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**Brazil's tale of two crops
sees roasters turn
to low grade Arabica**

**NCA wary of unintended
consequences of
Trump agenda**

**Study finds caffeine
in coffee may counter
age-related inflammation**

**Better coffee
could follow
sequencing of
Arabica genome**

EDITOR: David Foxwell
Tel: + 44 (0) 1252 717898
Email: editorial@coffeeandcocoa.net

COMMERCIAL DIRECTOR:
Andrew P. Kingsley
Tel: + 44 (0) 20 8949 0088
Email: andrew@coffeeandcocoa.net

ADVERTISEMENT SALES EXECUTIVE:
Silvia Luneia
Tel: + 44 (0) 20 8949 0088
Email: silvia@coffeeandcocoa.net

OFFICE MANAGER:
Monica Chan
Tel: + 44 (0) 20 8949 0088
Email: monica@coffeeandcocoa.net

DESIGN: Louise Collins

SUBSCRIPTIONS: Sally Kingsley
Tel: +44 (0) 20 8949 0088
Email: subscriptions@coffeeandcocoa.net

PUBLISHER: Andrew P. Kingsley

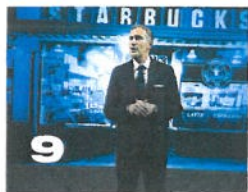
CORRESPONDENTS
AUSTRALASIA: Jill Adams
BRAZIL: Patrick Knight
CENTRAL AMERICA: Renaud Cuchet
ENVIRONMENT & CLIMATE CHANGE:
Peter S. Baker BSc. PhD
EAST AFRICA: Obafemi Oredein

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Published by:
Siemex International Ltd
Office 8, Unit 1-2 Wyvern Estate
Beverley Way, New Malden,
KT3 4PH, United Kingdom
Tel: + 44 (0)20 8949 0088
Fax: + 44 (0)20 3011 1569
Email: info@coffeeandcocoa.net
www.coffeeandcocoa.net

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COVER

Flowers on an Arabica coffee tree, one of a number used by scientists at UC Davis to sequence the genome of *Coffea arabica* (Photo: UC Davis)



Seabridge facility combines temperature and humidity management with air filtration

Seabridge, Efico's coffee storage and distribution centre in Zeebrugge in Belgium has long been recognised as one of the world's most advanced, sustainably designed and operated warehousing and distribution centres for coffee.

As highlighted before by *C&CI* on a number of occasions, the facility was built with a focus on energy efficiency, using 100 per cent green energy from 4,600 solar panels on its 20,000m² roof. Waste streams, from the operation of the facility – such as jute bags – are recycled wherever possible. Even transport within the warehouse is 'green' and is undertaken using electrically-powered forklifts to avoid affecting the coffee stored there with exhaust particles.

Carefully managed environment

Philip Van Gestel and Michel Germanès, Executive Chairman and Managing Director of Efico Group, which owns Seabridge, told *C&CI*: "Green coffee is hygroscopic and very sensitive to moisture, so we use a temperature and humidity management system."

Katrien Delaet, Head of Sustainability at Efico Group, added: "We also use a unique air-filtration system that neutralizes bacteria to prevent contamination between coffee lots whilst they are being handled and stored. In this way, not only product quality, but also food hygiene and security are being assured."

As she also explained, a software and database management system developed by Efico provides the ability to 'track-and-trace' coffee at all times as it passes through the facility. This system can even be linked to clients' IT infrastructure. The company even has its own quality laboratory to help keep track of and trace stock.

Mr Van Gestel said: "Seabridge is dedicated to the storage of green coffee in the best conditions available on the market. Due to our innovative air and temperature control devices, the colour and freshness

Efico in Belgium has provided *C&CI* with more details about the systems it employs to ensure that the green coffee it handles remains in the best possible condition

Efico's facility in Zeebrugge uses green energy generated by solar panels



Temperature and moisture levels at Seabridge are continuously monitored and the air is filtered

of green coffee can be preserved for a longer period of time than in a conventional warehouse.

"Roasters who keep their green coffee at Seabridge need not worry about aging of their beans and have more flexibility to use their product all year round. By means of the high-tech machinery at Seabridge, fully powered by green energy, we can also offer blending, sorting, screening and packaging services, according to the wishes of our customers."

"Europe is more and more known as a specialty coffee hot-spot," Mr Germanès, concluded. "Coffee for the specialty market deserves to be stored in a high-quality environment." ■ **C&CI**

Molenbergnatie celebrates 150th anniversary

2017 sees Molenbergnatie in Antwerp celebrating its 150th anniversary as one of the world's leading warehousekeepers and handlers of soft commodities.

The company said recent years had seen the development of commodity 'hubs' in Spain, Vietnam and the US, as the company has grown into a global player.

The company noted that, after what it described as "a remarkably slow coffee season as to the 2015-2016 crop," Molenbergnatie Vietnam quickly responded to handling the needs of the 2016-2017 crop.

Other developments at the company saw Molenbergnatie Antwerp have its ISO 22000/2005 certification renewed until 2020. "Our certified activities are now described as 'storage, transport and – if applicable – treatment (bulking, blending, pre/deep-cleaning) of ambient stable products', at our Marnix, Wilmarsdonk and Iris sites," said the company.