

ORGANIC KILIMANJARO AA/AB WASHED

TANZANIAN GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Kilimanjaro, Tanzania

PRODUCER

Mrimbo Uwo,
Kiruavunjo East, Uru
Njari North & Mlimani
Ngarashi Cooperatives

PROCESSING

Washed

HARVEST SCHEDULE

May - December

VARIETY

Bourbon, N39, Kent,
Compact & local
varieties

ALTITUDE (MASL)

1500-1800

Coffee Background

Smallholders in four Agricultural Marketing Cooperative Societies (AMCOS) based along the slopes of Mount Kilimanjaro work together to preserve the legacy of organic coffee farming in Tanzania. The rich volcanic soil and ideal climate around Kilimanjaro, where Tanzania green coffee historically made a name for itself, allows farmers to cultivate Arabica coffee on their smallholder farms without the need for non-organic inputs.

The farmers are motivated by sustainable agriculture strategies, particularly indigenous methods, and employ organic farming as a means for conserving the cultural way coffee was historically produced in Tanzania. The farms range from 1540 to 1800masl and benefit from the volcanic soil of Mount Kilimanjaro. Collectively, the four AMCOS can produce up to 80 metric tons of organic green coffee every year.

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 sorted by density via channels controlled by wooden shunts. As the beans travel through the channels repeatedly, lighter, lower quality beans that float are removed from the batch. The washed coffee is sun-dried on raised beds for up to 14 days.

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