SPEC SHEET

ETHIOPIA | YIRGACHEFFE GRADE 3

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

Ref: KCC/SPEC/2026/006

Yirgacheffe Grade 3 | Natural

Natural Ethiopian coffee from Kochore, Yirgacheffe | 2025/26 crop

CUP PROFILE

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

Heavy body | Long aftertaste | Well balanced

SPECIFICATION

ORIGIN **Ethiopia**	REGION **Kochore, Yirgacheffe**
GRADE **Grade 3**	PROCESS **Natural**
CROP **2025/26**	CUP SCORE **82.5 (exporter-reported)**
DEFECTS **Zero primary, 5% secondary**	MOISTURE **11.0%**
PACKING **30 kg or 60 kg bags**	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	kalahariccoffee.org/wholesale or brian@kalahariccoffee.org

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

KALAHARI COFFEE COOPERATIVE | Beans from Africa

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