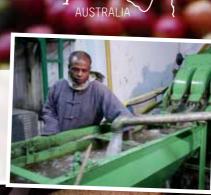
ONE CUP: THE JOURNEY OF COFFEE THERE'S A FASCINATING STORY BEHIND EACH CUP

OF OXFAM FAIR COFFEE. COME ON AN ADVENTURE TO

FOLLOW THE PROCESS FROM THE FARMER IN

COFFEE HARVEST

Oxfam's Fairtrade organic coffee story begins on the hills around Maubisse, Timor-Leste. Coffee beans are grown and harvested by family farmers, the ripened red cherries are then sold to buyers from Café Timor Cooperative.





FERMENTING AND WASHING The beans then go through fermentation and washing processes to remove mucilage and skin.

DRYING, GRADING AND SORTING

The beans are dried on large tarpaulins in the sun for several weeks, before being separated by size and hand





ourney to Australia.





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Photos by Rodney Dekker, Rodrigo Ordonez, Mariona Guiu, Maureen Bathgate and Martin Wurt.

TIMOR-LESTE TO YOUR CUP IN AUSTRALIA. SOAKING AND HULLING

The coffee beans are taken by truck to the processing plant where the outer hulls are removed.











sorted for quality.





EXPORT TO AUSTRALIA Bagged beans are loaded into a shipping container and taken to the port in Dili, Timor-Leste for the sea





ROASTING AND PACKAGING On arrival in Melbourne the beans

are roasted to bring out the coffee's natural flavour.



READY FOR PURCHASE

Oxfam's Fairtrade coffee is available nationwide from Oxfam shops, Coles and Woolworths and select ndependent retailers.

Enjoy your coffee.

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