







RWANDA: BUMBOGO CWS

-  Gitsimbwe, Gakenke District
-  Blackberry, Butter, Shortbread
-  Natural
-  Red Bourbon
-  1,650 – 2,000 masl
-  Harvest March - June

STORY

Partnership: In Rwanda, our export partners are Raw Material and the Muraho Trading Co. This partnership helps affiliate co-operatives increase their quality of production, fetch a higher price for their coffee, and introduce themselves to new markets. Through this process a model has been developed that creates incentives which generate producer buy-in, all while maximising impact.

We are lucky to access coffee from across Muraho's washing stations, which are located in the Nyamasheke, Gakenke, and Nyabihu regions of Rwanda. Bumbogo Washing Station is a station built by Neza Trading Company, who partners with Muraho Trading Co. It is run by Emmanuel Rusatira, the Director of Quality at Muraho Trading Co.

The Gakenke district where Bumbogo is located, is also an area known for high-quality coffee production in Rwanda. It is a highly competitive region, and home to several winning Cup of Excellence lots in recent years.

Bumbogo is the station closest to Kigali that we work with, built in 2017. The station has more than doubled their production since 2018, with an impressive expanse of drying beds covering the hills surrounding the washing station itself. The station works alongside the community in ways external to the purchase and processing of its coffee. This value added when paired can massively improve not only quality but the yields of a producer's land.

The Art of Production: All cherry is hand-sorted before a pre-pulp float, underripe or damaged cherry is removed, along with any foreign objects. Cherry is then floated in pre-pulping tanks removing any floaters and later pulped.

Once the cherry is sorted and cleaned, it is ready to be dried. The cherries are laid out evenly across raised beds, providing consistent airflow, and height away to prevent moisture and animals coming into contact with the cherry. The cherry is dried for 30 days, turned constantly when the sun is high and covered during the night. Once the cherry has dried, the now dried outer fruit is removed, and the coffee beans are ready to be organised for packing.

MARKETING MATERIAL FOR USE

(For any further marketing requests please contact coffee@fta.com.au)



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