

# DAMO DAYE BENSA



**Name:** Damo Daye Bensa

**Coffee Description:** Grown and harvested at Damo, Sidama, Ethiopia, a place known for its rich vegetation and climate. Sourced from farmers.

**Variety:** 74110/74112/74158

**Processing Station:** Damo Station - Established at 2008

**Description and Station Background:** Named after a well-known coffee producing Kebele (Place) - Founded on 2010 E.C

**Elevation:** 1860 – 2160 Meters

**Coordinates:** 6°32'51"N & 38°50'7"E

**Processing Types:** Natural, Washed and Anaerobic

**Climate:** Sunny and Humid

**Annual Rainfall:** 1200 mm - 1599 mm

**Number of Farmers Contributed:** 381

**Sourced Coffee:** Damo

**Annual Output & Capacity:** 391,000Kgs

**Equipment and Tools:** Depulping and Pressurized Sorting Machinery, African Beds, Fermentation Tanks

**Community and Env't Guidelines:** Compost and Dedicated Eco Friendly Sanitation of Washed Wastage and Natural Treatment

**Number of Employees:** Temporary 98, Permanent 3