

The Coffee Exporters Guide Third Edition

In the past decade, home coffee roasting has gone from a small but growing trend to an increasingly mainstream audience. Still, for many in the current generation of coffee lovers, roasting remains a mysterious process. In this completely revised, expanded edition of his classic Home Coffee Roasting, James Beard Award nominated Kenneth Davids reveals the secrets to simple, quality home roasting. Home Coffee Roasting provides insightful, easy-to-follow guidelines for every step in the process: - The new home roasters: how to evaluate and use them - A resource guide for green beans and home-roasting equipment - Best techniques for storing green beans Tips on perfecting a roast - How to create your own blend With David's charming blend of commentary on coffee, the history of roasting and connoisseurship, how-to instructions, copious illustrations, and an invaluable resource guide, this revised, expanded edition of Home Coffee Roasting is the one necessary book for every true coffee lover. "Davids' clearly written instructions make home coffee roasting sound easy and should extend the process to a broad audience."--Booklist

The Handbook of Postharvest Technology presents methods in the manufacture and supply of grains, fruits, vegetables, and spices. It details the physiology, structure, composition, and characteristics of grains and crops. The text covers postharvest technology through processing, handling, drying and milling to storage, packaging, and distribution. Additionally, it examines cooling and preservation techniques used to maintain the quality and the decrease spoilage and withering of agricultural products.

The World Intellectual Property Report 2017 examines the crucial role of intangibles such as technology, design and branding in international manufacturing. Macroeconomic analysis is complemented by case studies of the global value chains for three products – coffee, photovoltaic energy cells and smartphones – to give an insightful picture of the importance of intellectual property and other intangibles in modern production.

This publication is the world's most extensive, hands-on and neutral source of information on international trade of coffee. It covers trade issues relevant to coffee growers, traders, exporters, transportation companies, certifiers, associations, authorities and others in coffee-producing countries. This third edition marks the 20th anniversary of this popular guide. It includes new material on climate change, the role of women in the coffee sector and comparison of sustainability schemes.

Certification of agricultural products (organic certification, Fairtrade etc.) is often expected to provide a wide array of benefits for small-scale farmers. These include poverty alleviation, reduced environmental impact and food safety. This wide-ranging synthesis of 270 studies presents an analysis of the benefits – but also the costs – of such schemes. Crucially it demonstrates that the decision to invest must be based on sound economic principles. Clearly laid out and argued, the text also provides recommendations to improve the certification business case and impact on smallholders.

Haiti is a country which, until the earthquake of 2010, remained largely outside the focus of world interest and outside the important international historical currents during its existence as a free nation. The nineteenth century was the decisive period in Haitian history, serving to shape the class structure, the political tradition and the economic system. During most of this period, Haiti had little contact with both its immediate neighbours and the industrialised nations of the world, which led to the development of Haiti as a peasant nation. This title, first published in 1979, examines the factors responsible for the poverty of the Haitian peasant, by using both traditional economic models as well as a multidisciplinary approach incorporating economics and other branches of social science. The analysis deals primarily with the Haitian peasant economy from the early 1950s to the early 1970s, examining in depth the explanations for the secular tendency of rural per capita incomes to decline during this period.

'An overview of the history of cocoa, the factors affecting its production and consumption as well as how the trade is conducted, various risks mitigated, and by whom. ...The International Cocoa Trade is a work designed to inform all on the subject of cocoa and an essential guide for those involved in its trade.' Dr J. Vingerhoets, Executive Director, ICCO Cocoa is a valuable commodity, and the cocoa trade involves many different parties from growers and exporters through dealers and factories to those trading futures and options and the banks they deal with. The International Cocoa Trade provides an authoritative and comprehensive review of the cocoa trade at the beginning of the twenty-first century, and the main factors that drive and affect that business. The opening chapter of the third edition examines the history and origins of the international cocoa trade, and its recent developments. The agronomics of cocoa production are discussed in chapter two whilst chapter three deals with the environmental and practical factors affecting cocoa production. Chapters four, five and six cover issues around the export and trading of physical cocoa, including the actuals market, the physical contracts used and the futures and options markets. In chapter seven, the international consumption and stocks of cocoa are reviewed with chapter eight discussing the issue of quality assessment of cocoa beans for international trade. Finally, chapter nine focuses on the end product, examining the processing of cocoa beans and the manufacture of chocolate. Updated appendices provide copies of some of the most important documents used in the cocoa trade, including contracts, sale rules and world production statistics. This comprehensively updated third edition of The International Cocoa Trade ensures its continued status as the standard reference for all those involved in the production consumption and international trading of cocoa. Provides an authoritative and comprehensive review of the cocoa trade at the beginning of the twenty-first century, and the main factors that drive and affect that business Examines the history and origins of the international cocoa trade, and its recent developments featuring a discussion of environmental and practical factors affecting cocoa production Explores issues concerning the export and trading of physical cocoa, including the actuals market, the physical contracts used and the futures and options markets

Coffee in Health and Disease Prevention presents a comprehensive look at the compounds in coffee, their reported benefits (or toxicity risks) and also explores them on a health-condition specific level, providing researchers and academics with a single-volume resource to help in identifying potential treatment uses. No other book on the market considers all the varieties of coffee in one volume, or takes the disease-focused approach that will assist in directing further research and studies. The book embraces a holistic approach and effectively investigates coffee and its specific compounds from the biochemical to the nutritional well-being of geographical populations. This book represents essential reading for researchers in nutrition, dietetics, food science, biochemistry, and public health. Presents one comprehensive, translational source for all aspects of how coffee plays a role in disease prevention and health Experts in nutrition, diet, and food chemistry (from all areas of academic and medical research) take readers from the bench research (cellular and biochemical mechanisms of vitamins and nutrients) to new preventive and therapeutic approaches Focuses on coffee composition; nutritional aspects of coffee; protective aspects of coffee-related compounds; specific coffee components and their effects on tissue and organ systems Features sections on both the general effects of coffee consumption on the body as well as the effects of specific coffee compounds on specific organ systems

Standards and regulations are an integral, if easily overlooked, part of our daily life. They determine whether a plug fits into a socket, whether food is safe for human consumption or whether a bank is allowed to take deposits. They are also an indispensable part of international trade. Using new evidence from ITC databases, this report reveals how standards and regulations are holding SME competitiveness back, but crucially, what SMEs and other stakeholders can do to make standards and regulations work for, and not against, SMEs. In this report, advice targeted at SME managers is presented, as well as how Trade and Investment Support Institutions and policymakers can influence the business environment to boost competitiveness, and integration into global markets.

Can private standards bring about more sustainable production practices? This question is of interest to conscientious consumers, academics studying the effectiveness of private regulation, and corporate social responsibility practitioners alike. Grabs provides an answer by combining an impact evaluation of 1,900 farmers with rich qualitative evidence from the coffee sectors of Honduras, Colombia and Costa Rica. Identifying an institutional design dilemma that private sustainability standards encounter as they scale up, this book shows how this dilemma plays out in the coffee industry. It highlights how the erosion of price premiums and the adaptation to buyers' preferences have curtailed standards' effectiveness in promoting sustainable practices that create economic opportunity costs for farmers, such as agroforestry or agroecology. It also provides a voice for coffee producers and value chain members to explain why the current system is failing in its mission to provide environmental, social, and economic co-benefits, and what changes are necessary to do better.

Taste usually occupies the bottom of the sensorial hierarchy, as the quintessentially hedonistic sense, too close to the animal, the elemental and the corporeal, and for this reason disciplined and moralised. At the same time, taste is indissolubly tied to knowledge. To taste is to discriminate, emit judgement, enter an unstable domain of synaesthetic normativity where the certainty of metaphysical categories begins to crumble. This second title in the 'Law and the Senses' series explores law using taste as a conceptual and ontological category able to unsettle legal certainties, and a promising tool whereby to investigate the materiality of law's relation to the world. For what else is law's reduction of the world into legal categories, if not law's ingesting the world by tasting it, and emitting moral and legal judgements accordingly? Through various topics including coffee, wine, craft cider and Japanese knotweed, this volume explores the normativities that shape the way taste is felt and categorised, within and beyond subjective, phenomenological and human dimensions. The result is an original interdisciplinary volume – complete with seven speculative 'recipes' – dedicated to a rarely explored intersection, with contributions from artists, legal academics, philosophers, anthropologists and sociologists.

This free course explores the economic and cultural value of coffee. You will follow the chain of processes that connect the drink you enjoy on a daily basis with circuits of economic and cultural value, hearing from coffee farmers and consumers in different parts of the world.

Using the example of the world coffee trade, Laure Waridel shows how our current trading system perpetuates poverty and injustice, and explains how the alternative system known as "fair trade" can break the cycle of exploitation and environmental destruction. Book jacket.

Coffee is one of the most popular drinks in the world but how does the production influence chemistry and quality? This book covers coffee production, quality and chemistry from the plant to the cup. Written by an international collection of contributors in the field who concentrate on coffee research, it is edited expertly to ensure quality of content, consistency and organization across the chapters. Aimed at advanced undergraduates, postgraduates and researchers and accompanied by a sister volume covering how health is influenced by the consumption of coffee, these titles provide an impactful and accessible guide to the current research in the field.

Local value-addition in developing countries is often aimed at the upgrading of agricultural value chains, since it is assumed that doing so will make farmers better off. However, transmission of the added value through the value chain and constraints to adoption of value-adding activities by farmers are not well understood. We look at this issue in the case of coffee in Ethiopia – the country's most important export product – and value-addition in the coffee value-chain through 'washing' coffee, which is done in wet mills. Washed coffee is sold internationally with a significant premium compared to 'natural' coffee, and we find that this premium is largely transmitted to producers. However, while wet mills have become more widespread, the share of washed coffee in Ethiopia's coffee exports is not increasing over time and, even if coffee farmers have access to a wet mill, they often do not sell all their coffee cherries to them. Relying on a unique primary large-scale dataset and a combination of qualitative and quantitative methods, we examine the reasons for this puzzle. The reasons seemingly are twofold. First, labor productivity in producing red cherries, which wet mills require, is lower than for natural coffee, reducing incentives for adoption, especially for those farmers with higher opportunity costs of labor. Second, only impatient, often smaller, farmers sell red cherries, as more patient farmers use the storable dried coffee cherries as a rewarding savings instrument, given the negative real deposit rates in formal savings institutions.

Central African Republic Investment and Business Guide Volume 1 Strategic and Practical Information

This unique and innovative text provides undergraduate students with tools to think sociologically through the lens of everyday life. Normative social organization and taken-for-granted beliefs and actions are exposed as key mechanisms of power and social inequality in Western societies today. By "unpacking the centre" students are encouraged to turn their social worlds inside out and explore alternatives to the dominant social order. The second edition is divided into three parts. Part one teaches students how to use theory and methodology, which are blended seamlessly throughout the text. It shows how to position Michel Foucault and Karl Marx as companions to theorists such as Stuart Hall, while signalling the importance of non-Western and Indigenous knowledges, experiences, and rights. In part two, students explore—and challenge—normativity in relation to the body, gender and sexuality, race and ethnicity, class, aging, and citizenship. In part three, chapters critique everyday practices such as thinking scientifically, practising self-help, going shopping, managing money, buying coffee, talking about Indigeneity, and travelling as a tourist. Each chapter includes thought-provoking exercises, study questions, and key terms that link to the volume's comprehensive glossary. Instructors are provided PowerPoint slides, a test bank, and a list of online resources that make the book adaptable to online and blended learning environments.

Ethical sourcing, both through fair trade and ethical trade, is increasingly entering the mainstream of food retailing. Large supermarkets have come under pressure to improve the returns to small producers and conditions of employment within their supply chains. But how effective is ethical sourcing? Can it genuinely address the problems facing workers and producers in the global food system? Is it a new form of northern protectionism or can southern initiatives be developed to create a more sustainable approach to ethical sourcing? How can the rights and participation of workers and small producers be enhanced, given the power and dominance of large supermarkets within the global food chain? What role can civil society and multistakeholder initiatives play in ensuring the effectiveness of ethical sourcing? This book brings together a range of academics and practitioners working on issues of ethical sourcing in the global food system. It critically explores the opportunities and challenges in the ethical sourcing of food by combining analysis and case studies that examine a range of approaches. It explores whether ethical sourcing is a cosmetic northern initiative, or can genuinely help to improve the conditions of small producers and workers in the current global food system.

Dr. Melissa Vogt considers the influence of Rainforest Alliance and Fairtrade in coffee farming communities of Costa Rica from 2009-2019. Sustainability certifications schemes are working amongst a range of sustainability efforts, unique by their intra market location. The intentions of each certification scheme must be clarified prior to evaluation and their influence considered

amongst contextually specific historic and contemporary considerations, and alongside the range of sustainability efforts. The advantages and disadvantages, opportunities for improvement and how alternative mechanisms might improve upon or complement sustainability certification schemes are explained. An epilogue considers how prioritisation of coffee as a cash crop may align with sustainability. The influence on biodiversity, community health and income, and the possible implication of reduced coffee crop density for consumers, the market and farming landscapes is considered. How sustainability standards might better encourage more ambitious sustainability in farming landscapes is for future consideration.

Is Fairtrade® Fair? examines the scope, impact and potential of Fairtrade labeling for marginalized producers in developing countries. This is achieved by looking critically at the evolution of Fairtrade values and markets, including its somewhat controversial engagement with conventional businesses. In examining whether Fairtrade offers a panacea or is merely a "drop in the ocean" strategy, this book has key implications for both producers and consumers considering Fairtrade. While Fairtrade promises to "link" producers in developing countries with consumers in developed countries, *Is Fairtrade® Fair?* provides a grounded evaluation of opportunities for producers and further teases out the implications for consumers throughout the work. It also provides an essential resource for consumers and academics seeking to understand fair trade.

The first of its kind, *Coffee and Wine* is a comprehensive study and comparison of the growing, producing, marketing and consumption of the two beverages - from tree to cup and from vine to glass. The book is full of surprises for most readers, whether they are beginners or professionals within the coffee or wine industries. Answering questions such as, why has the consumption of coffee dropped despite the growing number of coffee shops? And, why can more wine be produced from a tonne of red grapes than a tonne of white grapes? Morten explains the technical topics about the drinks using simple language, making the facts and figures accessible for all, from experts and professionals to consumers just enjoying coffee and wine. *Coffee and Wine* is generously illustrated and contains many tables, charts, maps and case studies. It also includes information on cultural values and a number of fun facts. It has plenty of useful facts and figures for anyone with an interest in either, or both, of the two products.

Many businesses and organizations are increasingly aware of the case for promoting gender equality, both within and outside their organizational boundaries. Evidence suggests that gender equality in the workplace boosts performance, and legal frameworks in many countries mandate specific action on gender inequality in the workplace. However, despite organizational policies on promoting equality and equal opportunities, there remain challenges to be overcome in many businesses, including throughout their supply chains. The book provides research rationales as to why responsible organizations must address the issue of gender equality in the workplace. It also presents case studies, action research and examples of good practices, describing how businesses and organizations are working to promote gender equality in various contexts. The book is designed to support the rationale for gender equality in business and organizations, providing evidence of implementation of gender equality in the workplace and advice on how to deal with and overcome challenges. It will be of interest to academics, employees, practitioners, policy-makers, businesses, institutions and organizations.

The *SME Competitiveness Outlook 2021* analyses how small businesses can rebuild from the COVID-19 (coronavirus) pandemic so they are better prepared to face the looming crisis of climate change. It provides a 20-point Green Recovery Plan to foster competitive, resilient and environmentally sustainable small and medium-sized enterprises (SMEs). The report finds that firms owned by women and young people were hurt more by the pandemic and are more vulnerable to future shocks, such as those brought by a changing climate. It shows how business support organizations, governments, lead firms in value chains and international organizations can enable SMEs to strengthen competitiveness, build resilience to climate hazards, and contribute to safeguarding the planet.

From the scientific and industrial revolution to the present day, food – an essential element of life – has been progressively transformed into a private, transnational, mono-dimensional commodity of mass consumption for a global market. But over the last decade there has been an increased recognition that this can be challenged and reconceptualized if food is regarded and enacted as a commons. This Handbook provides the first comprehensive review and synthesis of knowledge and new thinking on how food and food systems can be thought, interpreted and practiced around the old/new paradigms of commons and commoning. The overall aim is to investigate the multiple constraints that occur within and sustain the dominant food and nutrition regime and to explore how it can change when different elements of the current food systems are explored and re-imagined from a commons perspective. Chapters do not define the notion of commons but engage with different schools of thought: the economic approach, based on rivalry and excludability; the political approach, recognizing the plurality of social constructions and incorporating epistemologies from the South; the legal approach that describes three types of proprietary regimes (private, public and collective) and different layers of entitlement (bundles of rights); and the radical-activist approach that considers the commons as the most subversive, coherent and history-rooted alternative to the dominant neoliberal narrative. These schools have different and rather diverging epistemologies, vocabularies, ideological stances and policy proposals to deal with the construction of food systems, their governance, the distributive implications and the socio-ecological impact on Nature and Society. The book sparks the debate on food as a commons between and within disciplines, with particular attention to spaces of resistance (food sovereignty, de-growth, open knowledge, transition town, occupations, bottom-up social innovations) and organizational scales (local food, national policies, South–South collaborations, international governance and multi-national agreements). Overall, it shows the consequences of a shift to the alternative paradigm of food as a commons in terms of food, the planet and living beings.

Filling a gap in contemporary food and globalization scholarship, this timely book presents recent case-study research on the globalization of food systems, and the impacts for communities around the world. It covers debates on new structures and food products, as well as detailed accounts of fresh horticulture, tropical crops and livestock. Drawing together contributions of twenty-six leading international social scientists from eleven countries, this book will interest researchers in geography, development studies, agricultural

economics and political science, as well as professionals in the fields of trade and food policy.

Plants have been widely used to treat diseases, owing to the presence of bioactive compounds (phytochemicals) which play important roles in health promotion and disease prevention. In recent years, advances in chemical extraction techniques, lifestyle and dietary choices for human health have increased the interest in the consumption and study of fruits, vegetables, and foods enriched with bioactive compounds and nutraceuticals. Thousands of dietary phytochemicals, such as flavonoids, phenolic acids, glucosinolates, terpenes and alkaloids, have been identified and categorized further according to a diverse array of biochemical properties. Many of these phytochemicals have been hypothesized to reduce the risk of several pathological conditions which include life threatening diseases such as heart disease and cancer, to name a few. *Natural Bioactive Compounds from Fruits and Vegetables as Health Promoters* is a 2 book set which presents a summary of different classes of phytochemicals commonly found in common edible food sources. Each chapter details the general chemical structures of compounds, naturally present in specific fruits, vegetables and grains, their biological importance and mechanisms of action. The book set is an essential handbook for anyone interested in the natural product chemistry of these common crops. Part 1 of this set covers details about different fruits (banana, citrus fruits, pears, etc.). Part 2 covers legumes, nuts, seeds and cereals.

The Craft and Science of Coffee follows the coffee plant from its origins in East Africa to its current role as a global product that influences millions of lives through sustainable development, economics, and consumer desire. For most, coffee is a beloved beverage. However, for some it is also an object of scientific study, and for others it is approached as a craft, both building on skills and experience. By combining the research and insights of the scientific community and expertise of the crafts people, this unique book brings readers into a sustained and inclusive conversation, one where academic and industrial thought leaders, coffee farmers, and baristas are quoted, each informing and enriching each other. This unusual approach guides the reader on a journey from coffee farmer to roaster, market analyst to barista, in a style that is both rigorous and experience based, universally relevant and personally engaging. From on-farming processes to consumer benefits, the reader is given a deeper appreciation and understanding of coffee's complexity and is invited to form their own educated opinions on the ever changing situation, including potential routes to further shape the coffee future in a responsible manner. Presents a novel synthesis of coffee research and real-world experience that aids understanding, appreciation, and potential action. Includes contributions from a multitude of experts who address complex subjects with a conversational approach. Provides expert discourse on the coffee value chain, from agricultural and production practices, sustainability, post-harvest processing, and quality aspects to the economic analysis of the consumer value proposition. Engages with the key challenges of future coffee production and potential solutions.

Coffee: A Comprehensive Guide to the Bean, the Beverage, and the Industry offers a definitive guide to the many rich dimensions of the bean and the beverage around the world. Leading experts from business and academia consider coffee's history, global spread, cultivation, preparation, marketing, and the environmental and social issues surrounding it today. They discuss, for example, the impact of globalization; the many definitions of organic, direct trade, and fair trade; the health of female farmers; the relationships among shade, birds, and coffee; roasting as an art and a science; and where profits are made in the commodity chain. Drawing on interviews and the lives of people working in the business—from pickers and roasters to coffee bar owners and consumers—this book brings a compelling human side to the story. The authors avoid romanticizing or demonizing any group in the business. They consider basic but widely misunderstood issues such as who adds value to the bean, the constraints of peasant life, and the impact of climate change. Moving beyond simple answers, they represent various participants in the supply chain and a range of opinions about problems and suggested solutions in the industry. *Coffee* offers a multidimensional examination of a deceptively everyday but extremely complex commodity that remains at the center of many millions of lives. Tracing coffee's journey from field to cup, this handbook to one of the world's favorite beverages is an essential guide for professionals, coffee lovers, and students alike. Contributions by: Sarah Allen, Jonathan D. Baker, Peter S. Baker, Jonathan Wesley Bell, Clare Benfield, H. C. "Skip" Bittenbender, Connie Blumhardt, Willem Boot, Carlos H. J. Brando, August Burns, Luis Alberto Cuéllar, Olga Cuellar, Kenneth Davids, Jim Fadden, Elijah K. Gichuru, Jeremy Haggard, Andrew Hetzel, George Howell, Juliana Jaramillo, Phyllis Johnson, Lawrence W. Jones, Alf Kramer, Ted Lingle, Stuart McCook, Michelle Craig McDonald, Sunalini Menon, Jonathan Morris, Joan Obra, Price Peterson, Rick Peyser, Sergii Reminny, Paul Rice, Robert Rice, Carlos Saenz, Vincenzo Sandalj, Jinap Selamat, Colin Smith, Shawn Steiman, Robert W. Thurston, Steven Topik, Tatsushi Ueshima, Camilla C. Valeur, Geoff Watts, and Britta Zeitemann

This book provides a valuable information source for olfaction and taste which includes a comprehensive and timely overview of the current state of knowledge of use for olfaction and taste machines. Presents original, latest research in the field, with an emphasis on the recent development of human interfacing. Covers the full range of artificial chemical senses including olfaction and taste, from basic through to advanced level. Timely project in that mobile robots, olfactory displays and odour recorders are currently under research, driven by commercial demand.

As the title suggests, *A Revolution in the International Rule of Law: Essays in Honor of Don Wallace, Jr.* is a European style Festschrift or Liber Amicorum, and compiles short essays by eminent scholars and practitioners who have known Prof. Wallace during his long and distinguished career as a Professor of law at Georgetown University Law Center and, among others, as the Chairman of the International Law Institute, the U.S. Delegate to UNCITRAL, the Legal Adviser to the USAID, President of the ABA Section on International Law, presiding officer of the UNIDROIT Foundation, and Of Counsel to a number of prominent international law firms including Winston & Strawn LLP, Morgan Lewis LLP, Arnold & Porter LLP, and Shearman & Sterling LLP. The primary topics covered in the book are: Foreign Investment and Political Risk, International Investment Law and Arbitration, Unification of Private Law, Commercial Law Reform, Public

ProcurementRule of Law and Transitional JusticeInternational Business Law and Human RightsLegal Aspects of the United States' Foreign Affairs: Public International Law, Separation of Powers and Terrorism. Professor Wallace's friends, including the co-editors, have submitted 45 essays including a biographical piece prepared by the editors to this volume.

This Guide to Trade Policy Analysis provides the main tools for the analysis of trade policy. Written by experts with practical experience in the field, this publication outlines the major concepts of trade policy analysis and contains practical guidance on how to apply them to concrete policy questions. The Guide has been developed to contribute to the enhancement of developing countries' capacity to analyse and implement trade policy. It is aimed at government experts engaged in trade negotiations, as well as students and researchers involved in trade-related study or research.

From a war-torn and famine-plagued country at the beginning of the 1990s, Ethiopia is today emerging as one of the fastest-growing economies in Africa. Growth in Ethiopia has surpassed that of every other sub-Saharan country over the past decade and is forecast by the International Monetary Fund to exceed 8 percent over the next two years. The government has set its eyes on transforming the country into a middle-income country by 2025, and into a leading manufacturing hub in Africa. The Oxford Handbook of the Ethiopian Economy studies this country's unique model of development, where the state plays a central role, and where a successful industrialization drive has challenged the long-held erroneous assumption that industrial policy will never work in poor African countries. While much of the volume is focused on post-1991 economic development policy and strategy, the analysis is set against the background of the long history of Ethiopia, and more specifically on the Imperial period that ended in 1974, the socialist development experiment of the Derg regime between 1974 and 1991, and the policies and strategies of the current EPRDF government that assumed power in 1991. Including a range of contributions from both academic and professional standpoints, this volume is a key reference work on the economy of Ethiopia.

A completely new investigation of the fair trade phenomenon, from its origins to what it is likely to become.

"A publication by the U.S. Department of Commerce."

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