



CUP PROFILE

Our Mbeya AB embodies southern Tanzania, with its citric acidity, smooth body and notes of chocolate, citrus and dried fruit.

ABOUT THIS COFFEE

This coffee was handpicked by smallholder farmers who are members of the Usongwe, Mwakakum and Umoja wa Songwe cooperatives.

The coffee was delivered to central washing stations, where it was inspected to ensure that only red, ripe cherries had been picked. The cherry then went into water tanks, where floaters were removed and pulped separately, and then through a disc pulping machine and finally a fermentation tank, where it rested until the mucilage was off the beans (12 to 24 hours, depending on the weather).

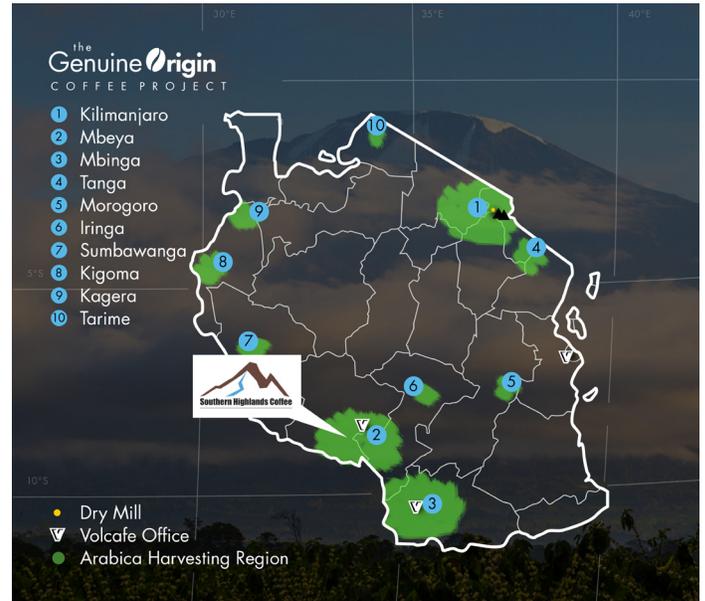
The beans were then washed in a washing channel, again separated by weight and then moved to raised drying beds where they were evenly distributed and turned regularly. Drying usually takes 10 to 15 days, again depending on the weather. Once dried to 12 percent moisture, the coffee was transported to the local dry mill, hulled, graded by size, hand-picked or color sorted and prepared for export.

FARMER SPOTLIGHT

Geoffrey George Mbemba lives in the village of Mshewe and is a member of the Mwakakum co-op. He is 30 years old and has been farming for 10 years, since inheriting his 1-acre farm (765 trees) from his father. Geoffrey supports his wife, three children and grandmother with his coffee-production income. Last season he was able to produce 250 kgs of green coffee from his farm, earning more than 1 million Tanzania Shillings (about \$440) in profit, which he plans to use, in part, to plant another acre in the coming season.

GEOGRAPHY

Mbeya is known as the “bread basket” of Tanzania, since it’s where most of the country’s food is grown. The weather is cooler here, because of the altitude; the rains are consistent from October through April; and the soils is loamy volcanic ash, which provide a good foundation for coffee production.



Region:
Mbeya

Producers:
Members of the Usongwe, Mwakakum and Umoja wa Songwe Cooperatives

Community/mill:
Mbozi Coffee Curing Company (MCCCO)

Altitude:
1,500–1,750 meters ASL

Varieties:
Bourbon, Kent, KP423, Nyasa

Harvest:
July–September 2017

Processing:
Washed, sun dried



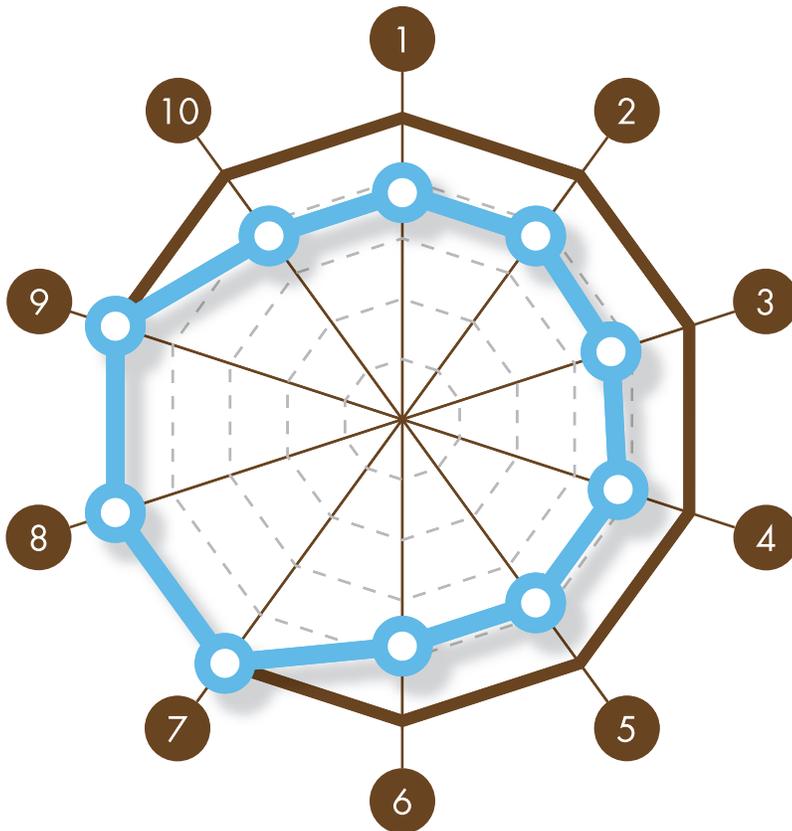
Tanzania

Mbeya AB

FROM OUR TEAM IN TANZANIA

"This coffee is from one of the regions in Tanzania that is less recognized than the northern region. Yet, it has a fantastic overall profile and a really awesome acidity that is unlike any other region of the country."

- FLAVOR** Chocolate, citrus, dried fruit
- BODY** Smooth
- AROMA** Roasted peanuts, green tea
- ACIDITY** Citric



- 1 **7.50** FRAGRANCE/AROMA
- 2 **7.50** FLAVOR
- 3 **7.25** AFTERTASTE
- 4 **7.50** ACIDITY
- 5 **7.50** BODY
- 6 **7.50** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **7.50** OVERALL

Moisture: 10.8% on pre-shipment sample