CATALOGUE OF SELECTED COFFEES FROM THE EAC MARKUP PROJECT

BURUNDI
KENYA
RWANDA
TANZANIA
UGANDA

Co-funded by the European Union
INDEX

Intro 3
Coffee Terms 4
Burundi 5
Kenya 21
Rwanda 39
Tanzania 71
Uganda 93

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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.
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.

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.
REPUBLIC OF

BURUNDI

Republika y’u 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:** 5.37 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 Caféiculteurs

Consortium de Cooperatives de Caféiculteurs (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.

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**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  

**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

**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

**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

**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  

**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

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Kalico
Kahawa Link Company

Kalico 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.

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. We also train in animal husbandry, and the production of organic fertiliser on their farms for improved yields.

**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 buys solar panels in Batwa households and other needs.

**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.

We ensure full traceability of our coffee beans through the use of M-cultivo digital software to record production data.
### Kalico Coffee Guide

**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 7 wash stations.

**Processing:** Naturals, fully washed

**Drying:** Drying tables

**Cupping (2021):** 86+

**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:** 86–88  
**Focus:** Women’s specialty coffee

**Name:** Mutarishwa  
**Location:** Bwambarangwe commune, Mutarishwa province  
**Processing:** Fully washed  
**Flavours:** Cherry, grape, cranberry and spices  
**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, Kirundo 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

**Name:** Gasura  
**Location:** Gasura commune, Kirundo province  
**Processing:** Fully washed  
**Flavours:** Caramel, apricot, pear and citrus  
**Cupping:** 86–88

**Name:** Kinyangurube  
**Location:** Kinyangurube commune, Kirundo 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

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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.
**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

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**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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**Private farm**
- **Location:** Kayanza province
- **Employees:** 15
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- **Number of trees:** 225,000
- **Total area:** 90 ha
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- **Coffee variety:** Bourbon

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**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

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**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

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

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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.

### Murambi Coffee

- **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

### Gaterama Coffee

- **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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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.

**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

**Location:** Mutambu commune, Bujumbura Rurale Province, Burundi

**Website:** www.migoti.com

**Social:** @migoticoffee

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**CWS:** Migoti Hill
**Altitude:** 1,860 MSL
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.

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.

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**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
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.
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.
**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  

**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.

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

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

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 ton
Goal 2025: 60 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, winey 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
Processing: Fully washed
Cupping: 84–90%

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.
### Impact:

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.

### KENYA / Kaffikawa

<table>
<thead>
<tr>
<th>Name:</th>
<th>Mbumi Coffee Estate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>Kiambu, east of Nairobi</td>
</tr>
<tr>
<td>Altitude:</td>
<td>1,800 MSL</td>
</tr>
<tr>
<td>Processing:</td>
<td>Fully washed</td>
</tr>
<tr>
<td>Flavours:</td>
<td>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.</td>
</tr>
<tr>
<td>Cupping:</td>
<td>80–90</td>
</tr>
</tbody>
</table>

### Function:
- Grower, processor, roaster, grader, trainer, exporter
- Buyer, roaster, exporter
- Private family owned company
- 2017
- Mbuni farm, Kiambu, east of Nairobi; coffee auctions
- 40
- 50 ha
- 1,800–2,200 MSL
- SL28 and Ruiru
- October to December

### Meaning of name:
- Kaffi means coffee, and Kama kawa means “every time” in Swahili, so Kaffikawa means “coffee every time”

### Roastery:
- Capacity: 30kg
- Medium and dark
- Signature Kenyan Coffee

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

**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

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Mr. Romal Shah
Owner and founder

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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.

**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
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.
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
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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.

**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
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.

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.

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
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.

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

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, and carbonic maceration
Flavour: Intense flavours of blackberries, chocolate, a balance of malic and citric acidity and a heavy body
Cupping: 86+

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: 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+

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+
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.
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.

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Owner and founder
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Rukiri II, Gasabo, Kigali, Rwanda
bond.coffee
@bondcoffee ltd

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.
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.
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.

- **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:** 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.
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.
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.
**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.

- **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.
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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Kopakama Coop.
Certifications: Fairtrade, Rainforest Alliance, Organic
Altitude: 1600–1800m
Quality and the cup:
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:
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 coko Coop.
Certifications: Fair-trade, Organic, Rainforest Alliance, and C.A.F.E.
Altitude: 1800–2200m
Quality and the cup:
Lemon, apple, rose, melon.
Region: Gakenke district, Coko sector
Founded: 1999
Growers: 134 (96 female)
Harvest: February to June; February to August

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.

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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Harvest: February to May and February to September

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Founded: 2005
Growers: 990 (585 female)
Harvest: Jan. to May, April to July

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Certifications: Fair-trade, Organic, Rainforest Alliance, and C.A.F.E.
Altitude: 1800–2200m
Quality and the cup:
Lemon, apple, rose, melon.
Region: Gakenke district, Coko sector
Founded: 1999
Growers: 134 (96 female)
Harvest: February to June; February to August

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.
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.

- **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

**Name:** Muhondo
**Location:** Muhondo, Gakenke district
**Altitude:** 1,850–2,200 MSL
**Processing:** Fully washed coffee
**Flavours:** Sweet, citrus, caramelised nougat, white pepper
**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, Café des Mères. 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.

- **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.

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

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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.

**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

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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.

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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

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

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: Ibisi Mountain
Location: Huye, Maraba, Southern province
Altitude: 1,950 MSL
Processing: Fully washed, natural
Flavours: Apricot, and honeysuckle
Cupping: 84–89

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
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.

- **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

### Ms. Divine Mutuyimana / Mr. Christophe Rugira
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- **Website:** www.tropiccoffeeltd.com
- **Socials:** @tropiccoffee, @tropic_coffee

RWANDA / Tropic

- **Name:** Kabyinro CWS
  - **Location:** Ngororero, Muhororo, Kabyiniro, 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.

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

CWS: 1
Processing: Fully washed, honey
Drying: Sun-dried
Certifications: Organic (in progress)

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

Production 2021: 30 tons
Goal 2025: 100 tons
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.
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 Oceana

**Capital city:** Dar es Salaam

**Population:** 59.7m

**Income category:** Lower-middle-income country

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

**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.
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.
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.

» **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

» **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.

Roastery

- **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

**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
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.
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.

« 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.

**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

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**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

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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
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.

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.
Impact:
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
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.

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.
Impact:

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.

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.
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.

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.

**Impact:**

- **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

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**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
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.
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

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.
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.
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
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.
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.

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**Capital city:** Dar es Salaam

**Population:** 59.7m

**Income category:** Lower-middle-income country

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

**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.
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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**UGANDA / Afriport**

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Altitude</th>
<th>Processing</th>
<th>Flavours</th>
<th>Cupping</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kapchorwa CWS</td>
<td>Kapchorwa Sub-country, Elgon</td>
<td>1,600–1,800 MSL</td>
<td>Fully washed</td>
<td>Lovely acidity and lingering finish of chocolate and orange</td>
<td>82–83</td>
</tr>
<tr>
<td>Malibka Natural CWS</td>
<td>Malibka, Mt. Rwenzori</td>
<td>1,800 – 2,000 MSL</td>
<td>Natural</td>
<td>Brown sugar, tamarind, and lime in the fragrance and a chocolate and vanilla</td>
<td>83–84</td>
</tr>
<tr>
<td>Mt. Rwenzori Specialties</td>
<td>Busongora, Mt. Rwenzori</td>
<td>1,800 – 2,000 MSL</td>
<td>Fully washed, natural</td>
<td>Washed coffees: floral, fruity profile and a sweet lingering finish with hints of spice Rwenzori Natural: Blueberry and dried fruit flavour notes.</td>
<td>83–85</td>
</tr>
<tr>
<td>Sipi village CWS</td>
<td>Sipi village, Elgon</td>
<td>1,600–1,800 MSL</td>
<td>Fully washed</td>
<td>Well-balanced with hints of sugar browning, dark chocolate, vanilla and almond</td>
<td>82–83</td>
</tr>
</tbody>
</table>

**Processing:** Fully washed, natural

**Drying:** Raised beds, solar drier house

**Production 2021:** 20 tons

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**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:** Malibka Natural CWS
**Location:** Malibka, 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
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.

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

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

Training centre
Name: Barista House
Course:
4 weeks basic course to make quality café coffee
45 days advanced course for the hospitality industry

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.

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

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

Training centre
Name: Barista House
Course:
4 weeks basic course to make quality café coffee
45 days advanced course for the hospitality industry

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.

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

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

Training centre
Name: Barista House
Course:
4 weeks basic course to make quality café coffee
45 days advanced course for the hospitality industry

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.

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

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

Training centre
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Course:
4 weeks basic course to make quality café coffee
45 days advanced course for the hospitality industry

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.

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Organisation: Private company
Established: 2018
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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

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

Training centre
Name: Barista House
Course:
4 weeks basic course to make quality café coffee
45 days advanced course for the hospitality industry
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 specialty coffees to our customers.
**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.

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**Ms. Angella Mary Nansamba**

Founder and Owner

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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.
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.

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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.

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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.

**KIBINGE COFFEE**

- **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, specially 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.

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

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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

Impact:
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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
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Certifications: UNBS
Production 2021: 2 tons
Goal 2025: 55 tons
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Age of trees: 12 years
Average Trees (total): 270,000
Trees per household: 450
Average size of farmers’ coffee plots: 0.25 ha
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Employees: 9
Trees: 3,600
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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

Impact:
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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.
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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Uganda, Eastern, Kween, Binyiny Town Council, Kamowo Village

Roastery
Location: Nucafe, Namanve, Kiwanga Kampala, Uganda
Profile: Medium
Brand: Masha coffee
Products: Roasted beans; roasted ground

Meaning: Masha is named after a magnificent tree in Kamowo village
Function: Grower, processor
Organisation: Private company
Established: 2016
Source: Kachchorwa, 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
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 ficus, 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

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.

Mount Elgon Coffee and Honey Cooperative

- **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

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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 chiefdom for the Baganda people of this region, are highly suitable for agroforestry and widely used for traditional Tooro, Buganda, Bunyoro, and Busoga ceremonies.

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www.salamacoffee.com  
www.youtube.com/watch?v=envdY6Dc7lw

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**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+

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

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**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
With thanks to the EAC MARKUP teams in each of the five countries, our team of international and local consultants, institutional partners, project management in Geneva and to our donors, but especially to the participant companies for their commitment to our project.