



Tanzania Coffee Profile

1.0 Introduction

Coffee in Tanzania is among the highest valued agriculture exports after tobacco, cashews and sesame. Average annual coffee production is between 65,000-70,000 metric tons of which approximately 70% is Arabica and 30% is Robusta. Botanical varieties grown are Bourbon and Kent

2.0 Coffee Growing regions

Tanzanian Arabica coffees are grown on high altitudes of 1,000 to 2,500 masl mainly on the slopes of Mount Kilimanjaro and Mount Meru in the Northern areas, under the shade of banana trees, truly an exotic location for this east African coffee, also in Southern Highlands of Songwe, Mbeya and Ruvuma regions where coffee is both intercropped with bananas and some areas are pure stand. Robusta coffee is grown in the western areas along Lake Victoria in Kagera region estimated altitude of 800 to 900 masl. Other growing regions include Tanga, Iringa, Morogoro, Kigoma, Manyara, Mwanza, Rukwa and Mara

Directly coffee is grown by about 450,000 families. This constitutes 90% of the total coffee producers. The remaining 10% comes from the estates. It is estimated that total area under coffee is 265,000 hectares for both Arabica and robusta



3.0 Coffee Harvesting Period (Main Crop)

Region	Season
North:	July – December
Southern:	July –December
Western:	May – October



4.0 Drying and Primary processing

By 98% of arabicas are wet processed. Tanzania opted for British nomenclature of grading which is done according to shape, size and density. These grades includes; AA, A, B, PB, C, E, F, AF, TT, UG and TEX

5.0 Coffee Marketing System

- Internal market – where farmers sale at farm gate price to private coffee buyers, farmer groups and cooperative. Coffee is sold in form of cherry or parchment .
- Auction – Coffee auctions are conducted every week on Thursdays during the season (usually 9 months). Licenced exporters come to the auction and buy coffee from suppliers who can be individual farmer, groups, and cooperative or from private buyers .
- Direct export- Growers of premium top grade coffees are allowed to bypass the auction and sale their coffee directly. Direct export enables growers to establish long term relationship with roasters and international traders .

6.0Tanzanian Coffee Cup profile

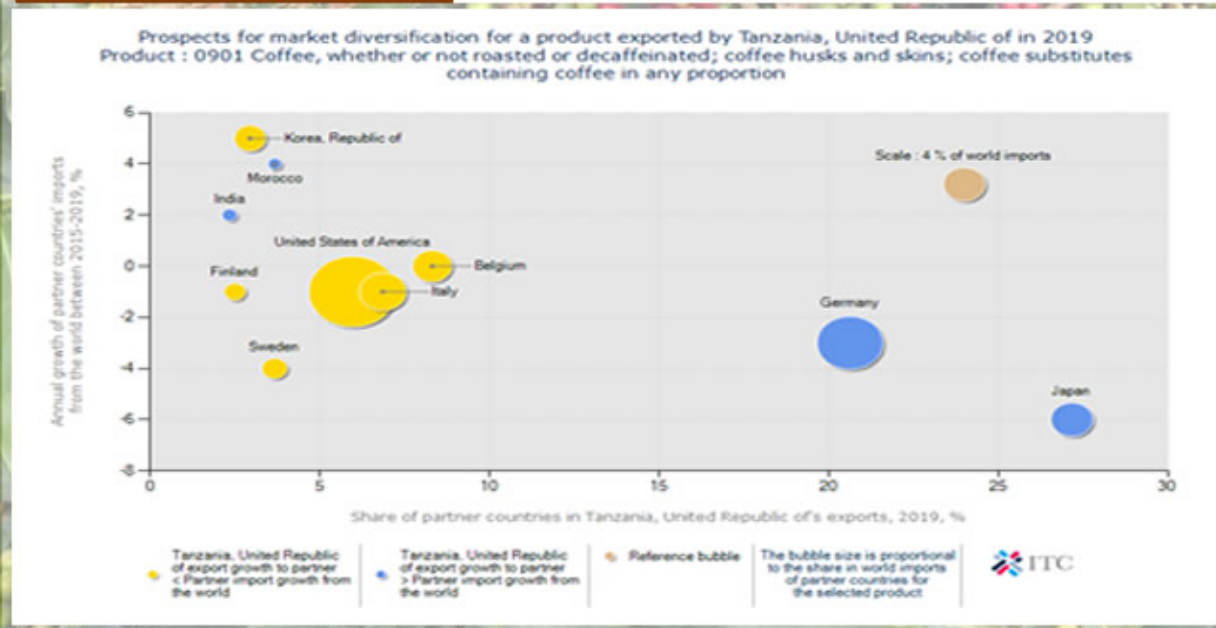
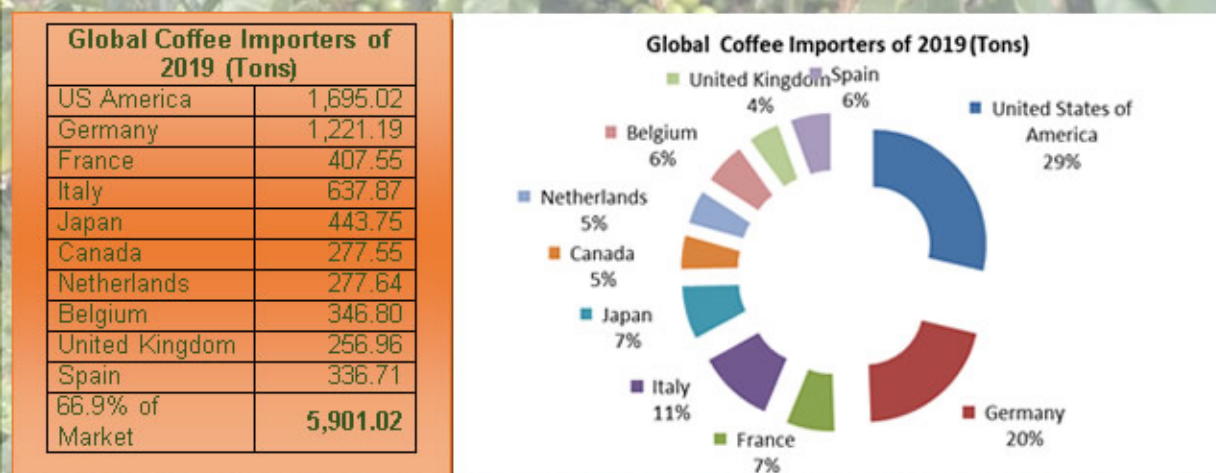
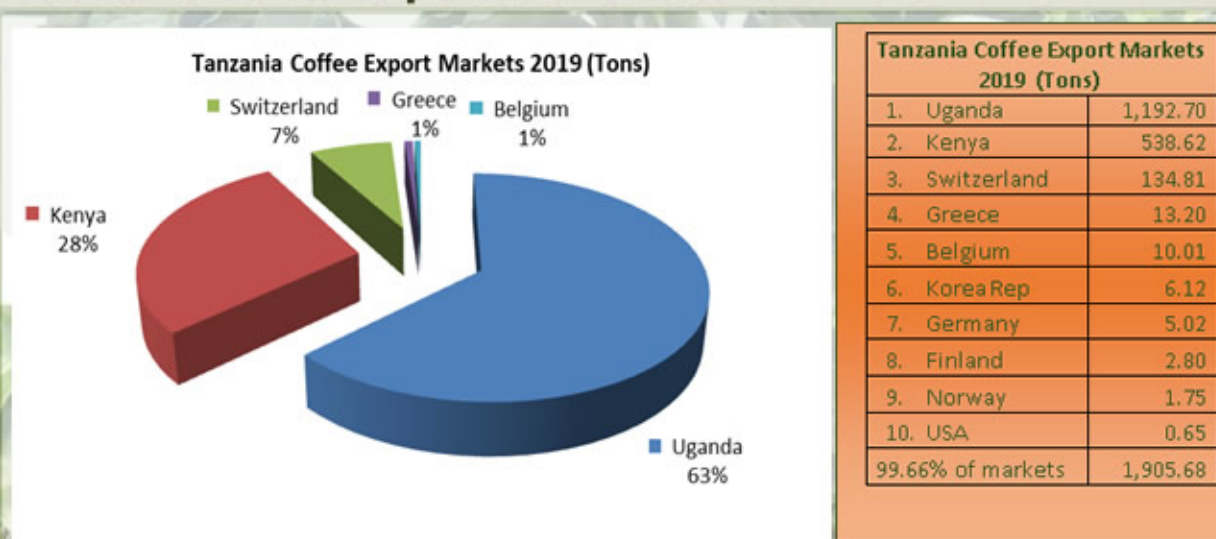
- Northern coffees tend to be pleasant in aroma, rich in acidity and body, sweet taste with balanced flavours due to mineral nutrients from volcanic soils .
- Southern coffees are characteristically medium body and fine acidity with good fruity and floral aromatic taste .



7.0 Market Structures

Internal usage is increasing from 2% of total production in 2003 to 7% in 2020. Thus, markets for Tanzanian coffee are mainly international markets about 93 percent is exported to Japan (21.85%), Italy (20.11%), United States of America (15.70%), Germany (13.26%), Belgium (4.49%), Russia (2.86%), others (9.97%) contributed by South Africa, Israel, Morocco and Finland

Tanzania Coffee export markets 2019



Tanzania Coffee Board (TCB) is coffee regulator on all matters pertaining to production and marketing