

SLOW FOOD COFFEE COALITION

GUIDELINES FOR A GOOD, CLEAN AND FAIR COFFEE



VARIETY OF COFFEE PLANTS

Plant material (seeds) intended for the creation of new plantations and for renewal must come directly from producers. In the event that the plant material is supplied by producers to nursery workers, the latter must be able to guarantee the complete traceability of the supply chain: from the region to the exact area, to the individual producers.



CULTIVATION TECHNIQUES

The Slow Food Coffee Coalition coffee of Arabica species (*Coffea arabica*) is cultivated exclusively at high altitudes (depending on the characteristics of each area and the comparative tastings by high altitude, the minimum altitude is indicated). The climate will have to be subtropical and equatorial, hot and rather damp with a temperature of 15-30°C and heavy rains in different periods from those of the dry seasons.

COFFEE MUST BE GROWN IN THE SHADE

The cultivation system is the traditional one: plants must grow in a system of consociation with herbaceous, shrubby and tree plants. It is advisable to use at least 5 different species of trees and shrubs of local origin. It is important to involve legumes, which in addition to ensuring good shading, are useful for the nutrition of coffee plants, thanks to their nitrogen-fixing action. The creation of new coffee plantations must not replace the surrounding natural wooded areas, but rather integrate. Thus, Slow Food Coffee Coalition's coffee protects local biodiversity and producers obtain not only coffee, but also fruit and timber from their lands. The soil should not be left bare, but covered by the substrate of residues from coffee culture and related plants which, if healthy, should not be removed from the field, in order to reduce oscillation and increase the organic substance content of the soil. This differentiated system also ensures the maintenance of the habitat of some species of useful insects and birds.

CULTIVATION MUST BE SUSTAINABLE

Cultivation techniques should, in any case, minimize external spills, especially as regards the use of synthetic chemicals by promoting, for example, the use of organic fertilizers and the exploitation of plant residues on the plot. The fight against phytophagous and parasites should preferably follow biological defense techniques (e.g. traps, macerated) and, if these are not sufficient, the possibility of using synthetic chemical products will be assessed on a case-by-case basis, minimizing the impact. The use of synthetic chemistry products for weeding is prohibited, which must be carried out through manual selection and collection.



THE HARVEST

Harvesting must be manual, selective and concern only bright red ripe berries (not green or ripe seeds), this implies the need to perform multiple steps. Over-ripe and/or unripe berries should be eliminated.



THE PROCESSING

NATURAL COFFEE - DRY PROCESSING

Within eight hours of the harvest, the berries have to be placed on raised beds fitted with metal mesh to facilitate aeration. They have to be shaken every two to four hours to dry properly and achieve a moisture level of 8-12%. During the night or in the event of rain, they should be covered with canvases. After which, they must be shelled, cleaned, selected (only healthy beans) and packaged.

FULLY-WASHED AND SEMI-WASHED PROCESSING

The pulping of the fruits must begin within 6 hours of harvesting at the latest. Once dusted, fermentation must be carried out immediately. In the case of washed coffees, the grains must then be repeatedly washed in running water; in the case of semi-washed coffees, washing is reduced to a minimum and the beans are left with some of their mucilage during the drying phase. The wet benefit must minimize the volumes of water used and honey water has to be processed, salvaged and reused by reducing the possible source of pollution. Coffee pulp must be treated so that it does not harm the environment and, where possible, used as a resource for the production of other products (such as humus and exudates for green leaf manuring). Fermentation requires a temperature of 23-25°C, which must not be exceeded. Blending different batches at different points of fermentation is not permitted. After fermentation, the beans are left to dry until they reach a final moisture content of 11-13%. It is advisable to use African raised beds and solar dryers, whereas mechanical dryers using fossil fuels or firewood are not allowed. It is important to remove black grains that are highlighted during drying. At this point the parchment has to be removed and cleaned, selecting only the healthy beans and transferring them to jute bags only when completely dry.

HONEYCOFFEE - HONEY PROCESSING

In this method, which is similar to semi-washing, the mucilage is not totally removed but dried with the beans. According to the percentage of mucilage left on the beans when the flesh is removed, it is possible to obtain different variants of honey processing: white (10%), golden (25%) and yellow (50%), which bring out aromatic notes, red (75%), which brings out fruity, floral aromas, and black (100%), which is fuller-bodied.



TRACEABILITY AND CONTROLS

The Slow Food Coffee Coalition coffee producers organize themselves in order to control the supply chain of their coffee, at least up to green coffee (i.e. dried coffee and to which the pergamino is removed, sold by producers on the market): it is in fact important to guarantee the traceability of the individual farm until the moment of commercialization. It is mandatory for manufacturers to have a system of product quality control. The Slow Food Coffee Coalition proposes, to all the communities of producers concerned, the creation of a participatory guarantee systems (PGS) participatory control by the Slow Food Coffee Coalition. One of the goals is to organize cupping on plantations.



RESPECT FOR INDIGENOUS CULTURE AND SOCIAL DIFFERENCES

The agricultural activity of coffee production must, as its goal, raise the quality of life and socio-economic well-being of producers and workers, both permanent and temporary, and their families, increase the value of land, consolidate the role of women and incentivize the young generations not to abandon the area of production. At the same time, it must respect indigenous realities and their culture, respecting their link with their territory. The activity of the coffee producers must ensure non-discrimination on the basis of social origin, nationality, sex, political position, trade union membership or otherwise.

The children of producers can occasionally help parents to carry out their productive activities, when this represents an educational and training activity, accompanied by school attendance. Any form of exploitation of child labor is prohibited. This form of modern slavery is banned.



INTERMEDIATION

It is important to limit commercial intermediates as much as possible, ensuring greater control of the quality of coffee and the final price to producers and the lowest storage times of the product.



FAIR AND DIFFERENTIATED PRICE

The quality and shortening of the supply chain allow producers to obtain a more profitable price for their coffee. Individual producers must be informed of how their coffee is purchased and paid and of the final price that this will come on the market. They also need to be able to assess the quality of their coffee in order to achieve quality-based negotiation.

The minimum price paid to producers is the one set by Fair Trade, but the Slow Food Coffee Coalition coffee works to obtain higher prices, related to the quality, origin and traceability of the product.

COMMUNITY'S PARTICIPATORY GUARANTEE SYSTEM PLEDGE

I/We: _____ (Farmer/Community Name) hereby declare and affirm that we support and actively pursue the principles of the above guidelines for a "Good, Clean and Fair Coffee" as described by the Slow Food Coffee Coalition and the principles described in the Slow Food Coffee Coalition Manifesto, and that these principles were explained to us.

I/We further declare that:

- I/We have read and understood the "Slow Food Coffee Coalition guidelines for a Good, Clean and Fair Coffee", and the "Slow Food Coffee Coalition PGS guidelines" and our growing methods adhere to the requirements listed therein.
- I/We accept to undergo the constitution and follow the activities of a Participatory Guarantee System in _____ (name of the Community).
- I/We have read and understood the "Slow Food Coffee Coalition Trademark code of use"
- I/We declare that our Community PGS members and formation are as follows:

_____ (Community name) **Ethical Committee** formation:

Group administrator (name and surname) _____

Member (name and surname) _____

Date

Place

Farmer/Community(s)' Signature(s)/distinctive marks

I, _____ duly authorized by the Slow Food Coffee Coalition, declare that I have witnessed the pledge by the member/group as recorded above.

Name: _____

Designation: _____

Signature: _____