



CATALOGUE OF SELECTED COFFEES FROM THE EAC MARKUP PROJECT



BURUNDI
KENYA
RWANDA
TANZANIA
UGANDA





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INTRO

The **East African Community (EAC)** is one of the world's exceptional coffee-growing regions. As in many developing countries, agriculture underpins EAC economies. Five EAC countries produce specialty coffee and are featured in this directory – **Burundi, Kenya, Rwanda, Tanzania and Uganda**.

The European Union (EU) – EAC Market Access Upgrade Programme (MARKUP) is a regional trade development initiative. It aims to address both the supply side and market access constraints of selected key export-oriented sectors.

EAC MARKUP is a regional development initiative to increase exports of agribusiness and horticultural products from East African countries, and to promote regional integration and access to the European market. The programme addresses specific challenges that SMEs, trade and investment institutions and policy-makers face in accessing regional and EU export markets.



EAC MARKUP programme is funded by the European Union (EU) and implemented by the Gesellschaft für Internationale Zusammenarbeit (GIZ), the International Trade Centre (ITC), the United Nations Industrial Development Organization (UNIDO), and other national partners.

In 2020-2021, the EAC MARKUP Programme supported **65 East African specialty coffee producers** in these five countries to develop their branding and marketing skills, and empower them to tell their stories. Over two years and two phases, the ITC team worked with the SMEs to develop their brand narratives, branding, marketing assets, and social media for sustainable business upskilling.



Each SME was already invested in their communities to create meaningful, sustainable social and economic change. EAC MARKUP showed them how to market that impact as part of their long-term brand narrative.

We hope this information is helpful to traders and coffee buyers seeking to work with coffee SMEs producing high quality, impact coffee.

COFFEE TERMS

Anaerobic processing: Coffee that has been fermented in an environment that lacks oxygen

Arabica (*Coffea arabica*): Grows more slowly in cooler tropical altitudes (over 1,000m ASL), with larger beans and smoother flavours. Common Arabica sub-varieties in East Africa are Bourbon and Typica

Carbon maceration: Processing technique adapted from the wine industry. Whole coffee cherries are put in an airtight barrel with CO₂ pumped in. The CO₂ breaks down the different levels of the cherries pectins to produce a bright coffee with strong notes of red fruits

Coffee washing station (CWS): also known as a pulping station or CPU – factory where coffee is pulped, fermented or otherwise processed for the preparation of parchment coffee

Flavours: East African coffees are often sweet, tropical and fruity or floral. The beans are heavy and fuller in body, the taste smooth and complex. The time to dry the beans provides the difference in the coffee flavours notes

Honey processing: Fresh coffee cherries are de-pulped by separating the coffee seeds from the outer layers. They are dried without washing off the remaining golden, sticky mucilage, reminiscent of honey. The more mucilage, the dark, fruitier and sweeter the coffee

Micro lot: 40 x 60kg bags of coffee sourced from a single plot of land. Selected for a unique flavour profile, high quality. Cupping scores of 85-90

Natural coffee: Green coffee prepared by dry processing. Also known as unwashed coffee

Parchment: The outer skin of the coffee bean, removed during processing



Coffee bean structure

Peaberry: A special Kenyan term where a single bean, rather than two, grows within a coffee cherry. A single bean benefits from all the goodness and nutrients commonly shared by two berries, producing one rounder and larger bean

Robusta (*Coffea canephora*): Grows in lower altitudes with higher temperatures. Has a stronger taste and higher caffeine content. Wild Robusta also grows in Ugandan forests

Q Grader Course: the coffee industry's premier global qualification, run by the Specialty Coffee Association. Graduates become Q-Instructors

Shade grown coffee: Coffee grown under a canopy of other trees. This can range from a farmer planting shade trees on their farm, to growing coffee trees in existing forests, similar to wild coffee. Shade grown coffee requires less inputs like fertilizer and is protected from the elements

Single origin: Coffee sourced from one farm or region. Usually high-quality and more expensive, with a distinctive flavour profile

Small-scale farmer: A grower cultivating 50-300 coffee trees on land of about 1 hectare

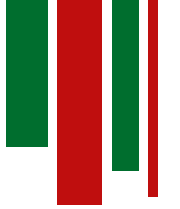
Ton: Metric tonne of 1,000 kilograms or 2,204.6 pounds

Total production ('000): FAO production data converted to 60kg bag equivalents

Washed coffee: Common processing technique where the coffee skin is removed by pulping in concrete tanks of water. Natural fermentation takes 12-48 hours to remove the fruit residue. The beans are then dried in the sun to produce parchment

Honey processed coffee beans





REPUBLIC OF

BURUNDI

Republika y'u Burundi



REPUBLIC OF BURUNDI

Burundi, one of the world's smallest countries, lies at the heart of East and Central Africa. It connects the crest of the Nile-Congo watershed with the beautiful Lake Tanganyika on its western border. The terrain is dominated by hills and mountains, reaching 2,670 MSL at the top of Mount Heha.



Burundi's high elevation and tropical climate with cool temperatures help it to produce some of the finest coffees globally. Burundi specialty coffee, currently produced in small quantities, is sought after globally.

Coffee has been vital to the nation's economy since the 1930s. In peacetime, it represents the hope of the nation and in wartime, it is a spoil of war. Since independence in 1962, Burundi has had repeated cycles of conflict and violence, including four coups d'état, mass violence, refugee exodus, and the assassinations of five leaders.

However, in this land of changing fortunes, one constant is agriculture, the backbone of the economy. Almost every Burundian family is connected in some way to coffee.

The forests, national parks, and wetlands in the north are surrounded by coffee cultivation. Coffee fields lie alongside the densely tangled trees of Nyungwe forest, one of the best-preserved montane rainforests in Central Africa. Nyungwe connects to Burundi's 400km² Kibira National Park, a mountainous area of lakes, marshes, waterfalls, rivers, and rich biodiversity.



Location: Central Africa, borders Rwanda to the north, Tanzania to the east, the Democratic Republic of the Congo to the west, and Lake Tanganyika to the southwest



Capital city: Gitega (political capital), Bujumbura (commercial capital)



Population: 53.7 million



Languages: Kirundi, French (official), Swahili, English



Income category: Low



Geography: Landlocked and mountainous country that plateaus in the east with some plains. Mean elevation of 1,504 MSL.

Cococa

Consortium de Cooperatives
de Caféculteurs

Consortium de Cooperatives de Caféculteurs (COCOCA) is a union of coffee growing cooperatives covering four regions in Burundi. Our signature brand is Horamama, which means strength and courage. With 36 washing stations, we mill, roast, and export coffee for our 26,000 farmers.



We aim to deliver exquisite, single-origin coffee of impeccable quality, with unsurpassed service. We are serious about our environment, and are certified as Organic, Rainforest Alliance, Fairtrade, UTZ, and Café des Femmes.




Impact:

As a consortium of cooperatives, we are stronger together. We work hard at capacity-building, accessing infrastructure, and ensuring fair prices for our farmers. Our agroforestry project trains and supports farmers in best practices, and is critical in tackling deforestation, soil erosion and water health.



Our coffee is built on the strength, courage and tenacity of women in our communities. Women are the pillars of our households, and their hard work moves our families forward.



 **Ernest Ndumuraro**
Commercial & Marketing Manager

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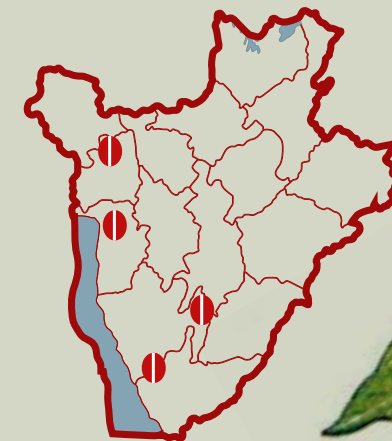
 **info@cococaburundi.com**

 Bujumbura province, Muha Commune,
Nyabugete I District, No K2591b

 **www.cococaburundi.com**

 **@cococa_horamama_coffee**

- **Meaning:** Horamama means strength and courage
 - **Function:** Grower, processor, miller, exporter
 - **Established:** 2012
 - **Source:** Northern region: Intore, Central: Ingoma, Southern: Agasimbo, Western: Umuyebe
 - **Cooperatives:** 36
 - **Growers:** 26,000
 - **Area:** 260 349 ha
 - **Age of trees:** 14–25 years, with some new plantings
 - **Trees per farm:** 375
 - **Altitude:** 1,300–1,900 MSL
 - **Varieties:** Arabica, Bourbon
 - **Harvest:** March to June
 - **CWS:** 36
 - **Processing:** Fully washed, naturals
 - **Drying:** Drying tables
 - **Cupping (2021):** 82–86
 - **Flavours:** Honey, chocolate, citronella
 - **Certifications:** 36 cooperatives: 17 certified Fairtrade, UTZ, Rainforest Alliance, Organic
 - **Production 2021:** 1,920
 - **Goal 2025:** 2,904
- | |
|---|
| <p>Name: Ruhororo CWS
 Location: Northern Region: Intore
 GPS: -2.83999; 29.65817
 Altitude: 1,650–1,850
 Processing: Fully washed and natural
 Flavours: Honey
 Cupping: 83–88</p> |
| <p>Name: Mutanga CWS
 Location: Southern Region: Agasimbo
 GPS: -3.881303; 29.531045
 Altitude: 1,700 MSL
 Processing: Fully washed and natural
 Flavours: Fruity, citric acidity
 Cupping: 84–88</p> |
| <p>Name: Kaguhu CWS
 Location: Central Region: Ingoma
 GPS: -3.286734; 29.790090
 Altitude: 1,669 MSL
 Processing: Fully washed and natural
 Flavours: Chocolate
 Cupping: 82–85</p> |
| <p>Name: Ntamba CWS
 Location: Western Region: Umuyebe
 GPS: -2.9888905; 29.416777
 Altitude: 1,700 MSL
 Processing: Fully washed and natural
 Flavours: Fruity sweetness
 Cupping: 83–87
 Flavour: Orange, berries & apricot with hints of honey & spice</p> |



Mill: Horamama Coffee Dry Mill
Established: 2016

Location: City of Kayanza
GPS: -2.901240, 29.711162

Capacity of mill: 4 ton/hour
Type of bags used: Jute and GrainPro

Warehouse capacity: 7,000 tons
Products: FW 18–12

Roastery

Location: Zone Kanyosha-Muha in Bujumbura

Brand: Horamama

Capacity: 100kg/day

Profile: Dark, medium and light roasts

Products: FW 15+, FW TT, Natural 15+, FW Stocklot T

Production 2021: 10 tons

Goal 2025: 20 tons

Kaliko

Kahawa Link Company

Kaliko is a women-led coffee company with generations of experience and innovation. We deliver fully traceable, natural, honey and washed specialty coffee worldwide. We believe strongly in leading by example and empowering our farmers and women in particular.



We ensure full traceability of our coffee beans through the We use traditional anaerobic processing in traditional pots.



Impact:

Over 70% of our farmers are women and we support them and their families. We bring hope to future generations, showing the way to a more prosperous and fairer future. We also have these additional projects:

Shamba Mushroom project: We train farmers to farm mushrooms indoors, providing food security and extra income through sales. We also give them farm animals to produce organic fertilizer for their farms.

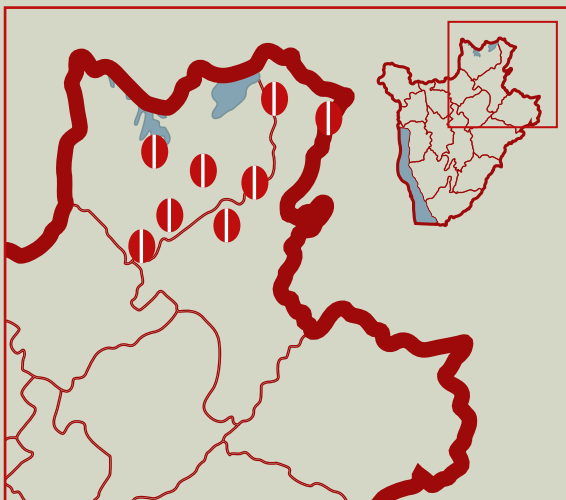
Disabled Women's Empowerment project: We employ disabled women to produce the KALICO labels on all our specialty coffee bags.



Kahawa Nyakiriza project: We work with the Batwa community (an indigenous ethnic minority group famous for their craft and pottery) to create traditional pots called inkono in Kirundi. We use them for our traditional coffee fermentation process. The income from the project is used for solar panels in Batwa households.

Partnership opportunities: We offer corporate social responsibility opportunities to clients interested in making an impact in minority communities. For example, Cafe Grumpy in New York has partnered with us on the Shamba Mushroom Project.





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- **Meaning:** Kalico is shortened from “Kahawa Link Company”
- **Function:** Producer, miller, roaster, exporter
- **Organisation:** Private company
- **Source:** North-eastern Burundi, in Kirundo and Muyinga provinces.
- **Growers:** 8,000
- **Age of trees:** 12–20 years
- **Number of trees:** 40,000
- **Trees per farm:** 354
- **Total area:** Over 16 ha
- **Altitude:** 1,650–1,750 MSL
- **Coffee variety** Red Bourbon
- **Flowering:** July to September
- **Harvest:** March to May
- **CWS:** Own 5 wash stations and manage 2 more
- **Processing:** Naturals, fully washed
- **Drying:** Drying tables
- **Cupping (2021):** 85+
- **Flavours:** Clean, good sweetness, nice acidity, balanced coffee, long aftertaste
- **Certifications:** UTZ, Rainforest Alliance (in progress)

Name: Kigobe
Location: Kigobe commune, Kirundo province
Processing: Naturals, fully washed
Flavours: Honey, chocolate and jasmine
Cupping: 84–88

Name: Muramba
Location: Muramba (Vumbi commune), Kirundo province
Processing: Fully washed
Flavours: Citrus, vanilla, caramel and chocolate
Cupping: 85–88
Focus: Women's specialty coffee

Name: Mutarishwa
Location: Bwambarangwe commune, Mutarishwa province
Processing: Fully washed
Cupping: 82–86

Name: Murago
Location: Murago (Butihinda commune), Muyinga province
Processing: Naturals, fully washed
Flavours: Cherry, chocolate and stone fruit
Cupping: 86–89
Specialty brand: Kalico Mama

Name: Gasura
Location: Gasura commune, Kirundo province
Processing: Fully washed
Flavours: Caramel, apricot, pear and citrus
Cupping: 86–88
Focus: Women's empowerment

Name: Kinyangurube
Location: Kinyangurube commune, Kirundi province
Processing: Fully washed
Flavours: Tea rose, nut, coffee blossom, candy, and strawberry
Cupping: 85–88

Name: Butihinda
Location: Butihinda commune, Muyinga province
Processing: Naturals, fully washed
Flavours: Cherry, grape, cranberry and spices
Cupping: 86–89
Specialty brand: Inzahabu



Matraco

Matsitsi Trading Coffee

At Matraco, we produce an award-winning, ethical, specialty coffee delivered worldwide from our plantation in northern Burundi. Our region is a hidden gem of 1,200 smallholder coffee farms, across Kayanza and Muyinga provinces and the Kibira and Ruvubu national parks. 25% of our farmers are women. Over the last six years Matraco has built three coffee washing stations, all within short distances of the coffee farms.

The Kibira rainforest is probably the best-preserved montane rainforest in Central Africa, located along the watershed between the basins of the Congo and Nile rivers. Ruvubu National Park is the last vestige of the natural grassland ecosystem which once covered most of northeast Burundi.



Impact:

Caring for our environment is very much part of our business. We work in harmony with the land, and by providing living wages to our specialty coffee growers, we reduce rainforest destruction due to hunting and gathering. We provide low-emission cooking stoves to farmers.



We promote inclusion of the indigenous Batwa people, and support them and all our farmers to earn a living wage. We work actively to stop the use of child labour in the coffee industry in Burundi.



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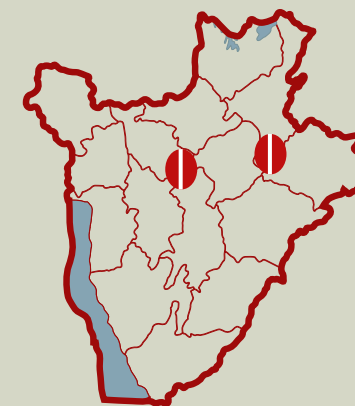
- **Meaning:** Matraco is an anagram of Matsitsi Trading Coffee
- **Function:** Grower, processor, exporter
- **Organisation:** Private company
- **Established:** 2017

Private farm

- **Location:**
Kayanza province
- **Employees:** 15
- **Age of trees:** 5–10 years
- **Number of trees:**
225,000
- **Total area:** 90 ha
- **Altitude:**
1,600–1,800 MSL
- **Coffee variety:** Bourbon

Small-scale farmers

- **Source:** Kayanza and Muyinga provinces, northern Burundi
- **Growers:** 1,200
- **Age of trees:** 7–12 years
- **Number of trees:** 225,000
- **Trees per farm:** 200–500
- **Area:** 90 ha
- **Altitude:** 1,600–1,800 MSL
- **Coffee variety:** Bourbon
- **Flowering:** August
- **Harvest:** March to June
- **CWS:** 3
- **Processing:** Fully washed, natural, honey
- **Drying:** Drying tables
- **Cupping (2021):** 85+
- **Flavours:** Beautifully sweet, citrusy, raisin, and blackcurrant; citrus and nectarine with hints of black tea and sugar; and baked caramel, toffee, and brown spices, with a long, sweet raisin and milk chocolate finish.
- **Production 2021:** 170 tons
- **Goal 2025:** 400 tons



Name: Businde CWS
Location: Gahombo commune,
 Kayanza province
Altitude: 1,700 MSL
Processing: Naturals, fully washed,
 honey
Flavours: Sweet, juicy, strawberry

Name: Nyagishiru CWS
Location: Buhinyuza commune,
 Muyinga province
Altitude: 1,550 MSL
Processing: Natural, fully washed
Flavours: Balanced, heavy body

Location: Gashoho commune,
 Muyinga province
Name: Busasa CWS
Altitude: 1,600 MSL
Processing: Naturals, fully washed,
 honey
Flavours: Very sweet, blackberry,
 orange

Micosta

Our burundian coffee,
your pride

At Micosta, our pride is specialty **Burundian Arabica Bourbon, cupping at 86**. Through our exquisite single origin coffee, we are changing the lives of our farmers, their families and their communities and also women and the indigenous Batwa people.

We own and operate two coffee washing stations, ensuring our high standards for quality at every step.

We are proud to work with 1,344 small-scale farmers who tend their 0.5 ha coffee gardens in this beautiful part of northern Burundi. Ours is true "relationship coffee" – we have strong relationships with the land which we respect and protect, with our farmers, and with our customers.




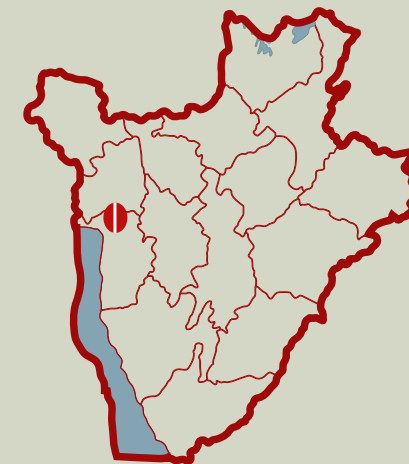
Impact:

We support and train our local farmers in the best agricultural practices and the selection of quality cherries. Our coffee trees are carefully nurtured and shaded from sunlight.

Our coffee growers, mainly women, use straw for mulch, and they fertilize, prune and de-worm their coffee gardens. We are working towards certification and ensuring our farmers are remunerated accordingly.



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Murambi

Coffee S.A.

At Murambi Coffee, in central-western Burundi, we supply specialty Arabica coffee, cupping at 87+. We specialise in selling micro lots to small roasters at premium prices. Through the exquisite aromas and flavours of our coffee, we help to build new futures for our farmers.




Impact:

We are committed to creating a sustainable coffee industry in which farmers receive a fair income for their premium coffee. Better livelihoods for farmers means less need for hunter-gathering, reduced deforestation, and, indeed, reforestation.

For most of our farmers, coffee is their only cash income, and pays for their children's education, agricultural tools and building materials. Each year we grow and give seedling trees freely to our growers.

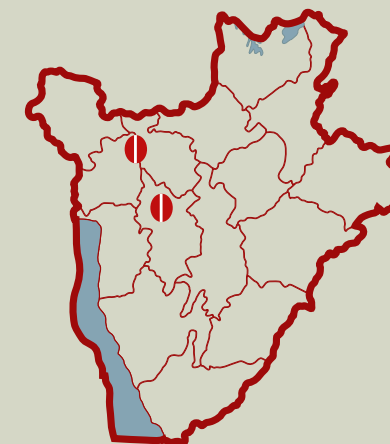
We are collaborating with Starbucks on a goat breeding project, which offers farmers another source of income as well as access to organic fertilizer. The project is going well, and we plan to expand it.



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- **Meaning:** Murambi is the name of the hill where we are located
- **Function:** Producer, processor, exporter
- **Organisation:** Private company
- **Established:** 2012
- **Source:** Murambi hill, Kiganda commune, Muramvya province
Gaterama hill, Bugendana commune, Gitega province
- **Growers:** 2,200
- **Area:** 360 ha (889 acres)
- **Age of trees:** 5–60 years
- **Number of trees:** 660 000
- **Trees per farm:** 300
- **Altitude:** 1,630–1,900 MSL
- **Varieties:** Bourbon and Mibirizi
- **CWS:** 2
- **Flowering:** September with first rains after the dry season
- **Harvest:** March to June
- **Processing:** Fully washed, natural, honey
- **Drying:** Drying beds
- **Cupping (2021):** 87–88
- **Flavours:** High body, with chocolate and caramel flavours and citric acid notes
- **Production 2021:** 40
- **Goal 2025:** 100



CWS: Murambi
Location: Muramvya province, Central Highlands
GPS: -3°17'19.5"S 29°43'07.9"E
Altitude: 1,640 MSL

CWS: Gaterama
Location: Gitega province
GPS: 3°14'19.6"S 29°50'26.6"E
Altitude: 1,530 MSL

TIB Coffee

This Is Burundi

TIB (This Is Burundi) Coffee is the real taste of Burundi. We are based in Muyinga province in northern Burundi, a beautiful mountainous region on the edge of the Ruvubu National Park and crossed by the Nile River.

We supply single origin, fully washed, natural, and honey Arabica worldwide in fully traceable micro-lots. When you buy TIB coffee, you enjoy the best coffee Burundi offers and know you are positively impacting community life in Burundi.

We aim to deliver exquisite, single-origin coffee of impeccable quality, with unsurpassed service. We are serious about our environment, and are **certified as Organic, Rainforest Alliance, Fairtrade, UTZ, and Café des Femmes.**



Impact:

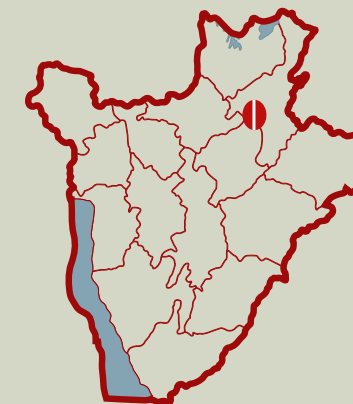
Our experience lies in strong partnerships in specialty coffee production. We deliver profits back into our communities and create brighter futures for our farmers and their families.

We work with 1,200 farmers and take a sustainability-focused approach to production, using erosion control and planting shade trees and leguminous plants that add nitrogen to the soil. We also grow bananas, maize, cassava and beans for biodiversity and extra income for our farmers.



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-  **@tib coffee**

- **Meaning:** Anagram of "This is Burundi"
- **Function:** Grower, processor, exporter
- **Organisation:** Private company
- **Established:** 2020
- **Source:** Karambo hill, Gasorwe commune, Muyinga province, northern Burundi
- **Growers:** 1200
- **Area:** 50 ha
- **Age of trees:** 10–20 years,
- **Number of trees:** 240 000
- **Trees per farm:** 100–200
- **Altitude:** 1,600–1,700 MSL
- **Varieties:** Arabica, Bourbon
- **Flowering:** July to September
- **Flowering:** July to September
- **CWS:** 1
- **Harvest:** March to June
- **Drying:** Sun Drying tables
- **Certifications:** Organic, Rainforest Alliance, Fairtrade, UTZ, and Café des Femmes
- **Production 2021:** 50
- **Goal 2025:** 200



Name: Karambo CWS
Location: Karambo hill, Gasorwe commune, Muyinga province, Northern Burundi
GPS: -2,865987 30,2393379
Altitude: 1,600–1,700
Processing: Fully washed, natural, honey
Flavours: Sweet, caramel and chocolate flavour
Cupping: 84–88

Migoti

Coffee

At Migoti, we use a holistic business approach with the coffee-farming community living around our washing station, in the mountains overlooking Lake Tanganyika. Our vision is to use coffee, renewable energy and a sustainable water supply, backed by agribusiness and tourism interventions to ensure profitability, better incomes, ongoing investment, and environmental protection.



Our aim is to bring the best coffee experience to all our partners across the value chain. This begins with the 1,000 farmers who grow our coffee cherries. We work with them to ensure they understand the value and quality of their crop, and how we all benefit from producing excellent coffee.





Impact:

We are focused on transforming our coffee-growing community through the holistic development of coffee, renewable energy, sustainable water supply, agribusiness and tourism. We are developing a small hydropower plant to provide low-cost renewable energy to the community and the washing station.

We are investigating new crops, such as essential oils, for farmers to intercrop with their coffee trees. We plan to build an eco-lodge at the Migoti washing station for tourists who want to visit this beautiful part of Burundi and learn about the origins of coffee and essential oils.



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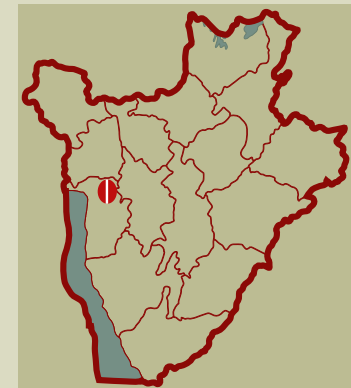
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Bujumbura Rurale Province, Burundi

 **www.migoti.com**

 **@migoticoffee**

- **Meaning:** Migoti is the name of a local indigenous tree, and the name of the mountain where we built our first washing station
- **Function:** Producer, processor, miller, exporter
- **Organisation:** Private company
- **Established:** 2015
- **Source:** Mutambu commune, Bujumbura province
- **Growers:** 871 families
- **Area:** 128.5 ha
- **Age of trees:** 1–75 years
- **Number of trees:** 316,962
- **Trees per farm:** 364
- **Altitude:** 1,300–1,900 MSL
- **Varieties:** Arabica Bourbon
- **Flowering:** September to October
- **Harvest:** March to June
- **CWS:** 2
- **Drying:** Raised beds
- **Cupping (2021):** 86–89
- **Flavours:** Natural coffee is characterised by condensed flavours of peach, grapefruit and blackberry and a lingering finish. The fully washed coffee has bright citrus notes with a smooth finish.
- **Certifications:** Rainforest Alliance (in progress)
- **Production 2021:** 34.4 tons
- **Goal 2025:** 150



CWS: Migoti Hill

Location: Mutambu commune,
Bujumbura province

Processing: Fully washed, natural
Altitude: 1,860 MSL



REPUBLIC OF
KENYA

Jamhuri ya Kenya



REPUBLIC OF KENYA

Kenya's exceptional coffee comes from a country of exceptional fertility, beauty and geography. Its sublime natural conditions with high altitudes of 1,500–2,000 MSL (mean sea level), well-distributed rainfall, mild temperatures, and nutrient-rich, volcanic soils are ideal for growing coffee. Kenya truly does produce some of the best coffee in the world.

Coffee has been a key pillar of Kenya's economic development for many decades. Yet, since 2000, production has been in decline. Contributing factors include aging trees, falling productivity, high input costs, exhausted soils, aging farmers, disinterested youth, and competition from other countries.

This productivity decline significantly impacts Kenya's 800,000 smallholder coffee farmers who produce the majority of the country's coffee. Three quarters of Kenyans (38 million people) live in rural areas and are employed in agriculture. The vast majority of Kenya's poor depend on smallholder agriculture for income and subsistence farming.



Location: East Africa. Kenya borders South Sudan, Ethiopia, Somalia, Tanzania, Uganda, Lake Victoria, and the Indian Ocean



Capital city: Nairobi



Population: 53.7 million



Languages: English (official), Kiswahili (official), numerous indigenous languages



Income category: Lower middle income



Geography: Kenya has eight provinces: Nairobi (province and capital city), Central, Coast, Eastern, North Eastern, Nyanza, Rift Valley, and Western

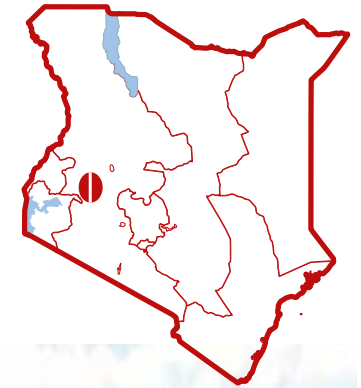


The Kenya Government is trying to invigorate coffee production. It is central to their Vision 2030, which aims to transform the agricultural sector and make it internationally competitive.

Chepsangor Hills

Coffee Farm

Chepsangor Hills farm is in the Nandi Hills of the Great Rift Valley. We farm our own coffee and process beans for over 100 small-scale farmers. We produce the wonderfully aromatic and full-bodied Tulon Coffee and green beans, delivering worldwide.



Impact:

We protect our environment by using best agricultural practices – certified seeds, zero tillage, intercropping with indigenous trees and bananas, mulching, terracing, organic manure, and protecting waterways. We continuously train our factory staff and make every effort to ensure a decent living wage for our farmers.



One of our key aims is working with local coffee communities to shift traditional perceptions about women. We are proud to support Kenyan women to own their own coffee trees and earn additional income for their efforts. Chepsangor Hills helps women farmers to access savings, budget, and pay for expenses such as school fees and healthcare. These women growers now supply the coffee for our specialty Tulon brand.



Chepsangor Hills Coffee has a zero tolerance policy for child labour. We pay living wages to all their farmers so they can afford to keep their children in school.



-  **Ms. Rosebella Langat**
Owner and founder
-  **+254 728 960 868**
-  **chepsangorcoffee@gmail.com**
-  **Chepsangor Hills Coffee Ltd,**
Nandi County, Kenya
-  **www.chepsangorcoffee.com**
-  **@chepsangor_hills_coffee**



- **Function:** Growers, processors
- **Organisation:** Family-owned company
- **Established:** 2018
- **Source:** Nandi county
- **Growers:** 100+
- **Employees:** 6 full time, 30+ seasonal
- **Area:** 15 ha
- **Age of trees:** 3 years
- **Number of trees:** 15,000
- **Altitude:** 1,700–2,000 MSL
- **Varieties:** SL28, Ruiru 11, Batian
- **Harvest:** Main crop: July to December; fly crop: April to May
- **CWS:** 1
- **Drying:** Drying tables in sun; greenhouse during rains
- **Brand:** Tulon Coffee
- **Production 2021:** 60 MT cherries

CWS: Migoti Hill
Name: Chepsangor Hills coffee farm
Location: Nandi Hill, Chepsangor, Kapsimotwo ward, Tindiret constituency, Nandi county
Altitude: 2,000 MSL
Processing: Honey, natural processed, fully washed
Flavours: Dark chocolate, caramel, slightly floral, citrus, nutty, cane sugar/sweet flavour notes
Cupping: 84–89

Jowam

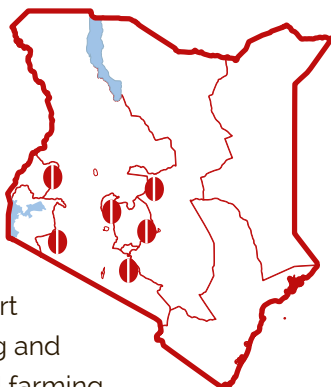
Coffee Traders Ltd

Jowam Coffee Traders are specialty coffee roasters and exporters of green coffee from distinctive Kenyan origins. We strive for quality, consistency, efficiency and sustainability. We believe in giving back to our coffee community through education, training and knowledge-sharing. Their coffee sustains us, so we must build a sustainable coffee sector for them.



Impact:

We sell green beans and roasts from small-scale farmers in six different regions, providing reliable incomes. We support farmers with training and access to advanced farming technologies. We also train them in roasting and barista skills. We give our youth opportunities to gain the skills to make better lives and futures, knowing that our country is overburdened by youth unemployment.



-  **Mr. Wesley Yeaman**
Owner and founder
-  **+254 724 637 787**
-  **coffeejowam@gmail.com**
-  **www.jowamcoffee.co.ke**
-  **Jowam coffee roasters**
-  **@jowamcoffee**



- **Function:** Buyer, roaster, exporter, grader, trainer
- **Organisation:** Private company
- **Established:** 2006
- **Source:** Nyeri, Meru, Kirinyaga, Kisii, Bungoma and Machakos
- **Growers:** 300
- **Age of trees:** 7-9 years
- **Altitude:** 1,100–2,000 MSL
- **Varieties:** Bourbon, Ruiru 11, SL14, SL28, SL34, Blue Mountain, Batian
- **Harvest:** October to late January
- **Processing:** Fully washed, carbonic maceration or anaerobic fermentation
- **Drying:** Drying tables

Roastery

- Location:** Lavington Mall, James Gichuru Road, Nairobi
- Equipment:** Gisen WE series 2020
- Profiles:** Light, medium, medium dark, dark roast
- Products:** Six coffee brands representing each region in Kenya traceable back to farms
- Brand:** Black Gold – the Big Six
- Flavours:** Dark chocolate and molasses with hazelnut and maple syrup aromas, and juicy grapefruit aftertaste
- Certifications:** Cupper, certified by SCA
- Production 2020:** 40 tons
- Goal 2025:** 60 tons

Training Centre

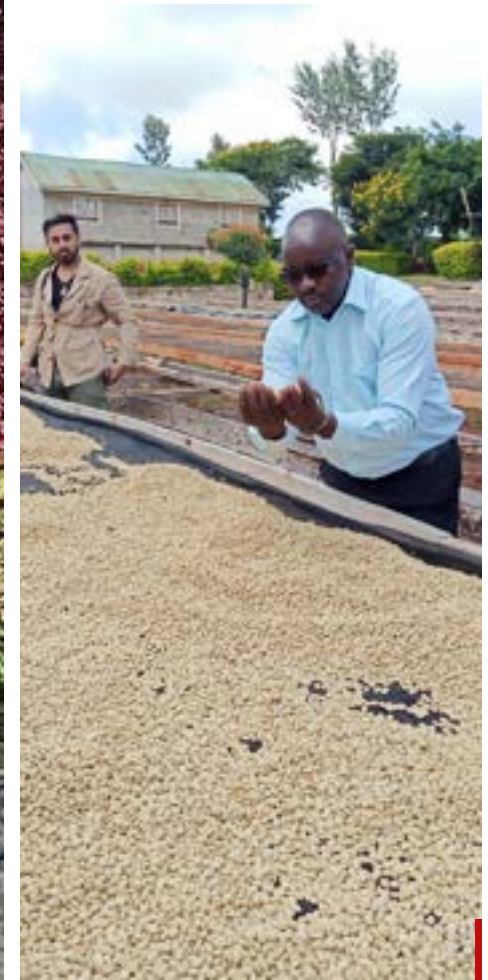
- Courses:** Professional barista course, 4 weeks
Professional roasting course, 3 weeks theory and practical training



Mount Kenya

Specialty Tea & Coffee Co. Ltd

Mount Kenya Specialty Tea & Coffee Co. are licensed coffee tasters, Q-graders, and exporters of micro-lots and big lots. We supply fully traceable, sustainably grown, quality ground coffee and beans from our farm and from over 700 cooperatives and 3,000 individual coffee farmers across Mt Kenya, Mt Elgon and the Rift Valley. We train our farmers in producing very high-quality coffee under our brand, SpecialKaffee.



Impact:

We ensure our coffee is sustainably grown and take environmental responsibility seriously, including bee pollination. We use organic goat



manure, mulching, land terracing and pruning to reduce soil erosion. To preserve water, we pulp our ripe red cherries and honey coffee through natural processing.

All our micro-lots are fully traceable and

yield premium prices that return profits to our farmers to create wealth and improve wellbeing. We provide sustainable jobs for youth and women, and work to change young people's perceptions of coffee farming as a viable business that works in harmony with the environment.



Mr. Simon Gakinya
Owner and founder

+254 723 467 903

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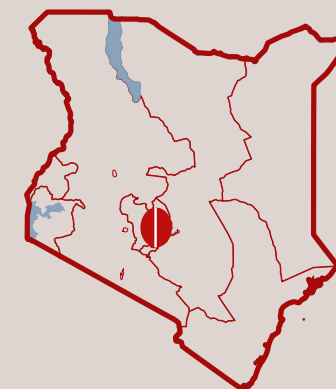
www.jowamcoffee.co.ke

@mtkenyaspecialtycoltd

@mtkenyaspecialtycoltd



- **Function:** Grower, processor, roaster, grader, trainer, exporter
 - **Organisation:** Private company
 - **Established:** 2016
 - **Source:** Kiambu county
 - **Employees:** 3-10
 - **Number of trees:** 6,000
 - **Age of trees:** 5 years
 - **Total area:** 10 ha
 - **Altitude:** 1,750–2,100 MSL
 - **Varieties:** SL28, Batian, Ruiru, Ruiru II grafted
 - **Harvest:** Harvest October to December. Fly crop from June to August
 - **CWS:** 1
 - **Production 2021:** 40,000 ton
 - **Goal 2025:** 60,000 ton
 - **Drying:** Raised sun-drying tables
 - **Processing:** Double fermented, honey, fully washed, washed with speciality notes
 - **Flavours:** Notes of honey, strawberry fruit flavours, appealing acidity with a sweet, winy and rich body aftertaste
 - **Cupping (2021):** 88–90
- Small-scale farmers**
- **Source:** Mount Kenya, Mount Elgon, the Rift Valley
 - **Growers:** 800,000
 - **Total area:** 115,600 ha
 - **Altitude:** 1,400–2,100 MSL
- Roastery**
- Location:** Ruiru, Kiambu County
- Equipment:** Garanti, 2016
- Volume:** 10kg per batch
- Profile:** Medium and dark
- Brand:** SpeciaKaffe



Name: Mount Kenya Specialty Tea & Coffee Co. Ltd

Location: Kiambu county Juja sub-county, Theta ward, Murera Sisal

Altitude: 1,870 MSL

Processing: Double fermented, honey, fully washed, semi-washed

Cupping: 89–90%

Name: Kenya Highlands/small-scale farmers

Altitude: 1,400–2,100 MSL

Processing: Fully washed

Cupping: 84–90%

Name: Kaniaru Coffee Farm

GPS: -0.750/36.917

Altitude: 1,750–2,100 MSL

Processing: Double fermented, honey, fully washed, fully washed with speciality notes, semi-washed

Cupping: 89–90%

Kaffikawa

Signature Kenyan Coffee

Kaffikawa is a licensed dealer, exporter and roaster. Our own label is single estate speciality Arabica coffee from Mbumi Coffee Estate with an onsite mill and roaster. We also offer micro-lots and bulk orders for both local and international markets.



*kaffi
kawa*
SIGNATURE KENYAN COFFEE



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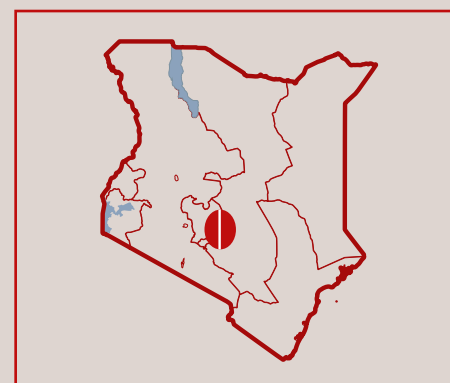
We work in partnership with our farmers, roasting their fully traceable coffees. We believe that specialty coffee is creating a bright future for Kenya. We are committed to ensuring fair prices for farmers' specialty coffee, and to improving the livelihoods and wellbeing of our local communities.



**kaffi
kawa**
SIGNATURE KENYAN COFFEE

-  **Mr. Melvin Nyoro**
Owner and founder
-  **+254 728 429 669**
-  **melvin@kaffikawa.com**
-  **@kaffikawa**

- **Function:** Grower, processor, roaster, grader, trainer, exporter
- **Meaning of name:** Kaffi means coffee, and Kama kawa means "every time" in Swahili, so Kaffikawa means "coffee every time"
- **Function:** Buyer, roaster, exporter
- **Organisation:** Private family owned company
- **Established:** 2017
- **Source:** Mbumi farm, Kiambu, east of Nairobi; coffee auctions
- **Workers:** 40
- **Total area:** 50 ha
- **Altitude:** 1,800–2,200 MSL
- **Varieties:** SL28 and Ruiru
- **Harvest:** October to December



- **CWS:** 1
- **Dried:** Sun-dried on raised tables
- Roastery**
- Capacity:** 30kg
- Profile:** Medium and dark
- Brand:** Kaffikawa
- Tagline:** Signature Kenyan Coffee

Name: Mbumi Coffee Estate

Location: Kiambu, east of Nairobi

Altitude: 1,800 MSL

Processing: Fully washed

Flavours: Dark chocolate and honey pair beautifully with apricot and tangerine, with subtle notes of vanilla, blackcurrant and molasses. Dried fig and pomegranate sweetness surfaces as the cup progresses towards a long yet lively finish.

Cupping: 80–90

Safari Lounge

Tea and Coffee Ltd

Safari Lounge Tea and Coffee is an award-winning company producing and selling premium East African coffee and tea. We are known for our ecological integrity, green innovations in packaging and processing, and specialty, single origin coffee.



Safari Lounge
SPECIALITY COFFEE



Impact:

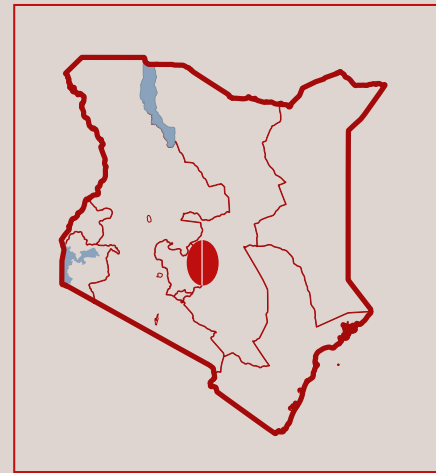
We source the best sustainable and ethical high-grade Arabica and Robusta coffee from farms across the East African region by working alongside local farmers and nurturing relationships. We buy coffee beans directly from farmers so they receive the best prices.



Safari Lounge invests in green innovations and Forest Stewardship Council accredited packaging. Our conservation coffee brands support the northern white rhino (the world's rarest rhino) and the endangered mountain gorilla. Safari Lounge works to improve local education, healthcare, and livelihoods so that humans and wildlife can coexist.

Safari Lounge
SPECIALITY COFFEE

-  **Mr. Romal Shah**
Owner and founder
-  **+254 772 244 202**
-  **romal@safarilounge.co.uk**
-  **2nd Floor, MK Plaza, Loresho Ridge Road,
Loresho, Nairobi, Kenya**
-  **www.safarilounge.co.uk**



- **Meaning of name:** Safari means "travel" in Swahili
- **Function:** Buyer, roaster, exporter
- **Organisation:** Private company
- **Established:** 2007
- **Source:** Kiambu, Central region
- **Growers:** 4,115 members
- **Varieties:** Robusta, Arabica
- **Processing:** Fully washed, naturals
- **Roaster:** Buhler, 2017
- **Capacity:** 20kg (and second 20kg roaster in 2022)
- **Brand:** Safari Lounge Speciality Coffee
- **Products:** Espresso Blend (beans and fine grind), Gourmet Blend (beans and medium grind), Single Estate Coffee (beans and medium grind), Gorilla Conservation Coffee (medium grind), Compostable capsules
- **Cupping (2021):** 86+
- **Packaging:** FSC accredited, compostable and biodegradable
- **Certifications:** HACCP (in progress)
- **Production 2021:** 30 ton
- **Goal 2025:** 100 ton

Sakami

Coffee Ltd

At Sakami we offer the best coffee from Mt Elgon, traditional and fully washed as well as honey and naturals, with a variety of fermentations tailored to our clients. We are a women-managed company with our single origin Arabica coffee produced entirely by women.



Impact:

Our social aim is to give back to our communities, women and children, and to empower our farmers so that they can look forward to a brighter future. We employ local families who are the caretakers of our coffee. They receive reliable incomes that pay for school fees and medical expenses, and put food on the tables year-round. We also support young women in the community with a sanitary towels project.



We take a holistic approach to sustainable farming. Our trees are intercropped with avocados, macadamias and shade trees, with beehives to enhance biodiversity. We use green energy such as solar to power our irrigation and lighting, make worm manure, and mulch. We draw our irrigation water from wetlands within the farm.



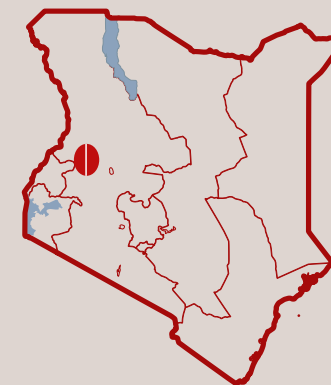
We plant indigenous trees, such as Elgon teak, acacia, and camphor, to regenerate our rainforest, and restore habitats. Wildlife has returned in abundance – gazelles, aardvarks, monkeys, rabbits, frogs and dozens of bird species, such as endangered crested cranes.



-  **Ms. Gloria Gummerus**
Owner and founder
-  **+254 722 711 605**
-  **sakamicoffee@gmail.com**
-  **P.O. Box 75293, Nairobi, Kenya**
-  **www.sakamicoffee.com**
-  **@sakamicoffee**

- **Name:** Sakami Coffee Ltd
- **Meaning of name:** Named after our daughter, Saara Nakami
- **Function:** Grower, processor, exporter
- **Organisation:** Private company
- **Established:** 2004
- **Source:** Trans-Nzoia, Mt Elgon
- **Workers:** 50–200
- **Trees:** 60,000; 90,000 in 2022
- **Age of trees:** 1–10 years
- **Total area:** 80 ha
- **Altitude:** 1,790–1,820 MSL
- **Varieties:** SL28, Ruiru 11, Batian, K7
- **Harvest:** October to December

- **CWS:** 1
- **Drying:** Drying tables
- **Production 2021:** 40 metric tons/year
- **Goals 2025:** 90 metric tons/year



Name: Sakami Coffee CWS
Location: Trans Nzoia county, western Kenya
Altitude: 1,790 MSL
Processing: Fully washed, honey and naturals, and different combinations of fermentation
Flavours: Floral, dark chocolate, nutty, citrus, dark fruit with a long aftertaste and a well-balanced, tea-like acidity
Cupping: 83–89

Gibsons

Coffee Ltd

Gibsons Coffee exports and retails a range of single origin coffee that is freshly roasted to perfection from our family farm. We process for smallholder farmers, returning premiums directly to them.

Gibson Mugo established the farm in 1960, and 60 years later, the farm extends to hundreds of acres. Today it is owned and managed by Gibson's son, Matthew. We sell our specialty, single origin brand internationally, as well as owning three coffee houses in Nairobi.



Gibson
coffee

Impact:

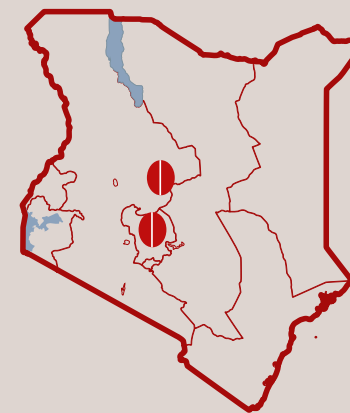
We work closely with neighbouring smallholder farmers to ensure scale, quality and consistency, while adhering to strict environmental protection controls of soil, water and land management. We also pay above-market prices directly to the growers. Our CWS, roastery and cafes add value to the coffee and create local jobs, especially for women and youth.

We teach farmers about shade grown coffee and intercropping with macadamia trees, providing a natural compost and preventing water evaporation. We installed beehives to assist in crop pollination, coffee flowering and production. Both honey and macadamias offer extra income sources for farmers.



-  **Mr. Mathew Mugo**
Owner and founder
-  **+254 728 981 656 / + 254 728 981 678**
-  **info@gibscoffee.com**
-  **P.O. Box 9592-00300, Nairobi, Kenya**
-  **www.gibscoffee.com / www.gibscoffee.co.ke**
-  **@gibsoncoffee**

- **Meaning of name:**
Named after founder Gibson Mugo
- **Function:** Grower, buyer, processor, roaster, café owner
- **Organisation:** Private Company
- **Established:** 1960
- **Workers:** 5 permanent, 150 casual
- **Source:** Kiambu, Kirinyaga, Embu
- **Age of trees:** 4–60 years
- **Trees:** 120,000
- **Trees per farm:** Small-scale 2,000–3,000; medium farms: 12,000
- **Total area:** 80 ha
- **Altitude:** 1,350–1,800 MSL
- **Varieties:** SL28, SL34, Ruiru 11, Batian
- **Harvest:** Early harvest April to July, late harvest October to December
- **Production 2021:** 124 tons
- **Goal 2025:** 176 tons
- **CWS:** 3
- **Processing:** Fully washed
- **Drying:** Sun-dried on raised bed
- **Cupping (2021):** 84–87
- **Flavours:** Distinctive, clean, vibrant profiles. Full bodied, extraordinarily rich in acidity and flavour, with deep aromas and a floral aftertaste



Name: Mangu Farm

Location: Kiambu county

Altitude: 1,700 MSL

Flavours: Floral, vanilla, chocolate, nuts, fruity

Cupping: 87

Name: Kirimara Farm

Location: Kirinyaga county

Altitude: 1,350 MSL

Flavours: Chocolate, nutty toasty, citric

Cupping: 88

Name: Kathunguri Farm

Location: Kirinyaga county

Altitude: 1,650 MSL

Flavours: **Chocolate**, roasted nuts, tree tomato

Cupping: 84.5



Utake

Coffee Ltd

Utake Coffee is Kenya's first internationally certified lab. We are an innovative specialty coffee trader, roaster, and exporter. We are skilled in assessing coffee samples for exporters. We buy coffee directly from farmers, with full traceability, and empower farmers and youth with skills and knowledge.



We were the first certified Q-Instructor in Africa, working across 11 African countries, and set up Kenya's first Speciality Coffee Academy (SCA) to assess samples for export, and train and certify coffee professionals.



Impact:

We make every effort to know how our farmers operate – where they are located and their growing conditions. By helping to improve their livelihoods, they have better nutrition, health and education. Strong communities mean a stronger Kenya.

We employ, train and support youth across our business. Every year, we select one promising young woman or man from each of Kenya's five coffee-producing regions to attend the industry's premier global qualification, the Q Grader Course. It has helped industry actors to use the standardised knowledge and systems and strive for high-quality coffee with an appreciation of the unique flavours of our coffee growing regions.



-  **Ms. Mbula Musau**
Owner and founder
-  **+254 204 408 897**
-  **info@gibscoffee.com**
-  Bluebells Gardens, Shop 5, Beijing Road,
Off Mombasa Road, Nairobi area, Mavoko
sub county, Kenya
-  **www.utake.coffee**
-  **@utakecoffee**



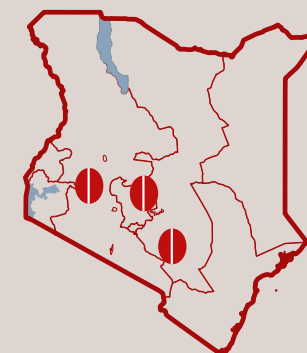
- **Name:** Utake Coffee Ltd
- **Meaning of name:** Utake is Swahili for "desire" – the desire for a good cup of coffee
- **Function:** Buyer, roaster, trainer, grader, exporter
- **Organisation:** Private Company
- **Established:** 2016
- **Source:** Countrywide, including Machakos, Nyeri, and Nandi
- **Altitude:** 1,700–2,000 MSL
- **Varieties:** Arabica, Robusta
- **Harvest:** June to July and January to February
- **Processing:** Fermented, honey, fully washed, double washed, natural
- **Drying:** Sundried on raised beds

Roasting

- **Roasters:** Mbula Musau / Duncan Mulei
- **Profile:** Medium to dark roasts
- **Brand:** Utake Coffee
- **Products:**
 - Medium roast in whole beans, coarse, medium, and fine grind
 - Espresso/dark roast in whole beans and fine grind.
 - Green coffee exported
- **Packaging:** Resealable, environmentally friendly bags
- **Cupping (2021):** 86
- **Flavours:** Medium, lively acidity and balanced body and a smooth, balanced body that cupped. Flavour notes include blackcurrant, berry, chocolate, honey, tart, and sweetness.
- **Certifications:** CQI Q Instructor Arabica and Robusta
- **Sourced 2021:** 4.2 tons
- **Goal 2025:** 38 tons
- **Roasted 2021:** 1.44 tons
- **Goal 2025:** 6 tons

Training Centre

- **Courses:** Professional Barista Basic 1 week
- **Q Grader licences:** Q Grader in Arabica, Robusta; Q Calibrations; Q Processing
- **SCA courses:** Coffee Skills Programme Introduction to Coffee; Beginners, Intermediate and Professional Sensory Skills and Green Coffee.





REPUBLIC OF

RWANDA

Repubulika y'u Rwanda



REPUBLIC OF RWANDA

Rwanda, the 'Land of Thousand Hills', is known for its dramatic landscape, iconic wildlife, and coffee. From mountain ranges and green, rolling hills to swamplands and the vast Lake Kivu, it is a country of geographical contrasts. The forests are home to the endangered mountain gorilla and on the plains are lion, black rhino, zebra, elephant, giraffe, antelope, and many others.

The coffee fields stretch from the savannah plains in the east to the ancient Nyungwe rainforest in the south, and west, to Lake Kivu, the largest coffee growing region. Ancient rainforests rub shoulders with small-scale coffee plots, the soil quality and biodiversity a blessing for the farmers.

Rwanda has worked hard to become known as a premium, single-origin, coffee-producing nation. It has a good reputation for unique washed specialty Arabica. The majority of exported Rwandan coffee is classed as specialty coffee, and demand far exceeds supply.



Location: Central Africa, borders the Democratic Republic of the Congo, Burundi, Uganda, and the Republic of Tanzania



Capital city: Kigali



Population: 12.9 million



Languages: Kinyarwanda (official), French, English, Swahili/Kiswahili (official, commercial)



Income category: Low income



Geography: Rwanda has five provinces: Eastern, Southern, Western, Northern, and Kigali



Rwanda's advantage as a small nation is that traders can easily buy different flavours from different regions. They often blend Rwanda's bolder-flavoured beans from the north with the milder ones from the east of the country.

Baho Coffee Company Ltd

Baho is a women-run company, focused on quality and service. We produce, process and export fully washed specialty coffee, as well as naturals, honey, anaerobic and carbonic maceration, with a state-of-the-art processing system. We source beans from eight different regions with unique flavour profiles. Baho Arabica Red Bourbon cups at 85+.










Impact:

Baho was founded by the Ikizere women coffee group in Nyaruguru district, Southern province. We are a group of women farmers with many single mothers. We provide equipment, materials and farm inputs to our members.



We also train them in good agricultural practices (GAP) including planting, composting, mulching, pruning, intercropping, and shade coffee. We support coffee rejuvenation by providing 800,000+ seedlings annually.



-  Mr. Emmanuel Rusatira, Owner and founder
-  +250 78 887 788
-  Bahocoffee@gmail.com
-  Kimihurura, Kigali, Rwanda, KG 624 ST 45
-  bahocoffee.rw
-  @bahocoffee
-  @BahoSpecialty

- **Meaning:** Baho means "live well, be strong, don't give up"
- **Function:** Buyer, processor, exporter
- **Organisation:** Private company
- **Established:** 2017

• Locations:

Nyaruguru and Ruhango districts, Southern province

Rusizi, Nyamasheke and Rutsiro districts, Western province

Gakenke district, Northern province

Rwamagana and Gatsibo districts, Eastern province

- **Growers:** 6,895
- **Altitude:** 1,570–2,000m MSL
- **Varietals:** Arabica, Red Bourbon
- **Age of trees:** 10–20 years
- **Harvest:** March to mid-June
- **CWS:** Own 9, lease 2 and partner with 5 others
- **Processing:** Fully washed, naturals, honey, anaerobic, carbonic maceration
- **Drying:** Sun-dried
- **Certifications:** 4C, UTZ, and Rainforest Alliance (in progress)
- **Production 2021:** 614 tons
- **Goal 2025:** 1,228 tons and 15,000+ coffee growers

CWS Name: Muzo

Location: Gakenke district, Northern province

Altitude: 1,570–2,100 MSL

Processing: Fully washed, naturals, honey, anaerobic, and carbonic maceration

Flavour: Intense flavours of blackberries, chocolate, a balance of malic and citric acidity and a heavy body

Cupping: 86+

CWS Name: Humure, Gitoki, Musha and Gahengeri

Location: Gatsibo district, Eastern province

Altitude: 1,624–1,870 MSL

Processing: Fully washed

Flavour: Chocolate, caramel, floral, citrus, honey, berry, well balanced consistent round sweetness good complexity overall

Notes: 100% managed by women

Cupping: Humure 85.5, Gitoki 86, Musha 84, Gahengeri 85

CWS Name: Fugi, Kinazi and Remera

Location: Nyaruguru district, Southern province

Altitude: 1,550 MSL

Processing: Fully washed, naturals and honey

Flavour: Balanced citric and malic acid along with floral, vanilla, orange, and honey

Cupping: Fugi 87+, Kinazi 83 and Remera 84+

CWS Name: Akagera, Gahengeri, and Bugoyi

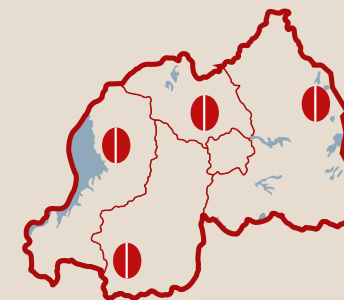
Location: Rutsiro district, Western province

Altitude: 1,550 MSL

Processing: Fully washed and naturals

Flavour: Orange, berries, apricot with hints of honey and spice

Cupping: Akagera 87+, Gahengeri 85, Bugoyi 86+



Bond Coffee

Exporters Ltd

Bond Coffee is the link between over 10,000 smallholder coffee farmers, their cooperatives, national and international traders, and customers. At Bond, we source the best coffee from across Rwanda to deliver exquisite, specialty single origin coffee to our customers. Every element of our business is about quality and service.

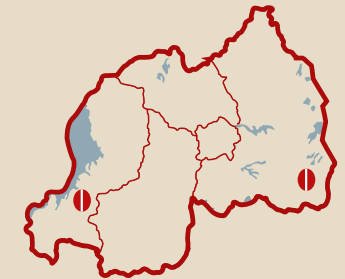


RWANDAN SPECIALTY COFFEE



Impact:








Bond Coffee is a socially driven enterprise. Sustainability is at the heart of our operations. We provide training for our farmers in sustainable business practices, assist our cooperatives to secure financing and access to markets, and handle the export logistics.



We work with our farmers to improve coffee quality and ensure they receive the best price. Over half our members are women.

RWANDAN SPECIALTY COFFEE



-  **Mr. Zacharie Ntakirutimana**
Owner and founder
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-  **bond.coffee**
-  **@bondcoffeeltd**

- **Meaning:** To bond all elements of our Rwandan coffee industry
- **Function:** Grower, processor, miller, exporter
- **Organisation:** Company
- **Established:** 2016
- **Location:**
Ruharambuga sector,
Nyamasheke district, Western province
Gatsibo district, Muhura sector,
Eastern province
Gahara sector, Kirehe district,
Eastern province
- **Growers:** 3,200 farmers
- **Trees:** 200,000 trees
- **Age of trees:** 5–12 years
- **Trees per farm:** 200 coffee trees
- **Total area:** 160 ha
- **Altitude:** 1,600–2,000 MSL
- **Varietals:** Arabica, Red Bourbon
- **Harvest:** March to June
- **CWS:** 2
- **Processing:** Fully washed
- **Drying:** Sun-dried on raised beds
- **Certifications:** Fairtrade and Rainforest Alliance
- **Production 2021:** 126 tons
- **Goal 2025:** 250 tons

Name: Abangakurushwa
Location: Ruharambuga sector,
Nyamasheke district, Western
province
Altitude: 1,800–2,000 MSL
Processing: Fully washed
Flavours: Sweet, clean,
and fruity
Cupping: 86–87

CWS Name: Ungukamuhinzi
Location: Gahara sector, Kirehe
district, Eastern province
Altitude: 1,600–1,800 MSL
Processing: Fully washed
Flavours: Sweet, clean
and acidity
Cupping: 84–86

Buhanga

Coffee Cooperative

Buhanga Coffee Cooperative grows sustainable specialty coffee in Gisagara, southern Rwanda. We started Buhanga in 2009 with seven men and one woman. Our plan was to grow coffee in our area and get others involved, especially women and youth. Today we have 387 farmers, including 127 women, and are certified Fairtrade. Our farmers care for our wonderful environment and help build a bright new future for our country through coffee.



BUHANGA
COFFEE



Impact:

We embrace solar and sustainable water management, and practice organic farming, including beekeeping for pollination. Our coffee profits improve the livelihoods of our farming families: we share everything.



Buhanga provides zero interest micro loans to members to pay school fees, and covers annual health insurance. We also give money to community health centres to buy children food and help prevent stunting



BUHANGACOFFEE

Good farmer relationships make good Coffee

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- **Name:** Buhanga Coffee Cooperative
- **Organisation:** Cooperative
- **Established:** 2009
- **Growers:** 375
- **Trees:** 157,543
- **Age of trees:** 7–20 years
- **Total area:** 67 ha
- **Altitude:** 1,800–2,000 MSL
- **Varietals:** Arabica, Red Bourbon
- **Processing:** Fully washed
- **Drying:** Drying tables
- **Certifications:** Fairtrade, Rainforest Alliance, and UTZ (in progress)
- **Production 2021:** 35 tons
- **Goal 2025:** 50 tons

Name: Buhanga CWS
Location: Rurama village, Kimana cell, Musha sector, Gisagara district, Southern province
Altitude: 1,800–2,000 MSL
Processing: Fully washed
Flavours: Balanced sweetness and small acidity, good flavour, aroma and aftertaste
Cupping: 87

Hillock

Coffee Ltd

At Hillock, we source the best coffee from across Rwanda to deliver exquisite, specialty, single origin coffee including micro lots. Every element of our business is about quality, service and social benefit. We aim to deliver the best Rwandan coffee and improve the livelihoods of our producers.



Impact:

Our vision is clear: to do good by our farmers and particularly, to nurture a new generation of coffee farmers. Over two thirds of our farmers are women, and the majority are young, eager and enthusiastic to learn the skills needed to grow quality Arabica coffee. We establish strong farmer networks with cooperatives, provide training in best practice, and annual seedlings to replace old trees.



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- **Meaning:** Hillock means "small hills"
- **Function:** Grower, processor, exporter
- **Organisation:** Company
- **Established:** 2019
- **Location:** Southern province, Kamonyi district, Karama sector; Western province, Nyamasheke district, Kinyaga sector
- **Growers:** 2,235
- **Total area:** 153 ha
- **Age of trees:** 5–7 years old
- **Trees:** 2,500
- **Trees per farm:** 838
- **Coffee Varietals:** Arabica, Red Bourbon
- **Harvest season:** March to August
- **CWS:** 3
- **Varietals:** Arabica, Red Bourbon
- **Processing:** Fully washed, honey and naturals
- **Drying:** Raised tables with wire mesh
- **Certifications:** Fairtrade and Rainforest Alliance. Organic (in progress)
- **Production 2021:** 115.2 tons
- **Goal 2025:** 230 tons

Name: Gisuma coffee washing station

Location: Giheke sector, Rusizi district, Western province

Altitude: 1,800–2,000 MSL

Processing: Fully washed

Flavours: Fruits and flowers. Medium body and smooth acidity with long finish

Cupping: 85–88

Name: Kinyaga coffee washing station

Location: Nyamasheke district, Western province

Altitude: 1,800–2,000 MSL

Processing: Fully washed

Flavours: Fruits and flowers, greenish, chocolate, medium body and soft acidity, sweetness and long aftertaste

Cupping: 84–87

Name: Karama coffee washing station

Location: Karama sector, Kamonyi district, Southern province

Altitude: 1,800–2,000 MSL

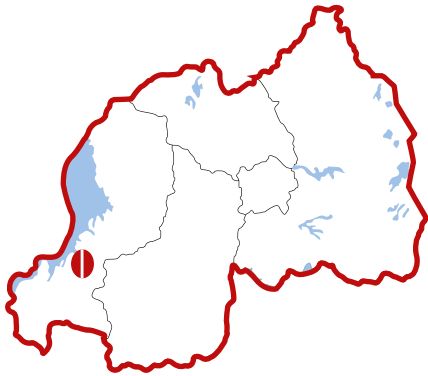
Processing: Fully washed

Flavours: Balanced acidity; medium body, aftertaste soft citric acid and well balanced

Cupping: 83–87

Kivubelt Coffee Ltd

We produce wonderful coffee from the shores of Lake Kivu in Rwanda. It is the highest quality, single origin, 100% Arabica coffee, processed from three farms and two washing stations, using the best sustainable agricultural practices.



We work with over 700 families who deliver their cherries to our washing stations every year and earn additional premiums. Our people are central to everything we do – improving people's lives through specialty coffee is core to our mission.



Impact:

Kivubelt Coffee is known for sustainability, traceability, transparency, and high quality, and we are proud to uphold those standards. We strive for vertical integration on our farms and in our smallholder coffee production.

We work with the communities around our washing stations to deliver technical assistance on coffee quality and agronomy, and support local education, healthcare and job opportunities.

We also support 200 vulnerable people in Gihombo and Mahembe, in collaboration with local authorities, to pay their medical insurance.

Rwanda, the Land of a Thousand Hills.



Ms. Furaha Umwizeye Teuscher,
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- **Function:** Grower, processor, roaster, exporter
- **Organisation:** Company
- **Established:** 2011
- **Trees:** 80,000 trees
- **Total area:** 43 ha

Farms & CWS

- **Name:** Nyaruzina
- **Altitude:** 1,516 MSL
- **Location:** Gitwa cell, Gihombo sector, Nyamasheke district, Western province
- **Flavours:** Red berry, apricot, cocoa, toast and vanilla, with a nutty, cocoa butter flavour and medium body
- **Name:** Kamajumba
- **Altitude:** 1,525 MSL
- **Location:** Gitwa cell, Gihombo sector, Nyamasheke district, Western province
- **Flavours:** Red berry, apricot, cocoa, toast and vanilla, cocoa butter flavour and medium body
- **Name:** Jarama
- **Altitude:** 1,779 MSL
- **Location:** Jarama cell, Gihombo sector, Nyamasheke district, Western province
- **Flavours:** Nutty, chocolate, cocoa butter with notes of berries, soft malic acidity, medium body, good finish



CWS: Cyiya

- **Location:** Nyakavumu cell, Mahembe sector, Nyamasheke district, Western province
- **Flavours:** Floral, orange, peach and strawberry aromas, with intense rose notes and juicy, sweet, lingering finish

Smallholder farms

- Trees:** 350,000
- Age of trees:** 9 years
- Trees per farm:** 500
- Total area:** 140 ha
- Altitude:** 1,550 – 1,800 MSL
- Harvest:** February to May
- CWS:** 2
- Varietals:** Arabica, Red Bourbon, Mayaguez 13
- Drying methods:** Drying tables and under shade
- Production 2021:** 76 tons
- Goal 2025:** 115 tons

CWS: Jarama washing station
Location: Western Province, Nyamasheke district, Gihombo sector, Gitwa cell
Processing: Fully washed, honey, naturals
Flavours: Mango, jackfruit, honey, almond and dark chocolate
Cupping: 83 – 89

CWS: Murundo washing station
Location: Western Province, Nyamasheke district, Mahembe sector, Nyagatare cell
Processing: Fully washed, honey, naturals
Flavours: Floral, orange, peach and strawberry aromas, with intense rose notes and juicy, sweet, lingering finish
Cupping: 83 – 89

Juru

Coffee Ltd

Juru grows specialty coffee on our 15-hectare, single estate farm in Kayonza district, Eastern province. We also buy coffee from small-scale northern and eastern farmers to produce a premium coffee, cupping at 86+. We are starting an agro-tourism project to open our gates to coffee lovers to learn about farming practices, and meet our farmers.



JURU
COFFEE
from FARM to CUP

The logo for Juru Coffee features the word 'JURU' in a large, bold, black, handwritten-style font. Above the 'U' is a small graphic of a coffee branch with leaves and berries. Below 'JURU' is the word 'COFFEE' in a smaller, black, sans-serif font. At the bottom, the tagline 'from FARM to CUP' is written in a smaller, italicized, black, sans-serif font.

Impact:



At Juru, we are driven by integrity, efficiency and environmental sustainability. We are focused on securing coffee farmers' livelihoods, developing skills and building hope for the next generation. Our story is one of energy, optimism and creating a solid future for the youth of Rwanda, the Land of a Thousand Hills.



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- **Meaning:** Juru means heaven or sky
- **Tagline:** Coffee from Heaven, Rebuilding the Land of a Thousand Hills
- **Function:** Grower, processor, exporter
- **Organisation:** Private company
- **Established:** 2013
- **Source:** Gisenga village, Juru cell, Gahini sector, Kayonza district, Eastern province
Gahini, Mukarange and Kabarondo sectors, Kayonza district, Eastern province,
Burega, Buyoga and Cyinzuzi sectors, Rulindo district, Northern province
- **Growers:** 1,943 families
- **Trees:** 613,696
- **Age of trees:** 3–20 years
- **Trees per farm:** 315
- **Total area:** 275 ha
- **Harvest:** March to June
- **CWS:** 1
- **Varietals:** Arabica, Red Bourbon, Jackson
- **Drying:** Sun-dried on wooden tables
- **Certifications:** In the process of gaining Fairtrade and organic certification
- **Production 2021:** 61,572 tons
- **Goal 2025:** 190 tons



CWS Name: Juru Coffee

Location: Nyabombe village, Juru cell, Gahini sector, Kayonza district, Eastern province

Altitude: 1,500–1,700 MSL

Processing: Fully washed

Flavours: Lemon-orange acidity, subtle sweet grape flavours, and lingering, silky finish

Cupping: 86.7

Location: Burega, Buyoga and Cyinzuzi sectors, Rulindo district, Northern province

Altitude: 1,700–2,200 MSL

Processing: Fully washed

Flavours: Medium acidity, medium body, well balanced coffee with a clean cup. Floral, honey, chocolate and blackberry, long finish and complex fruit acidity

Cupping: 88+

Misozi Coffee Company Ltd

Misozi is an export and marketing company owned by its farmers – 7,000 smallholder growers across eight independent cooperatives.

Each cooperative produces distinctive coffee of the highest quality – single origin, fully traceable, and certified Fairtrade, Organic, Rainforest Alliance, and C.A.F.E. This accreditation attests to our commitment to quality and the highest production standards. We support our coffee producers through capacity building, coffee processing and access to markets.









misozi
COFFEE

Impact:

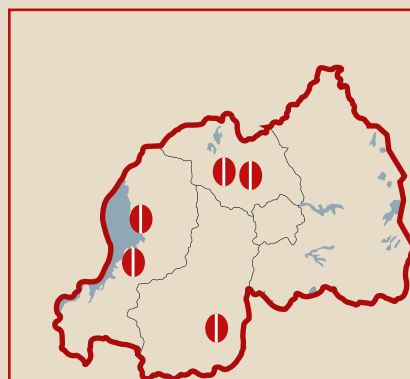


We are particularly focused on women and youth – empowering them to be a part of the whole coffee value chain. We support our farmers to rejuvenate their coffee farms with fresh seeds. We train them to care for the soil through mulching, pruning, planting shade trees, insect and disease protection, and boosting biodiversity.



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-  **@misozicoffee**

- **Organisation:** Private company
- **Source:** Across Rwanda
- **Established:** 2005
- **Growers:** 7,000
- **Altitude:** 1,500–2,000 MSL
- **Varietals:** Bourbon
- **Harvest:** February - April
- **Flavours:** Chocolate, lemon and orange with a complex, fruity, long finish
- **Certifications:** Fairtrade, Organic, Rainforest Alliance, and C.A.F.E



Kopakama Coop.

Certifications: Fairtrade, Rainforest Alliance, Organic

Altitude: 1600–1800m

Quality and the cup:

Fully Washed Arabica Grades A1 and A2, Ejo Heza Coffee. Grown by Women. Brown sugar, spice, lime, maple.

Region: Western province, Rutsiro district

Founded: 2005

Growers: 1028 (403 female)

Harvest: March to May and February to Sept.

Abakundakawa Coop.

Certifications: Fairtrade, Café practice, Organic

Altitude: 1600–1762m

Quality and the cup:

Fully Washed Arabica Grades A1 and A2, Coffee Grown by Women.

Layered, pineapple, lemon verbena, grapefruit, berry, sweet.

Region: Gakenke district, Northern region

Founded: 1999

Growers: 1962 (740 female)

Harvest: February to June

Abakangukiyekawa Coop.

Certifications: Fairtrade, RF

Altitude: 1486–1650m

Quality and the cup:

Fully Washed Arabica Grades A1 and A2.

Vanilla, blackberry, passion fruit, peach, lively red-berry acidity.

Region: Ngoma district, Eastern province, sector Cyarubare

Founded: 2003

Growers: 800 (82 female)

Harvest: February to May and February to September

Kopakaki Coop.

Certifications: Fairtrade and Rainforest Alliance soon UTZ

Altitude: 1500–2000m

Quality and the cup:

Fully Washed Arabica Grades A1 and A2, Coffee Grown by Women.

Tropical fruit, orange zest, blueberry, vanilla.

Region: Karongi District, Western province, Rubengera sector

Founded: 2005

Growers: 990 (585 female)

Harvest: Jan. to May; April to July

Twongere kawa koko Coop.

Certifications: Fair-trade,

Altitude: 1800–2200m

Quality and the cup:

Fully Washed Arabica Grades A1 and A2, Coffee Grown by Women.

Lemon, apple, rose, melon.

Region: Northern prov. Gakenke district, Coko sector

Founded: 1999

Growers: 134 (96 female)

Harvest: February to June; February to August

Muhondo

Coffee Company Ltd

Muhondo Coffee Company has 10 hectares of coffee fields 1,850–2,200 MSL in the northern hills of Rwanda. We operate three washing stations at Muhondo, Bukonya and Bwisige, and work with 3,000 farmers; over 600 are women. We are committed to strengthening the competitive position of all our coffee farmers and employees.





Impact:

Besides creating many jobs in the Northern region, Muhondo really cares about its people. We train our farmers in best agricultural practices and provide access to financing.

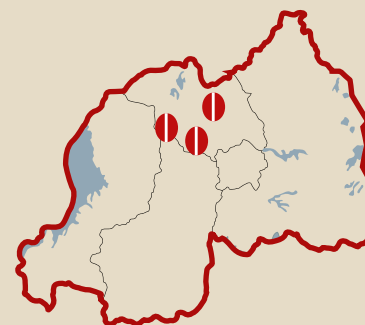


More and more smallholder farmers from the Muhondo region have been investing in coffee. Their income pays for their children's education, health insurance, building materials for homes, and food for their families.



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- **Function:** Grower, processor, exporter
- **Organisation:** Private company
- **Established:** 2013
- **Location:** Musenyi village, Gakenke district, Northern province
- **Growers:** 3,000
- **Trees:** 30,000
- **Trees per farm:** 185
- **Total area:** 223 ha
- **Altitude:** 1,850–2,200 MSL
- **Varietals:** Arabica, Red Bourbon, Johnson
- **Harvest:** March to June
- **Processing:** Fully washed, natural, honey
- **Drying:** Drying shelves
- **Certifications:** C.A.F.E. Practices and UTZ
- **Production 2021:** 115 tons
- **Goal 2025:** 250 tons



CWS

Name: Muhondo
Location: Muhondo, Gakenke district
Altitude: 1,850–2,200 MSL
Processing: Fully washed coffee
Flavours: Sweet, citrus, caramel flavours
Cupping: 84–86, special lots: 87–89

Name: Bukonya
Location: Mataba, Gakenke district
Altitude: 1,600–2,200 MSL
Processing: Fully washed coffee
Flavours: Mandarin, orange, almond, black tea, caramelised nougat, white pepper
Cupping: 83–86, special lots: 87–88

Name: Bwisige
Location: Bwisige, Gicumbi district
Altitude: 1,650–2,300 MSL
Processing: Fully washed coffee
Flavours: Fruit, dark chocolate and fruit acidity
Cupping: 83–86, speciality: 87–88



Nova Coffee Ltd

At NOVA Coffee, we are UTZ and organic certified, and are in the process of gaining C.A.F.E and Rainforest Alliance accreditations. We have high standards and use the very best agricultural practices to support our 2,800 farmers. We distributed 50,000 young coffee trees in 2020 and twice that number in 2021, along with shade and tropical fruit trees, to every local coffee farming community.






Impact:

Gender equity is one of our core values and we have an exclusively women-grown Arabica brand, Cafe des Mamans. Over a quarter of the women farming this brand are adolescent mothers. By growing the brand, we give our women farmers reliable, well paid work so they can feed and clothe their children, and send them to school.

Our strong commitment to gender equality is matched by our Sustainable Arabica project for the environment. It includes beekeeping initiatives for farmers to access honey, an important diet staple, and maintains biodiversity on their farms.



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- **Meaning:** Nova is Latin for new
- **Function:** Grower, buyer, processor, exporter
- **Organisation:** Private company
- **Established:** 2015
- **Source:** Bukure and Giti sectors, Gicumbi district, Northern Rwanda
- **Growers:** 2,800
- **Trees:** 388,621
- **Age of trees:** 3–20
- **Harvest:** March to June
- **CWS:** 1
- **Cupping (2021):** 86–89
- **Varietals:** Arabica, Red Bourbon
- **Drying:** Sun-dried on raised beds
- **Certifications:** Organic and UTZ; C.A.F.E and Rainforest Alliance (in progress)
- **Production 2021:** 153 tons
- **Goal 2025:** 230 tons



Name: NOVA CWS
Location: Ruyange cell, Bukure sector, Gicumbi district
Altitude: 1,800–2,000 MSL
Processing: Fully washed, naturals
Flavours: Fruit, dark chocolate, and fruit acidity
Cupping: 86–89

Nyamurinda

Coffee Growers Ltd

Nyamurinda Coffee Growers is owned by two sisters. We process coffee from local farms surrounding our washing station, and we grow our own trees high up on Nyamurinda mountain in southern Rwanda. We aim to bring opportunities to small scale farmers, in particular, women.



Recently, we expanded our business to the mountainous district of Karora in Western province. At our Karona CWS, we work with almost 600 farmers. This coffee is Fairtrade and Rainforest Alliance certified. We supply single origin, specialty Bourbon and green beans, cupping at 86–89, for domestic and international markets.




Impact:

Nyamurinda Mountain Coffee created opportunities for women where there were none, and now people in our area have electricity, clean water, and roads. We have created microfinance to increase women coffee farmers' ability to make financial decisions. This supports families in lean times or hungry months, and enables them to invest in their farms.



We aim to build a sustainable coffee industry which restores independence and confidence, based on cohesion, trust, knowledge, and innovation.



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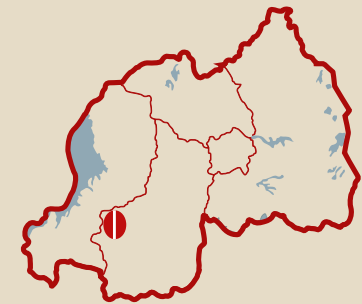


- **Function:** Grower, processor, roaster, exporter
- **Organisation:** Private company
- **Established:** 2016
- **Location:**

Southern Province: Coffee Farm and Nyamagabe CWS: Nyamagabe district, Kibirizi sector.

Western Province Karora CWS, Karongi district, Karora Mountain, Mubuga sector

- **Growers:** 664
- **Trees:** 226,618
- **Age of trees:** 5–9 years
- **Trees per farm:** 615
- **Total area:** 226,624 ha
- **Harvest:** March to mid-June
- **CWS:** 1
- **Varietals:** Arabica, Red Bourbon
- **Processing:** Fully washed, natural, honey
- **Drying:** Sun dried
- **Certifications:** Fairtrade and Rainforest Alliance
- **Production 2021:** 67 tons
- **Goal 2025:** 134 tons



CWS

Name: Nyamurinda Estate Coffee

Location: Nyamagabe district, Southern province

Altitude: 1,800–2,000 MSL

Processing: Fully washed, natural, honey

Flavours: Honey, berries, tropical fruit, vanilla, and chocolate and floral aroma

Cup score range: 85+

Name: Karora

Location: Mubuga sector, Karora Mountain, Karongi district, Western province

Altitude: 1,800–2,000 MSL

Processing: Fully washed, natural, honey

Flavours: Chocolate, vanilla, raisin, candied orange, honey, strawberry, spicy, citric acid, heavy body, sweet aftertaste

Cupping: 85–88

Roots Origin Ltd

Roots Origin is a Rwandan social enterprise that is passionate about specialty coffee and the farmers who grow it. We buy cherries from small-scale farmers, process them at our Intango CWS, and export green coffee to various importers and roasters. We also really enjoy making a profit – but only as a return on respect and integrity.



Our traceability program identifies every farmer we buy from. Quality, transparency, traceability and social impact are at the core of who we are. Everything we do is ultimately focused on improving the lives of coffee farmers, their families and our community.



Impact:

Our social impact programmes for smallholder farmers focus on best agricultural practices, improving quality and yield, and caring for and protecting our environment. We also invest in both quality and environmental sustainability, including organic fertilisation and shade trees.

We've started working with a small group of women farmers who call themselves "Abaryoshyakawa", to produce exclusively women-grown coffee.

We are also committed to supporting women in company managerial positions. Farmers' coffee incomes pay for school fees, the purchase of livestock, and upgrading houses.



📍 Mr. Gilbert Gatali and Ms. Eppy Kagoyire

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- **Function:** Grower, processor, exporter
- **Organisation:** Private company
- **Established:** 2017
- **Growers:** 835 farmers
- **Age of trees:** 20 years
- **Trees per farm:** 200 trees
- **Total area:** 56 ha
- **Altitude:** 1,560-1,900 MSL
- **Varietals:** Arabica, Red Bourbon, Mibirizi, Jackson
- **Harvest:** February to May
- **CWS:** 1
- **Drying:** Raised beds
- **Production 2021:** 42 tons
- **Goal 2025:** 147 tons



Name: Intango

Location: Kibaya village, Musasa cell, Gishyita sector, Karongi district, Western province

Altitude: 1,563 MSL

Processing: Fully washed, naturals

Flavours: Caramel sweetness with red berries, golden raisin and chocolate body.

Cupping: 85-87



SAN Coffee Ltd

SAN Coffee was born out of a passion for highest quality Arabica coffee, and empowering social wellbeing. Our aim is to be the best coffee seller in the region, increase the share of profits to farmers, and grow a better future for Rwanda.

We supply quality green and roasted coffee, and invest in farmers through cooperative arrangements. We work with Koakai Cooperative and Burimba farmers to produce specialty grade coffee fully traceable to individual farmers..



Impact:

Coffee underpins the health and wellbeing of our community. We support farmers to grow their coffee sustainably with as small an environmental footprint as possible. We

have an exclusively women-produced coffee brand, . It fetches premium prices that are directly returned to the producers.



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- **Function:** Grower, processor, miller, exporter
- **Organisation:** Private company
- **Established:** 2013
- **Location:** Burimba village, Shangi sector, Nyamasheke district, Western province
- **Growers:** 500
- **Trees:** 250,000 trees
- **Age of trees:** 7 years
- **Trees per farm:** 20–8,000 trees



Name: Burimba
Location: Shangi farm
Altitude: 1,524 MSL
Processing: Fully washed
Flavours: Intense flavour
Cupping: 86

Name: Mwezi
Location: Mwezi
Altitude: 1,619 MSL
Processing: Fully washed, natural
Flavours: Full-bodied with notes of vanilla, spice, chocolate, cherry, papaya, lime, black sugar, caramel. Buttery body and silky finish
Cupping: 87

- **Total area:** 100 ha
- **Harvest:** February to July
- **CWS:** 2
- **Altitude:** 1,000–1,800 MSL
- **Varietals:** Arabica, Red Bourbon, Jackson 2/1257
- **Drying:** Drying beds
- **Production 2021:** 100 tons
- **Goal 2025:** 200 tons



Trapro Coffee

Washing Stations Ltd

Trapro Coffee is located high in the mountains of southern Rwanda near the Nyungwe national park, one of the oldest rainforests in Africa. We work primarily with vulnerable groups, including poor families, single women and genocide survivors, and invest our profits back into farms and communities.

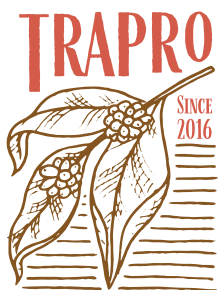


Our wash station infrastructure is modern and very clean with ecologically-friendly pulpers and tiled fermentation tanks. We want to bring pride and interest to the coffee farming community for the sustainability of the industry.











Impact:

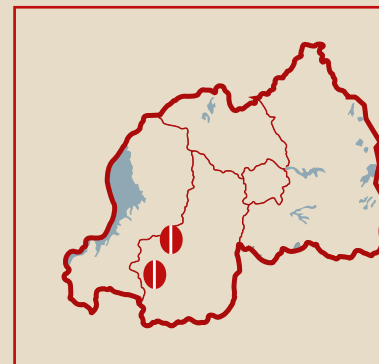
40% of our farmers are women and 25% are youth who were not able to continue higher education. We invest 10% of Trapro's gross profits each year in our farmers through health insurance, training and materials for GAP and Farmer Field Schools, micro loans, school fees, and support to local schools.



Our farmers are also trained by an agronomist in best agricultural practices as well as financial literacy.

-  **Mr. Bernard Uwitije**
-  **+250 788 412 466**
-  **traprostations@gmail.com**
-  **Trapro Coffee, Nyamagabe, Rwanda**
-  **traprocoffee.com**
-  **@traprocoffee**
-  **@Trapro Coffee Washing Stations**
-  **@BernardUwitije**

- **Meaning:** Trading of Agriculture Products (abbrev.)
- **Function:** Grower, buyer, processor
- **Organisation:** Private company
- **Established:** 2016
- **Location:** Kabacuzi, Nyamugari, Gasaka, Nyamagabe district, Southern province
- **Growers:** 5,000
- **Trees:** 1.2 million
- **Age of trees:** 10 years
- **Trees per farm:** 300



CWS Name: Gitega Hills
Location: Nyamagabe, Cyanika, Southern province
Altitude: 1,700 MSL
Processing: Fully washed, natural
Flavours: Apricot, floral, and honey
Cupping: 87

- **Total area:** 480 ha
- **Harvest:** March to July
- **CWS:** 3
- **Altitude:** 1,700–1,900 MSL
- **Varietals:** Arabica, Red Bourbon, RAB C15, Jackson, Mibirizi and BM139
- **Drying:** Raised beds shaded with nets
- **Certifications:** C.A.F.E.
- **Production 2021:** 300 tons
- **Goal 2025:** 440 tons

CWS Name: Bwenda Mountain
Location: Nyamagabe, Kibumbwe, Southern province
Altitude: 1,650 MSL
Processing: Fully washed, natural
Flavours: Orange, cranberry, rhubarb, and lemon
Cupping: 89

CWS Name: Ibis Mountain
Location: Huye, Maraba, Southern province
Altitude: 1,950 MSL
Processing: Fully washed, natural
Flavours: Apricot, and honeysuckle

Tropic Coffee Ltd

Tropic Coffee is a family-owned producer and exporter of outstanding, 100% Arabica Bourbon, single origin, specialty coffee, cupping at 87+. From fully washed, natural, honey, and anaerobic processing from three different regions, we produce a rich and complex variety of coffees. We also have an all-women brand, Umubano, meaning "relationship".



Tropic Coffee



Impact:

Over 45% of our 3,000 smallholder farmers are women, and we put a special focus on building their livelihoods and resilience, and ensuring they receive premium rewards. We process our Umubano cherries separately so that it is completely traceable to our women growers.

Our farmers receive fair prices for their specialty coffee, contributing to cooperative savings schemes. 20% of company profits are allocated to our social fund for community activities and health and education programs.

Tropic founders, Divine and Christophe, work directly with youth to help them understand that coffee “done well and done sustainably” can be profitable. Environmental sustainability is at the core of our business; we have built water treatment plants into our washing stations, and established vermicomposting as part of our drive to become sustainable.



📍 Ms. Divine Mutuyimana / Mr. Christophe Rugira

☎️ +250 788 666 146

✉️ chris@tropiccoffeeltd.com

📍 Road KK 706 ST, Kicukiro district,
Kigarama sector, Kigali, Rwanda

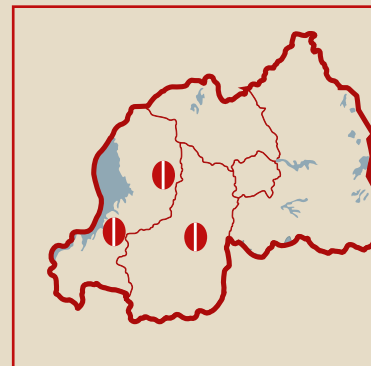
🌐 www.tropiccoffeeltd.com

📷 @tropiccoffee

🐦 @tropic_coffee



- **Meaning:** Grown in the tropics
- **Function:** Grower, buyer, processor, exporter
- **Organisation:** Private company
- **Established:** 2015
- **Growers:** 2,964
- **Trees:** 1,581,500
- **Trees per farm:** 533
- **Total area:** 632 ha
- **Altitude:** 1,650–2,200 MSL
- **Varietals:** Arabica, Red Bourbon
- **Harvest:** February to July
- **CWS:** 3
- **Processing:** Fully washed, natural, honey, anaerobic/natural
- **Drying:** Sun-dried on raised beds
- **Certifications:** Organic, Fairtrade, UTZ-certified
- **Production 2021:** 100 tons
- **Goal 2025:** 288 tons



Name: Kabyinro CWS

Location: Ngororero, Muhororo, Kabyinro, Western province

Altitude: 1,700–1,950 MSL

Processing: Fully washed, naturals

Flavours: High sweet, malic and citrus orange acidity, with medium body and distinct fruity finish

Cupping: 84–88

Name: Cyato CWS

Location: Nyamasheke, Cyato, Murambi, Western province

Altitude: 1,930–2,200 MSL

Processing: Fully washed, naturals

Flavours: High sweet, malic acidity, combined with complex sweet fruity flavour and well-balanced, long finish

Cupping: 88+

Name: Gisanga CWS

Location: Ruhango, Mbuye, Gisanga, Southern province

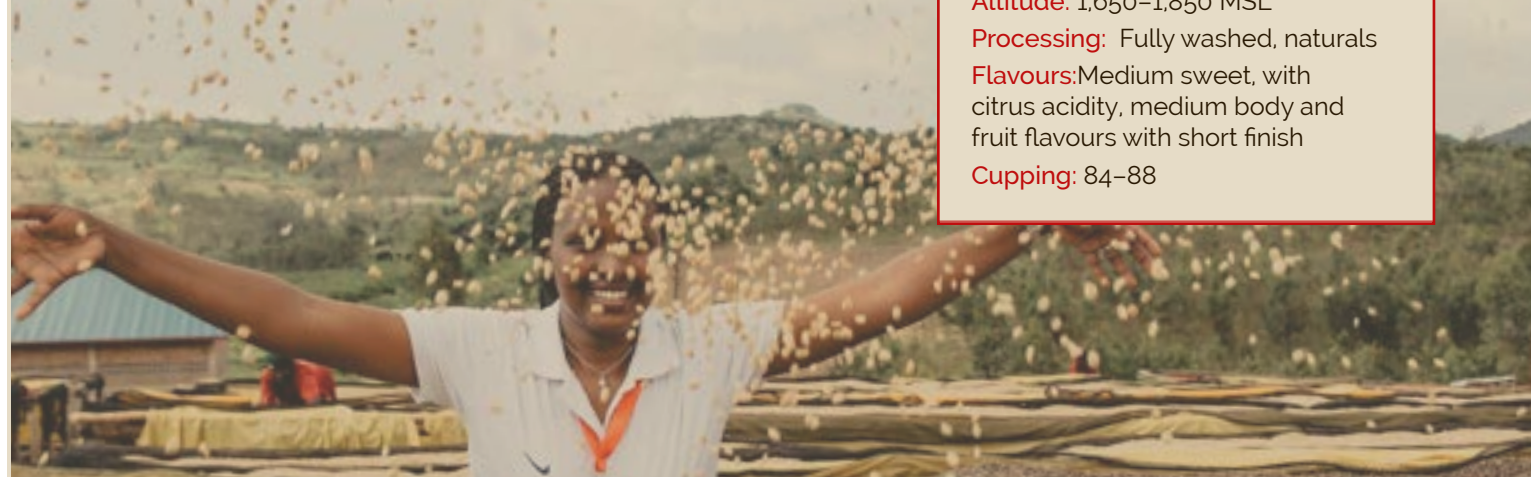
GPS: -2.143333, 29.820833

Altitude: 1,650–1,850 MSL

Processing: Fully washed, naturals

Flavours: Medium sweet, with citrus acidity, medium body and fruit flavours with short finish

Cupping: 84–88



TUK Twongere Umusaruro wa Kawa Cooperative

Twongere Umusaruro wa Kawa (TUK) Cooperative is located on the mountain slopes of the Great African lake region in Kayonza district, eastern Rwanda. We are owned and operated almost exclusively by women. We produce exquisite Arabica Bourbon coffee, fully washed and honey processed, cupping at 87.



We nurture our coffee trees and environment with good agricultural practices. We use grass for mulch, mix organic fertilizers with inorganic, select the best seeds, and nurture coffee tree seedlings. Every step is undertaken with absolute care to produce premium beans. With our own coffee washing station and a cupping lab we ensure quality in every single lot, carefully hand-sorting at every step.



Impact:

Specialty coffee earns premium prices for our members. We share profits 100%. We believe that if we invest in our cooperative and work towards a living wage, leaving no one behind, then everyone wins.

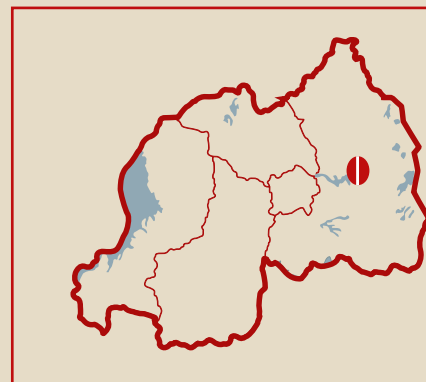


TUK provides health insurance for every member. We also work with schools to educate young women about coffee production.



-  TUK Cooperative
-  +250 787 454 099
-  tukcooperative@gmail.com
-  Eastern-Kayonza-Rukara-Rwimishinya cell
-  tukcooperative.rw
-   @TUKcooperative
-  @TUKCoop

- **Meaning:** To bring bounty to growers
- **Function:** Grower, processor
- **Organisation:** Cooperative
- **Established:** 2007
- **Growers:** 481
- **Trees:** 223,749
- **Age of trees:** 6 years
- **Trees per farm:** 300
- **Total area:** 90 ha
- **Varietals:** Arabica, Red Bourbon
- **Harvest:** March to June



Name: Twongere Umusaruro CWS
Location: Rukara sector Kayonza district, Eastern province
Altitude: 1,650 MSL
Processing: Fully washed, honey
Flavours: Honey, citrus, and chocolate
Cupping: 87

- **CWS:** 1
- **Processing:** Fully washed, honey
- **Drying:** Sun-dried
- **Certifications:** Organic (in progress)
- **Production** 2021: 30 tons
- **Goal** 2025: 100 tons





UNITED REPUBLIC OF TANZANIA

Jamhuri ya Muungano
wa Tanzania



Tanzania is the largest country in East Africa. Covering almost 1 million km², it borders eight countries and the Indian Ocean. It has bountiful wildlife and extraordinary landscapes – from the great plains of the Serengeti to Kilimanjaro, Africa's highest mountain; some of the world's largest and deepest lakes, and a marine park of whale sharks and coral reefs.

Tanzania is one of 12 mega-diverse global countries with a wealth of biodiversity. It has diverse forest ecosystems of lowland rainforests, mountain forests, extensive miombo woodland, mangrove forests and coastal forests.

UNITED REPUBLIC OF TANZANIA

It has one of the largest global concentrations of mega fauna: the elephant, rhino and large predators. Tanzania is the only country where around 37% of total land is protected for national parks, game reserves, conservation areas, marine parks and reserves. It has the second largest protected area in Africa, Selous Game Reserve, a World Heritage Site.



Tanzania is a lower middle-income country with rich natural resources and a strategic geographic position. With almost 60 million people, it is the most populous country in East Africa. The economy depends heavily on the agricultural sector which employs 65% of the labour force.

Tanzania is the fourth-largest coffee producer in Africa; it is a highly valued export. Most coffee is grown by smallholder farmers in rain-fed production without chemicals and fertilizers. It is an essential cash crop for farming families that pays for education, healthcare, farm inputs, and home improvements.

The government aims to boost quality and production by investing in training and research. Coffee is a major source of employment, especially in rural areas, economic growth and development, and improved livelihoods.



Location: Eastern Africa. Borders Kenya, Mozambique, and the Indian Ocean



Languages: Kiswahili (official), English (official, primary language of commerce and administration)



Capital city: Dar es Salaam



Population: 59.7m



Geography: Tanzania has 31 regions; each region is divided into districts. The districts are subdivided into divisions, local and rural wards, into villages and hamlets



Income category: Lower-middle-income country

Amir Hamza (T) Ltd

We are a leading producer of premium Robusta and Arabica, roasted and instant coffee from Lake Victoria in Tanzania. We process instant coffee in our state-of-the-art factory, the largest in East Africa. Our flagship export brand is 'AMIMZA', while 'Ka hawa Bora' is our domestic brand. We also do private-label packing to customer specifications.



AMIMZA









Impact:

We buy Robusta and Arabica coffee from smallholder farmers on the western shore of Lake Victoria. Every step in our company's growth is linked to our farmers' livelihoods and delivering better prices for their specialty coffee.



We employ 400 permanent and 800 casual workers to produce spray-dried instant coffee for bulk export and domestic sales. We are always looking for ways to innovate in our industry and return benefits to our farmers.

AMIMZA

-  **Mr. Amir Hamza**
Owner and founder
-  **+255 754 220 999**
-  **amir@amimza.com**
-  **Plot 1, 2 & 3, Kibuye Block B, Bukoba District, Kagera region, Tanzania**
-  **www.amimza.com**
-   **@CafeAmimza**

- **Function:** Buyer, processor, manufacturer, supplier, exporter
- **Organisation:** Private company
- **Established:** 1994
- **Source:** Robusta from Kagera, Bukoba; Arabica from Kagera, Mara (Tarime), and Kigoma
- **Growers:** 50,000 farmers
- **Age of trees:** 15–25 years
- **Av size plots:** 0.5 ha
- **Total area:** 25,000 ha
- **Altitude:** 1,000 MSL
- **Varietals:** Ruiru 11, SL14 and Robusta



- **Harvest:** May to July, and January
- **Processing:** Naturals
- **Drying:** Sun-dried on tarpaulins
- **Products:**
 - Spray dried instant coffee powder
 - Instant ginger coffee
 - 3:1 instant coffee with sugar and creamer

- **Labels:**
 - Kahawa Bora** – roast and ground, for the domestic market
 - AMIMZA** – flagship brand, registered in 35 counties
- **Other services:** Private label packing to customers' specifications
- **Production:** 250 tons instant coffee; 12 tons year roasted
- **Cupping score (2021):** 85
- **Flavours:** Rich, floral notes
- **Certifications:** ISO 22000-2018



Choice Coffee

Choice Coffee supplies the finest Arabica coffee from the slopes of Mt Kilimanjaro, harvested, processed, roasted, and ground. We maintain the strictest quality control procedures at every step to get the best, fresh roast flavour and aroma.



Our aim is to ensure fair prices for our farmers and equity for all women in our operations. We are currently expanding into green coffee export.



Impact:

Our founder, Rose Swai, started Choice Coffee in 2009; the first woman-owned and -run coffee roaster in Tanzania. Right from the start, our focus was on employing women and youth. Women are the backbone of our communities, the ones taking care of the family. They need to be empowered and that can happen through coffee.

We also work actively with youth groups, encouraging them to grow coffee and run their own farms. We support Tanzanian specialty coffee sourced responsibly, sustainably, and fairly.

Rose was one of the first members of the Tanzanian Women Coffee Association (TAWOCA) which is affiliated to International Women Coffee Alliance (IWCA). Rose's goal is to support, promote and advocate for women in the coffee sector.



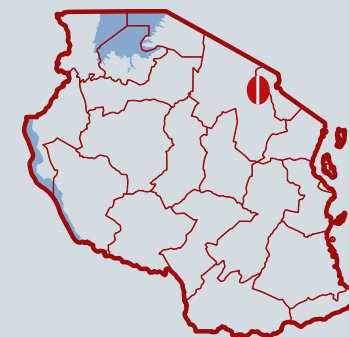
-  Ms. Rose Swai, Owner and founder
-  Mr. William Peter, Managing Director
-  +255 714 547 543
-  Choicecoffee2006@hotmail.com
-  Moshi, Kilimanjaro, Tanzania
-  www.choicecoffeekili.com
-  @choicecoffeekili
-  @choicecoffeeltdTwitter: @TUKCoop



- **Function:** Buyer, roaster, supplier, exporter
- **Organisation:** Private family-owned company
- **Established:** 2009
- **Source:** Kibosho, Mwika and Rombo villages, Mt Kilimanjaro; coffee auctions
- **Growers:** 850 farmers
- **Altitude:** 1,200–1,400 MSL
- **Varietals:** Arabica, Bourbon, Kent
- **Harvest:** June to November, peaks August and September
- **Processing:** Fully washed
- **Drying:** Sun-dried raised tables with partial shade
- **Certifications:** Fairtrade (in progress)
- **Production:** 12 tons roasted

Roastery

- **Equipment:** SAWAS CRM-15 coffee roaster (15kg/batch)
- **Profile:** Mostly medium roast
- **Brands:** KIBO AA
- **Cupping (2021):** 85
- **Flavours:** Rich florals



Communal Shamba

Communal Shamba produces exquisite speciality Bourbon and Kent coffee from Tanzania's southern highlands. In partnership with local coffee cooperatives and our customers, we ensure better education and health for our smallholder farmers. Our coffee is a catalyst for sustainable change, bringing hope and brighter futures for our youth.



Communal
Shamba
— COFFEE —



Impact:

We are a social enterprise and pride ourselves on having a vision for the future, backed by quality coffee that invests in farmers' wellbeing. Our social programme supports Ihowa Primary School in Mbozi, and improves sanitation at Ihowa health centre.



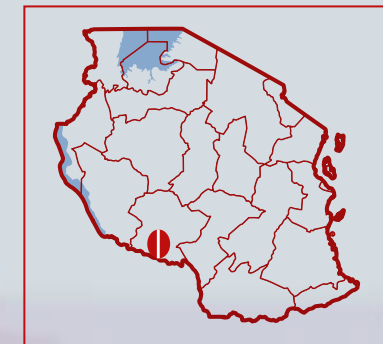
We have also provided building materials for local schools, and maternity facilities for the community. This means that pregnant women can have their babies right here in the village, rather than travelling many miles at great risk.



-  **Mr. Keremba Brian Warioba**
Co-founder and Managing Director
-  **+255 769 408 624**
-  **kerembaw@communalshambacoffee.com**
-  **Mbeya, Mbozi District, Ihowa Village**
-  **www.communalshambacoffee.com**
-  **@communalshambacoffee**



- **Meaning of name:** Shamba (Swahili) means a cultivated plot of ground, a farm
- **Function:** Grower, processor, exporter
- **Organisation:** Company
- **Established:** 2017
- **Source:** Ihowa village, Songwe, Mbozi, Southern Highlands, Tanzania
- **Growers:** 1,700 farmers
- **Trees:** 20,000
- **Age of trees:** 5 years
- **Trees on farm:** over 20,000 trees
- **Average size of plot** per household: 0.61 ha
- **Total area:** 80 ha
- **Altitude:** 1,600 MSL
- **Varietals:** Arabica, Bourbon, Kent and TACRI Compact
- **Harvest:** May to August
- **Processing:** Naturals
- **Drying:** Drying tables
- **Cupping (2021):** 82
- **Flavours:** Stone fruits and red currants with a soft, milk chocolate finish
- **Production:** 66 tons
- **Goal 2025:** 100 tons



Dan & Associates Enterprises Ltd

We are qualified coffee traders and cuppers of Arabica and Robusta. Our modern coffee milling factory uses Pinhalense machinery, mills four ton of parchment coffee per hour, and serves most of the farmer cooperatives in Mbinga. We have three warehouses to keep coffee in excellent condition.

We are licensed exporters offering both specialty and fair average quality (FAQ) coffee and can guide you through the export process. We strongly believe in the quality and potential of Mbinga coffee and are fully committed to the Tanzanian coffee industry. We have our own café where you can savour fine coffees, including our signature Arabica Yellow Bourbon.



Impact:

We are serious about environmental sustainability and are Rainforest Alliance certified. We upcycle coffee husks from the milling factory to produce briquette, a sustainable fuel brick, selling it cheaply to the local community. This helps reduce demand and reliance on charcoal, and preserves local forests. We have also established nurseries, planting over 50,000 new seedlings each year.

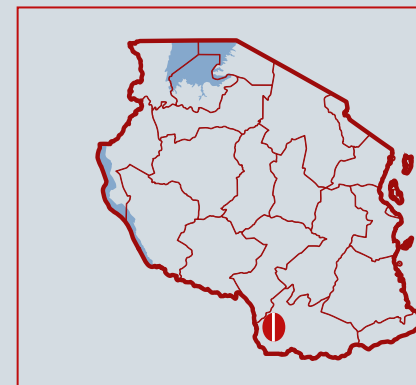


We are proud partners with the Ka hawa Bora Project, supporting 10,000 coffee farmers in Mbinga, especially women and youth. We train them in record keeping, quality, financial literacy, and good agronomic practice.



-  **Mr. Danstan Ein hard Komba**
Founder and Managing Director
-  **+255 784 138 081**
-  **info@dae.co.tz | kombadanstan@gmail.com**
-  **Plot No. 12 Industrial area,
P.O Box 288, Mbinga, Ruvuma**
-  **www.dae.co.tz**

- **Function:** Buyer, miller, roaster, exporter, café owner
- **Organisation:** Company
- **Established:** 1990
- **Source:** Mbinga, Southern highlands, Tanzania
- **Growers:** 10,774
- **Age of trees:** Av. 33 years
- **Trees:** 1 million
- **Total area:** 1,458 ha
- **Av size plots:** 0.2 ha
- **Altitude:** 1,200–1,800 MSL
- **Varietals:** Arabica, Robusta
- **Harvest:** June to October
- **CPUs:** 14
- **Processing:** Fully washed



- **Drying:** Sun-dried
- **Cupping (2021):** 85
- **Flavours:** Mandarin, orange, tamarind and date
- **Certifications:** C.A.F.E. Practice, Rainforest Alliance
- **Production:** 570 tons

Roastery

Roast profile: Chocolate, fruity, honey, floral complex

Brand: DAE Coffee

Café

Name: Dae Coffee Shop

Location: Mbinga town, Ruvuma, Tanzania

Mill

Name: Dae Curing Factory

Location: P.O. Box 288, Plot No 12A, Industrial Area, Mbinga, Tanzania

Workers: 30 full-time

Capacity: 4 ton/hour

Equipment: Pinhalense, 2006

Warehouse capacity: 6,000m²

Product: Green coffee beans



Edelweiss

Oldeani Estate Ltd

Edelweiss Oldeani Estate Ltd is an 80-year old family business. We have two coffee operations: Edelweiss Coffee Estate and Gaia Farm. We grow, process and mill single estate, speciality coffee from the edge of the Ngorongoro crater, overlooking the Serengeti plains. At our core is a deep love of the land, unity with the local communities, and appreciation for our African wildlife.



EDELWEISS
COFFEE ESTATE



Our hands-on approach ensures quality control at every step and full traceability. We produce tailor-made micro-lots of high-end green beans for export, and roasted beans for the local market.



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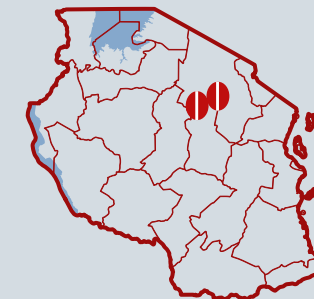
We recognise the importance of preserving and carefully managing the abundant biodiversity of our spectacular wild landscape to ensure that our farms peacefully coexist with nature for generations.



We grow shade coffee, mulch with our own grasses and leaf cover, and carefully manage our soils and water. We are investing in green technology including solar power, wind turbines, biogas, and water recycling.



- **Meaning:** Early German farmers likened our farm to the alps, and flowers to the edelweiss flower
- **Gaia:** The interconnectivity of all lifeforms, the earth and their energies in sustainable coexistence
- **Functions:** Grower, processor, miller, exporter, roaster
- **Organisation:** Private family owned company
- **Established:** 1969
- **Source:** Oldeani ward, Karatu district, rim of Ngorongoro Crater
- **Workers:** 400 permanent and 300 contract employees. Up to 2,000 in peak harvest
- **Trees:** 567,000
- **Age of trees:** 1–70 years
- **Total area:** 540 ha
- **Varietals:** Arabica: Bourbon (N39), Kent, Batian, SL28, and Ethiopian. Small-scale: Geisha, Pacamara, Ruiru11, KP423, K7, TACRI
- **Harvest season:** June – December
- Drying:** Sun-dried on raised beds
- Cupping (2021):** 83–89
- Flavours:** Bold, smooth, and aromatic
- Certifications:** Rainforest Alliance
- Production 2021:** 400 tons
- Goal 2025:** 460 tons



CWS: Edelweiss Oldeani Estate

Location: Oldeani ward, Karatu district

Altitude: 1,720 MSL

Processing: Fully washed, honey, anaerobic

Flavours: Blackcurrant, bright, honey, caramel, slight spice

Cupping 2021: 83–89

CWS: Gaia farm wash station

Location: Oldeani ward, Karatu district

Altitude: 1,680 MSL

Processing: Fully washed, honey, anaerobic, naturals

Flavours: Balanced, bright acidity, honey, almond, stone fruit, complex

Cupping 2021: 83–89

EDELWEISS COFFEE ESTATE

👤 Mr. BN Vohora and Mr. Ajai Vohora
Owner and founder

☎ +255 756 316 567

✉ info@edelweiss.co.tz

📍 P.O. Box 482, Arusha, Tanzania

🌐 www.edelweiss.co.tz

📷 @edelweisscoffeeestate

📘 @Edelweiss Coffee Estate

Kamal

Agro Ltd

Kamal Agro is a producer of specialty Tanzanian Arabica and Robusta coffee. We maintain quality by working with producers we know and trust, careful sorting during processing, and cupping every batch of coffee. We cater for all customer needs while ensuring fair coffee prices for our farmers. We want to create a more sustainable world by improving the knowledge and skills of our farmers and communities.



Impact:

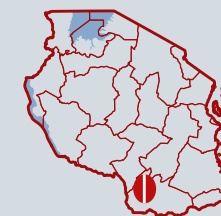
Our capacity-building programs aim to increase farmer productivity and sustainable self-development. We educate our smallholder farmers in business and financial management, as well as health and safety, labour rights, environmental conservation and the importance of education.

We operate wastewater treatment and tree planting programmes to reduce our carbon footprint. We run a food donation program to orphanages, and an artificial limb program, manufacturing and distributing free artificial limbs to those in need in our communities.



-  **Mr. Sameer Gupta**
Owner and founder
-  **+2255 120 683 84 / +255 676 245 71**
-  **sameet.gupta@kamal.co.tz**
-  **PP.O Box 10392 Mwakalinga Road,
Dar es Salaam, Tanzania**
-  **kamal-group.co.tz/agro**

- **Meaning:** Kamal was the original owner's name; Agro is the agricultural branch of the company
- **Function:** Buyer, processor, exporter
- **Organisation:** Private company
- **Established:** 2008
- **Source:** Kilimanjaro; Bukoba, Kagera, and Mbeya regions
- **Growers:** 508
- **Age of trees:** 10–35 years
- **Average size of plots:** 0.5–2.5 ha
- **Altitude:** 1,200–2,000 MSL
- **Varietals:** Arabica: Compact TaCRI, Bourbon, KP423, K27, and Robusta
- **Harvest:** Bukoba/Kagera July to September; Kilimanjaro, October to December
- **Processing:** Fully washed, semi-washed, natural
- **Drying:** Drying tables
- **Cupping (2021):** 80–85
- **Flavours:** Fruity, blackcurrant aftertaste. Good aroma and medium acidity, full, creamy body, and balanced cup
- **Production 2021:** 2,000 tons
- **Goal 2025:** 2,400 tons



Name: Hasambo
Location: Hasamba village, Vwawa, Songwe
Altitude: 1,800–3,000 MSL
Processing: Fully washed
Varieties: Bourbon, Kent
Flavours: Floral, citrus, lemon, fruity aftertaste
Cupping: 80+

Name: Ndolezi mcos
Location: Ndolezi village, Mbozi
Altitude: 1,500–2,750 MSL
Processing: Natural
Varieties: Compact, Mbozi, Kp-1, N39
Flavours: Caramel, chocolate, sweetness, fruit
Cupping: 82+

Name: Mwalyego
Location: Mbarizi, Mbeya
Altitude: 1,400–3,000 MSL
Processing: Fully washed
Varieties: Bourbon, Kent
Flavours: Black chocolate, caramel, fruity, lingering sweet aftertaste
Cupping: 83

KDCU

Karagwe District Cooperative Union

KDCU is Tanzania's largest coffee cooperative, buying Robusta and Arabica from farmers for processing and exporting. Our focus is to improve the wellbeing of 60,000 farmers by supporting them to produce Tanzania's highest quality coffee, improve their agricultural practices, and renew their coffee trees.



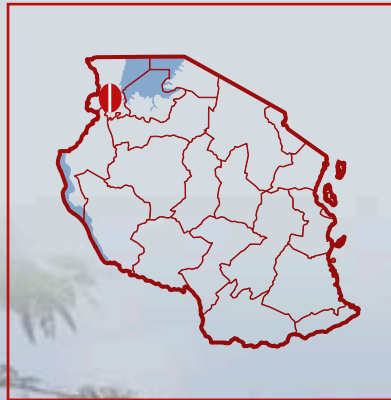
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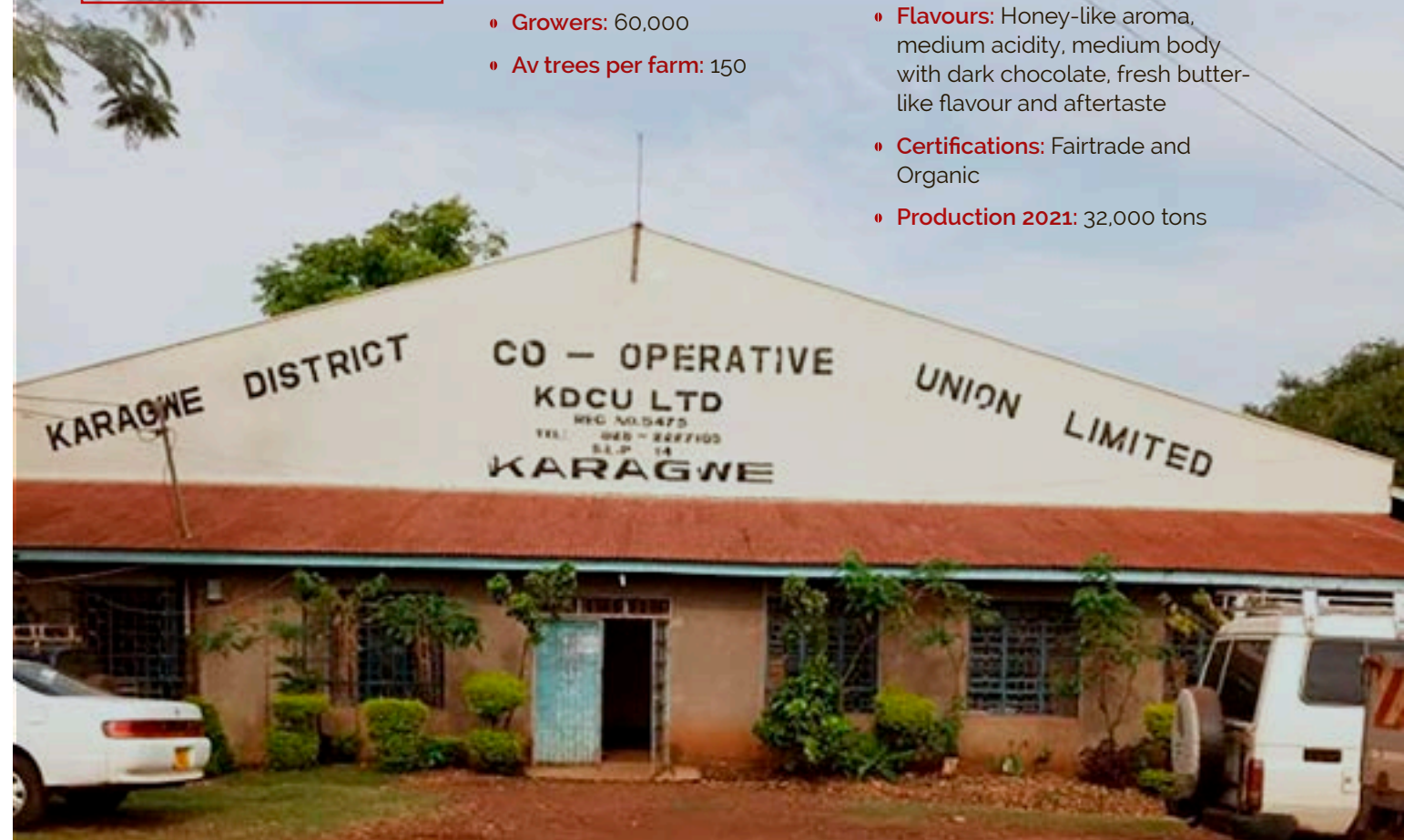
KDCU members' main needs are access to clean water, healthcare, and education for their children. We support this through community construction projects including school classrooms and school toilets; rainwater collection tanks and wells; a modern slaughterhouse, and the renovation of 11 coffee warehouses at Ruhita/Maguge. We also conduct training in good agricultural practices and Fair Trade principles.



-  KDCU Ltd Export Department
Owner and founder
-  +255 272 751 910
-  exportoffice@kdcu.co.tz
info@kdcu.co.tz
-  P.O. Box 10116 Moshi, Kahawa House, R311
-  www.coffeekdcu.com
-  @kdcucoffee



- **Meaning:** Early German farmers likened our farm to the alps,
- **Function:** Grower, processor, miller, grader
- **Organisation:** Cooperative
- **Established:** 1990
- **Source:** Kayanga, Karagwe, Kagera, western Tanzania
- **Growers:** 60,000
- **Av trees per farm:** 150
- **Total area:** over 90,000 ha
- **Av size plots:** 0.8 ha
- **Altitude:** 1,300–1,800 MSL
- **Varietals:** Arabica: Compact TaCRI; Robusta: Muleba 2, Maruku 10
- **Harvest:** May to October
- **Processing:** Naturals
- **Drying:** Sun-dried on raised beds
- **Cupping (2021):** 80+
- **Flavours:** Honey-like aroma, medium acidity, medium body with dark chocolate, fresh butter-like flavour and aftertaste
- **Certifications:** Fairtrade and Organic
- **Production 2021:** 32,000 tons



KNCU

Kilimanjaro Native Cooperative Union

KNCU is owned by its farmers – 92 primary coffee societies, representing 60,000 small-scale coffee farmers, 1,000–1,200m high on the volcanic slopes of Mt Kilimanjaro. We collect the harvested parchment from our farmers, arrange for processing, and manage the exports and sales.

We are Tanzania's oldest coffee cooperative, founded in 1933, with almost 100 years of knowledge and experience behind us.



KNCU(1984)LTD

**KILIMANJARO NATIVE
CO-OPERATIVE UNION**

Since 1933









Impact:

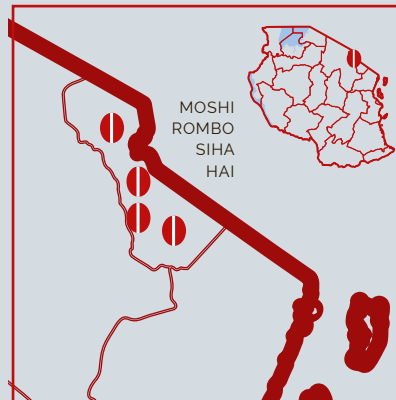


Our coffees are certified organic, accredited by Fairtrade, Naturland and the Institute of Marketecology (IMO). We guarantee the highest standard and attract premium prices, which means better livelihoods for our farmers. The income they receive from coffee pays school fees, builds houses, maintains village roads, and establishes livestock projects like breeding cattle and goats.



KNCU(1984)LTD
KILIMANJARO NATIVE
CO-OPERATIVE UNION
Since 1933

-  **Mr. Godbless S Masawe**
Owner
-  **+255 719 793 271**
-  **info@kncutanzania.com**
-  **Old Arusha Road, Moshi, Kilimanjaro, Tanzania**
-  **www.kncutanzania.com**
-  **@KNCUTanzania**
-  **@union_cafe_mosh**



- **Function:** Grower, buyer, roaster, exporter, café owner
- **Organisation:** Cooperative
- **Established:** 1933
- Source:** Moshi, Hai, Siha, and Rombo districts, Kilimanjaro
- **Growers:** 60,000
- **Trees:** 20 million
- **Age of trees:** 15–50 years
- **Av trees per farm:** 120
- **Total area:** 40 ha
- **Altitude:** 1,000–2,000 MSL
- **Varietals:** Bourbon, Kent and Peaberry
- **Harvest:** April to October
- **CPUs:** 25

- **Processing:** Fully washed
- **Drying:** Sun-dried on raised tables
- **Cupping (2021):** 83–87+
- **Flavours:** Zesty, clean taste with a smooth, velvety texture with hints of fruit and blackcurrant. Finely balanced, with strong body and acidity
- **Certifications:** Organic, Fairtrade
- **Production 2021:** 3 tons
- **Goals 2025:** 7 tons

Roastery

- **Roast profile:** Light, medium and dark roast
- **Production 2021:** 5 tons
- **Goal 2025:** 15 tons



Rafiki Coffee Ltd

Rafiki Coffee mills specialty coffee from across northern Tanzania. Our focus is providing prompt and quality service to all our farmers, both small and large, ensuring they receive the best prices. We provide them with quality milling and grading facilities, financial and certification support, and links to the domestic market.



Impact

We have UTZ, Rainforest, Café Practice, Fairtrade, and organic certification for 21 farmer groups representing over 7,500 farmers. We strive to be caring towards our farmers and employees, and to be good listeners to our clients' needs.

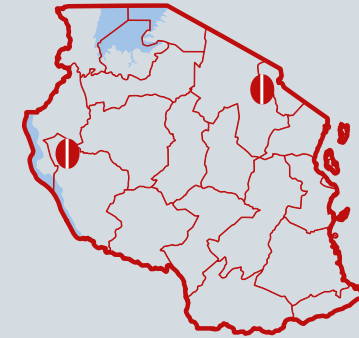


It is vital that we support women and youth in our sector; 50% of our company are women and most of our workers are under 40 years. We also offer training in GAP and gender inclusion.



-  **Mr. Rashid Bushiri**
Commercial Manager
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-  **rbushiri@rafikicoffeeltd.com**
-  **P.O. Box 7847, Moshi, Tanzania**
-  **@RafikiCoffeeLTD**

- **Meaning of name:** Rafiki is Swahili for "friend"
- **Function:** Miller, grader, exporter
- **Organisation:** Private company, foreign owned
- **Established:** 1997
- **Source:** Tanga, Kilimanjaro, Arusha, and Manyara districts; Kigoma
- **Growers:** 60–75 cooperatives and 20–30 estates per season
- **Workers:** 16 full-time, 91 part time, 31 seasonal
- **Altitude:** 1,700–2,000 MSL
- **Varietals:** Arabica: Kent, Bourbon, Geisha, TaCRI
- **Harvest:** May to June
- **Processing:** Fully washed, naturals, honey
- **Cupping (2021):** 80+
- **Certifications:** UTZ, Rainforest Alliance, Café Practice, Fairtrade, Organic
- **Production 2021:** 3,000 tons
- **Goal 2025:** 9,000 tons



Mill

Capacity: 2.5kg/hr

Equipment: Pinhalense, Cimbria

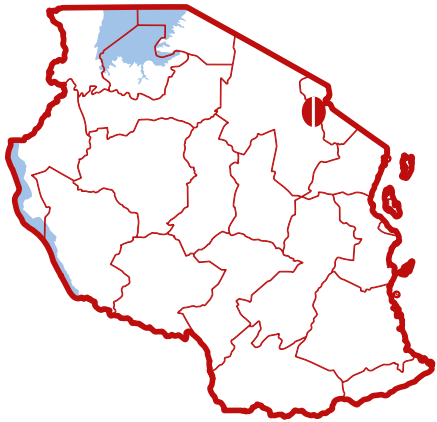
Bags: Sisal, Jute

Flavours: Mandarin, orange, tamarind and date



Tanzania Coffee Board

The Tanzania Coffee Board's main function is to regulate the coffee industry in Tanzania, advise the government, and look after Tanzania's coffee industry through quality standards. We promote Tanzanian coffee, help our farmers sell their coffee crop and support the international market to buy Tanzanian coffee. We also produce premium coffee – roasted and packaged to ensure maximum freshness from bean to cup.



Tanzania Coffee Board



We strive to be an outstanding coffee regulatory institution in Africa, creating an enabling business environment for a sustainable coffee industry in Tanzania. We are pivotal in building a resilient, strong economy for Tanzania. This is especially important for our hundreds of thousands of smallholder coffee farmers and estate growers.



In the coffee year 2020/21, we recorded an 8-year high in international coffee sales, increasing revenue by 20% to \$137 million. A phenomenal result.

Tanzania Coffee Board

-  Tanzania Coffee Board
-  +255 683 705 910 +255 272 752 324
+255 272 752 026
-  kibingecoffe@gmail.com
-  Railway Street, Moshi, Kilimanjaro
-  www.coffeeboard.or.tz
-  @TanzaniaCoffeeBoard

- **Function:** Buyer, regulator
- **Organisation:** Government organisation
- **Established:** 2001
- **Source:** Auctions and local sales in Mt Kilimanjaro and southern highlands
- **Altitude:** 1,000–2,000 MSL
- **Varietals:** Bourbon, Compact, Ruiru 11, Kent, TaCRI

Roastery

- **Capacity:** 20kg per batch
- **Profile:** Medium, medium to dark, full bodied, sooth
- **Flavours:** Rich in acidity, well-balanced flavours with a fruity, wine-like aftertaste
- **Cupping:** 82+

- **Brand:** TANCAFE

Products

Kilele blend (international and domestic sales)

Twiga blend (international and domestic sales)

Ghahawa blend (home customers and street vendors)

- **Production 2021:** 20 tons

- **Goal 2025:** 50 tons





REPUBLIC OF
UGANDA

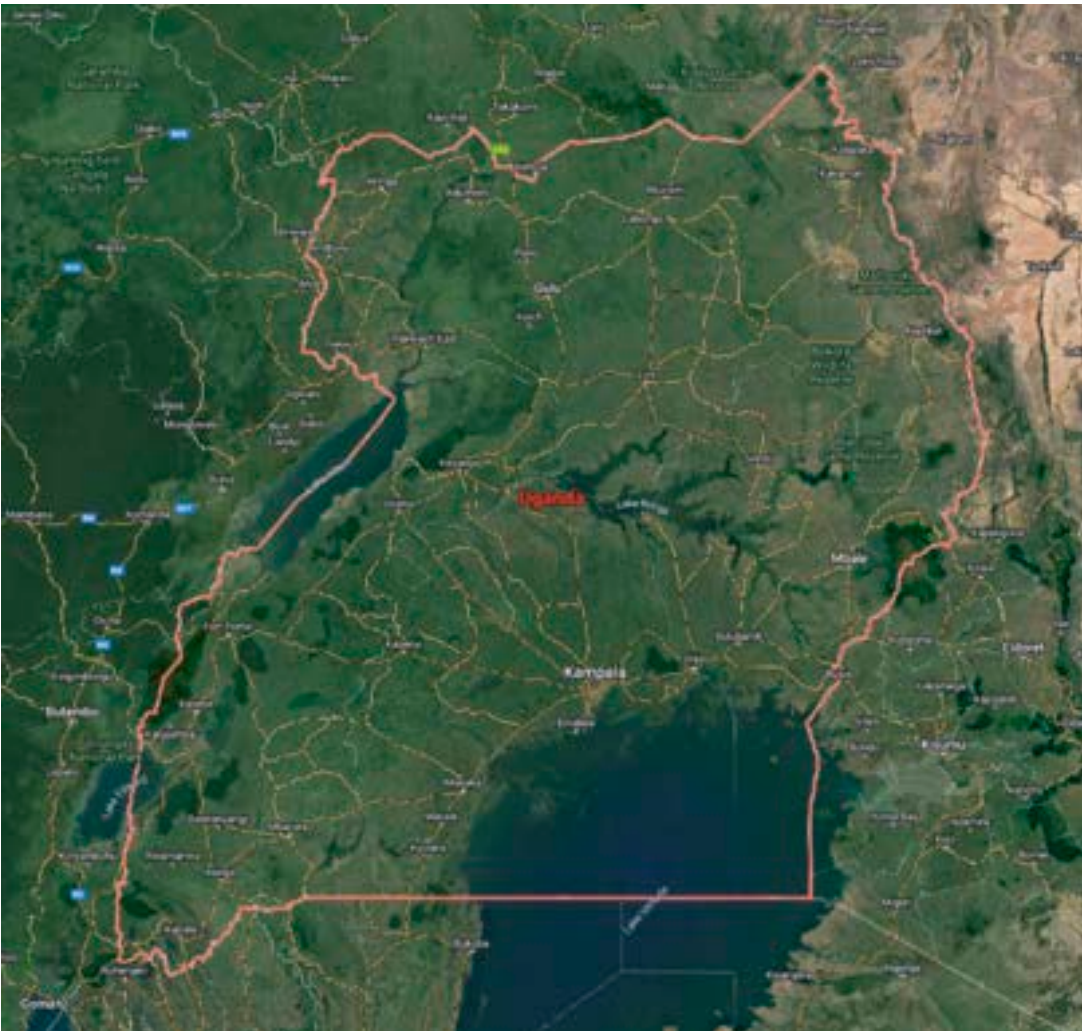


Jamhuri ya Ugandaa nne

Uganda sits between the drier East African savannas and the moist West African rainforests, with some high-altitude areas and abundant fresh water. Its terrain includes forests, rivers, grasslands, fisheries, and significant reserves of minerals, oil and natural gas.

REPUBLIC OF UGANDA

Uganda, the 'Pearl of Africa', is one of a few other countries that has given Robusta to the world. Three of the four wild Robusta varieties, *Coffea canephora*, *C. liberica* and *C. eugenioides*, are endemic to Uganda. These wild coffees are some of the world's rarest and still grow naturally today along the foothills of the Rwenzori Mountains.



Rwenzori means "rainmaker". These mountains are home to diverse vegetation, including the rare giant lobelia plant, numerous bird species, such as the Rwenzori Turaco, and wildlife, including the Mountain Gorilla.

Coffee grows exceptionally well in Uganda. The varying altitudes, rich volcanic soil, and abundant sunshine are ideal for both Robusta and Arabica. The diverse country gives rise to different coffee varieties, processing, and flavours.

However, Uganda also faces major social and economic challenges that are concerning for the future sustainability of the coffee industry. These include a high poverty rate, population growth and dependency on agriculture for incomes and exports.



Location: Eastern Africa. Borders Kenya, Mozambique, and the Indian Ocean



Languages: Kiswahili (official), English (official, primary language of commerce and administration)



Capital city: Dar es Salaam



Population: 59.7m



Geography: Tanzania has 31 regions; each region is divided into districts. The districts are subdivided into divisions, local and rural wards, into villages and hamlets



Income category: Lower-middle-income country

Afriport International Ltd

Afriport International supplies consumers and roasters with exceptional coffees, catering for a wide array of tastes. We source coffee in some of the most remote parts of Elgon, Rwenzori, and Central, where rich volcanic soils and glacial rivers provide conditions for growing exceptional coffee

Impact:

Our mission is to improve the economic wellbeing and livelihoods of remote rural communities in Uganda. We want small farmers to have ownership of the premium coffee value chain, and better access to markets. Afriport purchases over 100 tons of coffee per year at well above Fairtrade prices.



We do not buy harvested coffee cherries from farmers as this does not move them out of poverty; instead, we buy parchment which earns higher revenue than farmers who sell cherries without processing, ensuring a real financial return.





We co-invest in local infrastructure, skills and logistics, help farmers to gain access to primary processing facilities and technologies, improve productivity, ensure the best agronomic practices, and create local micro-washing stations. We build employment opportunities for youth in the coffee value chain, and we include and empower women.



AFRIPORT
INTERNATIONAL (U) LTD

Mr. Allan Naluswa and Mr. Adam Levin
Directors and Co-founders

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afriport@afriportinternational.com

P.O. Box 10392 Mwakalinga Road,
Dar es Salaam, Tanzania

www.afriportinternational.com

@afriportinternational

@Afriport_Int

@AFRIPORT International

- **Function:** Grower, buyer, processor
- **Organisation:** Social enterprise
- **Established:** 2017
- **Source:** Elgon, Rwenzori and Central regions
- **Growers:** 1,180
- **Age of trees:** 6+ years
- **Trees per farm:** 0.4–1.5 ha
- **Altitude:** 1,600–2,000 MSL
- **Varietals:** Arabica: SL14, SL28, Nyasaland
- **Harvest:** Elgon: Main: September to December
Rwenzori: Main: August to November; fly: March to June
- **Processing:** Fully washed, natural
- **Drying:** Raised beds, solar drier house
- **Production 2021:** 20 tons

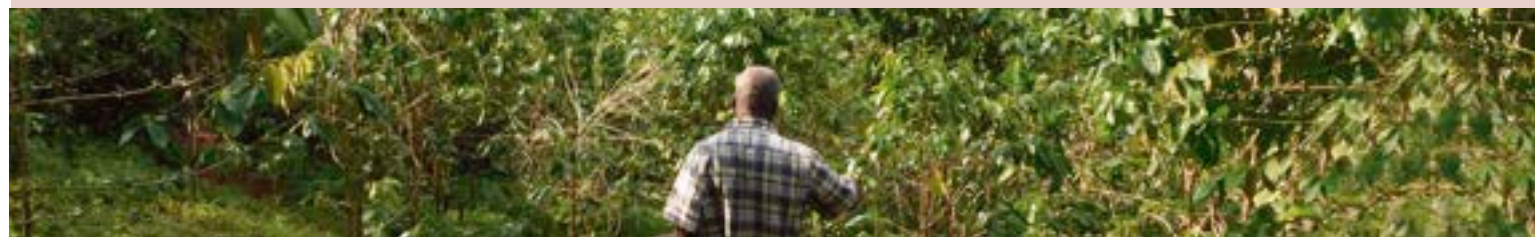
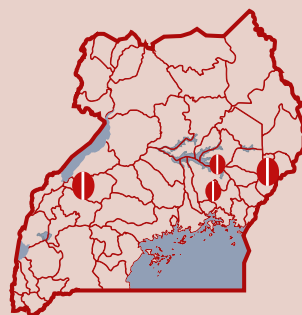
Name: Maliba Natural CWS
Location: Maliba, Mt. Rwenzori
Altitude: 1,800 – 2,000 MSL
Processing: Natural
Flavours: Brown sugar, tamarind, and lime in the fragrance and a chocolate and vanilla
Cupping: 83–84

Name: Mt. Rwenzori Specialties
Location: Busongora, Mt. Rwenzori
Altitude: 1,800 – 2,000 MSL
Processing: Fully washed, natural
Flavours:
Washed coffees: floral, fruity profile and a sweet lingering finish with hints of spice
Rwenzori Natural: Blueberry and dried fruit flavour notes.
Cupping: 83–85

Name: Kapchorwa CWS
Location: Kapchorwa Sub-country, Elgon
Altitude: 1,600–1,800 MSL
Processing: Fully washed
Flavours: Lovely acidity and lingering finish of chocolate and orange
Cupping: 82–83
Brand: Kapchorwa Special

Name: Manafwa CWS
Location: Manafwa Sub-country, Elgon
Altitude: 1,600–1,800 MSL
Processing: Fully washed
Flavours: Sweet, mellow, mild, sugar browning, caramelly, syrup like
Cupping: 82–83
Brand: Manafwa Special

Name: Sipi village CWS
Location: Sipi village, Elgon
Altitude: 1,600–1,800
Processing: Fully washed
Flavours: Well-balanced with hints of sugar browning, dark chocolate, vanilla and almond
Cupping: 82–83



Barista House Limited

Barista House produces excellent Robusta and Arabica coffee from our family farm in Mt. Rwenzori. We work to improve the lives of a thousand women farmers, their families and communities. Our training includes coffee nursery operation, garden establishment, coffee agronomy, harvesting, and processing: fully washed and drying.



Rwenzori Gold is our women-produced label from the Namuhuga Joint Women Coffee Farmers' Association on Mt. Rwenzori. Our women coffee farmers grow and harvest the coffee cherries with the utmost attention to detail.










Impact:

We buy coffee from local growers, provide training, and help widen their market base by connecting them to other certified buyers.

At Barista House, we take environmental sustainability seriously, and invest much time, energy and resources in protecting the natural biodiversity. We use organic fertilizers locally produced from plant materials, and minimal pesticide and synthetic fertilizer. We recycle nutrients using coffee husks for fuel and mulching, and conserve water through practices like mulching, drainage channels, and rainwater harvesting.



-  **Ms. Nyakaisiki Annet**
Owner and Founder
-  **+255 120 683 84 / +255 676 245 71**
-  **baristahouse4@gmail.com**
-  **Ovino Shopping Mall, 2ND Floor, Rm 51,
Kafumbe Mukasa Rd, Kisenyi, Uganda**
-  **baristahouse.webnode.com**
-  **@baristahouseuganda**
-  **@Barista House Uganda**

- **Function:** Buyer, processor, roaster, exporter, trainer
- **Organisation:** Private company
- **Established:** 2018
- **Source:** Mt. Rwenzori
- **Growers:** 150
- **Trees:** 134,500
- **Age of trees:** 15–20 years
- **Total area:** 250
- **Trees per farm:** 1
- **Altitude:** 1,200–2,500 MSL
- **Varietals:** Arabica: SL14
- **Harvest:** March to May; August to November
- **Processing:** Natural, fully washed
- **Drying:** Wire trays or tarpaulins

CWS: Namuhuga central processing unit

Location: Namuhuga primary school, Kilembe

Altitude: 2,000 MSL

Processing: Fully washed, natural

Flavours: Round smooth body with a sweet fruity background. Notes of caramel, chocolate, jasmine and citrus

Cupping: 82–85

Training centre

Name: Barista House

Course:

4 weeks basic course to make quality café coffee

45 days advanced course for the hospitality industry

Roastery

Location: Ovino shopping mall, Kafumbe Mukasa Road, Kisenyi cell, Kampala, Central Uganda

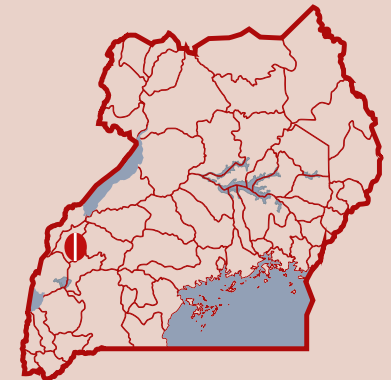
Label: Rwenzori Gold Coffee

Flavours: Caramel, molasses, and jasmine with spicy notes and citric acidity; round smooth body and sweet fruity background

Cupping 2021: 83

Production 2020: 40 tons

Goal 2025: 90 tons



Fine & Speciality Coffee

Fine and Speciality is a wholesale coffee producer in Kampala. Uganda's best – some of the world's highest altitude single origin Robusta and Arabica coffee; natural, honey processed (semi-washed) and fully washed micro-lots. We aim to deliver only the most exceptional speciality coffees to our customers.



FINE & SPECIALITY

We don't work to bill but to Build

SO+



FINE
ROBUSTA

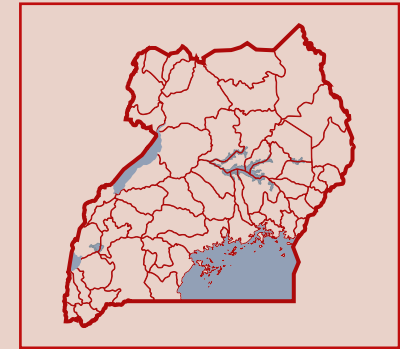


SPECIALTY
ARABICA



Impact:

We are strongly against all forms of child labour in farming. Instead, we empower women coffee producers and involve them in all coffee production and sales decisions. If women are active workers helping to support the family, their children do not need to work as well but can go to school.



• **Organisation:** Private company

• **Varietals:**

Arabica varieties: SL14, SL28, SL34

Robusta varieties: Nganda, Erecta, and Riberica

• **Altitude:**

Arabica: 1,800–2,400m MSL

Robusta: some of the world's highest Robusta farms (1,000–1,400 MSL)

• **Processing:** Natural, honey processed (semi-washed), fully washed

• **Flavours:**

Arabica: berries, red plum, dark chocolate, citrus, and spice

Robusta: chocolate and nutty notes with a spicy lemon finish

• **Certifications:** 4C, Rainforest Alliance, Forest Grown, Bee Friendly Farming, and Bird Friendly (in progress)

We reinvest part of Fine and Specialty's profits in social development projects to help our community thrive.



• **Ms. Angella Mary Nansamba**
Founder and Owner

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• **amnansamba@fineandspeciality.com**

• **www.fineandspeciality.com**

• **@Fineandspeciality**



Friends of Mothers Initiative

At FMI, all our farmers are women. We deliver high-quality, specialty coffee from the slopes of ancient volcanoes in Eastern Uganda. We build sustainable rural communities and empower women on our farms and beyond, through best practice agriculture and entrepreneurship.

As a Fairtrade and organic certified coffee producer and exporter, we have built a sound, high-quality management system and ensure traceability of our coffees from our farms, CWS, mill and roaster. Women at FMI can ensure tight quality controls, skill enhancement and true empowerment. Our workers care and operate their mill and roaster, repeatedly delivering on customers' profile requirements time and time again.



Most importantly, customers know they are drinking coffee from our soils, grown, picked and produced by 100% Ugandan women.



FRIENDS OF MOTHERS
BRIGHT BEANS BRIGHT FUTURES

Impact:

We are coffee farmers and beekeepers, driven by an absolute commitment to ensure bright futures for all women in our industry. Empowering female coffee growers is a core value at the heart of the Friends of Mothers Initiative.

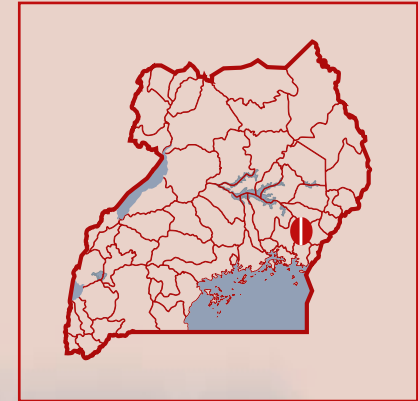
By combining coffee growing and beekeeping, we diversify women's incomes. We have our own nursery gardens, maintain healthy soils and plants, and grow our coffee under suitable shade trees.

Friends of Mothers Initiative provides continual training and information-sharing for post-harvest handling. We provide our farmers with energy-efficient cooking stoves that reduce the cutting of firewood around the mountain, and prevent toxic, smoke-related diseases.



-  **Mr. Massa Frank**
Founder and Owner
-  **+256 772 383 009**
-  **massafrank@yahoo.com**
-  **Lock up 16-19, Soroti Road Market,
Mbale district, Uganda**
-  **www.fmiltd.org**
-   **@frmiltd**

- **Function:** Grower, processor, miller, roaster, exporter
- **Organisation:** Private company
- **Established:** 2016
- **Source:** Mbale district
- **Farmers:** 250
- **Trees:** 184,942
- **Age of trees:** 20 years
- **Total area:** 704.50 ha
- **Av size of farm:** 3.76 ha
- **Altitude:** 1500–2500 MSL
- **Varietals:** Arabica: Nyasaland; SL14; SL28
- **Harvest:** Flyer crop April to July; Main August to February
- **CPUs:** 1
- **Processing:** Fully washed
- **Drying:** Raised beds
- **Mill:** Synmec, 5MT/Hour. Installed new in 2022
- **Cupping 2021:** 83+
- **Flavours:** Full body, high vibrant acidity, fruity fragrance, chocolate, caramel, full creamy body, and long, sweet aftertaste
- **Certifications:** Fairtrade, Organic
- **Production 2021:** 554.826 tons
- **Goal 2025:** 1,109,652 tons



Gorilla Highlands Coffee

Gorilla Highlands Coffee produces an exquisite single origin shade-grown coffee from 2,400 coffee farmers in the gorilla habitat area of southwest Uganda. One of our major aims is to protect the rainforest habitat and gorilla population by minimising the need to forage or poach for food.

We also roast coffee in-country for local and international sale, including to Australia, Ireland, Japan, and USA via physical and online shops.



Impact:

Gorilla Highlands Coffee has a holistic approach to sustainability that includes both the community and the environment. We are making a real difference in protecting the majestic Mountain Gorilla through our Poachers to Protectors programme. We now have 2,400 farmers, who previously were driven by poverty to ravage the gorilla population and habitat but now grow coffee.





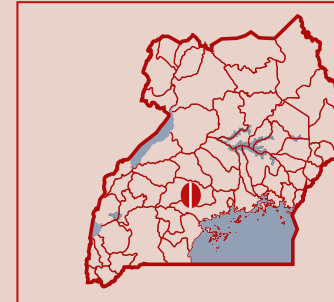
We are committed to improving every aspect of our farmers' lives, including diversifying their income streams. We run gorilla tracking tours, coffee tours, and a goat programme. We also support the House of Bwindi Fashion and Crafts by sewing high-quality products for tourists and making school uniforms for farm children.

We work with school students in our Gorilla Highlands Coffee clubs, providing coffee seedlings from the UCDA to ninth-grade students, which will be ready to harvest by the time they are school seniors. The Noble Gorilla Foundation then purchases their coffee at direct trade prices and revenues go to 70–80% of their college tuition.



-  **Mr. Rugaya Richard**
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-  Gorilla Highlands Coffee (GHC),
P.O. Box 120, Kisoro, Uganda
-  www.gorillahighlandscoffee.com
-   [@gorillahighlandscoffee](https://www.facebook.com/gorillahighlandscoffee)

- **Function:** Grower, buyer, processor, roaster, exporter, tour operator
- **Organisation:** Private company
- **Established:** 2015
- **Source:** Kisoro, Kanungu, Rukungiri, and Rubanda districts, Kigezi
- **Growers:** 1,200
- **Trees:** 2.5 million
- **Age of trees:** 5–30 years
- **Av size of farm:** 0.4 ha
- **Total area:** 809 ha
- **Altitude:** 1,500–2,500 MSL
- **Varietals:** Arabica: Bourbon, Nyasaland, SL14; Highland Robusta
- **Harvest:** Kisoro: May to July; Kanungu: August to October



- **Processing:** Natural, fully washed, honey
- **Drying:** Raised beds
- **Cupping 2021:** 85.4
- **Flavours:** Nyasaland natural: chocolate, savoury, earthy, fruit, herb, sweet, spice
- **Washed bourbon:** floral, herb, sweet, spice, chocolate, citrus
- **Robusta:** spicy, earthy, chocolaty, nutty, fruity
- **Certifications:** (in progress)
- **Production 2021:** 725 tons
- **Goals 2025:** 900 tons

Name: Mwaro CWS
Location: Kisoro
Altitude: 2,500 MSL
Processing: Washed
Flavours: Floral, herb, sweet, spice, chocolate, citrus
Cupping: 85

Name: Kambuga
Location: Kanungu
Altitude: 1,850–2,000 MSL
Processing: Natural
Flavours: Chocolate, savoury, earthy, fruit, herb, sweet, spice
Cupping: 84.5

Roastery
Location: Makerere University Incubation Centre
Brand: Probat roaster
Profile: Medium, medium dark
Products: Red, green medium ground; medium beans; medium dark beans; medium dark roast
Brand: Gorilla Highlands Coffee
Packaging: Compostable packaging, Kraft pouches
Production 2021: 2 tons
Goal 2025: 100 tons
Coffee tourism: Caldera Tourism – Gorilla tracking, nature walks, coffee tours, canoeing, hiking, bird-watching



Kibinge Coffee Farmers' Cooperative (FCFCS)

Kibinge is a cooperative of 2,500 farmers producing superb, award-winning, Ugandan Fairtrade specialty Robusta from the hills of Kibinge, close to Lake Victoria. We have been planting and caring for coffee trees since 1995, when our founders, four farmers in Kibinge, decided to grow coffee together. 60% of our members are women and 10% youth.



Impact:

Most of the rural population lives without electricity, so trees are cut down for fuel. At Kibinge, we actively discourage deforestation, and plant indigenous trees to bring back healthy forests. We have learned the best ways of planting and caring for our coffee trees on 72 ha of coffee fields. We also supply high-quality, disease-resistant seedlings to smallholder farmers.



Kibinge gives back to our local community by investing in clean water, roads, energy, quality farm supplies, education, and microfinance.



Mr. Lukwata David
Mr. Serubugo Mustafa

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Kafumbe Mukasa Rd, Kisenyi, Uganda

kibingecoffee.com

@kibingecoffee



- **Function:** Grower, processor, roaster, exporter
- **Organisation:** Cooperative
- **Established:** 1995
- **Source:** Bukomansimbi district, Central province
- **Growers:** 2,500
- **Age of trees:** 15 years
- **Trees per farm:** 700
- **Total area:** 72 ha
- **Altitude:** 1,200–1,300 MSL
- **Varietals:** Robusta: Clonal, Nganda
- **Harvest:** November to January; April to June
- **Processing:** Natural
- **Drying:** Sun-dried
- **Certifications:** Fairtrade, Organic (in progress)
- **Production 2021:** 272 tons
- **Goal 2025:** 1,450 tons

Roastery

Location: Kibinge Coffee Premise

Profile: Medium, medium dark

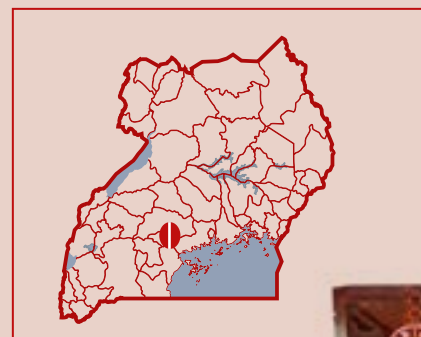
Products:

25g, 250g, and 500g for roasted beans

50g, 100g and 250g roasted and ground coffee

Brand: Kibinge

Production 2021: 2 tons



Name: Kibinge Coffee Farmers' Cooperative

Location: Bukomansimbi District, Central Uganda

Altitude: 1,200–1,300 MSL

Processing: Natural

Flavours: Caramelised, vanilla-chocolate and nutty, moderate acidity, bittersweet taste, and round, smooth, heavy body. Lingering sweet aftertaste

Cupping: 83



KimCo Coffee

KIMCO produces sustainably grown, high-quality, specialty Robusta from the Lake Victoria basin. We process and mill the beans on our farm, ensuring the absolute freshness of our exported coffee, and we roast for local supply. We operate a CWS and coffee milling factory, processing natural and fully washed Robusta, roasting and packing coffee, and exporting green and roasted coffee beans, and ground coffee.



We partner with smallholder farmers to end child labour in the Lwengo District and foster education for all children – we want to create a new future for Uganda.



Impact:

Everything we do focuses on improving the socio economic conditions of smallholder women coffee farmers and protecting children from exploitation. We train women coffee farmers in improved coffee farming practices, harvesting, postharvest handling and marketing.



15% of the profits from KIMCO Coffee sales go towards actively stopping child labour. Using profits from coffee sales, we support 500 at-risk children to continue their education by paying for their uniforms and school supplies.



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- **Meaning:** 'KIM' from the Luganda word 'Kiwamirembe' meaning 'place of peace'; 'CO' meaning coffee – KIMCO.
- **Function:** Grower, buyer, processor, miller, roaster, exporter
- **Organisation:** Social enterprise
- **Established:** 2018
- **Source:** Lwengo district, Central
- **Employees:** 9
- **Trees:** 3,600
- **Age of trees:** 10 years
- **Total area:** 3,24 ha
- **Altitude:** 1,300 MSL
- **Varietals:** Clonal
- **Harvest:** Fly crop: November to January; Main crop: May to August
- **CWS:** 1
- **Processing:** Natural, fully washed
- **Drying:** Drying tables and tarpaulins
- **Certifications:** UNBS
- **Production 2021:** 2 tons
- **Goal 2025:** 55 tons
- **Growers:** 600 farmers
- **Age of trees:** 12 years
- **Average Trees (total):** 270,000
- **Trees per household:** 450
- **Average size of farmers' coffee plots:** 0.25 ha
- **Varietals:** Clonal coffee



Name: KIMCO Processors Ltd. CWS
Location: Lwengo, Central
Altitude: 1,300 MSL
Processing: Natural, dry, and fully washed
Flavours: Spicy, fruity and buttery, medium to well-balanced, clean, sweet profile coffee with chocolate notes.
Cupping: 81.5



Masha Coffee

Masha Coffee is a women-run, sustainable farming business producing high-altitude, organic, specialty Arabica – washed, natural, and honey processed. We are on the slopes of the beautiful Mt. Elgon in Kapchorwa, Kween, and Bukwo districts. This spectacular countryside is covered in rich,



Impact:

Three principles guide Masha Coffee:

- 1) women must be at the centre of the whole process;
- 2) improve the livelihoods of women; and
- 3) involvement in the value chain from farm to cup means a better income for all.

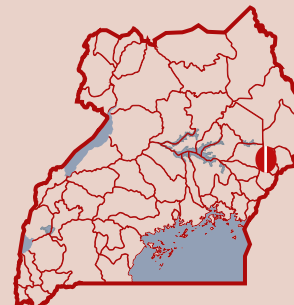


At every step, we pay attention to quality and sustainability. Coffee is our passion; it is our future and our community's future. We achieve financial liberation for women and youth through good agricultural practices, fair prices, education, microfinance, and new markets.



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- **Meaning:** Masha is named after a magnificent tree in Kamowo village
- **Function:** Grower, processor
- **Organisation:** Private company
- **Established:** 2016
- **Source:** Kapchorwa, Kween, and Bukwo districts, Mt. Elgon
- **Employees:** 10 full time; 22 during harvest
- **Growers:** 120
- **Trees:** 15,000
- **Age of trees:** 2–15 years
- **Total area:** 6.4 ha
- **Varietals:** SL14, SL28
- **Harvest:** September to January
- **CWS:** 1
- **Drying:** Raised beds and solar dryer
- **Cupping 2021:** 84–86
- **Certifications:** UNBS, Rainforest Alliance (in progress)
- **Production 2021:** 7 tons
- **Goal 2025:** 60 tons



CWS

Name: Masha CWS

Location: Kween district, Kono parish, Kamowo village

Altitude: 1,800–2,400 MSL

Processing: Fully washed, natural, honey

Flavours: Sweet, clean, and complex with dark chocolate, caramel, fruit, milk, honey, raisin, and black tea; light body, medium acidity and an aroma of citrus and spices

Cupping: 85

Roastery

Location: Nucafe, Namanve, Kiwanga Kampala, Uganda

Profile: Medium

Brand: Masha coffee

Products: Roasted beans; roasted ground



Mbale Arabica Coffee Roasters Ltd

Mbale Arabica Coffee Roasters Ltd is a coffee exporter of sustainably grown single origin AA Arabica coffee. We source organic Bugisu coffee from certified farmers on the slopes of Mt. Elgon in eastern Uganda at altitudes of 2,000 MSL.



Impact:





We are located in the heart of the Bugisu coffee growing region, so we have direct and strong relationships with our farmers. Our coffee is sustainably sourced and ethically produced by 558 smallholder coffee farmers, across 386 ha of forest-covered slopes. We ensure that our farmers are paid premium

prices, which improves their livelihoods, reduces deforestation and protects our wildlife from hunting.

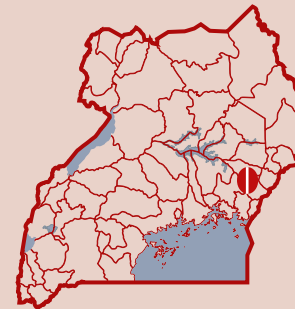
Most of our Bugisu Arabica coffee is grown organically, under shade trees such as

figus, and intercropped with bananas, which provide additional natural shade. We employ good agricultural practices all the way from nursery to harvesting of the ripe red cherries.



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- **Name:** Mbale Arabica Coffee Roasters Ltd
- **Function:** Grower, buyer, processor, roaster, exporter
- **Organisation:** Private company
- **Established:** 2016
- **Source:** Mbale district, Eastern province
- **Employees:** 558
- **Trees:** 424,600
- **Age of trees:** 5 years
- **Total area:** 386 ha
- **Altitude:** 1,300–2,600 MSL
- **Varietals:** Arabica: Bugisu
- **Harvest:** Main crop August to December, fly crop May
- **CPUs:** 3
- **Processing:** Fully washed
- **Drying:** Sun-dried on raised tables
- **Cupping 2021:** 85–92
- **Flavours:** Rounded, well-balanced flavours of walnuts, caramel, apple, apricot, lemon, raspberry, orange, blackcurrant, and dark chocolate; aromas of malt, clove, dark chocolate, caramel, and lemon, with light acidity
- **Production 2021:** 45 tons
- **Goal 2025:** 1,000 tons



CWS

Name: Taste of Africa AA
Location: Mbale, Kaphchorwa
Altitude: 1,300–2,600 MSL
Processing: Honey
Flavours: Sweet, floral fruity
Cupping: 85

Name: Taste of Africa Sipi
Location: Mbale, Kapchorwa
Altitude: 1,300–2,600 MSL
Processing: Fully washed
Flavours: Caramel, floral fruity
Cupping: 89

Roastery

Profile: Medium
Brand: Taste of Africa Coffee
Products: Roasted ground
Production 2021: 2 tons
Goal 2025: 400 tons
Cupping: 83



Mount Elgon Coffee and Honey Cooperative

Mount Elgon Coffee and Honey Cooperative produces superior quality, fully washed, organic Arabica coffee and exquisite honey from the slopes of Mt. Elgon, Uganda. We sell green beans and roast coffee to increase income sources for our farmers. 80% of profits are invested back into land restoration, climate change intervention, and social justice, including HIV health support.



Impact:

We work with 700 smallholder members helping them to integrate beekeeping with coffee farming, and empowering them with the skills to improve the quality of both honey and coffee. We look after our pristine coffee-growing environment with pruning, weeding, mulching, using native shade trees, wastewater treatment, organic farming practices, and beekeeping.

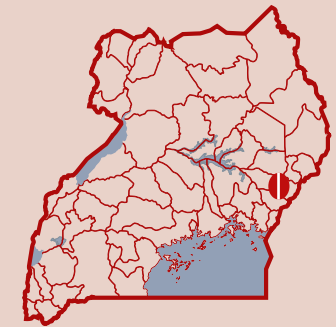


We train Community Based Bee Trainers (CBBTs) to offer technical assistance to farmers in the field. This integration is good for biodiversity and ecosystem restoration, as well as income diversification.



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MOUNT ELGON COFFEE AND HONEY CO-OP



- **Function:** Grower, processor, roaster, exporter, local sales
- **Organisation:** Cooperative
- **Established:** 2017
- **Source:** Mbale, Bulambuli, Sipi-Kapchorwa, Bududa, Manafwa, Namisindwa, and Sironko regions, Mt. Elgon
- **Growers:** 700
- **Trees:** 326,080
- **Age of trees:** 70% are 50+ years
- **Total area:** 281 ha
- **Altitude:** 1,900–2,300 MSL
- **Varietals:** Arabica: SL14, SL28, Bugisu, Nyasaland
- **Harvest:** September to January
- **CPUs:** 1
- **Processing:** Fully washed
- **Drying:** Drying tables
- **Cupping 2021:** 80–85
- **Certifications:** CERES Organic
- **Production 2021:** 61 tons
- **Goal 2025:** 150, tons

CWS

Name: Butta Furuma

Location: Manafwa

Processing: Fully washed

Processing: Dark chocolate, honey, caramel, cocoa, butter, blossom, strawberry, lingering fruity aftertaste

Cupping: 85

Name: Busano

Location: Mbale

Processing: Fully washed

Flavours: Cocoa, honey, butter, melon, coffee blossom, hazelnut, caramel, berries in finish

Cupping: 83

Name: Lwambogo

Location: Mbale

Processing: Fully washed

Flavours: Apple, honey, tea rose, white chocolate notes, smooth mouthfeel

Processing: 80

Roastery

Profile: Light, medium, dark

Brand: Mount Elgon Coffee

Products:

- Packs from 35 to 1,000g, and in bulk for export orders
- Mt. Elgon honey
- Raw beeswax
- Liquid fertiliser

Production 2021:

0.33 tons

Goal 2025: 105 tons



Salama

Coffee Estates

Salama Coffee Estates produces single origin, high-quality Robusta from the tranquil shores of Lake Victoria. We come from a long tradition of coffee production dating back to 1970, when we were the first commercial coffee farm to earn Uganda its international reputation for quality coffee.



Through sustainable farming and ethical practices, our state-of-the-art washing stations and mills can deliver 9,000 tons annually. We work with 28 producer groups, representing 3,500 coffee farmers in Mukono and Buikwe districts on Lake Victoria. We aim to bring peace and security to our smallholder farmers and their communities.



Impact:

We are dedicated to rebuilding Uganda through the coffee industry. The wellbeing of our producers is a high priority, so we support their education and healthcare, including HIV. We believe in strong relationships, honesty, authenticity, and always standing together.

Besides coffee, we provide ficus trees for shade. These trees, which signify chieftom for the Baganda people of this region, are highly suitable for agroforestry and widely used for traditional Tooro, Buganda, Bunyoro, and Busoga ceremonies.



- **Meaning:** Salama means 'peace, tranquillity and integrity'
- **Function:** Grower, buyer, processor, miller, exporter
- **Organisation:** Private company
- **Established:** 2015
- **Source:** Mukono and Buikwe, Central; Eastern and Western regions
- **Employees:** 367
- **Trees:** 440,000
- **Age of trees:** 6 years
- **Total area:** 400 ha
- Altitude: 1,200–1,300 MSL
- **Varietals:** Elite Robusta
- Harvest: Fly: April to June; Main: September to January
- **CPUs:** 1
- **Processing:** Fully washed, natural, anaerobic
- **Drying:** Tarpaulins, mechanical dryers
- **Cupping 2021:** 80–84 for washed Robusta; 75–80 for natural
- **Production 2021:** 100 tons
- **Goal 2025:** 500 tons
- **Certifications:** Rainforest Alliance (in progress)
- **Growers:** 28 producer groups, representing 3,500 coffee growers
- **Age of trees:** 17 years
- **Trees:** 424,600
- **Trees per household:** 1,100 trees per hectare
- **Total area:** 1,440 ha
- **Av size of farms:** 0.4 ha
- **Altitude:** 1,200–1,300 MSL
- **Varietals:** Elite Robusta

CWS: Salama Coffee Factory
Location: Luwala cell, Konko ward, Njeru
Altitude: 1,200–1,300 MSL
Processing: Fully washed
Flavours: Flowery, mellow, delicate taste, sweet aromas
Cupping: 80+

Mill

Capacity: 9,000 tons
 Workers: 24
 Location: Luwala Cell, Konko Ward, Njeru Municipality
GPS: N0035.186' E030.365'
Equipment: Pinhalense, 2018/9
 Packaging: Poly sacks and jute bags
Warehouse capacity: 300 tons
Products: Fully washed Robusta, natural Robusta



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