Karambi

Altitude: 1300 – 1600 m.a.s.l.
Processing: Community Natural. Hand-picked, farmer processed
Harvest: April 2024
Variety: SL14 and SL28 and some older regional landrace varieties.
Cup profile: Notes of caramel, dried fruit and lemon citrus. Balanced and clean.

In the foothills of the Rwenzoris in western Uganda, farmers traditionally process their coffee using the Natural method. The coffee is harvested and dried in the open before being hulled. The green coffee is known locally as 'Drugar'. Agri Evolve buy the very best available, paying the farmers promptly at a high market rate. The dry coffee beans are then cleaned and processed to a high standard using modern machinery in our new Coffee Station. This is 'Drugar plus', or, as we name it KARAMBI. It is not the same high quality as the other coffees we process, and it is priced accordingly and probably best used as a blending component to bring good acidity and fruit flavour to a blend of coffees.

Karambi is the name of a community at the southern end of the Rwenzoris where we work with the farmers and their communities. We have been particularly involved with tree planting in this area. This is Lenardi, one of our Field Officers checking on shade trees supplied to our farmers.

Karambi is a rounded and balanced coffee, sweet and with a soft citric acidity and notes of caramel, dried fruit and lemon citrus. It benefits from a more developed roast profile.

Prices:
For 1 – 4 Bags **£7.00 per Kg**
For 5 - 20 Bags **£6.80 per Kg**
For 21 bags + **Please enquire**

Supplied in 60 Kg Grainpro lined jute bags. Prices ex CWT Warehouse, TIlbury.

Delivery per Pallet from £60 to £100 plus VAT depending on location.

Small volumes from 5 Kg also supplied, please enquire.

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Sample Report

Sample Details

Sample Ref:	Karambi	No. Bags		-	
Sample Status:	PSS	Bag Weight (kg):		-	
Origin:	Uganda	Lot Weight (kg):		-	
Marks:		Water Activity (aW)	0.59		
Farm or Co-operative:	Agri Evolve	Moisture Content (%):	11.2%	@ °C	22.3°C
Grade:		Density (kg/l)	-		
Process:		Grading Date:		12-Jun-24	
Cultivar(s):	SL14 / SL28 / Nyasaland/ Catimors	Graded By:		Coffee Nexus	
ICO Lot Ref:	-				

Roast Notes

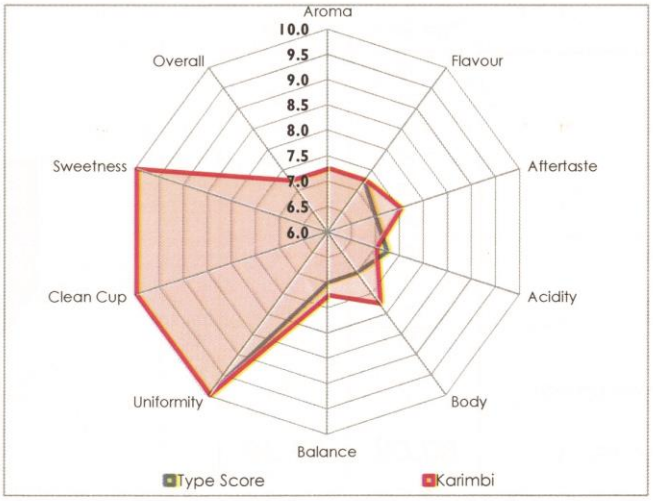
Make & Model	Roest L100S	Batch Size	100g	Cupped Hours after Roasting	24

Total Roast Time	08:00
Development Phase Time	01:00
Development Phase %	13%

Colour Meter	Lightells CM200	
Ground Colour	91.0	(Grind 375 - 400mμ)

Cup Profile Assessment

Category	Type Score	Karimbi
Aroma	7.25	7.25
Flavour	7.25	7.25
Aftertaste	7.00	7.50
Acidity	7.25	7.00
Body	7.00	7.75
Balance	7.00	7.25
Uniformity	10	10
Clean Cup	10	10
Sweetness	10	10
Overall	7.25	7.25
Defects (enter as minus)	0	0
Total (out of 100)	***80.00***	***81.25***



Cupping Comments

Simple entry level speciality sample where milk chocolate and roasted peanut dominate the sensory profile in both dry fragrance and brewed aroma.

Further notes of caramel, dried fruit and lemon citrus present. The acidity is citric and soft, reducing in intensity through cooling.

Taste balance is medium bitter, soft and low intensity acidity, medium sweet and medium salt. This brackishness builds as the coffee cools