

Coffee Quality Report

Harry Thuku Beverages LP

Reporting Period: 2025 Harvest Season

Executive Summary

The 2025 coffee harvest produced a clean, export-grade Arabica coffee profile with a high percentage of usable parchment after quality sorting. Quality control focused on removal of defective beans before roasting and marketing.

Preliminary Cupping Assessment

Attribute	Assessment
Roast Profile	Balanced, export-grade
Sweetness	High (honey, cane sugar)
Savory Notes	Gentle umami roundness
Fruity Notes	Mild stone fruit with a soft berry finish
Acidity	Clean, smooth and well integrated
Body	Medium and silky
Aftertaste	Long, sweet and lightly fruity
Overall Evaluation	Sweet, smooth, consumer-friendly profile with strong market potential

Defect Analysis

Metric	Result
Defective Beans Removed	4.533 kg
Defect Rate	15.63%
Clean Yield	84.37%

Quality Control

- Manual sorting of parchment coffee.
- Removal of defective beans before roasting.
- Batch inspection during processing.
- Preliminary sensory evaluation (cupping).

Conclusion

The 2025 harvest demonstrated strong coffee quality characteristics, with an 84.37% clean yield following defect removal. Preliminary cupping indicates a balanced, sweet and consumer-friendly coffee suitable for specialty and premium coffee markets.