

ORGANIC KILIMANJARO AA/AB

TANZANIAN GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Kilimanjaro, Tanzania

PRODUCER

Various smallholders

PROCESSING

Washed

HARVEST SCHEDULE

May - December

VARIETY

Kent, Bourbon, N39,
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.

Tanzania Coffee Quality Grading

Tanzania employs its own grading system, which shares similarities with the one used in Kenya, that factors in species, bean size, density, processing method, and cup characteristics. The scale ranges from AA (screen sizes 17 & 18, AB (15 & 16), C (14 & 15), and PB for peaberry – a highly coveted classification for Tanzania green coffee beans.

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