Katanda

Altitude: 1300 – 1600 m.a.s.l.
Processing: Community washed. Processed by farmers.
Harvest: April 2024
Variety: SL14 and SL28 and some older regional landrace varieties.
Cup profile: Well structured and balanced cup. Notes of chocolate and dried fruit.

Katanda is a community at the very southern end of the Rwenzoris. In many ways the hills look similar to a typical view in the UK Lake District. The main difference, (apart from the climate!) is that the local people live on and farm these hillsides, growing a range of food crops and coffee as a cash crop. We are using the name KATANDA for our community washed coffee. The farmers pick and then pulp their coffee cherries using hand pulpers. The pulped coffee is then washed and dried in the sun to produce 'Parchment'. Agri Evolve provides an open, transparent price and we pay the famers promptly when they bring their parchment to our coffee station at Nyabirongo. After rigorous assessment, the parchment is hulled, graded and prepared for export.

Katanda is a consistent coffee from season to season and thus is ideal as a blending component, but can also be offered as a single origin. It is a well balanced coffee with a good body, citric acidity, with chocolate dried fruit and roasted peanut flavours.

We are actively involved in distributing trees to farmers throughout this part of the Rwenzoris.

Prices:
For 1 – 4 Bags **£7.40 per Kg**
For 5 - 20 Bags **£7.20 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:	Katanda	No. Bags		-	
Sample Status:	PSS	Bag Weight (kg):		-	
Origin:	Uganda	Lot Weight (kg):		-	
Marks:		Water Activity (aW)	0.55		
Farm or Co-operative:	Agri Evolve	Moisture Content (%):	10.7%	@ °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

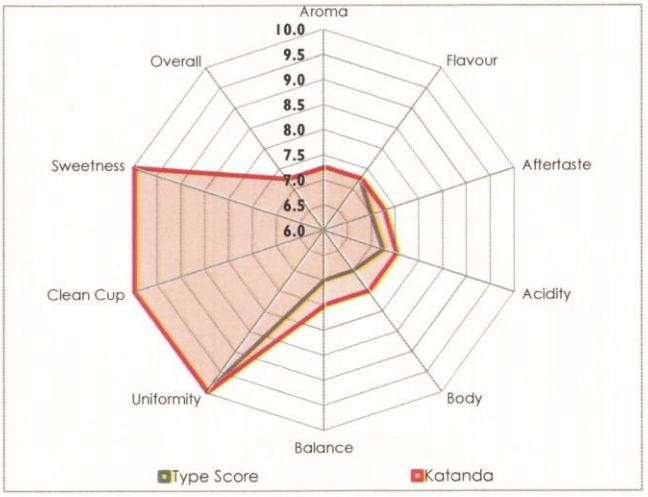
Make & Model	Roest L100S	Batch Size	100g	Cupped Hours after Roasting	24

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

Colour Meter	Lightells CM200	
Ground Colour	89.1	(Grind 375 - 400mμ)

Cup Profile Assessment

Category	Type Score	Katanda
Aroma	7.25	7.25
Flavour	7.25	7.25
Aftertaste	7.00	7.25
Acidity	7.25	7.50
Body	7.00	7.50
Balance	7.00	7.50
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***	***81.50***



Cupping Comments

Dry fragrance of chocolate and roasted nut with some cereal and lemon citrus.

Flavours of milk chocolate, dried fruit and roasted peanut when hot, and a fresh bell pepper and cereal note builds through cooling.

Acidity is citric and becomes soft through cooling with medium bitterness and medium/low sweetness

The mouthfeel is full with a medium intensity astringent finish.