



UNITED REPUBLIC
OF TANZANIA



COFFEE FROM TANZANIA

The Land of Kilimanjaro,
Serengeti, Ngorongoro
and Zanzibar

Production

Tanzania produces two types of coffee, Arabica which contributes an average of 60% and Robusta accounting for the remaining 40%. About 320,000 Tanzania smallholders' households are directly involved in coffee cultivation as their primary economic activity. Tanzania exports over 1 million Bags of coffee annual.



Arabicas

Tanzania Arabica coffees embodied essence of rare unique characteristics of Colombian Mild which only produced in three countries.

Selective picking of only the red ripe cherries, pulping, meticulous fermentation, thoroughly washed and the naturally drying under tropical sun gives the results of Tanzania famed mild Arabica with exceptional taste and aroma.



Robusta

Produced in the Kagera region at the shores of Lake Victoria the world's largest tropical lake and the source of River Nile, the longest river in the world.

Robusta from Tanzania is considered organic because of farmers' practices that involve no use of industrial chemical inputs and only rely on manures and traditional means of controlling pests.



TANZANIA COFFEE PROFILE



Northern Zone

Best Quality:

Well-formed greyish green color, heavy and bold size bean with good appearance.

Cup Quality:

Pleasant in aroma, bright acidity and body, sweet taste with balanced flavors due to mineral nutrients from volcanic soils and high altitudes of Mount Kilimanjaro, Meru, Usambara and Rift Valley.

Altitude: 1500m – 2200m

Region: Kilimanjaro, Arusha, Manyara & Tanga

Mara Region

Best Quality:

Bold, heavy beans and two beans in cherry, free from defects.

Cup Quality:

Coffee has very bright and well-balanced, with notes of lemon citrus, very floral along with tones of green apple. Juicy aftertaste with tamarind finish.

Altitude: 1,200m – 1,800m

Southern Zone

Best Quality:

Heavy greenish beans, coated with silver skin due very good ripening process.

Cup Quality:

Light medium acidity and body, berry notes, floral aromatic due to good and favorable climatic conditions of the Southern Highlands in South West of Rift Valley.

Altitude: 1400m – 2000m

Region: Ruvuma, Songwe, Mbeya, Rukwa, Katavi, Njombe and Iringa

Kigoma Region

Best Quality:

Bold, heavy beans and two beans in cherry, free from defects.

Cup Quality:

Medium acidity and body, pleasant aromas and fine flavor due to favorable environment conditions.

Altitude: 800m – 1,400m

Kagera Region

Best Quality:

Produced organically by default, Robusta farmers in Tanzania traditionally do not use chemical inputs. The bean has yellow silver skin due to repining and processing.

Cup Quality:

Medium acidity and body, spicy, chocolate after taste due to good and favorable climatic conditions.

Altitude: 800m – 1600m



Investment Opportunities

Coffee Farming

Tanzania is endowed by the land suitable for coffee production with about 741,895 Hectors potential for expansion available in regions such as Iringa, Mbeya, Kigoma, Katavi, Mara, Njombe, Songwe, Rukwa and Ruvuma.

Primary Processing

Opportunity of establishing a coffee washing station (Central Pulping Unit – CPU recommended for a quality control.

Coffee Shops

Tanzanians, in particular youths are now getting more enthusiastic about coffee drinking. You could take advantage of this upcoming lucrative market by establishing Coffee shops in the growing cities and towns in Tanzania such as Dodoma, Kagera, Mbeya and Mwanza.

Coffee Roasting

Coffee is a very popular beverage and this is why you can never go wrong with starting a coffee roasting business. Selling roasted coffee to individuals is a great way to get into the coffee business.

Input Suppliers

Supply of inputs is another investment opportunity to enhance productivity in the agricultural sector in general. In the coffee sub-sector, farmers have been organized into grassroots coffee farmers associations, a model that ensures bulk sale and credit recovery. The inputs with good demand include implements, fertilizers, pesticides, irrigation equipment, and moisture analysers.

Coffee Equipment

There is a huge opportunity in supplying different types of coffee machines in the coffee value chain. Some of the key machines that are required include;

- Eco Pulping Machines (CPU)
- Roasting Machines
- Grinding Machines
- Espresso Machines
- Packages and packaging machine



Sourcing of Coffee from Tanzania

Auction Sale: Coffees are sold in an electronic coffee auction as per sample presented to the buyers with the physical consignments stored in different licensed warehouses across the country.

Direct Sales: Buyers across the world can buy coffees directly from Tanzania coffee producers by negotiating and sign sales contract which is later registered with the country's coffee governing authority, Tanzania Coffee Board.

Tanzania Coffee Board guarantees quality and safety through established laws and regulations, which governs coffee trade at all levels.



Kahawa Festival 2024

Dates: 4th - 6th Oct 2024
Location: Kilimanjaro, Tanzania

KAHAWA FESTIVAL is a Regional Coffee Event organized annually in Tanzania and attract participants across the globe from Coffee Producers, Millers, Exporters, Roasters, Coffee Shops, Input Suppliers, Packages, and Machines Manufactures.



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