



FARMER FEEDBACK REPORT
FOR: Burundi Ngozi Nyankurazo

BY: DRIFTAWAY COFFEE

Date: 5/22/2023

INTRODUCTION TO DRIFTAWAY COFFEE

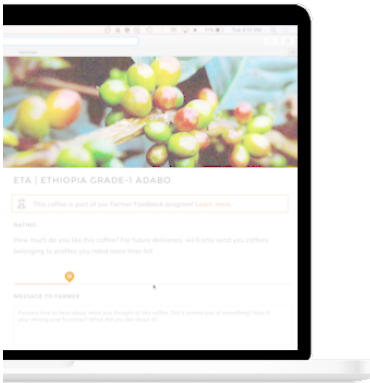
- Driftaway Coffee was founded in 2014 by Anu Menon and Suyog Mody in New York.
- We are a small-batch coffee roaster that offers coffee subscriptions, single bags and virtual tastings.
- We ship every day typically within 24-48 hours of roasting, and our customers are home consumers all over the United States and internationally as well. We sell whole beans, ground and pre-packaged cold brew pouches.
- Driftaway Coffee has a direct to consumer business model and all of our coffees are shipped to our customers to brew at home.



WHERE WE ROAST

We roast & pack in a roasting facility in Brooklyn, New York, on a Loring Kestrel S35 (<http://loring.com/roasters/s35-kestrel/>). Ian Terry roasts the coffee, and is also in charge of green buying.

DRIFTAWAY'S FARMER FEEDBACK PROGRAM



Anu and Suyog (founders of Driftaway Coffee):

We took our first origin trip in March 2017 with Cafe Imports to Costa Rica and Guatemala. The experience was eye-opening & awe-inspiring. We were amazed to see all the things that have to happen at the farm to even get the coffee to us as roasters. One question every farmer & producer asked us was, "What did you think of the coffee"? It made us realize that, while we, the roaster, get to hear from the coffee consumers, the farmers and producers don't.

So, in June 2017, we decided to start the Driftaway Farmer Feedback program. With our online coffee business model, our customers already rate and review every coffee they get. With the Farmer Feedback program, we are sharing their ratings and reviews directly with you. We hope this brings you as much joy and delight as it brings us to hear how customers enjoyed the coffee - and maybe some learnings too!

THE GREEN COFFEE BEANS

We received this coffee through Homage. The coffee was shipped from Burundi to the Continental Terminals, NJ. We began roasting this coffee on May 21st, 2023.

TRACEABILITY

- Importer - Homage
- Origin - Burundi
- Region - Ngozi
- Harvest Date - April - June 2022
- Farm - Not available
- Producer - Several smallholder producers
- Varietal - Red Bourbon
- Altitude - 1720 - 1900
- Processing - Washed
- Mill/Washing Station - Nkanda Washing Station

HOW WE SAMPLE ROASTED THIS COFFEE

Green coffee selection begins when we receive a sample in the mail. Samples usually consist of 50 to 250 grams of green coffee and are roasted in 45 gram batches for cupping in an Ikawa pro v3 sample roaster. We cupped the coffee and scored it via the SCA 2015 standard cupping form.



Temperature Points		
	Time	Exhaust Temp
0	00:00	302°F
1	00:14	238°F
2	00:53	279°F
3	01:28	312°F
4	02:49	363°F
5	04:15	392°F
6	05:54	408°F



ROASTING BNY | Burundi Ngozi Nyankurazo

This coffee was grown and harvested by several farmers within the Nyankurazo community in northern Burundi, on the border with Rwanda. It was processed at the Nkanda washing station, which is run by Pierre Nzeyimana and his three sons. Pierre started the washing station after working for more than 10 years in other washing stations in Burundi, and now just over 1,200 farmers from the commune of Tangara contribute to Nkanda.

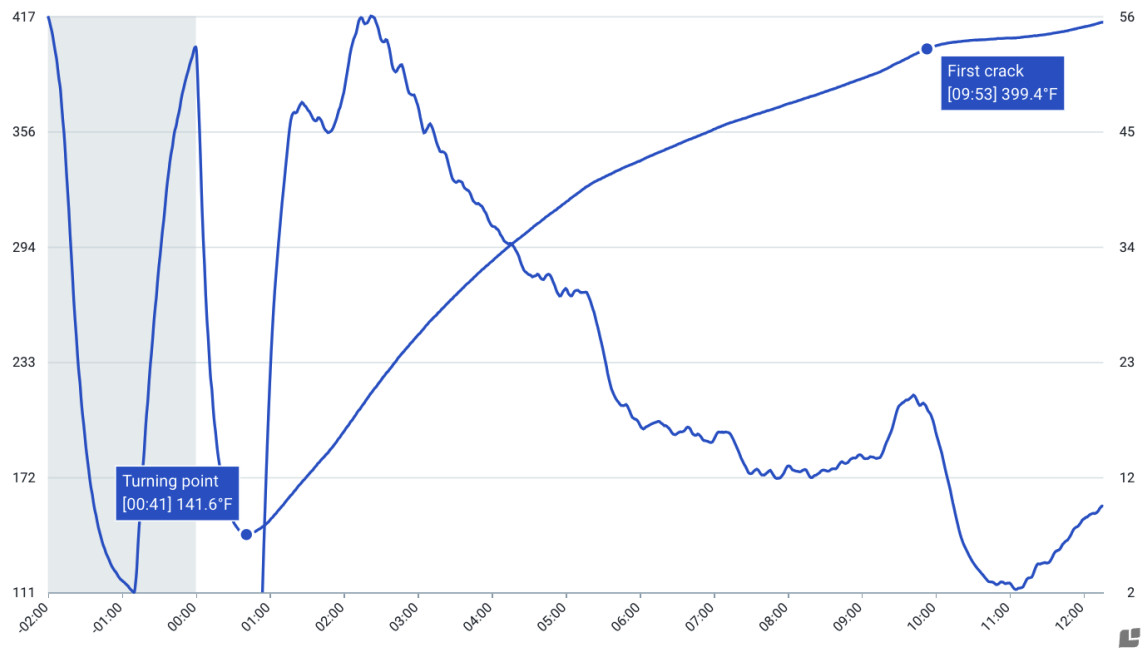
Roasting Information

• Driftaway Roast Profile -	Fruity
• When we started roasting it -	May 21st, 2023
• When we finished roasting it -	June 14th, 2023
• Total quantity roasted -	2209.9
• Total number of roasts -	42
• Roasting machine -	Loring S35
• Roasting location -	Brooklyn, NY
• Roaster name -	Ian Terry

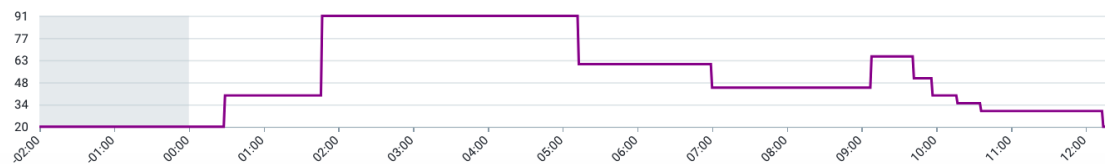
This is our second year roasting the Nyankurazo lot from Ngozi, Burundi. It comes from the same washing station as many of our Burundian offerings over the years, but we have become partial to this lot. It's a very complex and bright coffee with lots of fruit notes.

The Fruity Profile is a light roast and usually a shorter roast than the other profiles.

For a dense coffee we will use a technique of high heat early in the roast followed by low heat through the middle of the roast. At the end of the roast just before first crack the the heat and air speed are increased to give the coffee some momentum going into the development phase of the roast.



Gas



WHAT DRIFTAWAY CUSTOMERS RECEIVED

We name all our coffees with three-letter acronyms. For example, we called this coffee BNY | Burundi Ngozi Nyankurazo. The three-lettered acronyms originated from our vintage baggage tag inspired coffee labels, which are designed to celebrate the long journey coffee takes before it gets to the consumer. The coffees come in different sizes - 8 oz, 12 oz, 1 lb and 2 lbs, and the Explorer box has 2 oz or 4 oz of each coffee.

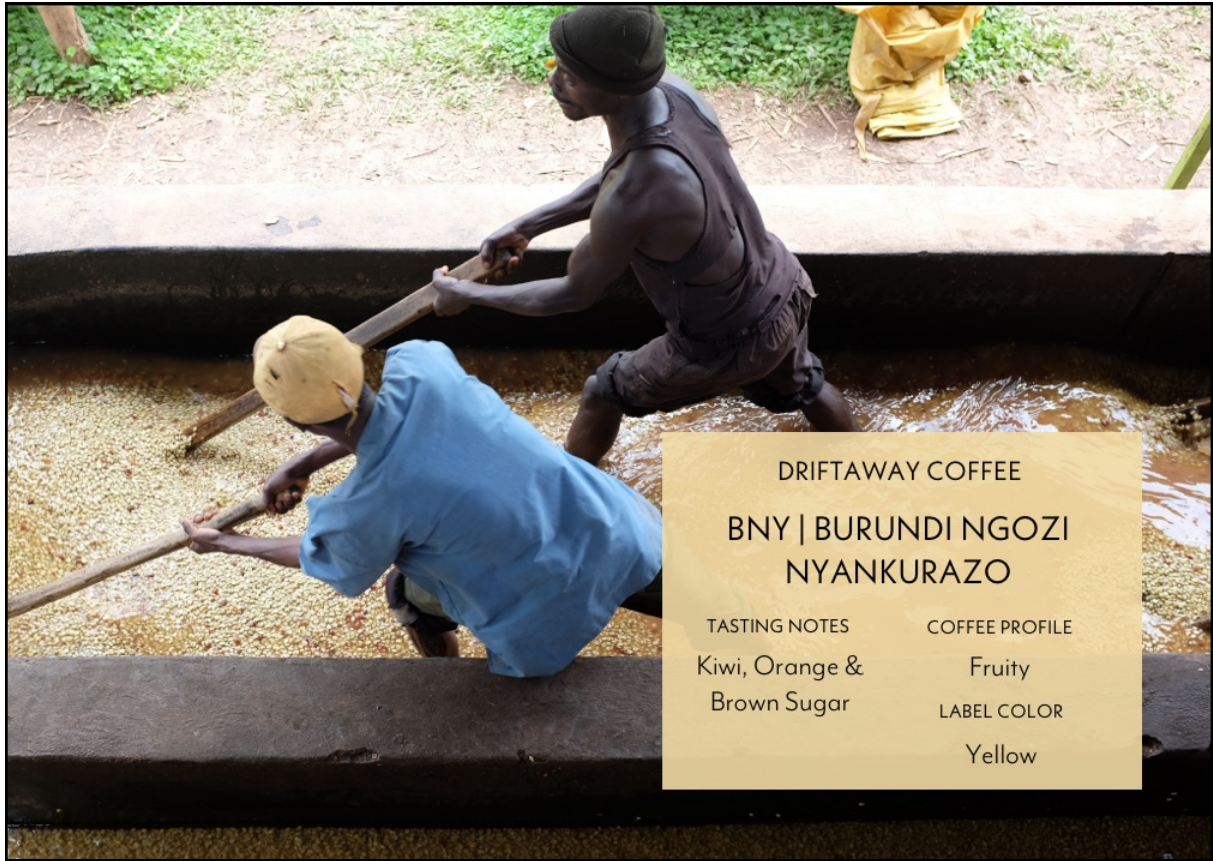


We ship the coffees in a light-weight recyclable envelope that fits in the mailbox. People always tell us that is the best-smelling mail they receive!

We send a coffee information card with every bag of coffee to the consumer, so they know more about where the coffee came from and how we roasted it. Here's the information card we sent with this coffee.

We also create a unique web page for each coffee - here's the URL for BNY.

<https://driftaway.coffee/BNY/>



DRIFTAWAY COFFEE

**BNY | BURUNDI NGOZI
NYANKURAZO**

TASTING NOTES	COFFEE PROFILE
Kiwi, Orange & Brown Sugar	Fruity
	LABEL COLOR
	Yellow

[FRONT OF POSTCARD]

COFFEE PRODUCER'S STORY

This coffee was grown and harvested by several farmers within the Nyankurazo community in northern Burundi. It was processed at the Nkanda washing station, which is run by Pierre Nzeyimana and his three sons. Pierre started the washing station after working for more than 10 years in other washing stations in Burundi.



This is a Farmer Feedback coffee! Rate the coffee & send your notes to the farmers at driftaway.coffee/coffee-history

ROASTER'S NOTES

This is our second year roasting the Nyankurazo lot from Ngozi, Burundi. It comes from the same washing station as many of our other Burundian offerings from over the years, but we have become partial to this lot. It's a very complex and bright coffee with lots of fruit notes.

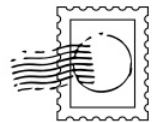
DID YOU KNOW?

In Burundi, the traditional method of processing coffee after harvest is different from other neighboring countries. Coffee is typically allowed to rest for up to 36 hours in two sessions known as double-fermentation. This additional rest before drying adds to this coffee's fruit flavors and sparkling acidity.

LEARN MORE



Scan the QR code with your phone camera to learn more about this coffee, watch our roasters discuss the story behind it, and order more or request some for your next delivery! Or visit driftaway.coffee/bny. Last date to order: 14th June 2023.



FROM

COUNTRY, PROVINCE & COMMUNITY

Burundi, Ngozi,
Nyankurazo

PRODUCERS & IMPORTER

Several smallscale farmers
Homage

WASHING STATION

Nkanda

PROCESSING TYPE

Washed

ALTITUDE

1720 - 1900 meters

VARIETALS

Red Bourbon

ROAST LEVEL

Light



This postcard was made from 100% recycled paper.

[BACK OF POSTCARD]



BNY | Burundi Ngozi Nyankurazo

Fruity Profile | Light roast
Tasting Notes: Kiwi, Orange, Brown Sugar

86 SCAA Cupping Score 20 x 60 kg Bags purchased 2 years Length of producer relationship 100% (in 2022) Transparent coffees purchased



A note from Ian T.
Lead Roaster & Green Coffee Buyer

"This is our second year roasting the Nyankurazo lot from Ngozi, Burundi. It comes from the same washing station as many of our Burundian offerings over the years, but we have become partial to this lot. It's a very complex and bright coffee with lots of fruit notes."

[READ MORE ABOUT THE SPECIFICATION PROCESS](#)

THE STORY BEHIND THIS COFFEE



IT ALL STARTS AT THE COFFEE FARM

"This coffee was grown and harvested by several farmers within the Nyankurazo community in northern Burundi, on the border with Rwanda. It was processed at the Nkanda washing station, which is run by Pierre Nteyimana and his three sons. Pierre started the washing station after working for more than 10 years in other washing stations in Burundi, and now just over 1,200 farmers from the commune of Tangara contribute to Nkanda.

Processing
In Burundi, the traditional method of processing coffee after harvest is different from other neighboring countries. Coffee is typically allowed to rest for up to 56 hours in two sessions known as double-fermentations: 12-18 hours dry followed by 12-18 hours wet. This additional rest before drying adds to this coffee's fruit flavors and sparkling acidity. It is then dried on raised tables for 15 to 20 days."



TRACEABILITY			
COUNTRY Burundi	REGION Ngozi	PROCESSING Washed	IMPORTER Homage
PRODUCER Several smallholder producers	VARIETAL Red Bourbon	ALTITUDE 1720-1900 meters	

DID YOU KNOW

Ngozi stands for "blessing" in the Kirundi language. Also known as Rundi, it is a Bantu language spoken by some 9 million people in Burundi.

PRICE TRANSPARENCY
\$5.25
Price paid by Drifway

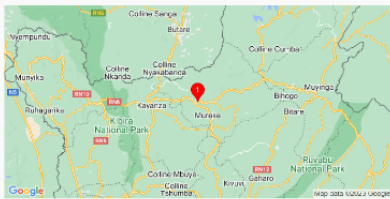
Not applicable
Free on Board price

Not available
Farm Gate price

\$1.88
Fair Trade price per pound

\$1.68
Coffee C: Market price per pound

\$0.05
Drifway's World Coffee Research contribution per pound

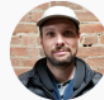


This coffee travelled 7,094 miles to the Drifway Coffee roastery in Queens.

Love the coffee? You can share your compliments & tasting observations with the farmers.

[SEND FARMER FEEDBACK](#)

HOW DID WE ROAST THIS COFFEE?



This coffee is being roasted by Ian T. from May 21st to June 14th in Brooklyn. We use the Loring Kestrel roaster for this profile. We have strict guidelines for each of the coffee profiles, and this roast has to pass the development time ratio test as measured in real time by the roasting software, Cropster. Once it does, it is approved for production.



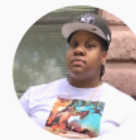
QUALITY CONTROL

We perform Quality Control via a process of coffee tasting called cupping on all of our production roasts once a week from home as per our Covid-19 shelter in place guidelines. Each cupping is conducted by our roasting staff Kieran D. and Ian T. using standard equipment, and is logged by our Q-certified cupper Ian T. All coffees are evaluated on a scoring scale of 0 to 3.

- 3.0 = exceptional roast - exceeds expectations
- 2.5 = on par with profile - matches expectations
- 2.0 = good roast, but 1 or 2 elements could be improved - needs improvement
- 1.5 or lower = failed - do not ship

PRODUCTION AND SHIPPING

Less than 24 hours after roasting, we bag your coffee in our production facility in Greenpoint, Brooklyn. Our production team is led by Anthony and Tone, and supported by a rotating cast of local artists, musicians and independent professionals.



AT YOUR HOME

Brew this coffee with your favorite home brewer and enjoy the taste of incredible coffee! Here are a few tips on how to make the best coffee on each brewer.



Auto-dip



Pour-over



Iced coffee



French press



Espresso



Aeropress

View other posts about how to make better coffee at home on our blog [Coffeeacademy](#).

WHY DID WE SELECT THIS COFFEE?



This is the fourth year in a row that we've roasted coffee processed at the Nkanda washing station in Ngozi, and the second year roasting the coffee that they separate from the Nyankurazo community. Pierre and sons separated the coffee grown by the community of Nyankurazo to highlight that microclimate and specific taste profile.

AVERAGE CUPPING SCORE

86 /100

[LEARN MORE ABOUT CUPPING SCORES](#)



[ORDER NOW](#)

COST BREAKDOWN

For a typical 12 oz package of roasted coffee:

- 14 oz of Green Beans:
 - Farmgate price for Green equivalent: not available
 - EXW price (includes export + import): \$4.59
- Roasting (Labor + Gas + Roaster Payment): \$1.50
- Packaging Labor: \$1.97
- Shipping: \$5.50
- Credit Card Processing fee: \$0.78
- Total Costs: \$14.34
- Price Paid by customer: \$19.00

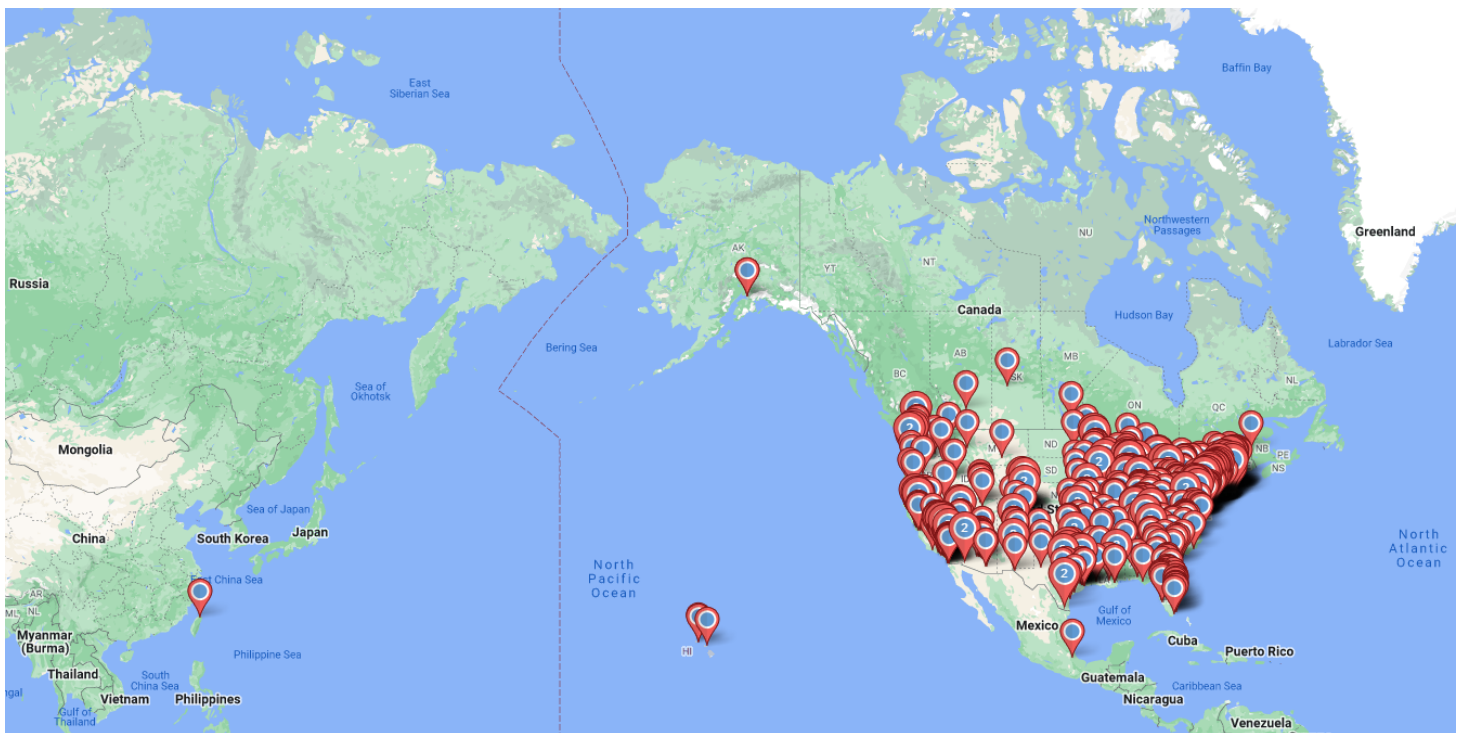
ABOUT THIS INFORMATION

- Green beans cost \$5.35 per pound (EXW price paid by Driftaway, includes export and import costs)
- 12oz roasted coffee uses 13 to 14 oz (0.8 lbs) of green coffee
- Packaging materials include coffee pouch, envelope, postcards etc
- These costs are representative of Driftaway's business model and may not apply generally to other coffee shops, wholesale roasters or other roasters
- These are real costs based on this coffee and a 12oz roasted coffee bag size. Costs for other coffees and other sizes vary.

WHO RECEIVED THIS COFFEE

Driftaway Coffee customers are all over the United States and some in Europe. We shipped this coffee within 24 to 48 hours from roasting.

- 983 customers received this coffee in the mail
- All 50 states shipped to within the United States
- 624 cities and towns shipped to
- 70717+ cups of coffee were brewed
- 3.5 days average days from roasting for first brew



CUSTOMER REVIEWS

Using the Driftaway website, our customers submitted ratings and reviews for the BNY | Burundi Ngozi Nyankurazo coffee. On the form, customers are instructed to rate the coffee out of 100 pts, 60 points being average. Note that these are not cupping scores or an indication of quality, they are an indication of how much each customer liked a cup of the coffee they brewed.

RATINGS

- Customer Ratings received: 47
- Mean rating: 80
- Average acidity rating: 43.75 (0 - low, 100 - high)
- Average body rating: 48.21 (0 - low, 100 - high)

REVIEWS

We asked our customers to share feedback with the farmer and the following responses were recorded:

“Very smooth cup of coffee, thank you so much!”

“keep up the good work. Enjoying your coffee”

Customer Tasting Notes

The following flavors were recorded on the tasting forms sent to our customers - the larger and darker the font, the more responses with that flavor were recorded.




Quality Control Tasting Notes

The following flavors were recorded during our cuppings each week at the roastery, beginning with the initial sample of the coffee which was approved when we bought the coffee.




HOW CUSTOMERS REVIEW

All customers that received the coffee have access to a review screen under My Account where they can rate and review every coffee. Here's an example:



COY | COSTA RICA LA PERLA DEL CAFE MICROMILL

 This coffee is part of our Farmer Feedback program! [Learn more](#)

RATING
How much do you like this coffee?

MESSAGE TO FARMER [Help](#)

Farmers love to hear about what you thought of this coffee. Did it remind you of something? Was it your amo...

Oh my goodness. The aroma was wonderful and complex. The flavor was more delicious than I could have hoped. 108/250

TASTING NOTES

Nutty Chocolate Lemon

Berry Floral Nutty Chocolate Spice Sour Smoky Caramel Bitter Lemon

Grapefruit

Not really tasting anything? Check out this [video](#) to help you identify more notes!

OTHER NOTES

What were your impressions of this coffee? Something that made it memorable? Keep your notes here 0/250

BODY
Describe the body of the cup. Was it closer to water or milk?

Light Heavy

ACIDITY
For coffee tasting, this refers to the perceived acidity -- is it flat, or does it have a zing like lime juice?

Low High

All changes are automatically saved.

HOW A DRIFTAWAY SUBSCRIPTION WORKS

Every subscription begins with a Coffee Explorer Box containing five profiles:

- Fruity: Light roasted African coffees, typically with delicate, fruity or floral tones.
 - Classic: Medium roasted coffees, usually from South America, with chocolaty & nutty notes.
 - Balanced: Light-medium roasted coffees, usually from Central America, that balance chocolate & fruity notes.
 - Bold: Medium-Dark roasted coffees from around the world, with bold, rich flavors.
 - Extra Bold: Dark roasted coffees from around the world, typically a blend with a more rounded flavor.
-
- Customers rate the profiles in their Explorer box, and their future deliveries are new coffees from their favorite profiles.
 - Driftaway educators teach them how to taste/cup them side by side, giving them a choice of joining us, watching a recording, or following along with a guide.
 - Every coffee comes with a virtual tasting class over Zoom held every week on a Saturday.
 - We change the coffees each 4 weeks, so it's a great way to try new coffees out - while knowing that it's always a coffee that our customers will love!

ABOUT THE DRIFTAWAY TEAM



Driftaway Coffee was started by Anu & Suyog, to fulfill their desire to create, do work they were passionate about, as well as their need for and interest in great coffee.

Read more about our story at <https://driftaway.coffee/ourstory>

The team has since grown to 19 amazing people all over the world:
<https://driftaway.coffee/ourteam>

CONTACT INFORMATION

OUR ADDRESS

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