



## **CUP PROFILE**

A medium acidity and body are happy complements to notes of red currant, brown spice and caramel.

## **ABOUT THIS COFFEE**

This coffee comes from smallholder holders who belong to the Mamsera, Mahida and Kirwa Keni cooperative groups in the Kilimanjaro district. These co-ops deliver their coffee to the Rafiki coffee mill, which completes the production of nearly 60 percent of all coffee in northern Tanzania.

The Kirwa Keni cooperative, in the Rombo district, was established in the 1980s as a member of the Kilimanjaro Native Co-operative Union (KNCU)—the first and oldest co-op in Tanzania, dating to 1925.

The Mamsera cooperative is led by Mrs. Mary Shayo, its acting secretary, who is known to many as simply “Mamsera.” The co-op is renowned for producing some of the best coffees in the country, thanks in large part to Mary’s leadership.

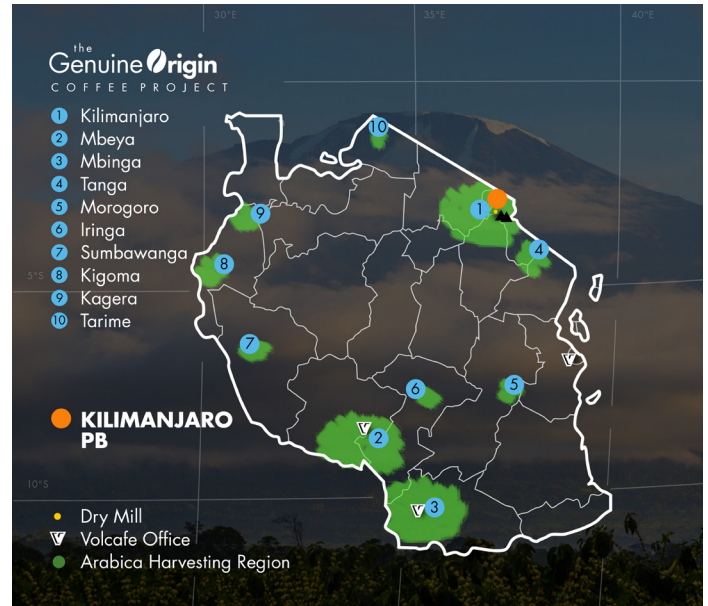
## **PRODUCTION DETAILS**

Producers in the Kilimanjaro region process their coffee cherries at home. They de-pulp the cherry with hand-cranked machines and then wash and ferment the beans in buckets. Next, they dry the beans on raised beds or floor mats, and finally they deliver the parchment to the Rafiki mill for hulling and grading.

The PB in this coffee’s name stands for peaberry, a grade indicating the small size of the beans. Peaberries are the result of one seed forming in a coffee cherry, rather than two, and many people believe they have a more intense flavor as a result.

## **ABOUT THE REGION**

Coffee arrived in Tanzania when missionaries introduced it in the Kilimanjaro region in 1898. Coffee farms here are located between 1,000 and 2,000 meters above sea level, and most combine coffee and banana trees. The banana trees provide needed shade for coffee plants and are a key part of the local diet, while coffee is a welcome source of cash income.



**Region:**  
Kilimanjaro

**Producers:**  
Smallholders from the Mamsera, Mahida and Kirwa Keni Cooperative Groups

**Community/mill:**  
Rafiki Coffee Limited

**Altitude:**  
1,350–1,750 meters ASL

**Varieties:**  
Bourbon, Kent

**Harvest:**  
October–December 2017

**Processing:**  
Washed, centrally pulped, home processed



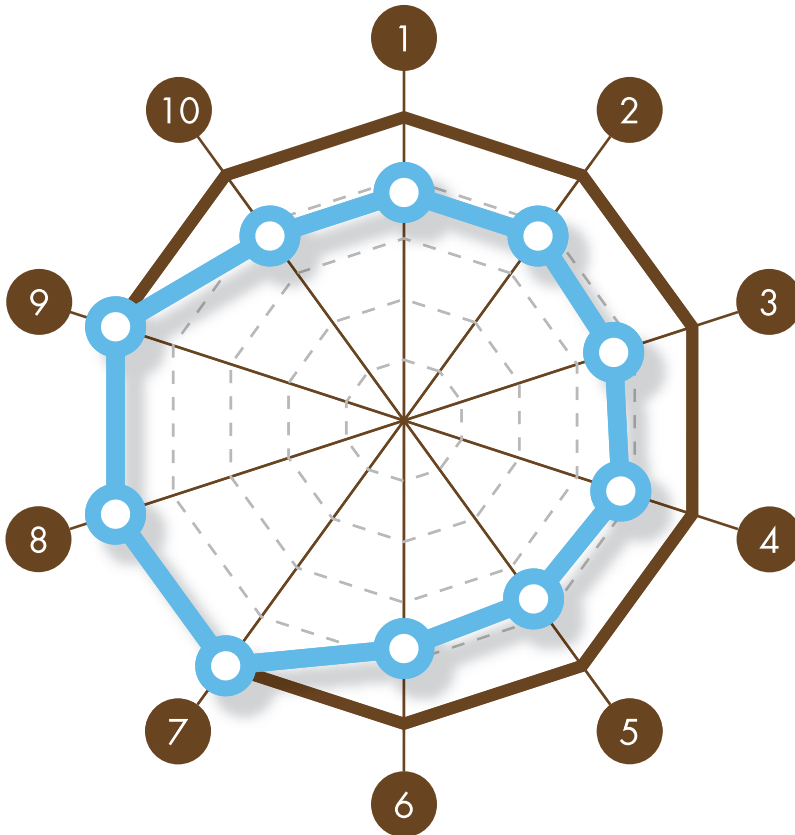
Tanzania

# Kilimanjaro PB

**FROM OUR TEAM IN TANZANIA**

*"This coffee was chosen for its cup profile. It has a dark chocolate body with a nutty aftertaste. The acidity is citric with notes of green tea and dark fruits. It's a true Kilimanjaro classic."*

- FLAVOR** Red currant, brown spice, caramel
- BODY** Medium
- AROMA** Citrus, cacao nibs
- ACIDITY** Medium



- 1 **7.50** FRAGRANCE/AROMA
- 2 **7.75** FLAVOR
- 3 **7.50** 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: 11.3% on offer sample