

AFRICAN FINE COFFEES REVIEW MAGAZINE

January - March 2025 | Volume 14

TANZANIA SPOTLIGHT
A STORY OF TRADITION,
FLAVOUR, AND GROWTH

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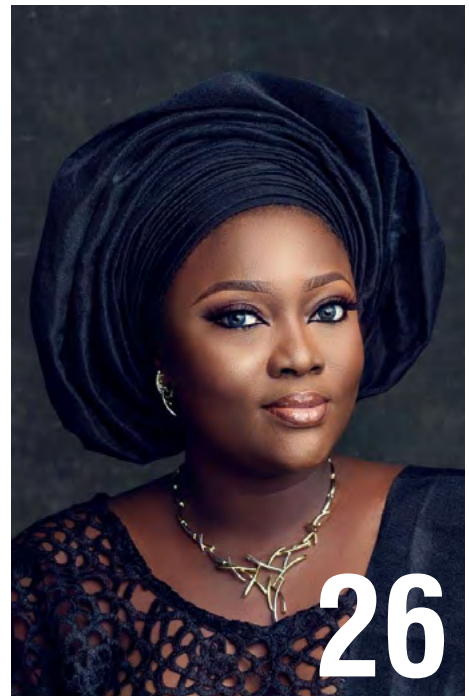
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Contents

▼ | IN THIS ISSUE

- 05 | A Word from the Executive Director
- 06 | Trends Shaping the Future
- 08 | The Songwa Experience: Where Coffee Knowledge Meets Sustainability
- 10 | Tanzanian Coffee Spotlight: A Story of Tradition, Flavor, and Growth
- 13 | Revolutionising the Coffee Sector: How Integrated Logistics is Driving Innovation in East Africa
- 15 | Rediscovering the Petit Kwilu: A Unique Coffee from the Democratic Republic of The Congo
- 18 | Is The Future of Healthy Soils Pegged on Soil Carbon Offsets?
- 21 | Breaking Barriers: Ethiopia Welcomes its First Certified Q Instructor
- 23 | Coffee Waste: Problem or Opportunity?
- 26 | Why Africa Must Build African Coffee Brands: The Emergency of African Coffee Brands
- 29 | Member Feature: Kagera Co-Operative Union (KCU)
- 30 | Jute Bags: Suitable Packaging for Green Coffee
- 33 | Coffee for the Future: A Reality for Gorongosa



EDITORIAL TEAM

Editor

Phiona Mbabazi
Alison Streacker

Publisher:

African Fine Coffees Association
www.afca.coffee

Cover Page:

Ansha Yassin
Q Instructor, Co Qua Lab, Addis Ababa, Ethiopia

A WORD FROM THE EXECUTIVE DIRECTOR



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This year's program is packed with insightful panel discussions, hands-on workshops, exclusive B2B cupping sessions, and premier coffee competitions, including the Africa Barista Championship and Regional Taste of Harvest Competition.

Dear Esteemed Members and Coffee Enthusiasts,

Welcome to the 14th Edition of the African Fine Coffees Review Magazine, our first publication of 2025! As we embark on another exciting year for Africa's coffee industry, this edition is dedicated to the 21st African Fine Coffees Conference and Exhibition (AFCC&E), set to take place from February 26 – 28, 2025, in Dar es Salaam, Tanzania.

With just days to go, anticipation is building for what promises to be an unparalleled gathering of coffee professionals from across Africa and beyond. This year's program is packed with insightful panel discussions, hands-on workshops, exclusive B2B cupping sessions, and premier coffee competitions, including the Africa Barista Championship and Regional Taste of Harvest Competition. We are also excited to host Sustainability Day with Rainforest Alliance and introduce a special African Farmer Day focused on recognizing the backbone of our industry—coffee producers.

We extend our sincere appreciation to our Host Country Partner, the Tanzania Coffee Board (TCB),

as well as our valued sponsors, speakers, and exhibitors who are making this event possible. Their collaboration ensures that this year's conference will not only showcase Africa's finest coffees but also drive meaningful discussions on the future of the industry, from EUDR compliance to new market realities for producers and exporters.

As you browse this magazine, you'll find key industry insights, and expert contributions from our partners and coffee leaders. Whether you're attending as a delegate, exhibitor, or speaker, we can't wait to welcome you to Dar es Salaam for an unforgettable experience!

See you in Tanzania!

A handwritten signature in black ink, appearing to read 'Gilbert Gatali'.

Gilbert Gatali

Executive Director
African Fine Coffees Association

TRENDS SHAPING THE FUTURE

By Osman Merdan, Sales & Export Executive, Toper Roasters



Coffee is Evolving—Are You Keeping Up?

The coffee industry isn't what it used to be. Consumer preferences are shifting, technology is advancing, and sustainability is no longer a buzzword—it's a necessity. In Africa, where coffee has deep roots, these changes are opening new doors for farmers, roasters, and coffee businesses. As Toper, we've been part of this journey for 70 years, helping coffee professionals adapt and thrive with the right roasting and grinding technology. Let's take a look at the key trends shaping the industry today.

Specialty Coffee Is Taking Over

Gone are the days when coffee was just a morning ritual. Today, people want to know where their coffee comes from, who grows it, and how it's roasted. The specialty coffee movement is driving demand for better quality, traceability, and unique flavor profiles. African coffee producers are in a prime position to benefit from this shift, and investing in better roasting technology is a game-changer. Toper's precision roasters help businesses bring out the best in every bean, ensuring consistency and excellence in every batch.

Sustainability Is No Longer Optional

Let's be real—coffee production has a big environmental footprint, and businesses that don't adapt to eco-friendly practices risk being left behind. More roasters are now looking for energy-efficient equipment, waste reduction strategies, and ethical sourcing. At Toper, we're developing solutions that help roasters cut energy costs while maintaining top-tier roasting quality. From electric roasters to heat recovery systems, sustainability is built into our designs.

Technology Is Changing the Game

Automation, data-driven roasting, and AI-powered quality control—these are no longer futuristic concepts; they're happening now. Coffee roasting has become more precise than ever, with smart systems that allow roasters to track and control every detail. With advanced roasting software and customizable profiles, Toper's machines help roasters achieve perfect results, batch after batch. Whether you're a small business or a large-scale operation, embracing technology is the key to staying competitive.

Small-Scale Roasters Are on the Rise

More and more coffee entrepreneurs are ditching the old supply chain model and going direct. Micro-roasteries and independent brands are popping up everywhere, focusing on storytelling, direct trade, and unique roasting styles. This is great news for African coffee growers, who can now connect directly with roasters and consumers worldwide. Toper's shop roasters are designed for these businesses, offering flexibility, control, and the perfect balance of tradition and innovation.

Africa's Coffee Consumption Is Growing

Africa has always been known for producing amazing coffee, but now, local consumption is finally catching up. Cities are seeing a rise in specialty cafés, home brewing is becoming more popular, and younger generations are exploring coffee like never before. This means more opportunities for local roasting and grinding businesses to add value before export. Instead of sending out raw beans, African businesses can roast, grind, and package coffee themselves, creating stronger brands and higher profits.

Where Do We Go From Here?

The coffee industry is moving fast, and those who keep up with these trends will come out on top. Whether it's specialty coffee, sustainability, new tech, or growing local markets, adapting to change is the key to success. At Toper, we're here to support coffee professionals with the right tools to make it happen. The future of coffee is exciting—are you ready?



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09:00 - 10:00

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11:15 - 17:00

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Empowering Collaboration for EUDR Compliance & Sustainability

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- Mapping the challenges
- Insights from the field
- Unlocking EUDR compliance

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THE SONGWA EXPERIENCE: WHERE COFFEE KNOWLEDGE MEETS SUSTAINABILITY

By Giada Biondi, La Marzocco

Songwa Estates, founded in 2007 by leaders in the specialty coffee industry including La Marzocco and Mahlkönig, was created to educate coffee professionals and support local communities in Tanzania. Through immersive experiences at origin, visitors gain hands-on knowledge of coffee farming, harvesting, and processing while also contributing to sustainable development initiatives. Today, Songwa acts as a foundation, which aims to:

- Educate staff, clients and all those who work in the coffee sector on the numerous intricacies involved in growing, harvesting, and processing green coffee.
- Provide support to the local community whose livelihoods depend on coffee, financed in part by the project "Hands for Songwa."

As players in the field, even and especially the equipment manufacturers have the responsibility to uphold what coffee goes through in its fascinating journey, less known to the wider public, through time and space, from the plantation during harvesting season all the way to

transforming itself - after passing by multiple hands, transactions, and processes - into the beverage millions of people drink and enjoy daily, brewed on an espresso machine. In the aim to bridge the gap between coffee producers and consumers and educate La Marzocco's community and network on the main things people should acknowledge about the coffee value chain, our company has been encouraging its members and its partners, distributors, and suppliers alike, to visit the Songwa Estates for a better understanding about what happens in origin and what role we are able to play in further appreciating, communicating and advancing knowledge and social responsibility in the world of coffee from a more systematic and holistic point of view.

Now, with the coming to light and evolution of La Marzocco's multifaceted cultural hub, the Accademia del Caffè Espresso, the Florentine brand is committed more than ever to expanding on its educational and sustainable efforts and content, offering today an opportunity - for those who are interested - for both coffee enthusiasts and industry professionals, to take part in a spectacular, interactive and informative journey through the complex and diverse world of espresso coffee, by the Rift Valley, Tanzania. There, one can explore elements of coffee history, technology, botany and agronomy that are hidden inside every cup, along with learning about implications tied to the social context and environmental conditions in which coffee plants



grow, along the equatorial belt.

Discovering where coffee comes from can be an eye-opening experience, as coffee is the second commodity in the world, at a time when climate change has become a key topic transcending geographies, societies and disciplines. Having that direct interaction with the producers, getting to know what systems are used, the challenges they tackle, or learning about the environment that particular coffee is cultivated in and the resources utilized - and what it takes to create an excellent raw product - makes for a memorable instructive trip, physically and emotionally. Accademia del Caffè Espresso is enthusiastic about the launch of the "Songwa Safari," within its broader and articulate offering of experiences, and looks forward to accompanying the next Songwa Estates' travellers along a full-immersion coffee endeavor.

Visitors should embrace this expedition to origin as a self-development journey, personally and professionally, that is modeled to improve coffee skills through a 360-degree approach, to build awareness and relationships, to spend valuable theoretical learning time while also indulging in hands-on experiential activities, either in the farm or in a technical lab. Visitors can also expect to learn interesting and thought-provoking distinctions between the plantation of coffee compared to that of cocoa or tea and how the cultivation of such products are intertwined with historical and societal dynamics, cultural and agricultural landscapes, market and economic trends.

The in-depth educational program covers each step in the process of growing coffee: from planting,

harvesting, and processing to the exportation of green coffee, from coffee theory to hands-on activities and training on the farm. Thomas Plattner, agronomist, and coffee expert with over 30 years of experience, manages the classes and program together with Hans and Lui Faessler.

The open and continuous dialogue between the partners and the surrounding community has led to the reconstruction of several school buildings, the furnishing of classrooms and the completion of sanitary facilities at the Muvwa Primary School which hosts over 300 school children. Many of their parents work seasonally on the farm. Prior to intervention on behalf of the Songwa partners, there was no water or toilets on the premises, and the dark classrooms had dirt floors.

The Songwa Farm, which respects quality and eco-friendly standards, is situated about 900 kilometers from Tanzania's Dar es Salaam and expands over a total area of 59 hectares: 25 hectares are presently being used for the cultivation of coffee, with an additional 8 hectares of land available for expansion. The area is approximately 1450 meters above sea level and heralds Bourbon beans on plants that are up to 80 years old.

To face the effects of climate change within the coffee industry La Marzocco – through its research programs conducted at its coffee culture and innovation center Accademia del Caffè Espresso has involved Cisco and PNAT in the Consenso project: a connected coffee plantation that applies IoT (Internet of Things) technology to study how climate change is impacting Arabica coffee production and to identify

solutions that allow farmers to optimize agricultural practices and resources based on the the real needs of plants.

The project takes place on the Utengule Coffee Farm in Mbeya, Tanzania, whereby sensors designed by Accademia, Cisco and PNAT have been connected directly to the coffee plants to monitor internal plant parameters and reactions. The sensors track both moisture and electrical signals, showcasing how water levels affect plant growth. By having the opportunity to collect and analyze such data, local farmers can leverage Consenso to target the presence of pathogens as well as ideal moisture levels in different parts of the farm - and to therefore develop best practices as climate change starts to affect crop cultivation. The end goal of the Consenso project is to create systems and strategies that can present an opportunity to not only preserve coffee farms and sustain the businesses at origin and across the coffee value chain but also to increase plant resilience in face of the current global warming challenges.

In fact, Consenso sensors also demonstrate the Tanzanian farm's real-time carbon storage, just like the greenhouse located in Accademia in Florence which filters and provides fresh air to the facility's environment thanks to the patented "Fabbrica dell'Aria" (so called "Air-Factory" air filtration system) conceived by PNAT.

From Italy to Tanzania, multidisciplinary professionals, producers, consumers and equipment manufacturers alike, continue to work for the betterment of coffee quality and sustainability.

TANZANIAN COFFEE SPOTLIGHT

A STORY OF TRADITION, FLAVOUR, AND GROWTH

Tanzania's coffee industry boasts a rich history, with Arabica coffee introduced by missionaries in Kilimanjaro in 1898 and Robusta coffee being native to Tanzania and the entire great lake regions, brought by the Bunyoro conquerors around 1600. Over time, coffee has grown into one of Tanzania's most significant agricultural industries, contributing to employment, foreign exchange earnings, and overall economic growth.



Tanzania Coffee Economy: Fueling Livelihoods and Driving Economic Growth

Coffee farming is a lifeline for 400,000 families, accounting for 90% of the country's coffee producers. The sector sustains 2.4 million people, representing 6% of Tanzania's population. Coffee contributes 20% of Tanzania's agricultural GDP, generating approximately \$235 million annually, strengthening local communities and enhancing global trade.

By choosing Tanzanian coffee, consumers support an industry that fosters economic growth, sustains families, and fuels Tanzania's agricultural sector.

Area Under Coffee: A Thriving Coffee Hub

Tanzania dedicates 220,000 hectares to both Arabica and Robusta coffee, cultivating some of the world's finest beans in diverse climates and rich soils.

Coffee Processing: Quality in Every Cup

Tanzania maintains high processing standards: 98% of Arabicas are wet-processed, ensuring premium quality. Robusta coffees are processed naturally, preserving their rich flavors.

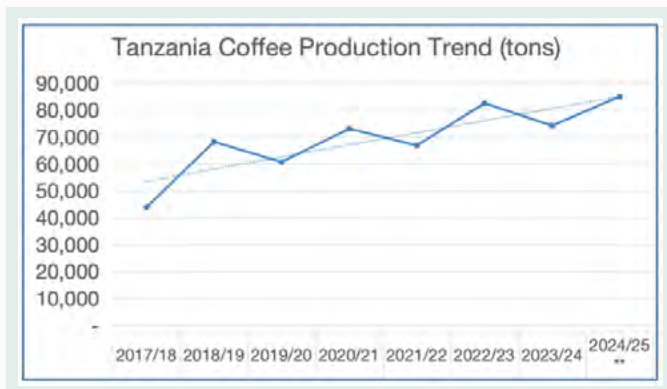
The grading system, based on shape, size, and density, guarantees the finest beans reach global markets. Grades include AAA, AA, A, B, PB, C, and grinder grades (E, F, AF, TT, UG, TEX).

Tanzanian Peaberry (PB) coffee is one of the most sought-after specialty coffees in the world. Unlike regular coffee beans, which grow in pairs inside the cherry, Peaberry beans are a natural mutation where only one small, round bean develops. This unique shape allows for more even roasting and a concentrated flavor profile, making Tanzanian PB coffee highly prized among coffee enthusiasts.

Production Trend: A Tradition of Excellence

Over the past five years, Tanzania production has increased from an average of 50,000 tons to an annual average of 80,000 tons of clean coffee, reinforcing its role as a key coffee-producing nation.

This has been a result of government intervention in provision of input subsidy and free seedlings to farmers.



Sourcing the Germ: From Farm to Global Markets

Tanzanian coffee reaches international buyers through three main markets:

Internal Market – Farmers sell at farm-gate prices to cooperatives, either as cherries or parchment coffee.

Weekly Coffee Auctions – Held every Thursday during the season, these auctions allow licensed exporters to purchase coffee from suppliers.

Direct Export – Growers of premium top-grade coffees can bypass the auction and sell directly, fostering long-term partnerships with international traders and roasters.

Marketing Season: A Coffee Lover's Paradise

Tanzania's harvesting season varies by region, ensuring fresh coffee is available year-round:

Northern & Southern Regions: July – December

Western Regions: May – October

Cup Profiles by Region

1. Northern Zone: The Bold Essence of Tanzania

Regions: Kilimanjaro, Arusha, Manyara

Altitude: 1,500 – 2,000m

Flavor Profile: Bright acidity, full body, pleasant aroma



COFFEE THAT'S BETTER FOR PEOPLE AND NATURE

The Rainforest Alliance is creating a more sustainable world by using social and market forces to protect nature and improve the lives of farmers and forest communities.

[RAINFOREST-ALLIANCE.ORG](https://rainforest-alliance.org)



Bean Characteristics: Well-formed, greyish-green, bold, and heavy beans

Perfect for: Coffee lovers seeking a vibrant, smooth, and well-balanced cup

2. Southern Highlands: A Taste of Nature's Perfection

Regions: Ruvuma, Songwe, Mbeya, Iringa, Njombe, Katavi

Altitude: 1,400 – 2,000m

Flavor Profile: Light-medium acidity, berry notes, floral aroma, smooth body

Bean Characteristics: Heavy greenish beans with silver skin, indicating excellent ripening

Perfect for: Those who appreciate nuanced, aromatic brews with a balanced taste

3. Kigoma: Bold Beans, Timeless Flavor

Region: Western Tanzania (Kigoma)

Altitude: 800 – 1,400m

Flavor Profile: Medium acidity, pleasant aroma, fine flavors

Bean Characteristics: Two beans per cherry, free from defects, bold in size and taste

Perfect for: Those who prefer strong yet smooth coffee with depth and richness

4. Kagera: Organic Roots, Rich Flavors

Region: Lake Victoria Basin (Kagera)

Altitude: 800 – 1,200m

Flavor Profile: Medium acidity, spicy kick, chocolatey aftertaste

Bean Characteristics: Yellow silver skin, grown through traditional, chemical-free methods

Perfect for: Environmentally-conscious consumers looking for bold, organic brews

5. Mara: A Symphony of Citrus and Floral Notes

Region: Mara

Altitude: 1,200 – 1,800m

Flavor Profile: Lemon, citrus, floral aroma, green apple, tamarind finish

Bean Characteristics: Bold, heavy beans with a smooth consistency

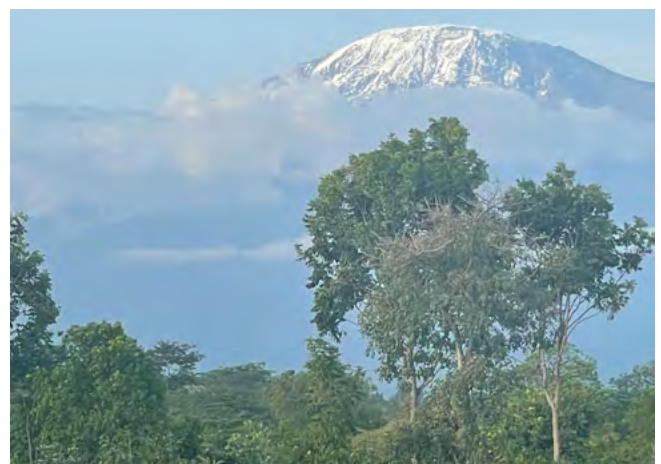
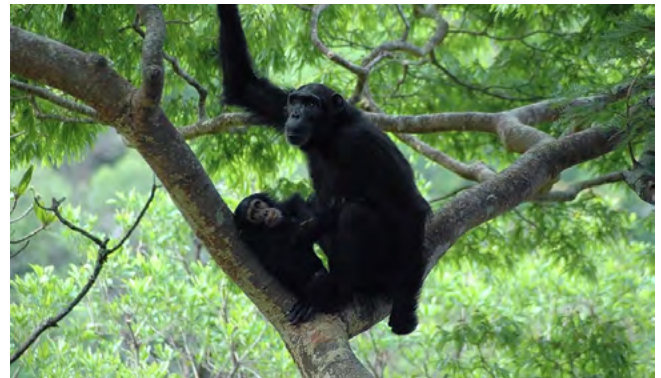
Perfect for: Those who enjoy refreshing, bright, and well-balanced coffee with a complex profile

Our coffee story never ends!

Tanzania's coffee is as diverse as its landscapes, with each region offering a unique sensory experience. From the smooth, berry-flavored coffees of the Southern Highlands to the bright, citrusy notes of Kilimanjaro, every cup of Tanzanian coffee tells a story of tradition, excellence and sustainability.

Whether you are a seasoned coffee connoisseur or a casual drinker, Tanzania has the perfect cup for you. Explore our coffee regions and savor the distinct flavors that make Tanzanian coffee a global treasure.

Tanzania's coffee is nature's finest gift to the world—cultivated in the rich soils of the Great Rift Valley, nourished by pure mountain and highland waters, and perfected by generations of dedicated farmers. Every bean tells a story of heritage, passion, and the unmatched bounty of nature.



REVOLUTIONISING THE COFFEE SECTOR

HOW INTEGRATED LOGISTICS IS DRIVING INNOVATION IN EAST AFRICA

By Barbara Nyende, Corporate Communications Manager, AGL Africa



The global coffee industry is in the midst of a transformation, fuelled by innovation across the entire supply chain. From advanced farming techniques to cutting-edge logistics solutions, coffee production is evolving to meet the increasing demands of quality, sustainability, and efficiency. East Africa, a key coffee-producing region, is at the forefront of this shift, with integrated logistics emerging as a crucial factor in ensuring the sector's success.

For decades, African coffee farmers have relied on traditional growing and harvesting techniques passed down through generations. However, the industry is now undergoing a transformation, focusing on improved farming practices, better post-harvest handling, and stronger market linkages to enhance productivity and sustainability.

Jason Reynard, Regional Managing Director for East Africa at Africa Global Logistics (AGL), demonstrates the key logistics plays in the transformation "Innovation in the coffee sector is not just about farming techniques; it's about how we move coffee efficiently while maintaining quality and maximising returns for farmers. Certainly, integrated logistics is the backbone

of this change."

Integrated logistics provides a seamless connection between coffee producers, exporters, and international buyers. A well-structured logistics network ensures that coffee reaches processing plants, warehouses, and ports without compromising its quality. With digital tracking systems, temperature-controlled storage, and multimodal transport solutions, African coffee can now compete effectively on the global stage.

“

By investing innovative logistics solutions, we are minimising delays and reducing post-harvest losses. Our goal is to create a logistics ecosystem that enhances efficiency, reduces costs, and ensures that every farmer benefits from a streamlined supply chain

Jason notes, “By investing innovative logistics solutions, we are minimising delays and reducing post-harvest losses. Our goal is to create a logistics ecosystem that enhances efficiency, reduces costs, and ensures that every farmer benefits from a streamlined supply chain.”

Consumers today demand transparency and sustainability in the coffee they consume. Integrated logistics plays a critical role in ensuring that coffee is ethically sourced and meets international sustainability standards.

AGL has taken significant steps in promoting green logistics solutions. “We are committed to reducing the carbon footprint of coffee logistics through investments in electric transport and sustainable warehousing solutions,” Reynard explains. “I believe Sustainability is no longer optional; it’s a necessity.”

The majority of Africa’s coffee is produced by smallholder farmers, many of whom face logistical challenges that hinder their market access. Integrated logistics solutions are bridging this gap by offering tailored supply chain management, consolidated shipments, and competitive freight rates.

“When logistics are efficient and reliable, farmers can focus on producing top-quality coffee without the burden of logistical uncertainties,” stated Jason. “This is how we create a more inclusive and resilient coffee sector.”

According to Reynard, “Our value-added services go beyond transportation. We provide end-to-end solutions that empower coffee producers with the tools and infrastructure they need to thrive in an increasingly competitive global market.”



We are committed to reducing the carbon footprint of coffee logistics through investments in electric transport and sustainable warehousing solutions

Beyond traditional logistics, AGL offers a suite of value-added services designed to maximise efficiency and profitability for coffee producers and exporters. These services include warehousing and storage solutions that provide secure, temperature-controlled environments to ensure coffee beans retain their quality before export. Additionally, AGL streamlines customs clearance and documentation, helping exporters avoid delays and comply with international trade regulations.

“In the coming years, we will see a more digitalised and intelligent logistics framework that enhances speed, efficiency, and sustainability,” Reynard predicts. “Our focus is to

stay ahead of these trends and ensure Africa’s coffee industry thrives.”

Innovation in the coffee sector extends beyond production, it includes the entire journey from farm to cup. Integrated logistics is the key enabler that ensures African coffee remains competitive in a fast-evolving global market. With strategic investments and solutions, industry leaders like Africa Global Logistics are shaping a future where logistics and innovation go hand in hand, paving the way for a more sustainable and prosperous coffee sector.

REDISCOVERING THE PETIT KWILU

A UNIQUE COFFEE FROM THE DEMOCRATIC REPUBLIC OF THE CONGO

By **Kambale Kisumba Kamungele**,
Executive Director, Café Africa DRC

Coffee, a widely consumed beverage worldwide, comes from the *Coffea* plant genus, belonging to the Rubiaceae family. This genus includes over 130 species, of which two are cultivated commercially: *Coffea Arabica*, native to Ethiopia, and *Coffea Canephora*, more commonly known as Robusta. Although the natural distribution range of *C. Canephora* extends from West Africa to Uganda, the genetic resources of cultivated varieties primarily originate from Central Africa. Extensive studies often establish that the *Canephora* species originated in the Democratic Republic of the Congo (DRC).

The DRC is geographically ideal for coffee cultivation, and both major coffee species are grown there. The Mayombe region, located in Kongo Central province, southwestern DRC, near the Atlantic coast, is home to a unique coffee variety: Petit Kwilu. This variety of *C. Canephora*, with smaller beans than the common Robusta, is experiencing a resurgence on

the international stage, offering new opportunities for Congolese producers and enthusiasts of unique and rare coffees.

Native to the dense forests of Mayombe, Petit Kwilu stands out for its distinctive aromatic characteristics. The beans, smaller than those of classic Robusta, develop fruity, floral, and slightly acidic notes during roasting, especially when wet-processed.

This aromatic complexity is the result of an exceptional terroir, characterized by organic-rich soils, abundant sunlight, and well-distributed rainfall. These ideal conditions enable the coffee plant to produce superior cherries, whose proper processing accentuates these aromas.

Coffee cultivation in the DRC has experienced moments of glory. In the 1980s, the country was one of Africa's leading coffee producers, with exports reaching 120,000 metric tons (MT). However, production has plummeted to very low levels today due to political instability, government policies, the impact of tracheomycosis in the 1990s, and other factors with negative consequences for the industry. Despite all these challenges, the DRC's potential for



The Petit Kwilu, with its untapped potential, is at the heart of this resurgence. In the current global context where the coffee market continues to grow, reaching an estimated value of 132.1 billion US dollars in 2024, the potential for Petit Kwilu coffee growth becomes increasingly promising





Robusta production is enormous, and the resurgence of Petit Kwilu is an encouraging example of what the country can achieve in coffee cultivation.

In recent years, thanks to the

commitment of local agricultural cooperatives, NGOs, and private companies, a new dynamic is emerging. The Petit Kwilu, with its untapped potential, is at the heart of this resurgence. In the current global context where the coffee

market continues to grow, reaching an estimated value of 132.1 billion US dollars in 2024, the potential for Petit Kwilu coffee growth becomes increasingly promising. In response to this dynamic, various initiatives are being implemented to develop this forgotten sector.

The APROFIL project, funded by the European Union and implemented by Café Africa DRC and Agrisud International, aimed to revitalize and professionalize the "Petit Kwilu" coffee sector in the Lukula and Tshela territories in the Kongo-Central province from 2012 to 2016. The project identified and addressed problems in the coffee industry, including production systems, agricultural practices, processing techniques and commercialization. One of the main results of the project was the formation of the Union des Associations de Producteurs du



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UNLOCKING A SUSTAINABLE FUTURE

for African coffee with the International Trade
Centre's Alliances for Action

The International Trade Centre's Alliances for Action initiative is driving the transformation of Africa's coffee sector by empowering youth and enhancing competitiveness across the value chain. Through the ACP Business-Friendly Programme, funded by the European Union (EU) and the Organisation of African, Caribbean, and Pacific States (OACPS), we are fostering product diversification, promoting value addition at origin, and building sustainable market linkages.

Join us in creating a resilient, innovative, and sustainable future for African coffee – one that adds value at every step, from farm to cup.

For more details visit:
www.intracen.org

Write to us at:
alliances@intracen.org
or M. Mory Diawara at mdiawara@intracen.org



Café Lavé de Mayombe (UAPCLM), a cooperative with the mission of improving the living conditions of producers, improving the processing and marketing of washed coffee by providing quality seeds obtained from the INERA LUKI Station, and encouraging best agricultural practices while facilitating access to national and international markets.

This program effectively opened new perspectives for local companies like Café Carioca and Ets. DZA by providing them with high-quality coffee beans for roasting and marketing on the local market. In parallel, companies such as SOPAGRI CONGO sarl and OKAPI GLOBAL Investment DRC were able to export coffee to the European market via the port of Boma. These transactions were made possible through the intermediary of Terracore International, a Swiss company specializing in agricultural product trade. This has contributed to strengthening the Congolese coffee sector in the southwestern part of the country by encouraging the production of quality coffee, facilitating access to new markets, and creating a positive economic dynamic in the region.

In 2021, Café Africa DRC conducted another study for the World Wildlife Fund (WWF), focusing on the development of the Petit Kwilu coffee sector in the Luki Biosphere Reserve (RBL). This study aimed to identify ways to sustainably develop this sector while strengthening community resilience to climate change.

The main avenues explored were to strengthen cooperation among sector actors, encourage sustainable agricultural practices to improve coffee quality and production, implement effective marketing strategies to promote and make coffee more competitive in the markets, support agricultural research to manage

the impacts of climate change and preserve biodiversity, and finally, empower local communities and organizations to actively participate in the management and development of this sector.

In the same year, Sandy Manfroy from Gembloux Agro-Bio Tech University conducted a study on the coffee sector around the Luki Biosphere Reserve (RBL), focusing on the Petit Kwilu variety. Despite challenges such as political instability, degraded infrastructure, and high production costs, the study revealed a strong potential for revitalizing the sector.

The value chain analysis demonstrated that it can be economically profitable and socially inclusive, offering opportunities to improve employment, particularly for women and young people, as well as quality and productivity. Given the fact that Petit Kwilu in the region is mostly grown without chemical inputs, this constitutes substantial benefits and opportunities the product can have in the global market. By strengthening collaboration between local and international actors and using the geographical advantage of the RBL, proximity to the port of Boma and the national road, the coffee sector in the DRC could contribute to sustainable growth.

Among the key recommendations of the study were the structuring of the sector through farmers aggregation into cooperatives, the improvement of agricultural practices and infrastructure, better governance, and the promotion of Congolese origin visibility on the international market to increase the sector's long-term competitiveness. By strengthening these aspects, the revitalization of the sector could not only contribute to sustainable growth and improve food security but also generate a positive impact on the environment and the actors

in the Mayombe region in general.

Recently, other companies like ALBA KONGO have successfully imported Petit Kwilu coffee from Lukula to Switzerland for roasting by specialists, offering European consumers a unique taste experience and promoting the visibility of Congolese coffee on the international stage. Currently, the ACP Business Friendly Project, a collective effort between the African and Malagasy Robusta Coffee Agency (ACRAM), the International Chamber of Commerce (ITC), and the DRC National Coffee Board (ONAPAC), is implementing programs in the Lukula region, Kongo Central, to improve the sustainability of incomes for producers and coffee cooperatives working in the "Petit Kwilu" sector.

The above examples demonstrate the growing interest and importance of the Petit Kwilu coffee variety from the Mayombe region in Kongo Central province. The diversity of initiatives undertaken by various organizations highlights a growing commitment to supporting the development of this unique coffee sector and strengthening the competitiveness and visibility of Congolese coffee on both national and international markets.

The renewed interest in Petit Kwilu coffee opens new perspectives not only for the Mayombe region, but for the DRC and African coffee in general. The above-mentioned diverse initiatives and actions demonstrate a growing dynamism, propelling the Petit Kwilu to the rank of a sought-after product on the international coffee scene. It is anticipated that this drive will significantly contribute to the growth of the local economy, ultimately leading to an enhanced quality of life for Congolese coffee producers.



IS THE FUTURE OF HEALTHY SOILS PEGGED ON SOIL CARBON OFFSETS?

By Sweeny Binsari, Climate Change & Natural Resources Management Manager, Solidaridad East & Central Africa

If 100 smallholder farmers across sub-Saharan Africa today were asked to name the greatest challenge facing them, how many would say “greenhouse gas emissions”? Let’s be honest, probably none or only a handful, if any.

Yet, if you presented the same farmers with a similar question in relation to climate change or infertile soils, probably you would get a handful of answers. What could be the reason? Simple, the mention of anything that relates to soil health captures their attention because it touches the core of every farmer’s business. Poor soil health is a contributor to low production and low quality.

Opportunities to Increase Income Along with Sustainable Practices

Currently, there is a rush to encourage smallholder farming communities to invest in climate-

smart agriculture with a goal to penetrate the vast emerging carbon trading opportunities. What is there not to love about the idea that farmers can adopt simple good practices that store carbon and earn additional income as part of their business-as-usual activities?

Worldwide, there are 75 carbon pricing instruments (CPIs) operating, including taxes and emissions trading systems. CPIs in operation cover approximately 24% of total global greenhouse gas emissions. According to TheCityUK, the global average carbon credit prices increased from USD 2.49/tCO₂e in 2020 to USD 6.3/tCO₂e in 2023, while the volume of credits transacted in the voluntary market

exceeded one billion credits in 2023 (Ecosystem Marketplace).

Given this momentum behind lowering emissions, herein lies an opportunity to drum up efforts that will increase the adoption and uptake of regenerative farming and, most importantly, usher in a transition to sustainable soil health practices among smallholder farmers that go beyond soil carbon projects. It goes without saying that soils are vital carbon stores and that the carbon content of soil is a good proxy for soil health.

However, if we only focused on carbon credits this would also create a narrow view of soil health practices. The Intergovernmental Technical Panel on Soils of the FAO defines soil health as “the ability of the soil to sustain the productivity, diversity, and environmental services of terrestrial ecosystems.” This definition underscores the

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KENNETH BARIGYE
Mountain Harvest (Uganda)



Photo: Mountain Harvest

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importance of managing soil so that it is sustainable for our future generations.

The future of healthy soils should not be pegged on soil carbon credits solely. Carbon trading is definitely a welcome incentive. However, it is just one piece of the puzzle.

Only One Earth

Beyond carbon credits, healthy soils go further than meeting the immediate needs of a growing population and sustainable food production. It is really about supporting farmers to adopt soil health practices that can help improve the sustainability and resilience of their farms. Sustainability and resilience in terms of healthy local food systems, nutrition security and ecosystem services—the “triple win” approach.



Soil health practices (also referred to as regenerative practices) such as agroforestry, organic farming, use of cover crops and zero-low tillage methods do more than just capturing carbon from the atmosphere and storing it. They build organic matter, raise soil's

moisture retention capacity, make crops more resilient to extreme weather, fix nitrogen, improve water quality, and contribute to increased biodiversity.

While carbon farming credits are a welcome co-benefit, what we need even more are deliberate efforts



that boost soil health investments and opportunities. This boost needs to be reflected by a growing number of governments policies—national and county—pushing for carbon markets or initiatives that have clear healthy soils management actions.

These Actions Could Include:

1. Optimization of climate benefits by providing incentives, including grants, loans, evidence-based research, technical assistance, or informational materials to farmers whose management practices contribute to overall healthy soils;
2. facilitate the testing and monitoring of soil health with the five foundational principles of soil health: soil armor or cover, minimizing soil disturbance, plant diversity, continual live plant/root, and livestock integration as a guide;
3. public-sector subsidy programs that come in to favor commodity crops that contribute to soil health; and
4. additional financial incentive mechanisms that come in to cover the outlay of resources needed by our smallholder farmers to invest in and sustain

soil health practices even if the carbon drawdown projections [turn out to be] much lower than anticipated or when contractual agreements expire.

Solidaridad's Commitment to Healthy Soils

At Solidaridad, we remain committed to promoting sustainable practices with a key focus on improving soil health and management practices for sustainable supply chains. Through our Danida Market Development Partnerships funded Traceable Organic Coffee from Kenya (TRACE Kenya) and the new Dutch Postcode Lottery-funded From Climate Victims to Climate Heroes projects, we are working with farmers in the coffee value chain to increase soil productivity and organic matter. More importantly, we are delivering

targeted interventions to address the amount of carbon reduced in the soil through our management practices to contribute to a healthy and nutritious lifestyle in the communities we work with.

By aligning our programming with the five foundational soil health principles mentioned above, we strive to improve soil productivity, increase soil organic carbon, protect natural resources, and increase greener lifestyles while facilitating smallholder farmers to tap into the growing carbon markets. Through our strategic partnerships with key stakeholders, including soil management practitioners, advisors, carbon market actors and especially farmers, we continue to underscore the importance of soil health and how it helps deliver ecosystem functions.

Our Rallying Call

Let us not be fixated solely on the carbon market. Rather, let's embrace a holistic approach that considers climate-smart agriculture and healthy soils as a driver of transformative agriculture. Let's make deliberate attempts to champion soil health management practices that will be profitable for the next generation of farmers. Let's champion policy changes and full enforcement of those policies. Let's promote management of organic soils and focus on soil organic carbon for carbon credits.



BREAKING BARRIERS: ETHIOPIA WELCOMES ITS FIRST CERTIFIED Q INSTRUCTOR

By AFCA



Ethiopia, the birthplace of coffee, has long been renowned for its rich coffee heritage and exceptional quality. Now, the country has reached another historic milestone—Ansha Yassin has become Ethiopia's first-ever certified Quality Evaluation (QE) Instructor, and only the third in Africa. This achievement, made possible through the support of the African Fine Coffees Association (AFCA) and USAID CATALYZE Market Systems for Growth (MS4G), marks a turning point for coffee quality training and certification in Ethiopia.



A Milestone for Ethiopia's Coffee Industry

The Quality (Q) Grader system, developed by the Coffee Quality Institute (CQI), is a globally recognized standard for evaluating and maintaining coffee quality. However, the absence of a local Q Instructor in Ethiopia has long been a barrier to accessibility and growth. Coffee professionals seeking certification had to rely on limited opportunities, often traveling abroad or waiting for international instructors to visit.

Recognizing this gap, AFCA and MS4G provided Ansha—a renowned coffee quality expert—with critical support over the past year, enabling her to gain the necessary experience and complete her final review under Q Instructor Adi Wicaksono Taroepatjeka of Indonesia. This milestone was achieved in December 2024, following various instructor reviews, and Ansha's participation in the CQI Community of Practice event in Italy for Assistant Instructors in March.

With her certification, Ansha is now equipped to train and certify



... the absence of a local Q Instructor in Ethiopia had long been a barrier to accessibility and growth. Coffee professionals seeking certification had to rely on limited opportunities, often traveling abroad or waiting for international instructors to visit.



Ethiopia's next generation of Q Graders, ensuring that coffee professionals across the country have year-round access to essential quality evaluation training.

Empowering the Next Generation

Beyond Ansha's personal achievement, this milestone represents a major win for Ethiopia's coffee sector. During the Q Arabica Combo Exam & Training where Ansha received her final review, 18 young Ethiopian coffee professionals received scholarships to pursue their Q Grader certifications, with an inspiring 60% of recipients being women. This initiative has not only expanded Ethiopia's talent pool of certified professionals but has also fostered greater gender inclusivity in the coffee industry.

Q Graders play a critical role in maintaining and enhancing Ethiopian coffee's global reputation. Their expertise ensures consistency, traceability, and premium pricing—all key factors in accessing competitive international markets. With a local Q Instructor now in place, Ethiopia can continue to strengthen its market position, increase farmer earnings, and create a self-sustaining system of quality evaluation.

Looking Ahead: A New Era for Coffee Quality

Reflecting on her journey, Ansha shares: "I'm eager to contribute towards making certifications accessible year-round and creating a self-sustaining network of local Q Graders and instructors. The journey to this point hasn't been without its challenges, but I look forward to supporting and mentoring other coffee professionals."

Her passion and dedication highlight the transformative impact of local expertise in building a more resilient and competitive coffee sector. As Ethiopia continues to lead Africa's coffee industry, the presence of a homegrown Q Instructor will redefine coffee quality training and open new opportunities for producers, exporters, and industry professionals alike.

As Ethiopia embarks on this new era of coffee excellence, the journey doesn't stop here. With Ansha at the forefront of training and certification, the future of Ethiopian coffee has never been brighter.

COFFEE WASTE: PROBLEM OR OPPORTUNITY?

By Katherine Oglietti, C4CEC and ITC; Mariamwit Solomon, C4CEC; and Sarah Charles, ITC

The global coffee industry produces over 40 million tonnes of waste annually – equivalent to seven times the weight of the Great Pyramid of Giza. However, rather than being discarded, coffee by-products such as pulp, husks, parchment, and spent grounds hold immense potential for value-added applications across industries, from cosmetics and food production to biochar and renewable energy.



With 72% of coffee waste generated in producing regions, Africa stands to benefit significantly by upcycling these by-products into local and exportable innovations, fostering economic growth, sustainability, and resilience within coffee value chains.

The Circular Economy: A Natural Fit for Africa

A circular economy eliminates waste by keeping materials in continuous use and regenerating nature. This principle is deeply rooted in African traditions, where resourcefulness and reuse are part of daily life. The challenge now is to scale these practices into formalized, market-driven solutions that enhance competitiveness and secure Africa's place in the global sustainable economy.

Embedding circular principles in the coffee industry can:

- Lower costs by utilizing secondary materials already available.
- Enhance competitiveness as sustainable products gain traction in global markets.
- Boost climate resilience by reducing waste, cutting emissions, and improving resource security.
- Diversify income streams for farmers and businesses with value-added products.

Unlocking Opportunities: Coffee By-Products as Revenue Streams

African coffee producers can tap into new revenue by repurposing coffee waste into high-demand products, including:

- **Cascara products:** Coffee husks (cascara) can be used in tea, gluten-free flour, syrups, and beverages.
- **Mushroom cultivation:** Coffee pulp and spent grounds serve as an ideal growing medium for high-value mushrooms.
- **Biochar for soil health:** Coffee husks can be converted into biochar, improving soil fertility and sequestering carbon.
- **Biogas for renewable energy:** Coffee pulp in anaerobic digestion systems produces electricity and organic fertilizer.
- **Organic compost & biofertilizers:** Coffee waste can be composted with black soldier fly larvae and vermicomposting.
- **Fuel briquettes & pellets:** Husks processed into briquettes or pellets offer a sustainable alternative to wood fuel.



- **Biosorbents for water treatment:** Coffee husks can remove pollutants such as heavy metals and dyes from wastewater.

These solutions reduce waste, boost farm incomes, and strengthen Africa's competitive edge in the specialty coffee market.

Case Study: Circular Economy Potential in Kenya

A 2024 Center for Circular Economy in Coffee (C4CEC) assessment on Kenya's coffee sector highlights major challenges and opportunities:

- **Declining yields:** Coffee production has fallen significantly since the 1980s, averaging just 474 kg per hectare today, with smallholders struggling the most.
- **Soil acidity:** 63% of Kenyan soils are highly acidic, increasing reliance on costly chemical fertilizers.
- **Rising costs:** Farmers spend 30% of their income on fertilizers, eroding profits and discouraging young farmers.

Circular solutions can help reverse these trends – notably through:

- **Cascara processing:** In Kenya, 86% of the original coffee cherry is discarded as waste during processing. Transforming the coffee skin and husk into flour or beverages creates new income streams.
- **Organic fertilizers:** Using coffee husks and pulp as biofertilizers can cut fertilizer costs while improving soil health.
- **Energy and materials:** Already, 70% of Kenya's coffee husks are used for briquette production. Expanding into biochar and biosorbents offers further benefits.

If fertilizer subsidies were redirected into circular economy initiatives, farmers could reduce costs, improve productivity, and attract youth back to coffee farming.

Building a Sustainable Coffee Future

The International Coffee Organization's (ICO) flagship Coffee Development Report "Beyond Coffee: Toward a Circular Coffee Economy" outlines policy recommendations to integrate circularity into coffee supply chains. Co-created in partnership with the International Trade Centre (ITC), the Centre for Circular Economy in Coffee (C4CEC), the Lavazza Foundation, and Politecnico di Torino – with contributions from University College London – this comprehensive report incorporates the perspectives of 62 experts in 36 countries throughout the global coffee sector, including small enterprises and institutions from coffee-growing regions. It highlights the importance of regenerative agricultural practices and local value addition.

Key strategic actions for stakeholders in coffee-producing countries are identified as:

- **Regenerative agriculture:** Use coffee by-products as organic fertilizers and integrate agroforestry.
- **Training & education:** Equip farmers with knowledge to adopt circular practices and increase their earnings.
- **Fair pricing & incentives:** Establish living income benchmarks and reward sustainable practices.
- **Research & development:** Invest in waste valorization, water recycling, and sustainable processing.

- **Local value addition:** Develop on-site roasting and instant coffee facilities to retain more value at origin.
- **Sustainable packaging:** Align with local waste management policies for eco-friendly coffee packaging.
- **Market transformation:** Foster demand for circular coffee products through certifications and responsible sourcing.

A Call to Action for African Coffee Stakeholders

ICO Executive Director Vanusia Nogueira emphasizes:

“We must rethink the notion that value is only derived from coffee beans. By turning waste into new products and energy sources, we unlock significant income and job opportunities while lowering costs.”

The C4CEC is a global hub for best practices, practical information and research leading efforts to drive circular innovation within the coffee sector. The African Fine Coffee Association (AFCA) is a proud member, advocating for practical solutions to enhance African coffee sustainability.

Join the Circular Coffee Movement

The C4CEC invites coffee businesses, farmers, and organizations to be part of the next membership round.

- Gain access to a global network of experts
- Learn from best practices and case studies
- Be at the forefront of circular economy innovations

To apply, visit www.circulareconomyincoffee.org or email info@circulareconomyincoffee.org.

The time for action is now – let’s turn coffee waste into Africa’s next big opportunity.

“We must rethink the notion that value is only derived from coffee beans. By turning waste into new products and energy sources, we unlock significant income and job opportunities while lowering costs.”



WHY AFRICA MUST BUILD AFRICAN COFFEE BRANDS: THE EMERGENCY OF AFRICAN COFFEE BRANDS

By Princess Adeyinka Tekenah, Happy Coffee

As Nigeria is edging its way back to the coffee map, the growth of Happy Coffee Nigeria remains one of the indigenous African coffee brands canvassing for the purposefully built coffee narratives. Through its strategic initiatives, Happy Coffee is reintroducing and reeducating Nigerians about the art of coffee drinking, providing access to Nigerian-grown coffee, and empowering local farmers and entrepreneurs within the Nigerian coffee industry. However, there are still untapped opportunities to position Africa as a Global Coffee Power Player.

Africa is the birthplace of coffee, yet it remains largely absent from the global coffee branding scene. While the continent produces some of the world's finest coffee beans, much of the value is captured by foreign brands, leaving African farmers and economies with only a fraction of the industry's profits. If Africa is to truly benefit from its coffee heritage, it must invest in building strong African coffee brands. This move is essential for economic growth, job creation, cultural identity, and global recognition.

Africa's Coffee Legacy and Untapped Potential

Coffee has deep roots in Africa, with Ethiopia recognized as the origin of the Arabica coffee plant. Countries like Kenya, Rwanda, Uganda, Tanzania, and Burundi also produce premium coffee varieties sought after by global consumers. However, despite being one of the largest producers, Africa does not have a dominant presence in the branded coffee market. Instead, global brands buy raw beans from Africa, process them abroad, and sell them at premium prices. If African nations invested in local branding, processing, and marketing, they could retain a much larger share of the industry's wealth. By transforming raw coffee into branded products, Africa could compete directly with global giants like Starbucks, Nespresso, and Lavazza.

Economic Benefits of Building African Coffee Brands

Value Addition and Wealth Retention

Selling raw coffee beans earns African farmers and exporters only a small fraction of what global coffee brands make. For example, a kilogram of green coffee beans may sell for \$3, but after roasting, packaging, and branding, the same quantity can be sold for \$30 or more. When Africa exports raw beans, it essentially exports potential revenue that could have remained within the continent. By establishing African coffee brands, countries can retain more wealth by processing, packaging, and distributing coffee locally. This would increase profits for African entrepreneurs and create a more sustainable economic model.

Job Creation and Economic Empowerment

A strong coffee branding industry would generate jobs across multiple sectors, including farming, processing, packaging, marketing, and retail. Instead of exporting unprocessed coffee, Africa could build local coffeehouses and chains that employ thousands,





from baristas to logistics workers. All the 25 coffee producing countries can become an engine of growth for the continent.

Strengthening African Identity and Cultural Pride

African coffee has a rich history and unique flavors that deserve global recognition. Creating African coffee brands would help tell African stories and highlight the continent's diverse cultures. Ethiopia, for example, has a centuries-old coffee ceremony that could be promoted globally as part of an African coffee experience. African coffee brands could become symbols of African excellence. By branding coffee around African heritage, traditions, and sustainability practices, the continent can redefine its place in the global coffee industry.

Competing in the Global Market

African coffee brands have the potential to compete internationally, provided they focus on quality, innovation, and storytelling. African countries produce high-quality Arabica beans that are already popular in specialty coffee circles. By developing premium brands that emphasize unique African flavors such as Ethiopian Yirgacheffe or Rwandan Bourbon —Africa can establish itself as a leader in the high-end coffee market.

Sustainable and Ethical Branding

African coffee brands could capitalize on this by promoting organic, ethically sourced coffee that directly benefits farmers. A strong emphasis on fair wages and environmental responsibility would attract global consumers looking for ethical coffee options.

Digital and E-commerce Expansion

With the rise of online shopping, African coffee brands can leverage e-commerce to reach global customers. By selling directly to consumers through platforms like Flutterwave, Paystack or dedicated brand websites, African coffee companies can provide seamless customer experience.

Success Stories and Inspiration

Some African coffee brands have already changed these narratives like Happy Coffee (Nigeria), Kawa Moka (Ghana), Karibu Kahawa Camps (Kenya), and E-Coffee (Senegal) to mention a few. These African coffee brands are setting the trajectory that will shape the future of African coffee brands. These success stories prove that Africa has the potential to build world-class coffee brands. However, for greater impact, more investment and support are needed across the continent.

Overcoming Challenges

While the idea of building African coffee brands is promising, several challenges must be addressed as a continent.



Infrastructure and Investment: Many African countries lack the necessary infrastructure for large-scale coffee processing and branding. Governments and private investors must work together to improve facilities.

Market Penetration: Competing with well-established global brands requires significant marketing efforts. African companies need to invest in branding, packaging, and distribution.

Consumer Mindset: Many Africans still perceive foreign brands as superior. There must be a cultural shift toward supporting and valuing homegrown brands.

Conclusion: The Time is Now

Africa must take ownership of its coffee industry. By building strong African coffee brands, the continent can generate more wealth, create jobs, and strengthen its identity on the global stage. Instead of remaining just a supplier of raw materials, Africa has the opportunity to be a leader in the coffee industry—one that tells its own story, earns its fair share, and delivers high-quality coffee to the world. The time to act is now.

Happy Coffee is an indigenous Nigerian coffee brand and coffee solutions company founded in 2015 by Princess Adeyinka Tekenah. The company aims to promote the growth, consumption, and production of Nigerian Arabica coffee beans sourced from regions like the Mambilla Plateau in Taraba State. By creating awareness about Nigeria's coffee value chain, Happy Coffee seeks to improve both the production and consumption of locally sourced coffee.

Over the years, Happy Coffee has developed a range of coffee products and services, including mobile café services, coffee catering for events, barista training, café setup programs, and consultancy services. In 2019, Happy Coffee pioneered the first Lagos Coffee Festival, further contributing to the coffee culture in Nigeria. The company has also been recognized by organizations like the Tony Elumelu Foundation for its efforts in improving the consumption and production of locally sourced coffee. Through its initiatives, Happy Coffee is reintroducing and reeducating Nigerians about the art of coffee drinking, providing access to African-grown coffee, and empowering local farmers and entrepreneurs within the Nigerian coffee industry.

PROJECT:

Business development in coffee and fruit and vegetable agribusiness chains in Rwanda for sustained, inclusive, and sustainable economic and employment growth and to overcome the consequences of the pandemic.

AID 012590/04/9





MEMBER FEATURE:

KAGERA CO-OPERATIVE UNION (KCU)

Kagera Co-operative Union (KCU) is leading the way in sustainable development through a variety of impactful projects aimed at improving the livelihoods of its members and the wider community. These initiatives include:

Organic Coffee Project – Promoting sustainable coffee farming practices

Renewable Energy & Improved Cooking Stoves (ICS) Projects – Enhancing energy efficiency and reducing environmental impact

Agroforestry Project – Supporting climate-smart farming and biodiversity

Dairy Cow Project – A unique initiative where farmers borrow cows and repay through milk production

Hotels & Real Estate Ventures – Generating income to support cooperative growth

Kagera Conference Centre (KCC) – A modern facility accommodating 700+ guests for premium events

Microfinance Project (SACCOS) – Providing essential credit services to members, especially during off-seasons

Many of these projects are financed through Fairtrade Premium funds, as well as KCU's own funds. For instance, the KCC and SACCOS projects received TZS 600 million and TZS 1.2 billion, respectively, from the Fairtrade Premium.

Through these initiatives, KCU continues to drive economic empowerment and sustainability, ensuring long-term benefits for its members and the broader coffee community.



Jute Bags: Suitable Packaging for Green Coffee

By Naveen Pant, Director, Avante Clothing Line Co LLC

Jute Plant and Fibre

Jute is a long natural fiber that is produced from plants of the *Corchorus* genus and is made of the plant's cellulose and lignin. Jute, the fibre with golden hue, is the second most important natural cellulosic fibre in the world, behind only cotton, in terms of global consumption and production. It has immense environmental benefits in terms of producing oxygen during the cultivation period. The golden fibre jute has an extensive role to play in making a greener, cleaner and sustainable planet for us by decreasing the environment pollution.

Top Jute Producing Countries in the World

India: India is the largest raw jute fibre producing country in the world but second highest exporter of jute goods across the world.

Bangladesh: Bangladesh is the second largest producer of jute fiber in the world but is the highest exporter of jute fibre and goods across the globe.

Other Jute Producing Countries:

India and Bangladesh produce around 90% of the jute fibre produced in the world while there are few other countries which have some levels of jute production. These countries include China, Uzbekistan, Nepal and South Sudan etc.

End Usage of Jute

Jute is a versatile natural fibre due to its physical and chemical properties such as high tensile strength, low extensibility, easy biodegradability, better breathability, antistatic and insulation properties, as well as its low thermal conductivity. These properties make jute-made packaging materials breathable and hence suitable for the packaging of agricultural commodities like green coffee, cocoa, cashew etc. Numerous countries around the world have imposed bans on plastic packaging, making jute a popular alternative due to its eco-friendly nature.

Jute industry produces a variety of products, including hessian, sacking, yarn, blankets, and shopping bags. Jute products also include earth floors, rugs, mattings, and floor coverings etc.

Jute Bag Sizes & Quality for Green Coffee

Green coffee is sold in a standard capacity of 60 kg/bags across the world. Though 30 kg bags are also gaining usage in some specific countries. However, the interesting fact is that the sizes and weight of an empty jute bag which can carry 60 kgs of green coffee is different in some countries. Exporters of a particular country generally use one standard size of the bag for 60 kgs capacity. Some of the bags sizes

widely used in the world according to their capacity are mentioned in our advert.

Besides above, there are two qualities of jute bags used in the coffee industry. One is made from sacking jute and the other is made from the Hessian fine jute quality. The sacking jute bag is widely used to transport coffee all over the world. However, Hessian quality jute bags are basically used for exporting specialty coffee.

Most people include their branding on the bags as well. The ink used for printing/branding of the bags should be such that the bag must pass the food grade testing.

Quality & Testing with IJO Standard 98/01: Revised for Food Grade Certification

One major issue green coffee exporters are facing across the world is the smell of the jute bags. This is caused by the jute batching oil (JBO) used during production of jute bags. Jute fibre has long since been pre-treated with hydrocarbon-based jute batching oil to increase its spinnability. At times, it has been alleged that hydrocarbons from jute sacks migrate into the contents packed (for example green coffee beans) in sacks, thereby contaminating the packed item. This is due to JBO residue which is transferred to its contents if the contents are constantly in contact with the

JUTE BAGS

FOOD GRADE QUALITY

FOOD GRADE JUTE BAG



JUTE BAGS SIZES

PRODUCT - 1

Dimension (Inches) : 28"H x 24"W
Dimension (cm) : 71cm x 61cm
Weight (Grams) : 500 Gms
Capacity (Kgs) : Upto 30 Kgs

PRODUCT - 2

Dimension (Inches) : 40"H x 26"W
Dimension (cm) : 102cm x 66cm
Weight (Grams) : 660 Gms
Capacity (Kgs) : Upto 65 kgs

PRODUCT - 3

Dimension (Inches) : 41.5"H x 28"W
Dimension (cm) : 105cm x 71cm
Weight (Grams) : 740 Gms
Capacity (Kgs) : Upto 60 Kgs

PRODUCT - 4

Dimension (Inches) : 41.5"H x 28"W
Dimension (cm) : 105cm x 71cm
Weight (Grams) : 790 Gms
Capacity (Kgs) : Upto 60 Kgs

PRODUCT - 5

Dimension (Inches) : 44"H x 30"W
Dimension (cm) : 112cm x 76cm
Weight (Grams) : 864 Gms
Capacity (Kgs) : Upto 80 Kgs

PRODUCT - 6

Dimension (Inches) : 44"H x 30"W
Dimension (cm) : 112cm x 76cm
Weight (Grams) : 1020 Gms
Capacity (Kgs) : Upto 100 Kgs



For Purchasing Jute Bags

Contact Person: Naveen Pant

AVANTE CLOTHING LINE CO. LLC



+91 9971774044



Naveen@avantincorp.com

Naveen_pant@yahoo.com

www.avantincorp.com

sack surface. The smell mixes with the contents and contaminates it. This spoils the taste/aroma of the products like coffee, ultimately leading to rejection claims.

The International Jute Organisation (IJO) adopted special criteria for the manufacture of jute bags (known as IJO Standard 98/01) used in the packing of selected food-grade materials, taking into consideration the total unsaponifiables in the bags, but not what actually migrated from the sacks to the contents.

The IJO Standard 98/01, which establishes specifications for jute bags used in packaging foods like cocoa beans, coffee beans, and shelled nuts. It was created in 1998 in response to concerns about hydrocarbon contamination from mineral-oil based batching oils used in jute bag manufacturing. Instead of the regular mineral-oil (which contaminates the bags with hydrocarbons and give them a

kerosene-like smell), a vegetable oil (like Rice Bran Oil -RBO or soybean oil) is now used for manufacturing of such jute cloth/bags. This made bags hydrocarbon free, which is why jute bags became so popular for carrying green coffee across the world.

The IJO Standard specifies that bags cannot contain unsaponifiables matter exceeding 1,250 PPM. This can be tested and certified by international testing agencies of repute like SGS before shipment from origin. Every coffee exporter must emphasize on getting this food grade certificate from its jute bag supplier, along with the consignment.

MOSH and MOAH: New EU Regulations

MOSH stands for Mineral Oil Saturated Hydrocarbons, and MOAH stands for Mineral Oil Aromatic Hydrocarbons. As the industry is becoming health

conscious, the sector has started looking for another level of contamination free jute bags. The EU draft regulations suggest that the jute bags are supposed to contain a limited level of MOSH and MOAH contents.

The potential health risks identified by various research are: (a) MOAH is potentially carcinogenic and has been identified as a health risk, and (b) MOSH is accused of causing liver damage. Research on the toxicological effects of MOSH and MOAH on humans is still in its early stages. At this stage, the EU draft regulations are still under discussion to establish a maximum level of MOSH and MOAH.

Summary

Jute bags are an integral part of the green coffee industry, as well as other similar food products. It will remain so in the years to come because of the jute fibre uniqueness, special properties and its benefits to humanity.



Accademia del Caffè Espresso, La Marzocco's multifaceted cultural hub committed to bridging the gap between coffee production and consumption, invites you to embark on an interactive educational journey through the complex and diverse world of espresso coffee.

ACCADEMIA

Coffee for the Future: A Reality for Gorongosa

Kugadzirira café wa manguana



By Camille de Boissel, Associate Director -
Regenerative Agriculture and Coffee, Gorongosa Restoration Project

On Mount Gorongosa, at the southern end of the Great African Rift Valley in the heart of central Mozambique, women walk into the forest in the mornings. They go there not to fetch firewood but to pick coffee, something that no one in their community, and hardly anybody else in Mozambique, has ever done before.

In a country traditionally more interested in tea, the Gorongosa Coffee Project stands as a successful proof of concept, steadily expanding its reach and engaging an increasing number of smallholder farmers. What began with just 5 hectares of shade-grown coffee, primarily as an experiment to help accelerate reforestation on Mt. Gorongosa has quickly grown to over 200 hectares of *Coffea Arabica* cultivated in an innovative agroforestry system. It now includes over one thousand farmers across eight communities in three areas of the mountain.

The agroforestry approach has a dual benefit. On one hand, this model supports reforestation and biodiversity restoration by incorporating native tree species, contributing to the ecological health of Mt. Gorongosa. On the other hand, the intercropping system enables farmers to diversify their crops, providing multiple income streams, and fostering greater economic and climate resilience.



Given that coffee is a completely new crop for the region, the success of the project hinges on comprehensive training programs for farmers and on distribution of agro-inputs - fertilizer, seedlings, and seeds - to bolster food security. Gorongosa Restoration Project (GRP), a non-profit organization responsible for the restoration of Gorongosa National Park and economic development of its buffer zone, initiated the coffee project in 2015 and now integrates its agricultural efforts with programs in education, health, and human development, ensuring a holistic approach to community development.

Coffee for the Future - Economic Resilience

The income generated from coffee harvests is transforming lives, empowering farmers to invest in their families and communities. Empowerment through coffee farming is a gradual process, especially since the concept of consistent, annual income is new to many farmers in the region.

Historically, most farmers relied solely on subsistence agriculture to meet their needs.

For the smallholder farmers, coffee cultivation represented an unfamiliar venture, as most began with a single plot of approximately a quarter hectare to explore its potential. Understandably, initial adoption was cautious. Over time, however, participating farmers have shown growing confidence in the crop, with many expanding their cultivation areas significantly. For instance, Izaias Manejo has expanded his coffee plots to nearly four (4) hectares.

To support this transition, current and future farmers participate in financial literacy training, aimed at enhancing their understanding of income generation, budgeting, and financial management. This approach not only strengthens their ability to manage earnings from coffee farming but also fosters a foundation for long-term economic resilience and sustainability within the



community. While challenges remain, tangible progress is evident. This year, the 10 top-performing farmers achieved revenues exceeding \$1,000 from coffee sales alone during the 2024 harvest. On average, coffee farming contributes approximately \$400 per harvest to household income annually, marking a promising step towards economic resilience.

The coffee project has enhanced regional development by improving infrastructure and building roads, connecting isolated areas to markets, boosting income opportunities, and improving economic prospects. The generation of annual income serves as clear evidence of the success of the coffee production initiative.

Coffee for the Future – Biodiversity Resilience

Beyond providing farmers with agro-inputs, and other resources, GRP is deeply committed to the restoration and conservation of the natural habitat surrounding their communities. Over 1,500 species of animals and plants live on Mt. Gorongosa, some of which are endemic to the region. Coffee production has contributed to reducing traditional slash-and-burn practices, resulting in the natural regeneration of trees and local plant species within coffee plantations.

Research conducted by scientists and GRP students from the Science Department have shown that 8-year-old coffee plots show 60% similarity to the natural forest for birds, spiders, and butterflies. One study demonstrated that the coffee plantations support 92 species of birds, including 51 forest specialists. The coffee project accelerates natural reforestation by hosting birds that disperse seeds of 28 species of Mount Gorongosa rainforest trees. Coffee plots are also a good habitat for bats, including

an endemic species, the Gorongosa horseshoe bat (*Rhinolophus gorongosae*).

In addition to monitoring the coffee project's positive impact on Mt. Gorongosa biodiversity, the science department supports the project in other ways. Regular pest surveys and insect species identification improve Integrated Pest Management by providing detailed data on pest species presence and abundance as well as the presence of their natural control agents. This, in turn, allows for the development of sustainable biocontrol methods. For example, researchers at GRP are now developing a method of controlling the common coffee pest *Antestiopsis* (antestia) by increasing the population of their natural enemies, bats.

Through this holistic strategy, the project demonstrates how sustainable agricultural practices can align with conservation goals, creating a model for harmonious coexistence between human development and environmental restoration.

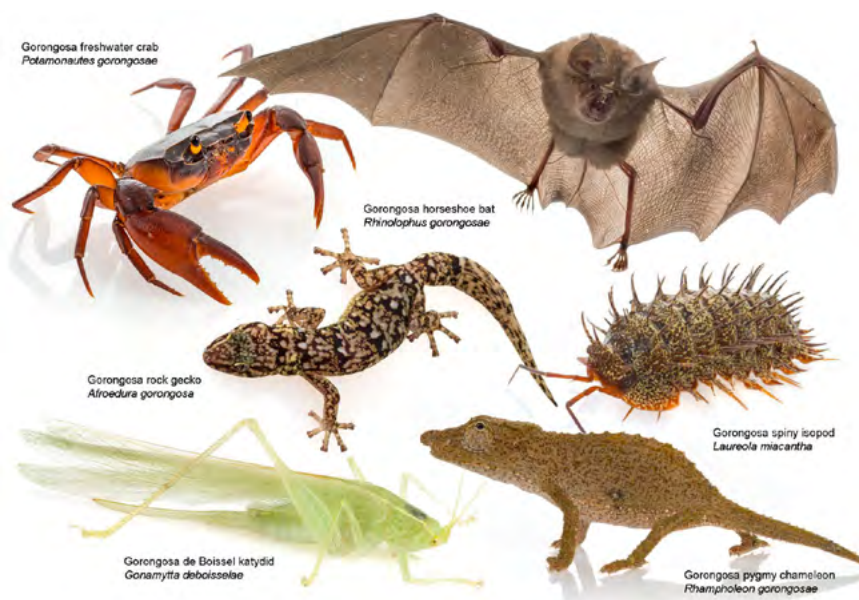
Coffee for the Future – Beyond Gorongosa

The Gorongosa coffee initiative played a pioneering role in

revitalizing the coffee industry in Mozambique. By introducing and promoting coffee cultivation, production, and export, the project laid the foundation for a new agricultural sector in the region and the country.

Mozambique's coffee sector is experiencing rapid growth and transformation. With over 15 active initiatives, the sector has gained momentum, supported by the development of a National Coffee Strategy Plan and Mozambique's accession to the International Coffee Organization (ICO). This progress reflects a broader effort to organize and formalize the industry, with active involvement from the government and private stakeholders.

These initiatives highlight Mozambique's unique diversity in coffee production, which extends beyond *Coffea Arabica* to include *C. Robusta*, *C. Racemosa*, and *C. Zanguebariae*. By capitalizing on Mozambique's unique coffee species and scaling production strategically, the country is well-positioned to establish itself in niche markets that value complex and differentiated and as a key player in regional and international coffee markets.



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