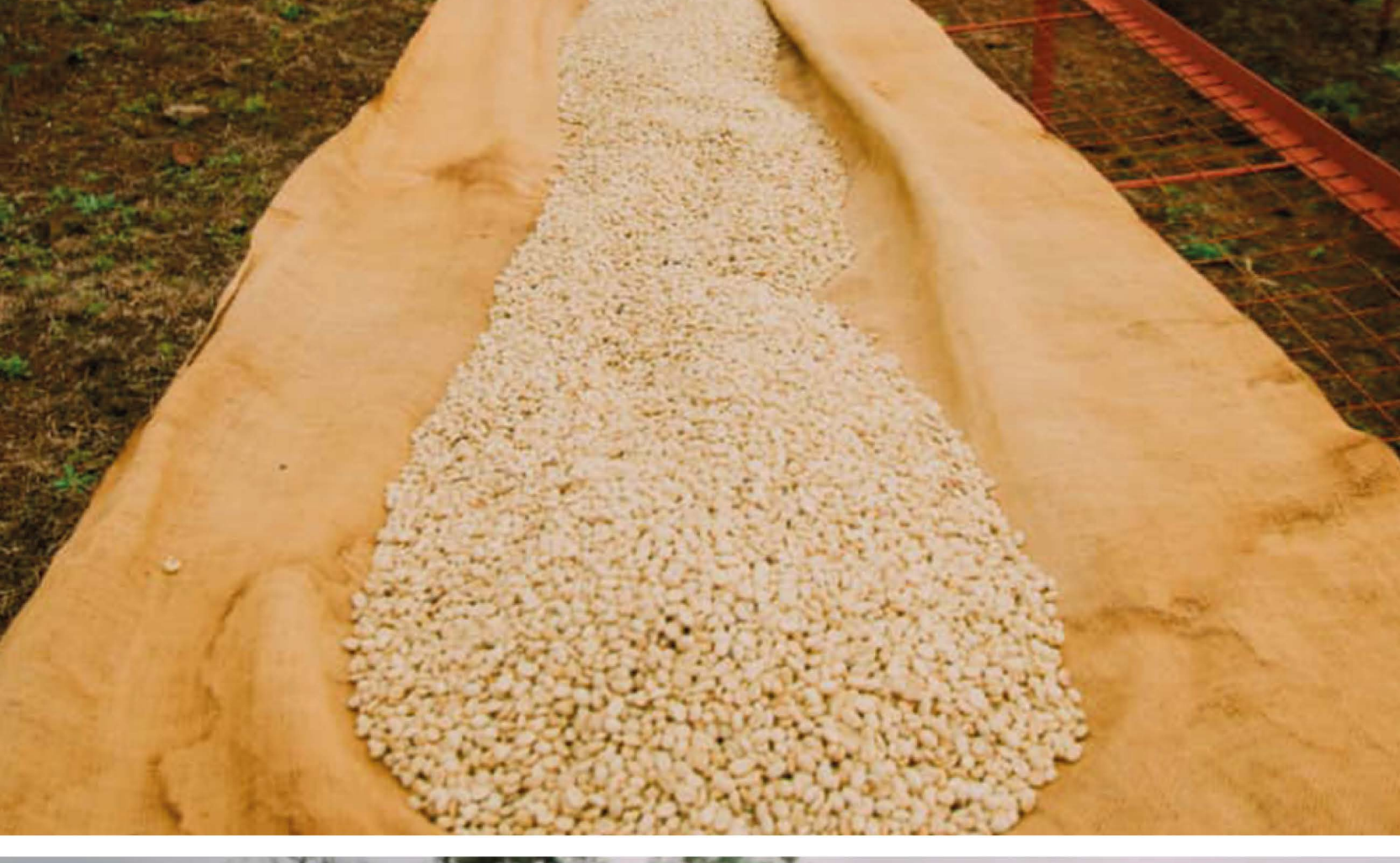




## Kilimanjaro Mula Coffee Green Bean

60kg / 1bag



Mula Coffee

### Details of Product

#### Our Coffee

Kilimanjaro Coffee Farmers produce Kilimanjaro Coffee which is a distinctive washed Arabica, finely balanced and prized for its body, acidity and flavor. It is unique due to the mountain's volcanic soils. Kilimanjaro has a reputation throughout the world as one of Africa's finest coffees.

#### Volcanic Soil

Volcanic soil is incredibly rich in minerals and nutrients, such as potassium, phosphorus, calcium, and magnesium... all of minerals and nutrients coffee needs to thrive are present in volcanic soil, which contribute to the flavor profile of coffee. These elements enhance the acidity, sweetness, body and overall complexity of the coffee, creating a truly unique taste.

#### The Kilimanjaro Arabica Coffee

Variety of Coffee grown on the slopes on Mt. Kilimanjaro is Arabica, the areas grown stretches from lower altitude to upper altitude is between 1,000-2,000 M above sea level. Flowering and Maturing of coffee depends on the weather and altitude.

#### Coffee Flowering

Flowering of Coffee on lower altitude starts first, followed by middle altitude and later in higher altitude. The flowering of coffee normally starts late September depend on onset of short rains to December respectively.

#### Coffee Ripening

Ripening of Coffee follows the same track that means it starts from the lower altitude to higher altitude. Ripening from low altitude to high altitude starts between April/May and October. Farms will be ripened in between the months depending with the altitude they are found. For example farmers in Kware Society starts in April and ends in January, while Machame Wari starts in July and ends in February.

Coffees of higher altitude have better quality than those in the lower and middle altitude because they take longer time to mature.

#### Coffee Collection

After ripening of coffee, farmers usually take it to a near Primary Cooperative Society where he/she sale his/her parchment coffee. In the societies when the collections are enough, we through Procurement Section collect the parchment and transport them to TCCCO (Tanganyika Coffee Curing Company) for curing process before it is taken to the auction at TCB (Tanzania Coffee Board).

After curing and grading of coffee, samples are taken to TCB for cupping; TCB provide certification for premium quality that range between 1-5 classes to qualify for direct export.

#### Taste of our coffee

##### The cupping

Kilimanjaro Coffee Union has its own liquoring room under the department of Commercial to ensure the quality of coffee is of high standard. The cup is medium to strong acidity, light to medium body light citrus complexity.

### We Roast and Brew Only Kilimanjaro Mild Arabica

Taste the Mountain

### THE BEST COFFEE BEANS IN THE WORLD (2020)

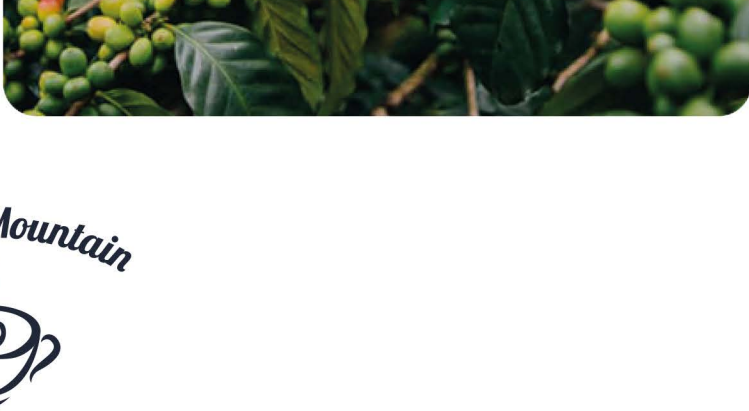
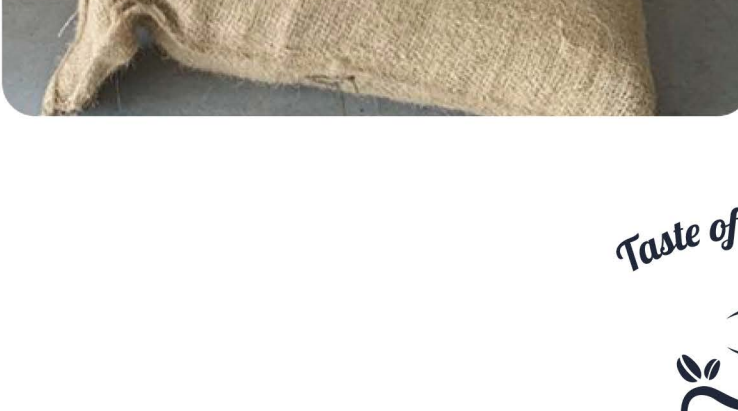
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- 1 Tanzania Peaberry Coffee  Mt. Kilimanjaro TANZANIA
- 2 Hawaii Kona Coffee  Hawaii UNITED STATES
- 3 Nicaraguan Coffee  NICARAGUA
- 4 Sumatra Mandheling Coffee  Sumatra INDONESIA
- 5 Sulawesi Toraja Coffee  Sulawesi INDONESIA
- 6 Mocha Java Coffee  Java INDONESIA
- 7 Ethiopian Harrar Coffee  Harrar ETHIOPIA
- 8 Ethiopian Yirga Cheffe Coffee  Yirga Cheffe ETHIOPIA
- 9 Guatemalan Antigua Coffee  Antigua GUATEMALA
- 10 Kenya AA Coffee  KENYA

### Qualities of our Parchment

AA, A, B, C are Heavy solid beans graded according to size, AA being the largest (screen 18).

PB Pea Berry, a fully formed and sound, heavy bean from a cherry which contains only one bean.



Taste of Mountain



KILIMANJARO MULA COFFEE

Mula Coffee

### Product Information

- PRODUCT Green Bean Coffee
- COUNTRY OF ORIGIN Tanzania
- REGION Kilimanjaro
- BRAND NAME Mula Coffee
- GRADE AA / A / B / C / PB (Pea Berry)
- ORIGIN Masama Mula & Mamsera
- FARM FARM affiliated to Kilimanjaro Native Cooperative Union
- FARMER Small Holder
- ALTITUDE 1,000 ~ 2,000 M
- PROCESS Full Washed
- VARIETY Bourbon
- TASTE NOTE Apricot, Green Apple, Peach, Chocolate, Hazelnut
- Sweetable for Espresso and Brewing
- CERTIFICATION Fair Labeling Organization (FLO) / Control Union
- COMPOSITION 100% Arabica Coffee Bean
- PACKAGE Eco-packed
- WEIGHT 60kg, It can be customized as per client's request and packed.
- PAYMENT 100% Payment before shipment

Taste of Mountain



KILIMANJARO MULA COFFEE

Mula Coffee