



## **TANZANIA PEABERRY LOT 30 GRAINPRO**

Notes: CARDAMOM, CEDAR, BROWN SUGAR, BLACK TEA

### **ORIGIN INFORMATION**

Grower:	Various smallholder farmers and local cooperatives
Variety:	Regional bourbon cultivars
Region:	Southern highlands, Songwe Region, Tanzania
Harvest:	June - August
Altitude:	1,500 – 1,900 meters
Soil:	Clay Minerals
Process:	Fully washed and dried in raised beds
Certifications:	Conventional

### **BACKGROUND DETAILS**

Tanzania has some of the world's most commanding landmarks, which include the lowest and highest elevations in all of Africa, the floor of Lake Tanganyika (352 meters below sea level) and Mount Kilimanjaro (5,895 meters above sea level). Likewise, Africa has some of the most renowned coffee profiles in the world and Tanzania stands strong among them.

Coffee quality continues to rise as companies like Neumann Kaffee Gruppe (NKG) invest in infrastructure, which includes collective mills called CPUs (central processing unit) where cherry production from small farms is received and then carefully sorted, depulped, fermented, washed and dried. Centrally located CPUs process coffee more consistently and ensure better quality, which results in better prices from the international market and more income for farmers. The centralized mills also reduce the burden on farmers to invest and maintain their own processing equipment.

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This peaberry lot is sourced from farms located in Tanzania's southern highlands where the bulk of production comes from small family owned farms consisting of just a few acres of land. The rounder shaped peaberry is formed from the maturation of one seed per cherry rather than the typical two seeds. The peaberry is sorted during the milling process and is considered distinct in its flavor profiles.