

**80 STONE COFFEE ROASTERS**  
**IGALE AMCOS**  
**TANZANIA**

Buttery texture with chocolate and caramel notes. As it cools, a light acidity becomes more prominent with a zing of melon and mandarin.



**COUNTRY**  
TANZANIA

**REGION**  
SONGWE

**ZONE**  
MBOZI DISTRICT

**VARIETES**  
BOURBON DERIVATIVES

**ALTITUDE**  
1700-1800 MASL

**HARVEST**  
OCTOBER-FEBRUARY

**FARM**  
IGALE COOP

**PROCESS**  
WASHED

**LEARN MORE**

This coffee comes from the Igale AMCOS (the local term for a cooperative, abbreviated from Agricultural Marketing Cooperative Society) in the Mbozi district of Songwe. Specifically, 443 producers from the villages of Idiwili, Ilomba, Iyula, Idunda, Ipyana and Igale contributed cherry.

Traditionally, the Igale AMCOS has collected home-processed parchment. But this season, it decided to produce part of its coffee as fully washed and purchased a Penagos eco-pulper to process the cherries. Since it was their first year using the pulper, they expect to increase local interest and volumes next season.

During the harvest, farmers delivered cherry between 4 and 7 p.m. The pulper was usually turned on around 6 p.m. and would run until around 9 p.m. After being pulped, the parchment was graded into P1, P2, P3, P lights and pods in the washing channels. The P1 and P2 were then fermented for 24 to 48 hours before being washed.

The beans then went into tanks to soak for 8 to 12 hours and finally were dried on raised beds for 7 to 14 days.

Looking forward, the Igale AMCOS is planning to build more drying tables to handle larger volumes. Moreover, it hopes to have more farmers deliver to its washing station and to continue to focus on increasing cup quality.