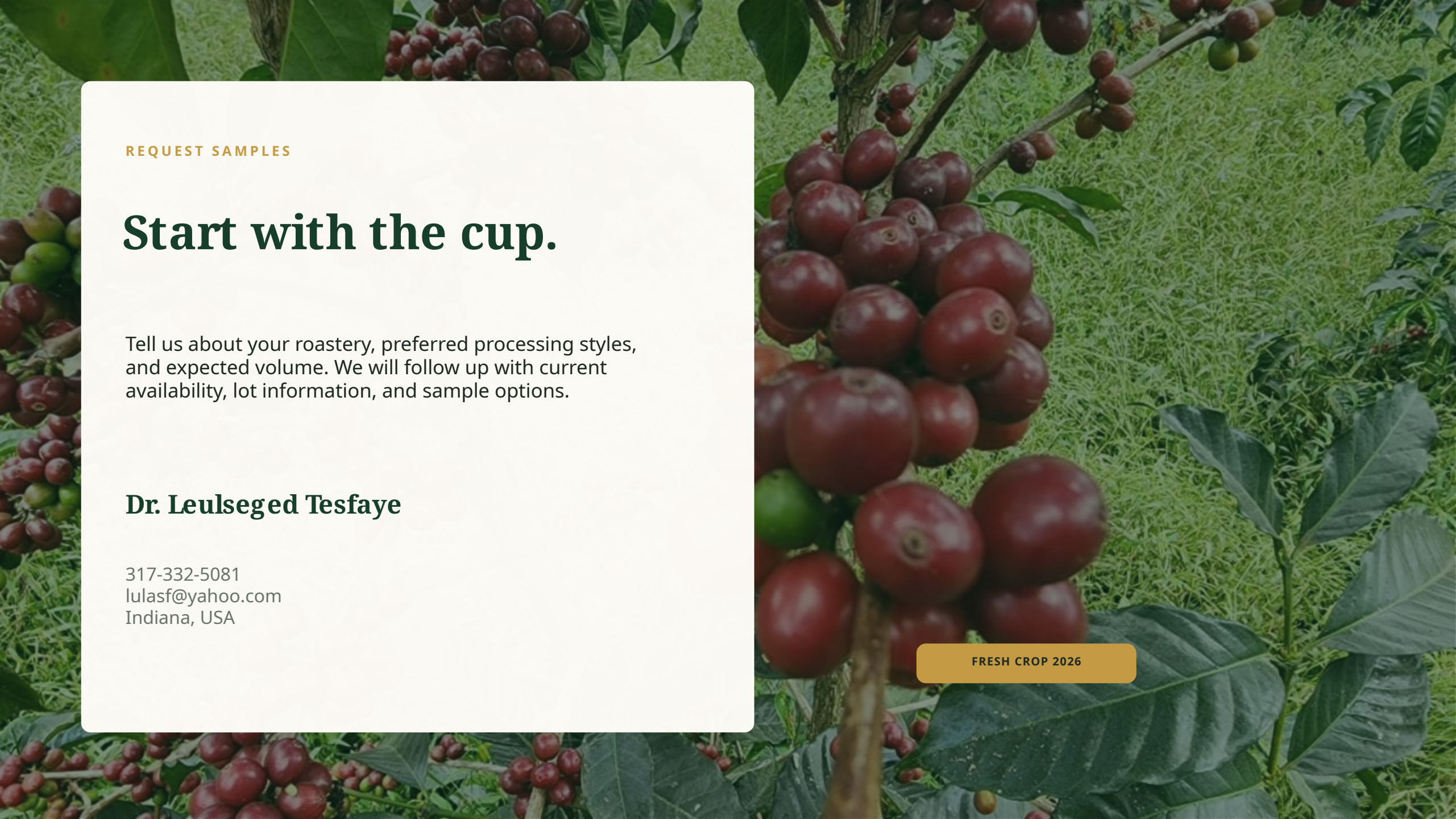
Core specifications and lot information for buyer evaluation.

U.S. communication

Indiana-based contact for timely follow-up and coordination.

Long-term approach

Partnership, consistency, and mutual growth over one-time transactions.

A close-up photograph of a coffee branch with several clusters of ripe, dark red coffee cherries. The cherries are glossy and some are still green. The background is a soft-focus green field.

REQUEST SAMPLES

Start with the cup.

Tell us about your roastery, preferred processing styles, and expected volume. We will follow up with current availability, lot information, and sample options.

Dr. Leulseged Tesfaye

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FRESH CROP 2026



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Website coming soon