

Grade and Trade Specification Sheet

Kenyan green Arabica, sourced via the Nairobi Coffee Exchange

Coronet Treasure Limited
AFA Coffee Buyer's Licence
AFA/CD/CB/1001601
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Kenyan grades we trade

After milling, Kenyan coffee is graded by bean size and density. The grade describes the bean; cup quality is assessed separately, and we verify both. We select on density and cup profile, not size alone.

Grade	Screen size	Character	Typical share*
AA	17/18 (about 6.8 mm+)	Largest export screen; prized for size, density and presence in the cup. Bright acidity, full body, berry and citrus.	10–15%
AB	15/16 (about 6.0–6.8 mm)	The most common grade: consistent, well balanced and widely specified.	~40%
PB	Peaberry	A single round bean per cherry; dense, often concentrated and vibrant.	~5%
E	18+	"Elephant": unusually large beans, in limited and occasional volume.	Small
C	Below 15	Smaller beans, frequently from the same trees as AA and AB. Often used in blends.	Varies
TT	By density	Lighter beans separated by density from AA, AB and E lots.	Varies
T	Small	Small and broken beans, fragments and chips.	Small
MH / ML	Mbuni (natural)	Dried-cherry coffee, heavy and light, sorted separately. Rustic, earthy, fruit-forward.	Varies

*Screen sizes and seasonal shares are indicative and vary by harvest and region. Ask for current availability, lot origin and cup scores.

We source to specification by

- Grade and screen size
- Cup profile and processing method (most Kenyan Arabica is washed)
- Volume and price
- Origin, where the auction catalogue gives the factory or estate

Sourcing channel. We buy primarily at the Nairobi Coffee Exchange, where about 90% of Kenyan coffee is sold, supplemented by coffee from selected farmers. Exchange lots are graded, catalogued and traceable to the factory or estate that produced them.

Quality assurance, lot by lot

Led by a cupper holding Specialty Coffee Association (SCA) credentials, supported by locally licensed liquoring expertise. Every lot is judged against the global specialty market and the Kenyan standard before it is approved for export.

01

Physical assessment

Bean size, appearance, moisture, defects and green condition.

02

Cupping

Aroma, acidity, body, flavour, sweetness, balance and aftertaste.

03

Grade verification

Conformance to Kenyan grades and buyer specifications.

04

Defect identification

Primary and secondary defects affecting value.

05

Cup-profile matching

Sensory character aligned to buyer and market.

06

Pre-shipment check

Confirming the final coffee meets the contract.

How a lot reaches you

01

Sourcing

Nairobi Coffee Exchange auction and selected farmers.

02

Milling and warehousing

Secure storage, weighing, re-bagging and preservation.

03

Containerisation

Weighed, stuffed and sealed into food-grade export containers.

04

Port of Mombasa

Export and shipping procedures at the port.

05

Delivery

Documented shipment to your destination, at the agreed Incoterm.

06

Packaging

To destination requirements; GrainPro liners where needed.

Trade terms

Incoterms®

FOB Mombasa, CFR or CIF to your destination port, with responsibilities, costs and transfer of risk set out in the contract.

Payment

Advance payment, documentary collection or letter of credit, matched to the relationship, transaction value and level of risk.

Documents

Commercial invoice, packing documentation, certificates and shipping documents, prepared for each shipment.

Request current lots and pricing

Tell us the grade, volume, destination port and preferred Incoterm. We reply within one business day, Monday to Friday.

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Ships from

Port of Mombasa, Kenya