

Solino Coffee – 100% made at the origin in Ethiopia

The background



export almost only raw coffee



Developing countries like Ethiopia Until 2008 the import of processed coffee was subject to an additional duty of 30%.



In 2008 this additional duty was set to 0 (for ACP countries)



80% of Ethiopians are still dependent on agriculture with very low wages



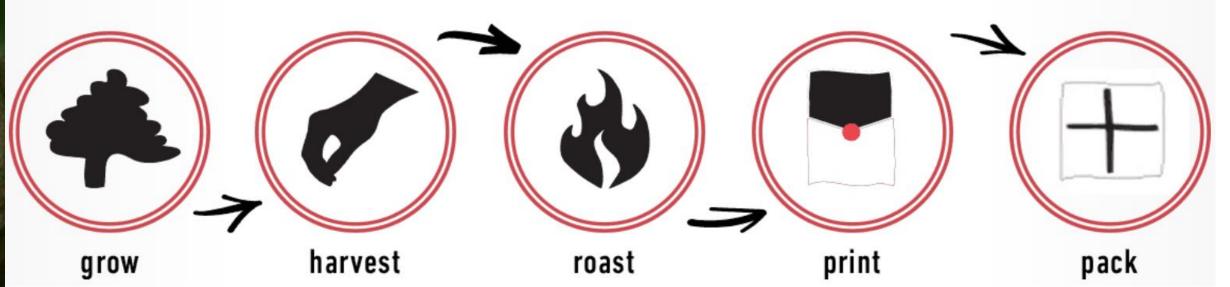




The first of its kind.

Solino is the first coffee that is made 100% in Ethiopia:

- The entire processing takes place in Ethiopia. Not only the coffee farming.
- Qualified jobs are created locally (more than 150 since start)
- The dependence on agriculture is reduced





60% ADDED VALUE FOR ETHIOPIA



5% Profit for the coffee roaster = 160%

"We need a paradigm shift and must understand that Africa is not the continent of cheap resources, but that the people there need infrastructure and a future."



Dr. Gerd Müller Ino Federal Minister for Economic Cooperation and Development





Social & environment

- Processed at origin: better paid jobs in Ethiopia.
- "Trade not aid": support self-responsibility of Ethiopians
- Water loss at roasting: 20% less weight transported to Europe via sea
- Use of renewable energy: 100% solar & hydro
- Tracable to the farm by blockchain

Covid impact for FRoSTA & Solino

- Growing Online-Sales
- Consumer health concern focus on healthy food at home
- Sustainability concern: social & environmental
- Trust must be earned with honest communication, declaration of origins of ingredients, believable stories



The press reports

"For the first time, a first-class Arabica highland coffee is coming onto the market, which consistently pursues the fair trade idea: The beans are not only harvested in Ethiopia, but also processed and vacuumpacked." - greenpeace magazin.

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