SPEC SHEET

ETHIOPIA | SIDAMA GRADE 2

2025/26 crop Price: **on request**

Ref: KCC/SPEC/2026/007

Sidama Grade 2 | Natural

Natural Ethiopian coffee from the Sidama region | 2025/26 crop

CUP PROFILE

Chocolate fragrance and roasted peanut aroma, with spicy flavor, complexity and bright acidity.

Heavy body | Long aftertaste | Well balanced

SPECIFICATION

ORIGIN **Ethiopia**	REGION **Sidama**
ALTITUDE **2,100 masl**	PROCESS **Natural**
GRADE **Grade 2**	CROP **2025/26**
CUP SCORE **84.5 (exporter-reported)**	DEFECTS **Zero primary, 5% secondary**
MOISTURE **11.0%**	PACKING **30 kg or 60 kg bags**
PORT OF LOADING **Djibouti**	SHIPPING TERMS **FOB Djibouti**

TERMS

Crop and availability	2025/26 crop. Availability confirmed on request. Lot subject to final sample approval.
Order size	Minimum one 20 ft container (19,200 kg).
Price basis	Quoted per order. FOB Djibouti in US dollars; CIF to your port on request.
Payment	Confirmed before shipment: confirmed letter of credit (L/C) or T/T in advance.
Documents	Commercial invoice, packing list, bill of lading, certificate of origin and phytosanitary certificate.
Samples	Available on request.
Request a quote	kalaharicoffee.org/wholesale or brian@kalaharicoffee.org

Offer subject to availability and final written confirmation. Specifications as listed.

KALAHARI COFFEE COOPERATIVE | Beans from Africa

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