



## TOGO - ROBUSTA

Location: Mountainous Highlands Coffee Areas: From Mt Agou to Highlands on the East part of Togo Altitude: 200 to 800 meters Rainfalls: 2 rainy seasons (from march to July and from September to October) Climate: Mountain humid tropical climate Soil type: Quartzite - micaschist and ferrolitic Biotope: Wooded savannah & Sudano-Guinean Forest Shade trees: Acuminata, Iroko, Acajou, Avocado, papaya tree, plantain banana tree, terminalia superba, ...

## The process:

Picking Method: Washing method: Drying method: Screening & sorting: Manual, 1 to 2 picking rounds Natural coffee; not washed/no fermentation Sun -dried both manual and machinery

SCALE OF COFFEE DEFECTS

After examining a coffee sample by color, size and defect scale, green coffee is classified in the following categories:

• Extra: coffee comprising batches of homogenous color having a maximum of 15 defects and no black or cherry beans and a maximum of 5 broken bean defects

• **Prima:** coffee comprising batches of homogenous color, having a maximum of 60 defects with no black or cherry beans and a maximum of 10 broken bean defects

• **Superior:** coffee comprising batches of generally homogenous color, having a maximum of 60 defects with no black or cherry beans and a maximum of 10 broken bean defects

• **Courant:** coffee comprising batches having no more than 120 defects with a maximum of 5 black or cherry bean defects and 15 broken bean defects.

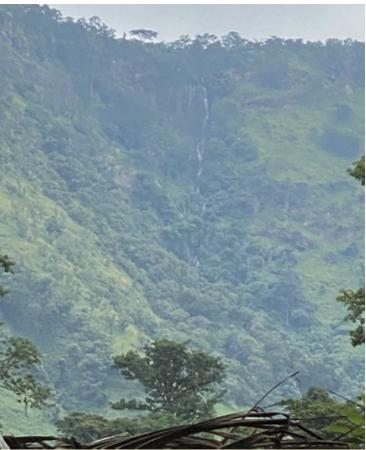
Description of defect	Coefficient
Dry defective bean	2
Black bean	1
Cherry bean	1
Bean in parchment	0,5
Semi-black bean	0,5
Shell	0,2
Broken bean	0,2
Spongy, white bean	0,2
Immature green bean	0,2
Undesirable bean	0,2
Sour bean	1
Insect-damaged bean	0,1
Large skin	0,3
Small skin	0,3
Large stick	2
Medium stick	1
Small stick	0,3

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## **CHARACTERISTICS:**

The Coffee: Robusta Natural coffee; Unwashed

Screen Size: Gr1 - Screen 16 Gr 2 - Screen 13 Gr 3 - Screen 10

## Bags of 60 kg

Cup profile: Neutral Robusta taste, chocolate aftertaste Colour varies from pale yellow to greyish green

