



INTERCONTINENTAL COFFEE TRADING

SPECIALTY IMPORTERS OF FINE GREEN COFFEE

A proud partner of Hamburg Coffee Company Group

TANZANIA PEABERRY

Tanzania is home to some of East Africa's most intriguing coffees, grown along the slopes of Mount Kilimanjaro, the Usambara Mountains, and throughout the Southern Highlands. The country's rich volcanic soil and high elevation create ideal growing conditions for slow cherry maturation and dense bean development. Coffee remains a key agricultural export and an important source of income for thousands of smallholder farmers who continue to cultivate coffee using traditional methods.

This lot represents the combined efforts of smallholder farmers who typically manage just a few hectares of land. Many handpick ripe cherries and deliver them to local washing stations where the coffee is pulped, fermented, washed, and dried on raised beds. Cooperatives and exporters in these regions often provide agricultural support, access to better processing infrastructure, and quality premiums that help sustain local communities and improve long-term coffee quality.

The peaberry distinction refers to a natural mutation where only one small, round seed develops inside the coffee cherry instead of the usual two. This results in a denser bean that roasts evenly and often produces a more concentrated flavor profile. Coffees are fully washed and sun-dried, a process that highlights brightness and clarity in the cup. that is both lively and balanced.

FARM/COOPERATIVE	Northern Highlands, Tanzania
REGION	Various smallholder farmers
ALTITUDE	1,200 - 1,600 MASL
PROCESSING	fully washed and sundried
GRADE	Peaberry
VARIETALS	Bourbon, Typica
HARVEST	July - December
CUPPING NOTES	Brown spice, lemon, lime, sweet



O: (619) 338-8335
F: (619) 338-8346



110 West A Street, Suite 110
San Diego, CA 92101



Trading@ictcoffee.com
WWW.ICTCOFFEE.COM