

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 TIMOR-LESTE TO YOUR CUP IN AUSTRALIA.



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.



SOAKING AND HULLING

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



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 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 journey to Australia.



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 independent retailers.



Enjoy your coffee.



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

