

»» NEWSLETTER ««

BIJDENDIJK NEWS

EXPLORING THE ESSENCE OF COFFEE,
FROM BEAN TO YOUR MORNING CUP



**GLOBAL SHIPPING AND
WAREHOUSE WONDERS**

**BEHIND THE ROAST:
CRAFTING PERFECTION**

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Explore the world of coffee with us in our first newsletter of 2024!

A Journey from the coffee farms to our warehouses as we uncover the story behind your indispensable cup of coffee. Sail through the seas of coffee logistics. How are the coffee beans being roasted? And indulge in the delightful notes of our "Coffee of the Week". Happy Readings!

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COFFEE IMPORT & EXPORT • SINCE 1843

WHERE DOES YOUR DAILY BREW BEGIN?

>>> A SIMPLE GUIDE TO HOW YOUR DAILY BREW COMES TO LIFE

Let's start with a fun fact about coffee beans: Did you know that coffee beans are not actually beans? They are seeds. The "bean" is a misnomer that originated because the seeds look like beans. Coffee comes from the seeds of the coffee cherry, which is the fruit of the coffee plant. Each cherry typically contains two seeds, and these seeds are what we know as coffee beans.

The coffee cherry is usually red when ripe, and the seeds are surrounded by a pulp-like substance. So, the next time you enjoy a cup of coffee, just remember that you're sipping a beverage made from the seeds of a cherry!



A simple guide to Coffee Farming

Coffee, a global favorite, has a fascinating journey from farm to cup. In this article, we'll explore the simple yet intricate world of coffee farming, from cultivating the beans to the aromatic brew in your cup.

Coffee farms, usually found near the equator, grow Arabica and Robusta beans. Altitude, temperature, rainfall, and soil quality are crucial for thriving coffee plants.



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Harvesting is labor-intensive, done either by strip picking or selective picking. Timing matters, as the ripeness of cherries affects the coffee's flavor. Harvesting seasons vary, with some regions having one harvest per year and others multiple.



After harvest, cherries undergo dry or wet processing. Dry processing involves sun-drying whole cherries, while wet processing includes pulping, fermenting, washing, and drying. Dry suits low humidity areas, while wet is for high humidity regions.

Dried beans are hulled, milled, and sorted by size, weight, and quality. This ensures only the finest beans move forward in the process.



From expansive coffee plantations to detailed procedures, the path from the farm to your cup is a harmonious fusion of nature and skill. The next time you savor a cup, take a moment to acknowledge the voyage that delivered those beans from the farm to your mug.

THE GLOBAL SHIPPING OF GREEN COFFEE BEANS



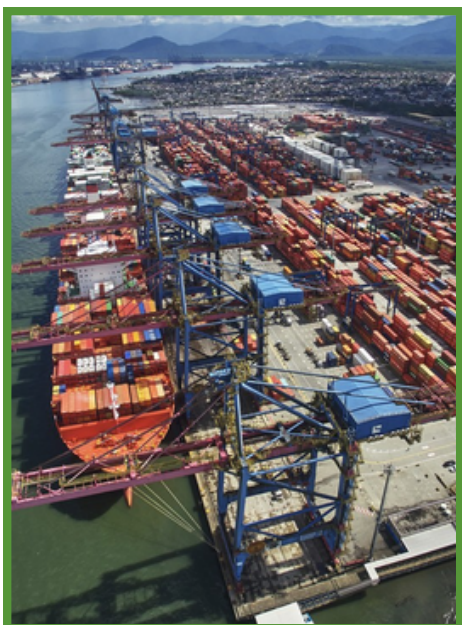
EXPORTING FROM COFFEE-PRODUCING COUNTRIES

Coffee-producing countries, such as Brazil, Vietnam, Colombia, and Ethiopia, play a pivotal role in the global coffee trade. Once the green coffee beans are processed, they are packed into large bags or containers for transportation. Exporters work closely with shipping companies to ensure the efficient movement of these beans from the farms to the ports.



LOGISTICS AND TRANSPORTATION

The logistics of shipping green coffee beans involve a meticulous coordination of various modes of transportation, including ships and trucks. The coffee beans are transported from the farms to inland warehouses and then to coastal ports, where they are loaded onto cargo ships for the international journey. Containerization has streamlined this process, enabling efficient handling and reduced risk of contamination during transit.



SEA FREIGHT AND CONTAINERIZATION

The majority of global green coffee bean shipments are transported via sea freight. Specialized shipping containers, designed to maintain the quality of the beans, are used for this purpose. These containers are equipped with ventilation systems and moisture control mechanisms to preserve the beans' freshness during the often weeks-long transit.

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CHALLENGES IN SHIPPING

Despite advancements in logistics, the shipping of green coffee beans is not without its challenges. Adverse weather conditions, political instability, and changes in global trade regulations can impact the smooth flow of coffee shipments. Additionally, the delicate nature of green coffee beans requires careful handling to prevent spoilage or contamination, making the choice of shipping routes and carriers crucial.



IMPORT OF THE COFFEE BEANS

Upon their arrival at the ports of Antwerp or Rotterdam, the green coffee beans are transported from these strategic ports to one of our warehouses. From the warehouse we facilitate the transportation of these green coffee beans to our clients across Europe via truck. This final leg of the journey ensures that the essence and quality of the green coffee beans are preserved until they reach our clients, who are spread across various locations in Europe.



SUSTAINABILITY IN GLOBAL SHIPPING

Shipping green coffee beans globally is vital for the coffee industry.

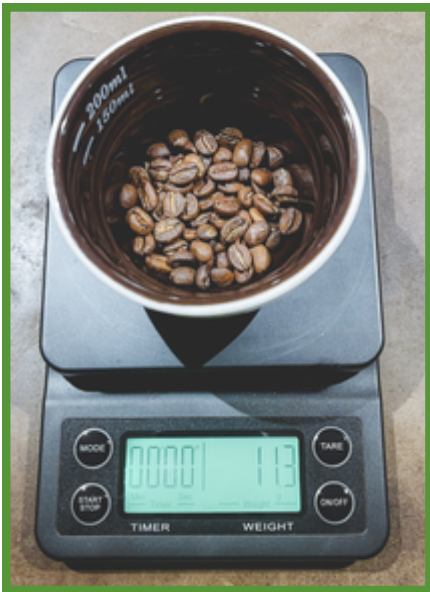
The process involves growing coffee cherries with care, followed by well-organized transportation. This journey reflects how connected our world is. With the coffee industry changing, the challenge is to come up with new and sustainable ways to make sure these valuable beans move seamlessly from the farm to the cup.



WAREHOUSING OUR GREEN COFFEE BEANS



For Bijdendijk, the ports of Antwerp and Rotterdam, situated at the heart of Europe, play a crucial role in our global coffee trade. Green coffee beans, sourced from coffee-producing regions around the world, arrive at these ports before continuing their journey to our clients. The warehousing process at these ports is a pivotal stage in ensuring the quality and freshness of the coffee beans.



When our shipments arrive at the port of Antwerp or Rotterdam, they are being transported to one of our warehouses. When they do, we receive a new sample of the coffee beans and they undergo a meticulous inspection process. This step is crucial in maintaining the quality standards that our clients expect from our company. Our trained inspectors examine the beans for defects, ensuring that only the finest beans proceed to the next stage of the journey. Additionally, the beans are weighed, and samples are taken for further analysis, including moisture content and density.



Our warehousing facilities are equipped with advanced technologies to preserve the quality of green coffee beans.

These warehouses are designed to provide optimal conditions, controlling factors such as temperature, humidity, and exposure to light. Maintaining a controlled environment is essential to prevent the degradation of the beans and preserve their intrinsic flavors.

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Green coffee beans are stored in large silos or bags within the warehouses. The beans are typically stacked in a manner that allows for proper air circulation and ease of access for inspections or shipments. Warehouse staff employ forklifts and conveyor systems to handle the beans carefully, minimizing the risk of damage during the storage and retrieval processes.



Quality control remains a top priority throughout the warehousing process. Regular checks are conducted to monitor the beans' condition, and any signs of deterioration or contamination are addressed promptly. Some warehouses implement advanced monitoring systems that provide real-time data on temperature, humidity and other critical factors.



Once the green coffee beans have undergone inspection, warehousing, and quality control, they are ready for distribution.

Our efficient transportation networks facilitate the onward journey of these beans to coffee roasters across Europe and beyond.



Warehousing green coffee beans is crucial for the global coffee supply. The inspections, modern warehouses, and quality control all play a big role in keeping the beans fresh and maintaining their quality.

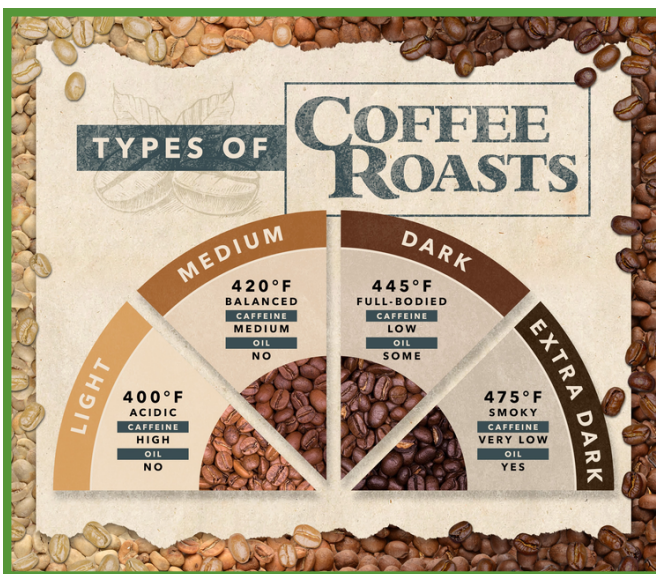
This ensures that coffee lovers worldwide can savor the best brews from various coffee-producing regions.

BEHIND THE ROAST: CRAFTING PERFECTION

Ever wondered how your morning cup of coffee gets its amazing flavor? Enter coffee roasters, the real heroes of the coffee world. These machines work their magic on simple green coffee beans, turning them into the delicious brew we all love. Let's explore the world of coffee roasting – where beans become flavorful delights, and the air fills with that irresistible coffee smell.

Roasters use controlled temperatures to bring out the rich flavors hidden in the beans. It's like giving them a makeover, turning them from plain beans into the vibrant characters we love in our coffee cups.

Roasting coffee beans releases a mix of scents – from fresh grass in the beginning to a caramelized fragrance in the middle. The subsequent roasting process reveals wonderful aromas that come to life, making each coffee batch special. It's the kind of smell that turns non-coffee drinkers into instant fans. The roasting process is where these wonderful aromas come to life, making each coffee batch special.



Coffee roasting is like a mix of art and science. Roasters use their know-how to create the perfect roast for each batch. It's a bit like cooking – too much heat, and you might burn the beans; too little, and the flavors might not pop. Finding that perfect spot is what makes each batch a unique masterpiece.

After their magical makeover, the beans are ready for the last step – from the roaster to your cup. The roasted beans are ground, brewed, and there you go! You have that warm cup of joy to start your day.

Coffee roasters are like wizards in the coffee world, turning simple beans into the tasty wonders that fill our mornings with happiness. So, the next time you enjoy your favorite cup, give a little nod to the coffee roaster – the machine behind the magic in your cup.



INTRODUCING OUR “COFFEE OF THE WEEK”

Indulge your senses with the rich flavors and exquisite aromas of our “Coffee of the Week”, a carefully selected gem that stands out among our exceptional offerings.

Every week, we showcase the best coffee, for an exclusive glimpse into the world of our “Coffee of the Week”, be sure to check out our social media channels.

Follow us on Instagram, Facebook, and LinkedIn for captivating visuals, our monthly newsletter, and the latest updates on our weekly spotlight brew.


Coffee of the Week

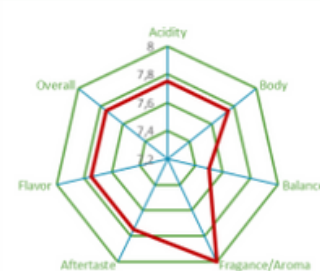
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Rwanda A1
Fully Washed

A Fruitsplash in a cup!

- Blueberries
- Blackberries
- Kiwi
- Orange







Rwanda isn't famous as being the land of a thousand hills for nothing! Its mountainous landscape is perfect for growing coffee varieties such as Caturra, Caturra and Bourbon Arabica.


The coffee-growing regions lie at 1,200-2,000 masl (meters above sea level) and the higher you go, the slower the cherries ripen due to the unique oxygen-deficient conditions. As a result, the harvested bean is dense and rich with a concentrated flavor and complex acidity.

Bijdendijk can recommend the following coffees:

- Rwanda Fully Washed
- Rwanda Fully Washed Direct Trade

Currently, most coffee in Peru is produced in the Junin, Cusco, San Martin and Cajamarca regions. The grade 1 coffee from Peru is the highest quality that grows at 1200 meters or higher, which is why it is referred to as Hard Bean (HB). The coffee from Peru is cleaned mechanically, so that a consistently high quality coffee can be exported (Machine Cleaned Mejorado, MCM)

Height: 1200 - 2000 M.A.S.L.
Screen size: Mainly Screen 15+
Harvest period: Between March-June
Varieties: Bourbon, Jackson
Grading: Fully Washed

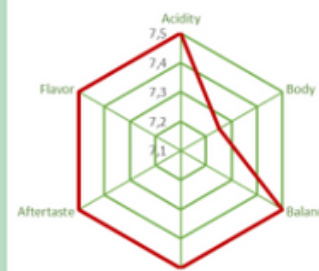



Coffee of the Week

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Peru HB MCM Grade 1

- Red berries
- Caramel
- Dark chocolate
- Almond
- Orange






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Height: 1000 - 1800 M.A.S.L.
Screen size: Mainly Screen 14-15
Harvest period: April - August and September - February
Varieties: Typica, Caturra, Catimor

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Screen size: Mainly Screen 14-15
Harvest period: April - August and September - February
Varieties: Typica, Caturra, Catimor



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