

# Coffee CLUB

## CONGO KILUKU



WE ARE PROUD TO OFFER YOU A UNIQUE SPECIALITY COFFEE EVERY MONTH

This month we have a CONGO KILUKU that has been scored **87.5** on the Q grade scale. This score signifies an **Excellent** speciality coffee as per the SCA (Speciality Coffee Association) cupping protocols.

### HOW IT'S PACKED

The coffee is packed in 250g white pouches with front and back labels including tasting notes of the speciality beans. The front label is customised with your company name and contact details.

The price is **£98** per case of 12 x 250g delivered, which is £8.17 per 250g bag

The suggested RP on these is £13.50

We can also add the 'roasted on' date at your request. The minimum order is 3 cases.

To place an order or request further information please email [sales@specialtycoffeeuk.com](mailto:sales@specialtycoffeeuk.com)

# SPOTLIGHT ON ORIGIN

Heavy bodied with a syrupy mouthfeel, sugar cane sweetness, dark fruits and pipe tobacco in the finish



**ORIGIN :** DR Congo, Kiluku Villages, Masasi Territory

**FARM :** 224 smallholder members of SOPACDI delivering to Kiluku Washing Station

**ALTITUDE :** 2000 Masl

**PROCESS :** Fully Washed

**VARIETIES :** Blue Mountain, Bourbon, Caturra, Catuai, Kabare 2

**HARVEST :** March - June



## SPOTLIGHT ON ORIGIN

SOPACDI (Solidarité Paysanne pour la Promotion des Actions Café et Développement Intégral) is an organization comprising more than 5,600 farmers, roughly 20 percent of whom are women, located near Lake Kivu in the Democratic Republic of Congo.



Each farmer has a very small area of farmland for coffee (fewer than 2 hectares on average), and tenders cherries to SOPACDI through the organization's 10 collection subgroups.



# SPOTLIGHT ON ORIGIN

Joachim Munganga, who was a farmer himself, founded SOPACDI in 2003 by restoring a washing station in the area, which provided service and market access to the growers in these extremely remote highlands. Before he undertook this work, farmers had little to no means to transport coffee to the markets, and instead were forced to simply barter their coffee locally for food, clothing, and necessities.



The cooperative was the first to achieve Fair Trade certification in Congo, and the coffee also carries organic certification. Members of the cooperative represent several different ethnic groups, speaking Kirundi, Kinyarwanda, and Kihavu, and many of the women members are widows.



## SPOTLIGHT ON ORIGIN

These coffees are traceable to the individual washing stations, where members will deliver their coffee in cherry form and receive payment for what they bring, based on volume. After that point the coffee is sorted and will be separated into lots depending on the day and the quality, which makes it impossible to know which farmers' coffees are in which lots.



At this washing station, coffee is de-pulped the day it is delivered, and fermented dry for 12 hours. Then it spends 12 under water before being passed through the washing canal, and then it is soaked for an additional 12 hours. The coffee is dried on raised beds under a cover of shade for 20–25 days. This particular washing station serves 224 producers. The group represents about 116 total hectares of coffee farmland, which is about half a hectare per producer on average.

