



MAZAJ




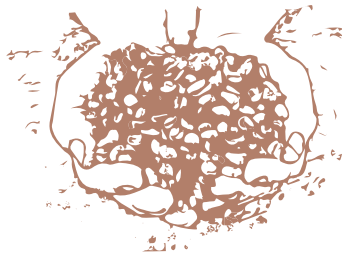
HISTORY OF YEMENI COFFEE &
THE LEGEND OF MOCHA

Tn 1450, the Sufi monks in Yemen were the first to cultivate coffee plants and brew the drink we know today as, coffee. Yemeni farmers monopolized world coffee trade for 200 years; shipping tons of sterile beans from the port of Mokha by boiling the green beans before selling them to international merchants. Drinking coffee gained popularity worldwide; with the first coffee shop opening in London in 1652 by an Armenian immigrant. By 1707, twenty thousand tons of Yemeni coffee was shipped through the Port of Mocha to different regions in the world. The monopoly of the Yemeni coffee was eventually broken at the beginning of the 17 hundreds, And the famous name of Mocha was left in every coffee shop across the globe.



OUR MISSION

 our mission is to contribute to fighting the Qat tree epidemic (a narcotic tree); by creating a profitable economy for coffee growers in Yemen. Training the farmers to be able to produce specialty coffee above 90 points, and creating a market for specialty Yemeni coffee in North America.



WHO WE ARE

We are coffee enthusiasts, who come from the original land of the Mocha coffee. Our tremendous passion towards coffee became reality in the past few years. We started working closely with farmers in Yemen to elevate their crops in order to produce one of the best naturally processed coffee from the Arabia Felix. Yemeni Coffee is a hot buy for top roasters in the US, Europe, and Japan, where it recently scored 97 according to Blue Bottle. In the last few years, we worked on hiring trainers and coffee experts, not only to train our farmers but to also rebuild the trust and regain the hope of Yemeni farmers. During training, our trainers work with the farmers throughout the entire process of the cultivation, picking, drying, dehusking, sorting, grading and polishing the beans.

As Yemen now is a war zone, getting coffee out of the country is a very challenging task due to most of the borders are closed. One of our ultimate goals is to build a specialty Yemeni coffee market with a consistent base in North America and create many jobs in the land of coffee, which unfortunately have suffered destructions by the current war. We pay our farmers a premium to keep their motivation up and hence, improve the quality of the trees.



OUR COFFEE

Our coffee trees are planted and cultivated by men and hand-picked by the woman in the valley. They are produced by 15 different farmers who own small farms, and single lot farms. The harvesting season starts in September and ends in February. The trees ages are between 20 and 25 years, and in other farms between 5 and 8 years. Some trees have been there for over 80 years. They grow in the terraces of the magical mountains of Yemen. The coffee trees are grown on an elevation between 1725 masl and 2300 masl, on top of volcanic mountains. They are irrigated through seasonal rain water, and also use subsurface natural water from the mountains. All of this, hand picked, hand sorted, and supervised by coffee experts.

All coffee is processed naturally through dry processing on raised beds; to maximize airflow during the drying process. Only the red wine ripe cherries are carefully picked and checked for their sugar content at %25 or higher. The coffee is dried in a period of 19 to 23 days until it reaches a humidity level of %11. They are then dehusked, carefully sorted, graded, and polished. Quality control is then performed to check for any major or minor defects. The final product is then stored in hermetic bags (airtight bags), in a dim light storage to prevent any fungi growth and preserve the humidity level.



GALLERY

















SPECIALITY
YEMENI
COFFEE



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