

Dear Team,

I am pleased to present the consolidated report for the 2025 coffee harvest season at Harry Thuku Beverages LP. This report includes production summaries, cupping analysis, complete financial breakdowns (including all previous and latest confirmed expenses), and final recommendations.

1. Harvest & Processing Summary

Category	Quantity	Notes
Dry Parchment (bulk)	174 kg	Clean and sorted
Dry Parchment (premium batch, awaiting hulling)	24.467 kg	Corrected batch
Total Dry Parchment	198.467 kg	Combined output
Roasted Coffee	29 kg	From green beans
Wet Parchment (currently fermenting)	1 bucket	Freshly added
Cherries awaiting pulping	6 buckets	To be processed

2. Financial Summary

Income

Category	Quantity	Unit Price (USD/kg)	Value (USD)
Roasted Coffee	29 kg	\$27	\$783.00
Dry Parchment (bulk)	174 kg	\$12	\$2,088.00
Total Income	203 kg	—	\$2,871.00

Expenses (Latest Confirmed)

Expense Item Amount (USD)

Picking contracts (40 people × \$8)	\$320.00
Additional picking contract	\$75.34
Second additional picking contract	\$75.34
Pulping station energy	\$3.00
Airfryer drying energy	\$36.00
Coffee cleaning contract	\$10.00
Coffee spraying contract	\$12.00
Total Expenses	\$532.02

3. Net Revenue & ROI

Gross Revenue: \$2,871.00
Total Expenses: \$532.02
Net Profit: \$2,338.98
ROI

$$\text{ROI} = \frac{\text{Net Profit}}{\text{Expenses}} \times 100 = \frac{2,338.98}{532.02} \times 100 \approx 439.3\%$$

4. Production Performance

Dry Parchment Composition

Bulk: 174 kg → 87.6% of total dry parchment

Premium: 24.467 kg → 12.4%

Defect Reduction

Removed defects: 4.533 kg

Defect rate: 15.63%

Clean yield: 84.37%

Green Bean / Roasted Conversion

29 kg roasted coffee → consistent export-grade small-batch output

5. Cupping Report (Preliminary)

Sample Roast: Balanced, export-grade profile

Sweetness: High (honey, cane sugar)

Savory Note: Gentle umami roundness

Fruity: Mild stone-fruit, soft berry finish

Acidity: Clean, smooth, integrated

Body: Medium and silky

Aftertaste: Long, sweet, lightly fruity

Overall: Sweet, smooth, consumer-friendly profile with strong market potential

6. Operational Review

Drying consistency maintained despite electricity interruptions

Sorting significantly improved final cup quality

Contamination risks mitigated early and effectively

Final picking completed with improved discipline and efficiency

7. Next Steps

Pulp remaining cherries

Complete fermentation and drying cycle

Moisture testing and bagging

Begin small-batch roasting for January buyers

Prepare pruning & foliar program for 2026 season

Final Metrics (Clean & Accurate)

Metric Value

Total Income \$2,871.00

Total Expenses \$532.02

Net Profit \$2,338.98

ROI 439.3%

Dry Parchment for Sale 198.467 kg

Roasted Coffee 29 kg

Kind regards,

Dr. Kevin Ngotho

Head of Acquisitions
Harry Thuku Beverages LP

NEW FINAL SNAPSHOT

Category.	Amount
Total Income.	\$3,730.24
Total Expenses.	\$584.00
Net Profit.	\$3,146.24
ROI.	≈ 539%

Off-P&L Item Trespass Risk 2025: \$280

New 6.5kgs of TT beans and 6.5kgs of AB beans included.

Regards,

Dr. Kevin Ngotho
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