



BURUNDI NGOZI



FARMING PROFILE

Process:	Washed and sun-dried on African beds
Varietals:	Red Bourbon
Altitude:	1400 to 1600 masl
Region:	Ngozi, Northern Burundi
Producer:	Various farmers working with Bugestal, our in-country partner. Bugestal operates nine washing stations in Ngozi and Muyinga provinces and works with more than 15,000 farmers.
Harvest Period:	March to July 2024

GREEN COFFEE INFORMATION

Quality Category:	Conventional
Grade:	TT
Screen Size Spread:	Scr19 :4%/ Scr18 :10.7%/ Scr17 :32.6%/ Scr16 :33%/ Scr15 :13.8%/ Scr14 :5.9%
Packaging:	Jute

Q-GRADING

Licensed Q-Grader:	Mike Mac Donald
SCA score on arrival:	81.75

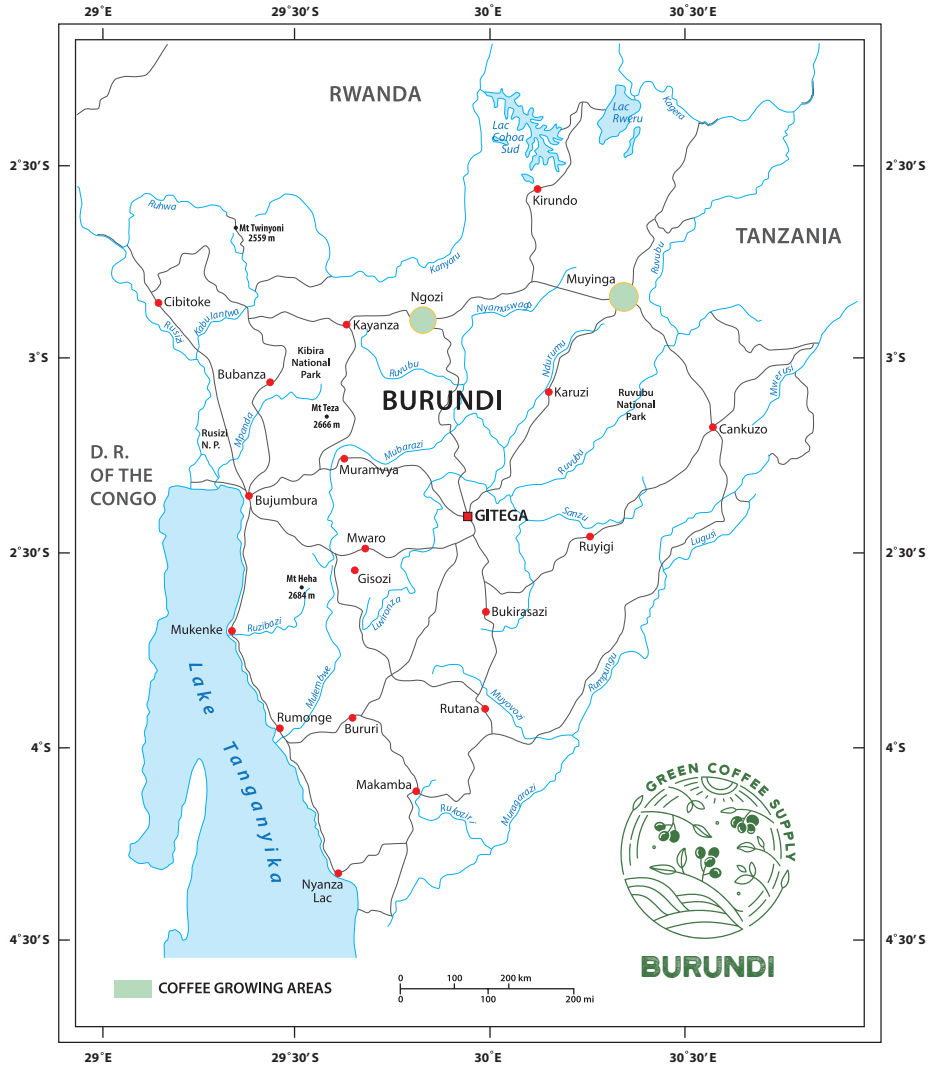
Cup profile commentary

Classic and versatile - caramel, red berry and apple notes with an apple acidity. Smooth and well balanced.

This will thrive in a blend as a connecting coffee.

Despite the ubiquity of coffee growing in Burundi, each smallholder produces a relatively small harvest. The average smallholder has approximately 250 trees, normally in their backyards. Each tree yields an average of 1.5 kilos of cherry so the average producer sells about 200-300 kilos of cherry annually.

Farmers in the Ngozi region deliver cherries to the Ngozi washing stations that then process their cherries with care. Bugestal also supports farmers by participating in a number of farmer outreach and support projects including a goat and pig project, Farmer hub, strengthening cooperatives, soil analysis, crop diversification, gender inclusion workshops, workshops for youth, village savings, loans groups, health and nutrition workshops, and distributing fertilizer and coffee trees.



Burundi Ngozi TT Washed | Arrival CSBI-24867 | 04032025 | Mike Mac Donald

Aroma 7,25	Flavor 7,50	Acidity 7,25	Body 7,50	Uniformity 10	Clean Cup 10	Overall 7,50	Total Score 81.75
Dry ● Break ●	Aftertaste 7,25	Intensity ●	Level ●	1 2 3 4 5	1 2 3 4 5	0 - + Taint Fault	Defects 0
				Balance 7,50	Sweetness 10		Final Score 81.75

Red fruit, brown spice // Caramel, red berry, apple. Mild apple acidity, tree nuts. Smooth.