



An Overview of Coffee in Rwanda



AN OVERVIEW OF COFFEE IN RWANDA

Small holder production under ideal growing conditions...

Rwanda is one of the smallest and most densely populated countries in Africa. It is roughly the size of the state of Maryland. In a country where the average family farm size is less than a hectare, coffee production in Rwanda is indeed a smallholder activity. Today some 430,000 families produce coffee in Rwanda, the typical farm having fewer than 200 trees.

Rwanda possesses ideal growing conditions for Arabica production. Coffee is produced along the entire shore of Lake Kivu in the western part of the country, as well as in the eastern, central and southern portions of Rwanda. Coffee is grown at altitudes ranging from 1350 to 1850 meters. Rwanda's rich volcanic soils, rainfall distribution and clement yearlong temperatures favour the slow maturation of the coffee bean, creating a distinctive taste in the cup.



Coffee trees on the shore of Lake Kivu

Rwandan coffee is produced using few chemical fertilizers and insecticides. Soil fertility is maintained using traditional mulching and manuring techniques. Coffee is harvested between the months of March and June.

Towards the production of fully-washed specialty coffee...

Bourbon Arabica coffee has been grown in Rwanda since the early 1920s. Coffee has traditionally been Rwanda's leading earner of foreign exchange but has recently been overtaken by tea production, reflecting the current depressed coffee market conditions and the civil strife of the early 1990s. In the late 1980s, Rwanda produced about 40,000 tons of semi-washed Arabica. In 2002, approximately 20,000 tons were produced and exported to high volume European importers. Coffee is trucked out by container to the ports of Mombassa in Kenya and Dar Salaam in Tanzania and transferred to cargo ships for expedition.

In 1998, in response to diminishing returns resulting from global oversupply, the Government of Rwanda recognized that the viability of smallholder production depended on transforming the coffee industry into a producer of premium quality, fully washed Arabica. The GOR, with the full and enthusiastic support of Rwandan private sector operators, farmer cooperatives and major donors such as USAID, the European Union, the World Bank and the International Fund for Agricultural Development, embraced a policy of total quality management and developed a detailed medium-term plan to transform the industry.

Key tenets of the plan include: the creation of private and cooperatively owned coffee washing stations; the replacement of older coffee trees; the improvement in production techniques and the facilitating access to finance and the promotion of Rwandan coffee CWS construction, water supply and energy sources. The plan calls for the establishment of 100 washing stations, producing some 44,000 tons of fully washed coffee in 2010.

With very promising early results...

In 2002, the Abahuzamugambi Cooperative in Maraba produced 38 tons of premium-quality, fully-washed coffee which was purchased by specialty roasters in the United States and Great Britain. The coffee received kudos for its distinctive quality. The success of the cooperative has been widely covered in industry publications such as *The Coffee & Tea Journal*, as well as in more general interest media such as *The Financial Times*, *The Washington Times* and CNN's *Inside Africa*.

2003 is the first year that Rwanda has produced significant quantities of fully washed Arabica coffee. During this season, nine washing stations produced approximately 300 tons of coffee. Samples from each washing station were analyzed and cupped by independent evaluators in the U.S. and Europe at the outset of the 2003 season. The vast majority of samples were evaluated in the mid to high 80s, indicating substantial potential in the premium and specialty segments of the coffee market.

Wet processing using improved techniques...



Cherry sorting in the field.

Most of the nine washing stations use British or Kenyan pulping machines (McKinnon or Agriworks/Naicof) and employ improved processing techniques. Cherries are hand-sorted in the field prior to delivery to the washing station and are then graded by density before pulping either in a flotation tank or in a pre-grader so that heavy and light beans are processed separately.

The beans are fermented over a 36-hour period in tanks to loosen the mucilage. Coffee is then washed in the washing canal and is again sorted by density, prior to entering the soak tank where it is submerged for 24 hours.

Finally, the wet parchment is set out on drying tables and is further hand sorted to eliminate off-colour, insect-damaged and irregular beans. Beans are sun dried until reaching 10.5% moisture content, which generally takes between 10 and 14 days.

And modern dry milling facilities...

Rwanda has extensive dry milling facilities and uses modern milling equipment to produce green coffee.

Most facilities are equipped with pre-cleaners and polishers, densimetric sorting machines such as catadors

and vibratory tables as well as granulometric sorting screens. Two washing stations dry mill on-site with their own equipment.



Grading of Parchment

Equitable and socially responsible operating practices...

During this first significant year of fully washed production, cooperatives and privately-owned washing stations purchased cherries at between 50 and 60 RWF per kilo. This is more than twice the parchment equivalent price obtained by farmers through the sale of their semi-washed coffee to traditional exporters. In addition to greater revenues derived from coffee production, farmers who supply washing stations are rid of the time-consuming chore of manual pulping and drying and can use this time for productive on-farm and off-farm activities.

The impact of this additional infusion of money into the rural areas is already perceptible. Micro credit banking services and small businesses are springing up near washing stations and primary school enrolment has increased as heads of households are better able to meet school fees. These additional revenues are particularly important as many Rwandan coffee farmers have been widowed or orphaned during the genocide and the AIDS pandemic.

All of Rwanda's washing stations operate in an environmentally responsible manner. Water used for pulping is re-circulated and then evacuated to percolation pits so as not to contaminate local water sources. Pulp is composted and reapplied on coffee trees to add nitrogen and potassium to the soil.

A favourable business environment...

The Government of Rwanda is committed to establishing a favourable business environment. The near absence of corruption is reflected in the traditional high marks which the country receives from the World Bank's corruption index. The Rwandan Investment Promotion Agency facilitates investments and international transactions with a "one stop service" for private operators.

The sale of coffee has been completely liberalized since 1999 and exporters are free to transact business without onerous export taxes or undue government involvement in product marketing.

OCIR-CAFÉ (The Office of Rwandan Industrial Crops-Coffee) is the government agency responsible for Rwanda's coffee sector. Among its many attributes, it is charged with elaborating national coffee policy, establishing quality standards and classification systems, controlling coffee quality and issuing certificates of origin and quality. OCIR-CAFÉ is committed to assisting importers and roasters in establishing contacts with Rwandan exporters and facilitating eventual transactions.

For the last several years, Rwanda has been a safe and secure country. Kigali is probably one of the safest capitals in the world. Crime rates are the lowest in the sub-region.

Rwanda is new to the fully-washed premium market and, as such, is largely unknown to specialty coffee industry participants. Based on the positive reviews and results achieved during the 2002 and 2003 production seasons, the coffee world is welcoming a new specialty coffee origin from Rwanda, the Land of 1000 Hills : upon the 315 tons of Fully Washed produced in 2003, 250 tons were sold by December 31st



Last sorting before export



Coffee Washing Station Fact Sheet

APCDKA



- Owner:** APCDKA Coffee farmers' Association, Operation manager: BUCYENSENGE. Cell phone: (250) 830 0042. Address: P.O. Box 2500 Kigali, Rwanda. Fax: (250) 570316. Email: munya@rwandatel1.rwanda1.com. Language: Kinyarwanda, French.
- Type of Business:** Cooperative
- Location:** Shyanda Sector, Kayumbu District, Gitarama Province; 1½ hour drive from Kigali, 30 minute drive from the City of Gitarama.
- Start-up date:** March 2004.
- Origin of Cherries:** Kayumbu smallholders coffee farmers, members of APCDKA Cooperative.
- Production Season:** March 15 through June 30.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude: 1500-1700 m; Average Rainfall of 1200 mm per annum; Average annual temperature: 20°C; Sandy clayey soils.
- Processing:** 2 discs pulper, with pregrader. Water source from mountain; fermentation tanks; washing grading channel; soaking tanks; pre-drying area; sun dried.
- Production capacity:** 200 T
- 2004 Production:** 40 T of export-quality coffee.





Coffee Washing Station Fact Sheet

GASHONGA



- Owner:** COCAGI: *Coopérative des Caféculteurs de Gishoma*, Mr Samson, Operations Manager. Address: P.O. Box 52, Cyangugu, Rwanda. Phone: (250) 530 029, Cell phone: (250) 0847 4227. Fax: (250) 530 029. Language: French.
- Type of Business:** Cooperative.
- Location:** Rwimbogo Sector, Gashonga District, Cyangugu Province; 5 hours from Kigali.
- Start-up date:** May, 2003.
- Origin of Cherries:** Gashonga District smallholders, members of the Cooperative.
- Production Season:** March 15 through June 30.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude of 1500 - 1700 m; Average Rainfall of 1500 mm per year ; Average annual temperature: 22°C; weathered volcanic soils.
- Processing:** Flotation tank; one disk pulper with pre-grader. Water source from mountain; fermentation tanks; wasing/grading channel; soaking tanks; pre-drying area, sun-dried.
- Production capacity:** 100T.
- 2004 Production:** 50T of export-quality coffee.





Coffee Washing Station Fact Sheet

GATARE



- Owner:** Théobald BAVUGAMENSHI, Investor; Cell phone: (250) 850 6089; Address: P.O.Box 82 Nyamasheke, Cyangugu, Rwanda. Language: Kinyarwanda.
- Type of Business:** Private Enterprise.
- Location:** Ngange Sector, Gatare District, Cyangugu Province; 6 hours from Kigali.
- Start-up date:** May 2003.
- Origin of Cherries:** Gatare smallholders, members of COOFIP Cooperative.
- Production Season:** March 1st through June 15.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude: 1700-2000 m; Average Rainfall of 1400 mm per year; Average annual temperature: 20°C; Sandy clayey soils.
- Processing:** Water source from the mountain; 3 discs pulper with pre-drying area; pregrader; fermentation tanks; washing/grading channel; soaking tanks; sun dried.
- Production capacity:** 200 T
- 2004 Production:** 100 T of export-quality coffee.





Coffee Washing Station Fact Sheet

GIKONGORO



- Owner:** BUFCOFFEE, Mme Epiphanie, Operations Manager. Address: P.O. Box 52 Butare, Rwanda. Phone: (250) 530 029, Cell phone: (250) 0864 9950. Fax: (250) 530 029. Language: Kinyarwanda.
- Type of Business:** Private Enterprise.
- Location:** Remera Sector, Gikongoro Ville District, Gikongoro Province; 3 hours from Kigali.
- Start-up date:** May 2003.
- Origin of Cherries:** Gikongoro smallholders.
- Production Season:** March 15 through June 30.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude of 1650 – 1900 m; Average Rainfall of 1300 mm per year; Average annual temperature: 19°C; sandy-clayey silt soils.
- Processing:** Flotation tank; one disk pulper with pre-grader. Water source from mountain; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area, sun-dried.
- Production capacity:** 100 T of parchment coffee.
- 2003 Production:** 50T of export-quality coffee.





Coffee Washing Station Fact Sheet

KAMONYI



Owner: UCAR Association, Ms Cécile KAGOYIRE, Operations Manager,
Cell phone: (250) 851 1240. Address: P.O. Box 4611 Kigali, Rwanda;
Email: kacecile@yahoo.fr ; Language: Kinyarwanda, French & English

Type of Business: Cooperative

Location: Taba Sector, Kamonyi District, Gitarama Province; 1 hour from Kigali.

Start-up date: March 2004.

Origin of Cherries: Kamonyi smallholders, members of the Cooperative.

Production Season: March 15 through June 30.

Varieties: Arabica Bourbon.

Growing conditions: Altitude: 1500-1500 m; Average Rainfall of 1200 mm per year; Average annual temperature: 23°C; Sandy clayey soils.

Processing: Mountain spring water; 3 discs pulper with pregrader; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area; sun dried.

Production capacity: 200 T

2004 Production: 80 T of export-quality coffee.





Coffee Washing Station Fact Sheet

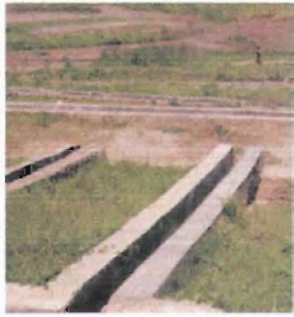
KARABA



- Owner:** Association IAKAKA, Mr. Metusela, Operations Manager. Address: P.O. Box 52, Butare, Rwanda. Phone: (250) 530 029, Cell phone: (250) 0863 8955. Fax: (250) 530 029. Language: French.
- Type of Business:** Producers' Association.
- Location:** Rwamweru Sector, Karaba District, Gikongoro Province; 2.5 hours from Kigali.
- Start-up date:** May, 2003.
- Origin of Cherries:** Karaba District smallholders, members of the Association.
- Production Season:** March 15 through June 30.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude of 1650 – 1800 m; Average Rainfall of 1150 mm per year ; Average annual temperature: 20°C; clayey silt soils.
- Processing:** Flotation tank; one disk pulper with pre-grader. Water source from mountain; fermentation tanks; soaking tanks; pre-drying area, sun-dried.
- Production capacity:** 100 T of parchment coffee.
- Coffee characteristics:** Bluish – green color; sweet, balanced flavor.

2003 Production: 25 T of export-quality coffee





Coffee Washing Station Fact Sheet

KIBINGO



Owner: Jonas NSABIMANA, Investor; Cell phone Cell: (250) 8626173. Address: P.O. Box 554 Butare, Rwanda. Language: Kinyarwanda, French

Type of Business: Private Enterprise.

Location: Fugi Sector, Kibingo District, Butare Province; 2½ hours from Kigali.

Start-up date: March 2004.

Origin of Cherries: Kibingo smallholders, members of COOPROCAKI Cooperative.

Production Season: March 15 through June 30.

Varieties: Arabica Bourbon.

Growing conditions: Altitude: 1500-1600 m; Average Rainfall of 1400 mm per year; Average annual temperature: 22°C; Sandy clayey soils.

Processing: Mountain spring water; cherry sorting tables; 3 discs pulper with pregrader; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area; sun dried.

Production capacity: 200 T

2004 Production: 40 T of export-quality coffee.





Coffee Washing Station Fact Sheet

MARABA



- Owner:** ABAHUZAMUGAMBI BA KAWA COOPERATIVE, Mr François Habimana
Operations Manager. Address: P.O. Box 52 Butare, Rwanda.
Phone: (250) 530 029, Cell phone: (250) 0862 7710. Fax: (250) 530 029.
Language: Kinyarwanda, French.
- Type of Business:** Cooperative.
- Location:** Cyarumbo Sector, Maraba District, Butare Province; 2.25 hours from Kigali.
- Start-up date:** March, 2002.
- Origin of Cherries:** Maraba District smallholders, members of the Cooperative.
Production Season: March 15 through June 30.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude: 1600 - 1800 m; Average Rainfall of 1150 mm per year ; Average annual temperature: 21°C; clayey silt soils.
- Processing:** Flotation tank; one disk pulper with pre-grader. Water source from mountain; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area, sun-dried; deparching machine.
- Production capacity:** 100 T of parchment coffee.
- Coffee characteristics:** Bluish-green color; deliciously sweet flavor, with citrus and chocolate high notes.
- 2004 Production:** 75 T of export-quality coffee.





Coffee Washing Station Fact Sheet

MIGONGO



- Owner:** ENAS, Mr. Alfred Nkubili. Address: P.O.Box 2690, Kigali, Rwanda. Phone (250) 571349; Cell Phone: (250) 0830 0760. Fax (250) 574 068. Email: nkubili@rwanda1.com. Language: French.
- Type of Business:** Private Enterprise.
- Location:** Mpanga Sector, Nyarubuye District, Kibungo Province; 3½ hours from Kigali.
- Start-up date:** April 2003.
- Origin of Cherries:** Nyarubuye & Rukira Districts smallholders and estate plantation (48 hectare).
- Production Season:** March 15 through June 30.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude of 1350 - 1700 m; Average Rainfall of 850 mm; Average annual temperature 25°C; clayey sandy soils.
- Processing:** Wet milled; three disk pulper with pre-grader. Deep well water source; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area; sun-dried.
- Production capacity:** 200 T of parchment coffee.
- Coffee characteristics:** Bluish-green color; sweet, balanced flavor.
- 2004 Production:** 100 T of export-quality coffee.





Coffee Washing Station Fact Sheet

MUSASA



- Owner:** DUKUNDE KAWA Association, Mr. Anastase MINANI, Operations Manager.
Cell phone: (250) 886 7742 or (250) 852 6040. Language: Kinyarwanda, French
- Type of Business:** Cooperative.
- Location:** Ruli Sector, Rushashi District, Kigali Ngali Province; 2 hours from Kigali.
- Start-up date:** March 2004.
- Origin of Cherries:** Rushashi smallholders, members of the Cooperative.
- Production Season:** March 15 through June 30.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude: 1700-2000 m; Average Rainfall of 1400 mm per year; Average annual temperature: 20°C; Sandy clayey soils.
- Processing:** Flotation tank, 1 disc pulper with pregrader; Water source from the mountain; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area; sun dried.
- Production capacity:** 100 T
- 2004 Production:** 40 T of export-quality coffee.





Coffee Washing Station Fact Sheet

NGENDA



Owner: Eugène NTAGENDERWA, Investor; Cell phone : (250) 853 6360. Address: P.O. Box 89 Nyamata, Kigali Ngali, Rwanda. Language: Kinyarwanda, French

Type of Business: Private Enterprise

Location: Nziranziza Sector, Ngenda District, Kigali Ngali Province; 3 hours from Kigali.

Start-up date: March 2004.

Origin of Cherries: Ngenda smallholders, members of TERIMBERE KAWA Cooperative.

Production Season: March 15 through June 30.

Varieties: Arabica Bourbon.

Growing conditions: Altitude: 1400 m; Average Rainfall of 1100 mm per year; Average annual temperature: 24°C; granit soils.

Processing: Water source from the mountain, 3 discs pulper; pregrader-repasser unit;; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area sun dried.

Production capacity: 200 T

2004 Production: 70 T of export-quality coffee.





Coffee Washing Station Fact Sheet

NKORA



- Owner:** UPROCA (Union for the Promotion of Coffee – Union pour la Promotion de la Caféculture- with 512 members). Mr. Sother Habyarimana , President. Address: B.P 393 Gisenyi, Rwanda. Cell Phone: (250) 0856 6458. Language: Kinyarwanda, French.
- Type of Business:** Cooperative owned washing station.
- Location:** Vumbi Sector, Nyamyumba District, Gisenyi Province; 4½ hours from Kigali.
- Start-up date:** March 2000. The washing station was originally constructed in 1980 and was state-owned until its privatisation in 2000.
- Origin of Cherries:** Kayove District smallholders (mainly members of the UPROCA Cooperative).
- Production Season:** March 1 through June 15.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude: 1450 - 1800 m. Average Rainfall of 1250 mm; Average annual temperature 22°C; contaminated volcanic soils.
- Processing:** Wet milled; two four disk pulpers with pre-graders. Mountain water source; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area; sun-dried.
- Production capacity:** 400 T of parchment coffee.
- Coffee characteristics:** Bluish-green color; sweet, deep, berryish flavor.
- 2004 Production:** 150 T of export-quality coffee.





Coffee Washing Station Fact Sheet

NYAMWENDA



- Owner:** *Coopérative pour la Promotion des Activités-Café (COOPAC), Mr. Emmanuel N. Rwakagara, President. Address: P.O. Box 186, Gisenyi, Rwanda. Phone (250) 540186; Cell Phone: (250) 0832 2223. Fax (250) 540125; E-mail: rwakagara@yahoo.com. Language: French.*
- Type of business:** Cooperative
- Location:** Mwufe Sector, Nyamyumba District, Gisenyi Province; 3 hours from Kigali
- Start-up date:** April 2003.
- Origin of cherries:** Nyamyumba smallholders.
- Production season:** March 1 through June 15.
- Varieties:** Arabica Bourbon.
- Growing conditions:** Altitude: 1450 – 1700 m; Average Rainfall of 1150 mm; Average annual temperature: 22°C; Volcanic soils.
- Processing:** Four disk pulper with pre-grader; Mountain spring water source; tanks for wet fermentation; washing/grading channel; soaking tanks; pre-drying area; sun-dried.
- Production capacity:** 350 T of parchment coffee.
- Coffee characteristics:** Bluish-green color; sweet, balanced, berryish flavor.
- 2004 Production:** 150T of export-quality coffee.





Coffee Washing Station Fact Sheet

NYANDUNGU



Owner: NYACO Company, Mr. Alfred Nkubili & Mr. Juvénal Nkusi. Address: P.O. Box 2690, Kigali, Rwanda. Phone (250) 57-13- 49 (Nkubili); Cell phone: (250) 0830 3490 (Nkusi). Fax (250) 574068 (Nkubili). Email : nkubili@rwanda1.com. Language: French, English.

Type of Business: Private Enterprise.

Location: Ndera Sector, Kabuga District, Kigali-Ngali Province; 20 minutes from Kigali.

Start-up date: April, 2003.

Origin of Cherries: Gitarama & Byumba smallholders.

Production Season: March 15 through June 30.

Varieties: Arabica Bourbon.

Growing conditions: Altitude of 1600 - 1800 m; Average Rainfall of 1100 mm; Average annual temperature 23°C; sandy-clayey silt soils.

Processing: Wet milled; three disk pulper with pre-grader. Deep well water source; fermentation tanks; washing/grading channel; soaking tanks; pre-drying area; sun-dried.

Production capacity: 200 T of parchment coffee.

Coffee characteristics: Bluish-green color; sweet flavor.

2004 Production: 100T of export-quality coffee.





Coffee Washing Station Fact Sheet

SAKE



- Owner:** Sake Coffee Plantation, Mr. Juvénal Nkusi. Address: P.O. Box 1969, Kigali, Rwanda. Telephone (250) 582450; Cell Phone: (250) 0830 3490. Email: inkusi@yahoo.fr. Language: French/English.
- Type of Business:** Private Enterprise.
- Location:** Nshili Sector, Mirenge District, Kibungo Province, on Lake Sake; 2.5 hours from Kigali.
- Start-up date:** April 2003.
- Origin of Cherries:** Mirenge & Kigarama Districts smallholders. Commercial coffee plantation of 18 Hectares of Arabica.
- Production Season:** April 1 through June 30.
- Varieties:** Arabica Bourbon from smallholders.
- Growing conditions:** Altitude of 1500 - 1700 m; Average Rainfall of 1050 mm; Average annual temperature 24°C; sandy clayey soils.
- Processing:** Wet milled; three disk pulper with pre-grader. Public spring water source; fermentation tanks; washing/grading channel mountain; soaking tanks; pre-drying area; sun-dried.
- Production capacity:** 200 T of parchment coffee.
- Coffee characteristics:** Bluish-green color; sweet, berryish flavor.
- 2004 Production:** 60 T of export-quality coffee.

