ROBUSTA NATURAL 16 SUPERIOR

TANZANIAN GREEN COFFEE | GENUINE ORIGIN

Coffee Details

Origin
Karagwe, Kagera, Tanzania

PRODUCER
Various smallholders

PROCESSING
Natural

HARVEST SCHEDULE
September - June

VARIETY
Robusta

ALTITUDE (MASL)
900-1300

Coffee Background

Nearly half of Tanzania's annual coffee volume is Robusta coffee. The West Lakes by Lake Victoria and Lake Tanganyika border Burundi and Rwanda, where Robusta coffee first entered Tanzania via the Haya tribe in the 16th century.

Today, 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 green coffee would have no way of reaching the global market.

This AMCOS is managed under the Kagera Development Cooperative Union, which helps manage coffee sales and provides agricultural assistance. The farmers, with an average of 1.2 acres of farmland each, collectively produce up to 90 metric tons of dried cherry per year. Their farms sit at altitudes ranging from 900 to 1,300masl, and they supplement their food and income with fishing in the Lake Victoria area in Kagera.

Although 90% of Arabica coffee production in Tanzania is washed, Robusta coffee is often naturally processed. Ripe cherries are sun dried for 18-25 days and delivered to the AMCOS for storage and milling.