

# ORGANIC KILIMANJARO AA/AB

TANZANIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Kilimanjaro, Tanzania

### PRODUCER

Various smallholders,  
Kilimanjaro native  
cooperative union

### PROCESSING

Washed

### HARVEST SCHEDULE

July - November

### VARIETY

Bourbon, Kent

### ALTITUDE (MASL)

1200 - 1800

## Coffee Background

In Tanzania, Agricultural Marketing Cooperative Societies (AMCOS) manage 95% of the country's coffee production. Smallholders must be registered to an AMCOS to qualify for support in production, processing, storage, transport, marketing, and government aid. Without membership, their raw coffee would have no way of reaching the global market.

Smallholders in eight AMCOS based along the slopes of Mount Kilimanjaro have worked together under the Kilimanjaro Native Cooperative Union (KNCU) to collectively maintain their organic certification for the past nine years. The rich volcanic soil and ideal climate around Kilimanjaro, where Tanzania green coffee historically made a name for itself, allows farmers to cultivate Bourbon and Kent coffee varieties on their 1.5-hectare farms without the need for synthetic fertilizers.

Most farmers hand-pick and deliver ripe cherries to the Coffee Processing Unit (CPU), where AMCOS workers carefully record lots for traceability. Pulping is completed the day the cherries are harvested, and the coffee beans ferment in tanks for up to 72 hours. The raw coffee is then washed and sun-dried on raised beds for 9-10 days. In the case where farmers choose to process their cherry at home, they deliver dry parchment to the AMCOS collection centers for further processing and grading at the dry mill.

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