

AFRICAN **FINE COFFEES** REVIEW MAGAZINE

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SPECIALITY
COFFEES AT THE
HEART OF AFRICA

BURUNDI,
SCA PORTRAIT
COUNTRY 2019

PRESIDENT UHURU
KENYATTA ANNOUNCES
KSH 3 BILLION ADVANCE
FOR KENYAN FARMERS

THE CHANGING
COFFEE LANDSCAPE
IN **EAST AFRICA**

AMB. GEORGE W. KAYONGA

CEO, NATIONAL AGRICULTURAL EXPORT DEVELOPMENT BOARD (NAEB)
Rwanda – Specialty Coffees at the Heart of Africa



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MAMA FARAJI

AFCA celebrates the late Mama Faraji.

A WORD FROM THE EXECUTIVE DIRECTOR



The 17th African Fine Coffees Conference and Exhibition (AFCC&E) concluded on a high note in Kigali, Rwanda. With exceptional attendances and world class facilities, the conference continues to gather good reviews worldwide. The conference theme, ***“Specialty Coffees at the Heart of Africa”***, highlighted specialty coffee production as one of the means through which African countries can improve revenues, as the international market consumers are searching to pay higher prices for higher quality coffee.

AFCA recognizes that coffee plays a significant role in the economies of

producing countries, by contributing to foreign exchange earnings and monetizing of the rural economy. In Rwanda, the coffee sector contributes more than 45% of agricultural export revenues, and to a larger extent, impacts the livelihoods of the local population compared to other cash crops. Currently about 355,000 small holder farmers grow and depend on the coffee industry for their livelihoods (see page 6).

The current social and economic crisis, created by extremely low international coffee prices has come to a point where the coffee value chain – as a whole – has to take immediate action. AFCA presented an action strategy at the International Coffee Organization (ICO) and World Coffee Producers Forum (WCPF) seminars in Atlanta USA, and Nairobi Kenya, to counter the crisis. Find the Declaration of the WCPF on Page 17, followed by his Excellency President Uhuru Kenyatta's immediate action to support coffee farmers in Kenya (Page 18).

Phil Schluter illustrates the current policy landscapes in East Africa and the impact it has on the respective competitiveness of the regions' coffees (pages 8-11). Policy interventions support the sector, which remains vital to the regions' economies, and generates valuable income for improving infrastructure. Government policies should

therefore continue focusing on coffee in the region.

The world of coffee is currently going through an unprecedented period of change, which is affecting everyone in Africa in one way or the other. Low market prices affect farmers, exporters and traders' abilities to meet their financial targets. Environmental change is affecting production levels and our ability to produce higher quality coffees. Political and economic factors affect our ability to access cheaper cost of finance. Read pages 14-15 on how farm inspection, technology and data can improve coffee farmer profitability.

Walk through the final steps of the post-harvesting process with Joao Alberto from page 20-21, to learn how only a few processing steps such as pulping, mucilage removal, and drying, is becoming a game changer in the specialty coffee market as it impacts coffee quality, flavor and taste.

Last but not least, AFCA invites you to the first ***African Specialty Coffee Expo in Zanzibar*** on 30th and 31st October 2019 with the aim of ***“Driving Domestic Coffee Consumption in Africa”***.

Samuel N. Kamau

Executive Director, African Fine Coffees Association (AFCA)

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Ambassador George William Kayonga
CEO, National Agricultural Export Development Board

WRITERS' PROFILES



Amb. George William Kayonga

Amb. George William Kayonga CEO National Agricultural Export Development Board Previously served as Permanent Secretary in the Ministry of East African Affairs, the Rwandan High Commissioner to Kenya and successfully run private business. Holds a Master's degree in International studies and Diplomacy and Bachelor of Commerce-Finance degree.



Andreas Nicolaides

Andreas Nicolaides is a Director and third-generation family member of Great Lakes Coffee Company Ltd. (Uganda) and Coffeelac SARL (DR Congo), leading independent coffee exporters with over 92 years trading history in East Africa.



Philip Schluter

Having grown up in Kenya, Philip has a passion for the East African region.

He sees specialty coffee as an effective way to create real and sustainable value in the rural economy across the region.

With 25 years in the coffee industry, he now heads up the Specialty division of Olam Coffee in Europe, based out of Liverpool, UK.



João Alberto Brando

João Alberto is a Director of P&A, a Brazilian Consultancy and Equipment Exports Management Company that represents Pinhalense outside Brazil. As part of his work at P&A, João has made coffee-related presentations in many coffee producing countries. Before that he was the trader in charge of Africa, one of Pinhalense's main markets abroad.



Ria Stout

Ria Stout is the Chief Regional Officer for the Rainforest Alliance. She leads the organization's regional teams, providing strategic direction and steering the integration of regional and country activities and teams of the former Rainforest Alliance and UTZ.

Ria joined the Rainforest Alliance in 2004. In previous years, she oversaw the setup of Rainforest Alliance's agriculture auditing

capacity in Africa & Asia and the launch of traceability and royalty systems. As a certified and passionate project management specialist, she developed and implemented a project quality assurance and control program for all Rainforest Alliance field programs.

Prior to working for the Rainforest Alliance, Ria was a co-founder of Fundación Utz Kapeh, which later evolved to UTZ, and also worked for Cordaid in the Netherlands. She holds a Master's in Social Anthropology and Sociology of Non-Western Societies from the University of Amsterdam and a Bachelor's degree in journalism from the Academy of Journalism in Zwolle, the Netherlands.

SPECIALTY COFFEES

AT THE HEART OF AFRICA

Amb. George William Kayonga



Coffee plays a significant role in economies of the producing countries by contributing to foreign exchange earnings and monetizing of the rural economy.

theme **“Specialty Coffees at the Heart of Africa” held in Kigali from 13th to 15th February 2019**, complemented the Rwandan Government’s aspirations to develop the coffee sector. It was our pleasure to host the AFCC&E in Kigali. Our sincere gratitude goes to African Fine Coffee Association for choosing Rwanda to host this important event and the coffee world at large after ten years.

The demand for African Specialty coffee on international market is tremendously increasing and is likely to continue growing through interconnectivity of markets and cultures. The emerging coffee consumption trends in countries like China, South Korea and Japan presents a huge opportunity for African coffee producing countries. The ecology and climate of the East African countries grants a potential to produce good quality coffees. Production of quality coffees in Rwanda requires commitment and continuous collaboration among key stakeholders in the industry. Price fluctuations on the global market can only be mitigated through actions aimed to sustain production of quality coffees. The uniqueness of Rwanda’s coffee gives it a competitive edge at international markets. Organizing of the annual

Cup of Excellence (CoE) competitions has continuously boosted the quality production of coffee from the grassroots level.

To sustainably promote Rwandan coffee on international markets, the local coffee fraternity in opted to sell coffee under a National brand known as “Rwanda Coffee – A Second Sunrise”. Our coffee brand focuses on sustaining production and encouraging production of quality coffees right from the processing methods at the coffee washing stations. We are encouraging our coffee producers to add value to their coffee in order to increase their income.

Our government is committed to enhance productivity at each step in the coffee value chain by encouraging ideal partnership with the value chain players to ensure that their coffees meet international quality standards.

Our commitment to AFCA remains a continuous collaboration that could bring a better change to the livelihoods of local farmers from member countries. Therefore, I am calling upon all readers of this magazine to dedicate a small part of your passion and commitment to coffee. It is one of the beverages that will refresh your daily moods.

In Rwanda, the coffee sector contributes more than 45% on agricultural export revenues and to a larger extent impacts the livelihoods of the local population compared to other cash crops. Currently, about 355,000 small holder farmers grow and depend on coffee for their survival.

The Government of Rwanda (GoR) envisions to increase the revenues from coffee exports from USD 69.4 million for the period 2017/2018 to USD 130.20 million by 2024. The increase of coffee production and improvement of its quality are extremely important components to be pursued by stakeholders in the sector, while the increase of the volume of specialty coffee is a key priority for the government.

The theme of the just concluded 17th African Fine Coffee and Expo (AFCC&E) was held under the

AFRICA EYES “LUCRATIVE” SPECIALTY COFFEE MARKET

The 17th African Fine Coffees Conference and Exhibition (AFCC&E) concluded on a high note in Kigali, Rwanda. With exceptional attendances and world class facilities, the conference continued to gather good reviews, worldwide.

The conference theme, “Specialty Coffees from the Heart of Africa”, highlighted the expected benefits from producing coffees of higher quality. Producing Specialty coffee is one of the means through which African Countries can guarantee improved revenues from produce as consumers on the international market are willing to pay higher prices for higher quality coffee.

In his speech, the Executive Director of ICO, Mr. Jose Sette, noted that the theme of the conference “Specialty coffees from the Heart of Africa” feeds the ongoing debates on unlocking the potential of coffee sector in Africa in order to increase its contribution to a sustainable and inclusive development of the region and meet the objectives of the Sustainable Development Agenda 2030.

De-commoditizing coffee and penetrating into the specialty coffee

market is one of the key strategies to increase the value of the African coffee. Specialty coffee, according to Jose Sette is a coffee that has received additional care, whether in selection of the best beans from areas that can produce exceptional quality, or in the way it is brewed and served, in the way it is grown or whether it is associated with complementary flavors to create a variation on a theme. All these factors are involved in the specialty coffee market that is currently booming in many developed markets.

About 1,200 participants from 32 countries are took part in the event, and they include coffee producers, exporters, roasters, policy makers, and buyers from around Africa, the America’s, Europe, among other parts of the world.

Mr. Sette noted that the annual coffee produced in the world is estimated at 162 million bags of 60 kilograms each. Africa accounts for around 12 percent of that global production.

About five million bags of coffee grown in Africa or nearly half of the total produce is specialty coffee mainly from Ethiopia, Kenya and Rwanda.

“As we all know, the history of coffee is one of the price boom and burst in which the former almost invariably ushers in the latter. The current market situation is no exception; coffee prices have been experiencing a downward trend over the last two and a half years” Sette said. With the volatility of world coffee prices, another key strategy to achieve a



sustainable coffee sector in Africa is the development of domestic and regional consumption of coffee. Expanding domestic consumption is crucial for promoting the inclusive value chain transformation of the coffee industry in Africa, as well as contributing to a global equilibrium between supply and demand. Domestic consumption provides a valuable market outlet, increases producer awareness of consumer demands, strengthens the national private sector and offers vital experience for the eventual export of value-added products.

According to National Agricultural Export Development Board (NAEB), the price of specialty coffee is higher than that of basic coffee. On average, the former is sold at between \$4 and \$5 against the latter’s \$2 or \$3 a kilogram.

Rwanda, which produce small quantities of coffee compared to big producers like Brazil and Columbia, can generate more revenues by offering quality coffee. Rwanda exported 23,000 tons of coffee in the financial year 2017/2018, generating \$67 million, and it is targeting to generate \$75 million through exporting 24,500 tons of coffee in the current fiscal year.

THE CHANGING COFFEE LANDSCAPE IN EAST AFRICA

Philip Schluter

I am going to do a broad overview of the current policy landscape in the region, and examine how it impacts the respective competitiveness of the regions' coffees. I am focusing only on Arabica, and the statistics are necessarily as fallible as the person who collated them, so I am open to being corrected should they be shown to be wrong.

Government policy should rightfully focus on coffee in the East African region. Policy interventions both support the sector, which remains vital to the regions' economies, and generate valuable income which can be spent on improving infrastructure in the region, such as schools, roads and Hospitals.

If policy interventions are going to be successful, they need to recognize that the coffee from which we all make a living is grown by the farmer. Their first concern is almost always, and understandably so, the price. Policy interventions which ensure that farmers receive the best possible price for their production – through efficient marketing systems, competition for their coffee, investments in agronomy, better post-harvest processing techniques, and high yields – ultimately benefit everyone. Benefits are shared throughout the coffee chain, and in the wider economy through the infrastructure built on coffee revenues.

Coffee is still vital to many economies in the region. It is the number one export earner for Ethiopia, Uganda, Rwanda and Burundi bringing in 20-30% of each of their export earnings.

In addition coffee remains in the top 5 export earners in Kenya and Tanzania, albeit under 5% in each.

In terms of taxes on coffee, I have tried to collate all levies, withholding taxes, export taxes, and contributions used to fund inputs. These numbers (see Fig.1) show what a company in the coffee export sector effectively pays in some form or other between buying cherries and export. It is not to say that such costs are necessarily a bad thing. The Rwandan fund

collected for reinvestment into the sector has been highly effective at increasing production.

Add to this the cost of transport to the coast (Fig 2), and we can see the 'starting grid' for East African arabicas as they compete on the global market. (Fig 3). It is interesting to note that it is more expensive to export coffee through Mombasa from Nairobi than it is from Kampala. This is due to several factors including economies of scale, the need to

Fig 1.

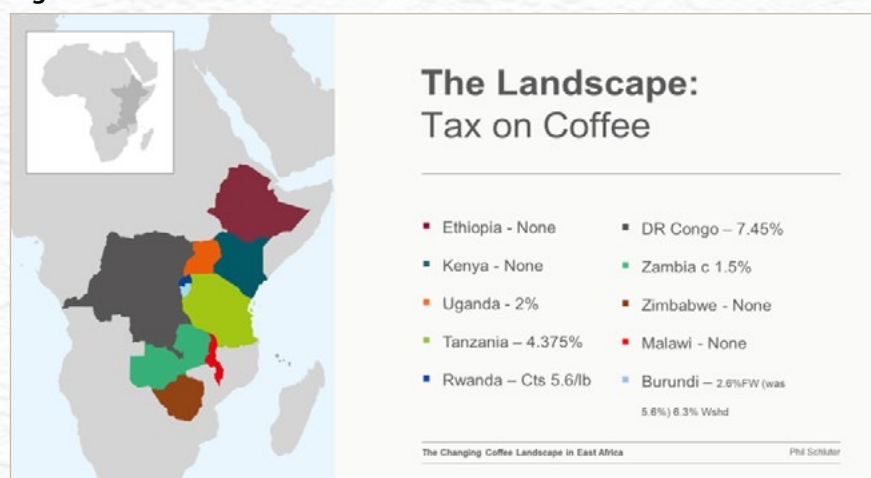
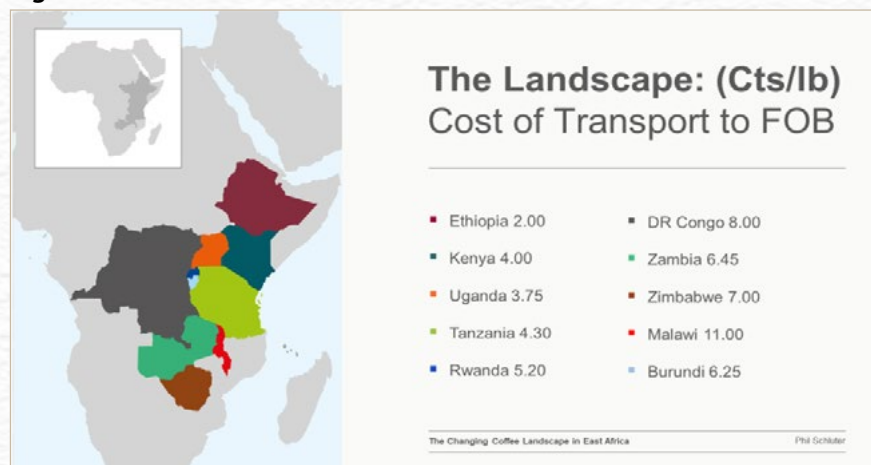


Fig 2.



return containers from Kampala to the coast, and the fact that Kenyan coffee traditionally is warehoused in Mombasa before being stuffed for shipment.

All in all, economies of scale and market efficiencies give Ethiopia a competitive advantage.

Added to fiscal interventions in the sector, marketing systems also play their part. There is a completely free market in Zambia, Zimbabwe, Malawi and Uganda. The Ethiopian market is now moving away from the ECX towards a free internal market, although rules on how foreign currency is received and redistributed still play an important part in giving a competitive advantage to those involved in imports as well as coffee exports. The minimum cherry price in Rwanda is normally exceeded in the field by a highly competitive internal market, but plays a part in setting farmer expectations. Given what I have said about farmer pricing driving the long term success of the sector, this has many benefits. Cherry buying restrictions in Burundi can cause issues in securing coffee from known supply chains, especially during the first half of the harvest, and the changes to the Tanzanian coffee sector last year have had potentially long lasting and negative consequences for the sector, compounded by the rapid nature of their introduction.

The East African region has many inherent advantages when competing on the global stage. With high altitudes, volcanic soils, history and great varieties, it has the best quality in the world. The beautiful scenery, rich culture, warm hospitality and diversity all add to the potential of the region. With small farms and generations of knowledge, the attention given to each cherry in production is likely to be the highest of any region in the world.

However, from a buyers' perspective, the landscape needs also to inspire confidence – confidence in supply, confidence in continuity and confidence in execution. Where

Fig 3.

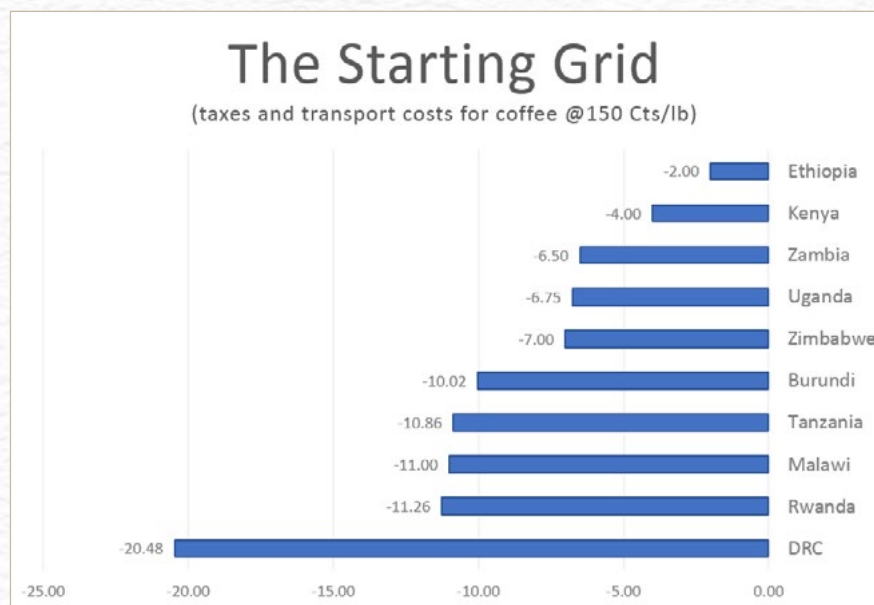


Fig 4.



auctions used to provide a platform from which regular supply of given qualities could be obtained, I am not sure that this is any longer the case – and hence their ability to provide the best price discovery is waning. Buyers are also looking for relationships, traceability, transparency and certification. Changes such as those implemented in Tanzania last year – whilst with the stated aim of improving farmer prices which is a laudable one – took away all these things. By cutting off existing relationships and making existing transparent and traceable supply chains temporarily impossible to continue, many buyers have been forced to find replacement coffees, and it will likely take many years to bring those buyers back. Whilst

Tanzania has some outstanding coffees, buyers need stability in order to use them. Roasters spend a lot of time and money developing packets (single origin or blends), doing marketing, working out roast profiles, and they lose a lot of time and money when they cannot then source the coffee they intended to.

The excellent recent Specialty Coffee Transaction Guide has brought some very useful clarity to the pricing of Specialty coffee. The graphs below are taken from the figures provided in their recent report.

It is very clear that cup score increases price. Roughly speaking, 2 points higher on the SCAA score commands an extra 50 cents per lb in the price, slightly more over 85

Fig 5.



points. The premiums commanded by African coffees are also clear to see. (Fig. 5)

Finally, a thought on why stability matters. Given that this presentation was given at the AFCA conference in Kigali, I have taken Rwanda Fully Washed 15+ as my example. It is equally applicable to all other countries in the region. The Rwandan coffee landscape has been one of the most stable in the region, and hence this if anything shows how hard it is to win over buyers, and how much work each region needs to do in marketing in order to maximise coffee revenue.

Fig.6 shows 2 things. The blue bars show rough price in Cts per lb FOB. The orange line shows proportionally how much FW 15+ is sold into each sector (divided by 10 it gives a rough estimated percentage – the bottom orange showing 100 representing 10%). Roughly 10% of Rwanda Fully Washed production is sold into the microlot market, which pays on average Cts 350 per lb FOB. Once the demand from this

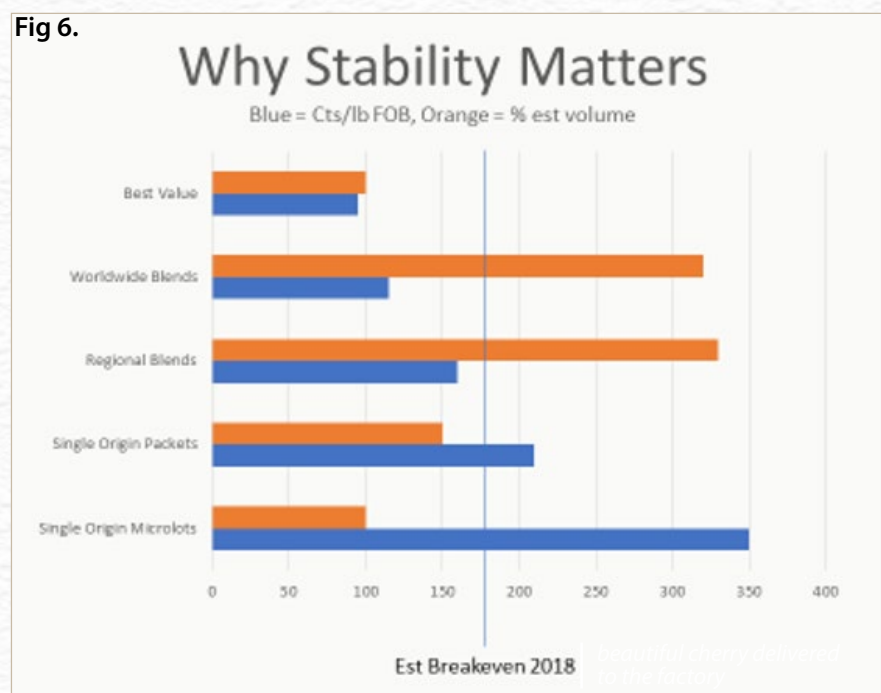
segment is full, they cannot buy more. Each specialty importer, or specialty roaster has a limited use for Rwandan coffee, which may grow organically season by season, but is more or less set at the start of each crop year. They will seek out the very best coffees, and pick from the samples they receive. Their choices are typically already made by the end of May/ start of June.

The next best buyers in the

market are those buying larger volumes for single origin packets. They need Rwandan coffees and will also seek out the best they can find – albeit requiring a certain volume at the same time. My estimate is that prices last year were on average Cts 210 FOB, at times a little higher. They will typically have transparent and traceable supply chains, and many will buy from the same supply chain year on year, but almost all will have secured their requirements by the end of July. An estimated 15% of the FW Rwandan crop went into this segment last season. To have 25% in these 2 highest paying segments is credit to the stability of the coffee landscape in Rwanda.

Once single origins packets are filled, the next best buyers are those with East African regional blends. East Africa, whilst offering a range of flavor profiles, is often treated as a basket, with each buyer looking for a particular distinctive profile from the African arabicas they

Fig 6.



are buying. For this category in their blends, they are limited to buying from the region and will pay often a premium over and above other washed arabica prices available on the market. As estimated 30-35% went into this category last year at an average price of Cts 160-170 per lb FOB. The coffees sold into this category are not necessarily lower in cup score than those in the single origin packets – but they are not necessarily traceable or certified in the same way, and often lack the direct relationship established over years by those sold into single origin packets.

Again, once this category is filled, remaining coffee (still about 45% of the crop) is sold into Worldwide blends, needing to compete with the cheapest washed coffee in the market (here priced at about Cts 110 per lb). Often, exporters are not

willing to take bids at this level – understandably when they have seen prices registered at 170 to 350 cents - and thus they hold onto their coffee, eventually selling it over a year later when it has started to fade and take on taints in the cup, at which point it is often only saleable at a discount. Some of these coffees will have started out as fresh coffees with cup scores of 85 or above, but with no buyers found until late in the season, they age and are sold at a discount. I have shown the sales price in the current market for these discounted coffees as Cts 95 per lb FOB.

In addition to producing great coffee through careful attention at every stage, knowing where you are going to sell your coffee, creating relationships, investing in marketing, and sending samples early all help secure the best prices from the

best segments. At the same time, both governments and exporters need to recognize the realities of the global market, and at times sell at a small loss rather than holding onto coffee, and seeing value slip away. When internal cherry prices leave breakeven levels at roughly Cts 180 per lb FOB, it is only those who can place their coffees into the right sectors who can operate profitably. In a falling market like the one we have had for the last 18 months, and in a region in which many local exporters are not hedged, the issues highlighted here are only compounded. The future of the specialty sector in each country requires a landscape which promotes stability, reliability, quality, and gives time for relationships to be built to place coffees into the markets which can and will pay the most for them.

COFFEE DRY PROCESSING PLANT



Machinery Line-up

1. Pre Cleaner & Destoner
2. Smout Peeler Polisher / Africa Coffee Huller
3. Closed Circuit Catador
4. Gravity Table
5. Flat Deck Grader
6. Elevator
7. Control Panel



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SCA 2019 PORTRAIT COUNTRY **BURUNDI**



EXPLORE THE WORLD OF COFFEE FROM BURUNDI

VISIT US AT THE SPECIALTY COFFEE
EXPO TO LEARN MORE ABOUT THIS
EMERGING COFFEE ORIGIN

Coffee has played an eminent socio economically for our country since the 1930s as a main source of income for its people. Burundi is blessed with an ideal topography for growing Arabica Bourbon and a robust system of mills and a system and exporters, but its exceptional coffees are still relatively unknown within the coffee global sector. A newly created governmental regulator, Agency for Regulation of Coffee Sector (ARFIC) works hand in hand with InterCafé, National Confederation of Coffee Growers of Burundi (CNAC), and the Institute of Agronomic Science in Burundi (ISABU) to set high standards of production, quality control and trade.

Representing 600,000 small holder farmers across 48,000 ha, Café du Burundi is focused on leading the way in sustainable coffee production and practices in order to improve the welfare of both coffee producers and consumers. Burundi's government urged by stakeholders in the coffee industry is determined to expand its specialty coffee production significantly in the next five years. This projected increase in production will be achieved by planting 16.5m new seedlings, rejuvenating 18.75m existing coffee trees, equipping mills with labs, and implementing robust for traceability and data collection.

Through these recent government initiatives and increased funding

from the World Bank, Burundi's coffee described as "clean (and) elegant, with high levels of sweetness" in recent Cup of Excellence juries – is set to become more well-known and appreciated.

We are honored to be this year's Portrait Country in Boston. The pleasure is therefore ours to welcome you all to this year's Specialty Coffee Expo to taste and discover "the undiscovered origin of coffee," Burundi!

We are confident this year's event will be the best one yet.

Source: <https://coffeexpo.org/portrait-country>

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IMPROVING COFFEE FARMER PROFITABILITY THROUGH FARM INSPECTION, TECHNOLOGY & DATA.

Andreas Nicolaides (Great Lakes Coffee) & **Sara Mason** (Shift Social Impact)

Great Lakes Coffee Company (GLC) is a small, family owned exporter based in Kampala, Ugan-da. Since my grandfather first settled in DRC in 1927, and then founded our first Kivu-based cof-fee business in 1965, our family business heritage has constantly been looking to adapt our model in order to survive and remain profitable.

Currently, the world of coffee is going through an unprecedented period of change, which in one way or another is affecting all of us in Africa. Low market prices affect farmers, exporters and traders ability to meet their financial targets. Environmental change is affecting production levels and our ability to produce higher quality coffees. Political/Economic conditions affect our ability to access cheaper cost of finance.

By 2015, our family business was facing the reality of these external market forces changes and we found ourselves at a crossroads of whether to sell up due to declining profitability or to once again adapt our business model to address growing coffee sector trends.

Knowing very well the risks involved, we decided to follow the same path that has always guid-ed our family and fight on with a renewed strategic focus of implementing **Traceability, Trans-parency and Quality** within our supply chains.

Central to this focus was **prioritizing Coffee Farmer Profitability** in all aspects of our decision-making. We knew that our very own long-term survival and profitability needed to

be aligned with the financial needs of our suppliers.

In response, we launched the **Great Lakes Coffee Sustainable Coffee Program (SCP)** in 2015 across our Uganda coffee supply chain by implementing three key activities:

- 1) Agribusiness training to support increased production and improved quality;
- 2) MaxTRACE Digital Traceability System to meet both our clients/suppliers requirements of coffee traceability and price transparency;
- 3) On-Farm Inspection audits that would provide detailed insight into farm-level profitabil-ity potential.

While agronomy training and

farm audits are already commonly implemented and practiced within coffee supply chains in Africa, the use of Technology Systems (such as mobile gathering applications) to collect and analyze data is relatively new and not widely practiced.

Using Western Uganda supply chain data (530 Household Audits) gathered from our MaxTRACE Traceability System, we were able to establish that **a) small land size, b) large household numbers, c) low productivity and d) not enough trees**, as the key aspects in explaining why Ugandan Smallholders were not profitable.

Compared to larger producers, such as Ethiopia & Latin America, we have less land on which to farm, while we have almost twice the number of people per household. Additionally, 67% of households lacked basic financial literacy/bookkeeping skills.

Compared to larger producers (Ethiopia & Latin America) we had almost 90% lower level of productivity and only half the number of trees (based on 2x2 m. spacing).

Diagram 1: GLC MaxTRACE Data v. Other Producing Countries

Selected MaxTRACE Data	West Uganda	Latin America	Ethiopia
Land Size Under Coffee (Acres)	0.8	4.9	2.2
Total Household Members	8	5	4
Productivity Cherry (Yield p/ Tree)	2.9 Kg	Recommended 4.5 Kg	
Total Number of Trees on Land	398	Recommended 768 Trees	

Source: Latin America & Ethiopia Data from FAO-UN Reports 2015

How does the Data help as address profitability?

Using data gathered on land size and number of coffee trees enabled us to decide which Good Agricultural Practices (GAP) GLC should encourage household to implement in order to address low productivity, which affects profitability. For example, in the case of Western Uganda, better usage of coffee spacing to increase the number of trees has the potential to double the house-hold coffee income from \$ 312 to \$ 934 per year.

Using data gathered on household numbers and other sources of income, enables us to compare existing household income of \$ 748 per year against a potential future income of \$ 1,370 (83% increase), taking into consideration coffee income maximization only.

In 2019, in partnership with GIZ, we will take the next step in evaluation of farmer income against living income targets and identifying potential solutions to help bridge the living income gap in our supply chain.

In conclusion, the use of technology and data helps provide both producers and coffee stakeholders with real numerical information, which helps formulate future strategic decisions on how to improve farmer profitability.

At GLC, we believe that if smallholder farmers cannot see the financial benefits of coffee growing, we cannot expect them to invest time and resources into improving their coffee yields, quality and adopting better agronomic practices.

Diagram 2: Current GLC MaxTRACE Data Producer Income vs. Maximized Income

Sources of Household Income	Current	Maximized
1. Coffee	\$312	\$934
2. Other Crops	\$195	\$195
3. Other Sources	\$241	\$241
Total	\$748	\$1,370

“... the use of technology and data helps provide both producers and coffee stakeholders with real numerical information, which helps formulate future strategic decisions on how to improve farmer profitability.”



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SOCIETIES **CHOKER** COFFEE EARNINGS

Coffee continues to attract premium prices locally and internationally. However, major small scale farmers, still grapple with grinding poverty, stakeholders claim.

In the third week of March, local and international coffee value chain players decried the low earnings that farmers receive even as local coffee beans continue to attract high prices.

The coffee actors were speaking ahead of the 124th International Coffee Organisation (ICO) meeting to be held in Nairobi starting Tuesday 26th March to Friday 29th, March. Since the establishment of the ICO in 1963, Kenya will host this meeting for the first time with 600 delegates both local and international expected to participate.

The conference comes at a time when the industry is facing numerous challenges, such as low earnings, the threat from other beverages and emergence of other economic sectors such as real estates, climate change and lack of government incentives.

According to Prof. Joseph Kieyah, the Chairman of Coffee Subsector Implementation Committee (CSIC), African coffee farmers are among growers who earn the least globally as a share of export prices at 30 per cent which is below what farmers in other coffee growing countries received which stands at between 50 and 70 per cent. In Brazil, Vietnam and Colombia farmers receive between 80 and 90 per cent of the export price.

Former President Mwai Kibaki's administration enacted regulations that require farmers to be paid 80 per cent of the export price. Prof. Kieyah reported that this regulation has been largely ignored by majority of

cooperative societies in the country while few that have adhered pay their farmers even more than 90 per cent. Majority of societies, owing to high overheads coupled with poor governance, pay their growers below 30 per cent. He added that new regulations are yet to be enacted this year with an aim to ensure that the law is applied to the letter.

Mary Mungai, the Commissioner for cooperatives reported that cooperative leaders delay to submit their annual audited financial statements resulting into malpractices. Majority of coffee societies were subdivided into economically unviable units in late 1980s and 1990s following the introduction of Structural Adjustment Programme by the Bretton Woods institutions -World Bank and International Monetary Fund. This has resulted into escalation of grinding poverty, low development, illiteracy, insecurity and low yields. She added that for a society to be proven viable, it must receive and process a minimum of 1.2 million kilogrammes of beans. Majority of the units are today processing less than 500,000kgs affecting the societies' ability to meet their financial obligations and thus equally affecting farmers' income. CSIC has proposed to establish a Central Depository Unit to ensure timely payment has been opposed by millers and marketers among other value chain players. Mungai communicated that new regulations being fast tracked will ensure Cooperatives separate the society and factory operation accounts from growers payment accounts to ring

fence farmers' payments and control operational charges.

Ali Noor Ismail, the Cooperative Principal Secretary reported that the government will carry out forensic audits of more than 450 coffee societies to ensure farmers benefit from their coffee. He added that over and above fast tracking strategies to modernise the coffee societies, deep analysis of the institution will be equally undertaken looking into regulations, financial statements, management styles and their viability.

The ICO Executive Director Jose Sette reported that Kenya coffee has for long continued to dominate the world in terms of high prices and quality. Kenya is globally reputed for production of fine Arabica coffee that has high flavour and pleasant aroma. He added that, Kenya may have been grappling with low coffee production over the years but her coffee beans are still the best in the world market. Increased production can be achieved especially if value chain players work together. The ICO forum is a big plus to local farmers and equally enhances the visibility of the local beans. Equally, producers will have an opportunity to share experiences as well as learn and benefit from new ideas from other countries on how to tame challenges facing the sub-sector.

In the last 12 years, the coffee world has faced a major crisis, with prices at their lowest. ICO is now taking measures, through dialogue with coffee stakeholders, to ensure a sustainability plan that benefits both the producer and the consumer.



DECLARATION OF THE COORDINATION GROUP OF THE WORLD COFFEE PRODUCERS FORUM

NAIROBI, KENYA - MARCH 26TH, 2019

Nairobi, March 26th, 2019.- The current social and economic crisis created by extremely low international coffee prices has come to a point where the coffee value chain -as a whole- cannot just continue talking about it, without taking serious and immediate action.

According to the International Coffee Organization ICO, about 25 million families -mostly smallholders- produce coffee in the world. Today, most of them cannot even cover their production costs and many of them cannot make a living for themselves and their families

The world drinks 1.4 billion cups of coffee every day and consumers pay very high prices for them (from \$3.12 in the U.S. to \$4.60 in Shanghai to \$ 6.24 in Copenhagen in 2018. In many cases, those prices are reached with the promise of the coffee being sustainable. However, the sustainability promise usually focuses only on two of its three aspects: environmental and social. Economic sustainability, the income of the farmers itself, has been neglected by the coffee value chain under the premise that "the market is the market" and we need to let it rule.

Today's "C" futures contract was created as the price reference for a basket of mild arabica coffees of similar quality known as "Centrals". Today, with several changes introduced over time, it is widely acknowledged that the "C" futures contract based price does not cover production costs for most producers due to several factors, including speculation by hedge funds that do not understand or care about coffee.

In 1982, the price of coffee fluctuated between US\$1.18 and US\$1.41 in the international market and a cup of coffee averaged US\$ 1.10 in the United States; in 2018, the average price of a pound of arabica coffee in the international market averaged US\$1.01. Furthermore, on March 22nd, 2019, the price closed below US\$0.95. Coffee producers have lost more than 80% of their purchase capacity in the last few decades.

The current pauperization process of coffee producers is destroying the very social fabric in the rural areas of more

than 40 countries in Africa, Asia and Latin America, leading to increased criminality in producing nations, more poverty in the cities, and massive migrations towards the United States and Europe. In some countries, the current crisis

has become an incentive to shift to illegal crops because farmers cannot make a living from coffee alone.

Quality and availability are also threatened. Producers who stay in coffee will not be able to afford the proper care of their farms and their coffee which leads to improper fertilization and care of the trees, affects quality and deprives consumers the diversity that they enjoy today. Adaptation and mitigation of the effects of climate change are other burdens that falls on the shoulders of producers.

Producing countries and other players are concerned that today's "C" contract is not the right price discovery mechanism and that by allowing the impoverishment of producers, the coffee industry is compromising its own future.

The current economic sustainability crisis of coffee producers needs to be addressed immediately before it becomes a humanitarian crisis. An approach based on the principle of co-responsibility and total transparency must be implemented to ensure that all the links of the value chain are profitable and healthy. Even if a coffee results in a great beverage, if it does so at the cost of the dignity, value or well being of the people and the land involve, it cannot truly be a sustainable coffee. ICE cannot be absent in this discussion.

Coffee farmers from all over the world have been reaching out for years to the rest of the value chain hoping for a collective, constructive and realistic approach to secure the economic sustainability of producers. The response -unfortunately- has been very weak.

When it comes to economic sustainability of coffee producers, it is clear: **No action is not an option!**

PRESIDENT UHURU KENYATTA ANNOUNCES KSH 3 BILLION ADVANCE FOR COFFEE FARMERS



On Tuesday 26th March 2019, President Uhuru Kenyatta announced a raft of reform measures aimed at reviving the coffee sub-sector. Starting this July, farmers from across the country will access payments from the KSh 3 billion advance revolving fund to assist them finance crop harvesting.

In his opening statement of the 124th International Coffee Organisation (ICO) meeting held at the Kenyatta International Convention Centre (KICC), the President reported that all coffee farmers across the country will be able to access the advance at a modest interest rate of three per cent per annum. The president communicated that the allocated funds are part of the actions undertaken by the government to revive the struggling coffee sub-sector with an agenda designed to boost production, reduce the cost

of processing and milling as well as transaction costs at the auction market.


Limited finances is a major challenge faced by majority of the farmers in the country resulting into losses at farm level. The President restated that the reform programme is geared towards repositioning coffee as a credible vehicle to advance rural development and wealth creation. The government has embarked on a comprehensive reform agenda in the sub-sector as part of reversing the negative trends and thus expand

benefiting opportunities to the farmers.

Key changes being fast-tracked include rehabilitation of 500 pulping stations in 31 counties to ensure that farmers access adequate resilient planting materials. As part of ensuring corporate governance in all the co-operative societies, the President confirmed that the department of co-operatives is spearheading a new legal framework.

Coffee co-operatives will be required to present audited annual reports to the Agriculture Cabinet Secretary every six months annually, with a simultaneous release to the entire membership of the respective society and the public. The President reported that the inaugural audits under the forthcoming enhanced regulatory framework will cover the calendar year 2019, and shall be submitted by all co-operatives by December 31, 2019.

Local production, has over the years continued to decline, a situation intensified by a number of factors. However, the President acknowledged the excellent performance of Kenya coffee at the international market where it has always attracted premium prices. Kenya is globally reputed for production of fine Arabica coffee that has high flavour and pleasant aroma.



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FROM SINGLE ORIGIN TO MULTIPLE QUALITIES: HOW POST-HARVEST PROCESSING IS BECOMING A GAME CHANGER IN THE SPECIALTY COFFEE MARKET.

João Alberto Brando

As global coffee consumption is set to keep growing and reach up to 195 million bags by 2025 according to estimates made by P&A, one question arises: who will supply the additional volume of coffee? Given the current coffee growing conditions and local business environment, we have reasons to believe that new production increases will keep coming from major coffee producing countries like Brazil, Vietnam, Colombia, Indonesia, Honduras and Ethiopia. These six origins together supply 75% of the world's coffee today. Moreover, this concentration tends to increase.

On the other side of the value-chain, at the roasters level, the increasing consolidation that is also taking place is imposing a new competitive environment for many players in the industry. Among those are the exporters of coffee that are also being pushed into further consolidation themselves in order

to attain scale. They are also seeking new ways to add value to their services through technical assistance and sustainability programs, to name a few initiatives, in order to guarantee supply.

Differentiation at origin and cost-effective production are thus becoming a norm to navigate

successfully in this new competitive environment. But how can origins innovate and differentiate themselves in the market?

One way to innovate is to promote new and existing terroirs, which is hard to do because most of them are usually established and known although climate change is transforming terroirs and bringing new areas into coffee cultivation while affecting negatively other coffee growing areas. Another way to innovate is by planting different coffee varieties; we have seen many of these arriving in the market in recent years.

One less obvious way to innovate that is also less risky if compared to

the former is to experiment different post-harvest processing techniques. Coffee processing may change coffee quality, flavor and taste, but only a few processing steps can do it, namely: pulping, mucilage removal and drying. Pulping or not; removing the mucilage, how much and how; and how one dries coffee does affect quality in the cup.

For over 150 years the world only knew about washed coffees and naturals. In a general not to say crude way, washed coffees are associated with more acidity and flavor whereas natural coffees with more body and sweetness in the cup. It was only in the late 1970s, in Brazil of all places because Brazil is known for naturals, that Pinhalense used the suggestions and trial results of a few coffee growers in South Minas Gerais to create the machine that facilitated processing of pulped natural coffees, first with all mucilage attached to parchment and then with some mucilage removed to render drying easier. This broke a 150-year-old paradigm that said that it was impossible to dry parchment with mucilage attached to it.

As a result a new type of coffee started to be offered by Brazil, with some or most of the cup features of natural coffees but without the unwanted taste of the unripe cherries that were now separated before the pulper by the new machine. A few decades later the process was adopted in Central America where pulped naturals, called CDs in Brazil, became known as honey coffees.

On a different front, mechanical mucilage removers, created in the first-half of last century, brought up the debate over the cup features of washed coffees that are either fermented or mechanically desmucilaged. Are they different or the same? Does it depend on the altitude where coffee is grown? What about coffee that is partially fermented and then mechanically washed?

Last but not least, we are now witnessing a growing interest



Dry mill for micro lots installed in India

for naturals in countries that are traditional washed coffee producers at the same time that unripe and over-ripe cherries are being pulped. Pinhalense has pioneered new technologies that enable the sorting and pulping of unripe and over-ripe cherries that are harvested in increasing proportions due to the lack and high cost of labor that hinder the ability to pick 100% ripe cherries. If on the one hand new forms of fermentation and the fermentation of naturals themselves enhance quality and create new flavors and tastes, on the other hand the cup features of washed unripe and over-ripe cherries are better than those of natural unripe and over ripe coffees. It is indeed a brave new processing world enabling coffee origins to differentiate themselves from the pack.

The technology that enables all this processing alternatives in a washing station must be accompanied by adequate dry milling technology as more and more coffee is being milled in smaller lots and reach the market as micro lots that are traded as such. Pinhalense has developed micro-lot-specific dry milling lines that are able to process washed coffees, naturals and honey coffee in the same line with different product flows and adjustments.

With this multitude of processing options available, a single grower, even a small one, can offer a multitude of qualities, of flavors and tastes, by using different processes. Some of these processes can also be used to enhance the quality of cherries that are not picked ripe.

RAINFOREST ALLIANCE SUSTAINABILITY DAY

MAKING COFFEE FUTURE-PROOF

Ria Stout

On February 12th, the Rainforest Alliance hosted the second Sustainability Day in partnership with the Africa Fine Coffees Association (AFCA) in Rwanda. The event brought together more than two hundred attendees, including farmers, NGOs, sustainability experts, research institutes, government representatives, companies and other stakeholders. In three sessions Rainforest Alliance/ UTZ looked at how to address the main challenges in coffee farming – ‘old farmers’, ‘old trees’ and ‘old technology’ – and discussed what can be learned from the experiences of the participants, both in their successes and failures.

Rainforest Alliance/ UTZ kicked off the day with a session moderated by George Watene from the Global Coffee Platform presenting the results of the coffee viability studies commissioned by the Kenya and Uganda Coffee Platform. This short introductory session set the scene for the day by outlining three key issues in the coffee sector and animated everyone to lively and frank discussions.

Old Farmers: Finding Ways to Activate the Next Generation of Coffee Farmers



Kimberly Easson presenting Partnership for Gender Equity

The first session focused on the issue of how to engage youth in coffee farming. A presentation and panel discussion were hosted by Kimberly Easson from the Partnership for Gender Equity. The main problem identified is that there is currently a significant generation gap at play in coffee farming, with a lot of mistrust between the older and younger generations.

During the discussion, it was agreed that a way forward needs to focus on how to give youth an opportunity to develop and flourish in coffee farming. In order to do this, issues of price volatility are one of the concerns that need to be addressed, which may be accomplished through providing more trainings and education on how to increase farm productivity and by engaging role models that will inspire and guide the younger generation.

Easson summarized it well when she said: “What remains a challenge for sustainable coffee is to really continue to expand our perspective, thinking and work to involve all the other people engaged in the production of coffee: women and youth.”

This is an issue that will also be addressed in the new Rainforest Alliance agricultural standard that’s currently being developed, with publication planned for the end of this year. The Rainforest Alliance already has many projects worldwide to support youth in agriculture, and the work on the standard will help embed this deeply into the work worldwide.

Old Trees: How to Make ‘Renovation & Rehabilitation’ a Part of Farm Management



Photo Credit © William Crosse Rainforest Alliance

The second discussion of the day looked at a major long-term issue affecting coffee farms: aging trees. Raina Lang from Conservation International led this presentation and panel discussion, which also included a group work component that allowed stakeholders to share their personal experiences. Lang made the point that more than half of the coffee trees in East Africa are over 50 years old. With this deteriorating tree stock, particularly present on smallholder farms, Renovation & Rehabilitation (R&R) practices are critical to boost sustainable productivity and to ensure the future of coffee. At the same time, R&R can be expensive, and due to uncertainty about the future, it is an important but potentially risky business decision for coffee farmers.

Lang noted that “there’s never a right time for R&R practices when there is no extra money to invest in the farm, but, as we move forward, it is something that really needs to become a part of the planning process.”

In terms of solutions, the conversation veered towards how to do R&R in more efficient ways, the importance of including it in an annual plan and how to get grants and loans to help lessen the financial burden on farms. In the end, it was recognized that although it is difficult, with good planning and farm management practices, it is possible. Looking ahead, this is another area that will be addressed in the new Rainforest Alliance standard.

Old Technology: Incorporating New Technology and Innovation in Coffee Farming



Last but not least, the issue of old technology in coffee farming was brought to the table. Led by Gigi Gatti from the Grameen Foundation, a partner on our SAT4Farming initiative, the session focused on digitalizing the Internal Management System and ways in which coffee farmers can use data for decision making. The benefits of technology in coffee farming include better monitoring of farms through satellite imagery, enabling farmers to adapt to climate change and come up with solutions faster.

One point that kept coming up during the session was that it is important to invest in people as well as the technology and that successful technological integration should be combined with regular training of

“ The Rainforest Alliance already has many projects worldwide to support youth in agriculture, and the work on the standard will help embed this deeply into the work worldwide. ”

the tech users. This, while new technology presents many opportunities, we need to be realistic about the current barriers, including internet access, data protection and the upfront investment of farmers.

As Gatti articulated it: “Technology is an enabler but what matters is the implementation and the way people use it. You have to invest in the staff on the ground and the users. Adoption is key.”

With the new Rainforest Alliance standard being more data driven than ever, these challenges will continue to be confronted in order to scale up the reach of our programs and monitoring of our work.



Working Together to Make Coffee Future Proof

With all of the insights that came out of this year’s Sustainability Day, one of the greatest benefits was simply getting so many stakeholders together in one place. Facilitating these discussions allows us to hear and learn from people across the coffee supply chain, which helps everyone better address the issues together. Because, as the Rainforest Alliance Chief Regional Officer, Ria Stout put it: “We want to make the coffee sector future-proof, and collaboration is key to make the sector fit for the future.”

17th AFCC&E PICTORIAL



New Members



Exhibition



Rwanda Coffee Safaris



AFCA African Barista Championships



African National Barista Champions



Zambian National Barista Champion, Brian Mubanga



Rwanda Barista Champion, James Bora

WINSTON THOMAS

THE 2019 AFRICAN BARISTA CHAMPION



I've always wanted to win at AFCA. Especially last year. Having come back from a disappointing WBC finishing 41st I thought AFCA would be my redemption. It was also one week before my National competition so it would also act as a final dress rehearsal before then. It went horribly wrong. My speech, my flow and especially my milk drink. Funny enough this was the best thing that could've happened to me because on my plane home I rewrote my speech based on my full experience in Kampala and ended up win the SA Championships for a second time in a row.

Fast forward to the semi-final announcements of WBC 2018 in Amsterdam. Myself, Simon (Uganda) and Tony (Kenya) got together and after a lengthy discussion decided that in the upcoming years the next champion will be African. This ignited a flame which set my train of thoughts on an Africa Barista camp to get competitors together to share ideas, taste coffees and prepare for WBC. In the build-up to getting the Barista Camp organizing I had some thoughts on a competition set but this wasn't the main goal seeing as I was not competing for the 2019 competitions in South Africa. So to see the Camp materialize just under a year later and then go on to win the AFCA title for 2019 is a cherry on top!



My plans for the future are to see this dream of ours materialize. The first African World Barista Champion. I would certainly like to be that person but if not, I will do everything in my power to assist someone else in getting there. This is why events such as the AFCA Barista Championships as well as the Barista Camp are so important. Getting the talented minds of African Baristas, trainers, roasters and Q graders together to work together in order to develop this World Champion for the future. The future is Africa!

Thank you to our 17th AFCC&E Sponsors & Partners



THANK YOU TO OUR 17TH AFCC&E DELEGATES

On behalf of the AFCA Board of Directors and Rwanda Host Country Conference Organizing Committee, we want to thank you for attending 17th African Fine Coffee Conference & Exhibition (AFCC&E), with the theme “Rwanda – Specialty Coffees at the Heart of Africa” from Wednesday 13th – Friday 15th February 2019 at Kigali Convention Centre.

We hope that you found the conference and exhibition very informative and worthwhile. The primary goal of this conference was to bring together global Diaspora coffee players, professionals and partners from around the world, under one roof to discuss the issues pertaining to the coffee industry.

Your presence, enthusiasm and positive spirit helped to make the conference & exhibition a great success, and we could not have pulled it off without your support.


In order to make next year’s conference & exhibition even more successful, we request that you complete a post-

conference survey. We thank you in advance for your comments and suggestions, and we assure you that each will be given consideration so that future conferences & exhibitions will be even more of a success. Please complete the conference survey which will be available from March 8th, 2019. Conference presentations, photo galleries & videos from the conference & exhibition are now available to view and download.

Stay tuned for more information on the upcoming AFCA events below:

- 1. AFCA Specialty Coffee Expo, Zanzibar**
30-31 October 2019
Theme: “Domestic Consumption in Africa & AFCA Barista Retreat”
- 2. 18th African Fine Coffee Conference & Exhibition (AFCC&E) Mombasa, 12th – 14th February 2020**
Theme: “Specialty Coffee Markets: The Next Frontier”
- 3. 18th AFCA Conference & Exhibition (AFCC&E), Mombasa, 12-14 February 2020.**



A portrait of Bridget Carrington, a woman with shoulder-length brown hair, smiling. She is wearing a teal top and a necklace. The background is a plain, light-colored wall.

LIFETIME ACHIEVEMENT AWARD FOR

BRIDGET CARRINGTON

Bridget Carrington is the Managing Director of C Dorman Ltd, a major exporter and roaster in East Africa, part of the global Ecom Group, and with a turnover of 325,000 bags East African coffee in 2018. She started her career in coffee back in 1983 working for E D and F Man, and, after 9 years in London, moved Kenya in 1992, to gain a more rounded knowledge of the coffee value chain.

Bridget played a key role in the setting up the first certified supply chain of UTZ coffee in the region at Fairview Coffee Estate and Fairtrade coffee in Kenya at Gikanda FCS. As the specialty market developed, Bridget turned the focus of her company in the direction of sustainability and traceability, strengthening and championing the sale of top quality coffee from individual estates or cooperative factories from within the whole region to specialty buyers. To achieve the goal of improving livelihoods of farmers- she helped set up a company in 2006 which was tasked to develop close links with farmers through providing them with GAP's skills, financial facilities, certification and other capacity building services. This company in 2018 worked

with 168,000 farmers and helped them produce 33% of Kenya Production.

Bridget is actively involved in local and regional coffee affairs via her involvement with Kenya and Tanzania Coffee Traders Association, African Fine Coffees Association (AFCA) where she served as Kenya's Director for a two-year term and the local chapters of IWCA. She was Joint Chair of Steering Committee of the World Bank Matching Grant Fund for SME and Agribusiness Development in the Kenyan Coffee Sector where she was involved pilot project selection and management, Coffee Standards and coffee policy review. She is currently a trustee of Coffee Quality Institute where she is serving as Vice Chair.

Bridget was the architect and founder of Kenya National Barista Championship and later became a World Barista Competition judge. Dorman's Nairobi School of Coffee was set up to train Baristas and improve coffee served in the hospitality industry. Both of these initiatives provided the foundation for better coffee awareness in the region.



10 Reasons to attend AFCA SPECIALTY COFFEE EXPO ZANZIBAR

30th – 31st October 2019

- 1. The Island of Zanzibar redefines East Africa's tourism.*
- 2. The white beaches and crystal clear water offers the most scenic coastal African experience ever.*
- 3. Trainings and workshops from industry experts on Driving Domestic Coffee Consumption.*
- 4. Hundreds of producer organizations ready to do business with you.*
- 5. Walk along it's pristine beaches every morning and evening on your way to the conference.*
- 6. Historical monuments, world heritage sights spices and mouth-watering seafood.*
- 7. All major international airlines fly to Zanzibar.*
- 8. World Class renowned brand hotels along the Coast.*
- 9. Visit Dar es Salaam by Ferry or light aircraft in under 40 minutes.*
- 10. The mainland, Tanzania is home to some of the world's best Specialty Coffees.*

Registration now open:
www.afca.coffee/conference

For more information contact:
secretariat@africanfinecoffees.org





LIVING HOPE INTERNATIONAL

Who we are: Living Hope International began growing coffee in 2012, but its motivation is distinct from most coffee producers. The success of Living Hope is not measured in the quality of its coffee, but in the quality of its children. Living Hope is fundamentally a ministry to Zambian children who have lost their parents and are living in poverty. Coffee is a means by which the ministry is funded.

Currently caring for 39 children (36 on our campus just outside of Ndola, Zambia and 3 in college), Living Hope is building a campus to care for 112 children. The campus will include a church, school, vocational training center and medical clinic. All of which will serve our neighbors as well as the Living Hope family. A Performing Arts Center is already constructed and its program is developing as is our Sports/Recreation ministry.

We have to thank Mubuyu Farm (Munali Coffee) for providing the seedlings that started our coffee farm and we have been reliant on the expertise of many others as we have learned how to grow and process Specialty Coffee. Our results at the most recent Zambia Taste of Harvest were exciting and we look forward to continued improvement in our coffee quality.

Our coffee is a combination of CAT129 and SL28, produced using a washed process including fermentation. This year will include the building of a better processing system as well as the growth of our compost development and usage. We expect to begin planting additional coffee varieties, incorporate fruit trees into our farm and expand our drying methods this year.



LALLEMAND

About us: With more than 100 years of experience, Lallemand is a global leader in the development, production of yeasts, bacteria and specialty ingredients, for agricultural, health, pharmaceutical, fermented beverages, feed & food industries. Through our expertise and investments into our R&D and production facilities and through numerous partnerships with research institutes worldwide, we develop natural solutions able to improve the control of fermentation process and to optimize the quality of the final product. Our knowledge as expert in microbiology and due to our strong collaborations with coffee research institutes and technical centers, Lallemand has characterized and developed specific and natural LALCAFE™ yeasts for coffee processing.

Lallemand is a privately owned Canadian corporation with divisions operating all around the world.

The LALCAFÉ range of yeast was launched after many years of research and development on coffee cherries. The LALCAFÉ™ active dry yeast range is a first for the Coffee Industry. The products are aimed at improving the processing of cherries, the quality and the flavor improvement of the final green coffee beans. In addition, the yeast enable the expression and revelation of coffee flavors simultaneously giving a consistent, regular cup quality. During wet processing of pulped cherries, water saving is an added benefit. Lallemand continues to invest in coffee research with a focus on cherry processing to further bring new solutions and empower producers with tools that they can use to differentiate themselves.

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www.lallemand.com
Instagram: Lalcafeyeast



LALCAFÉ™
Express the varietal



SOPROCOPIV

Who we are: Solidarite pour la Production et la Commercialisation des Produits Industriels et Vivriers (SOPROCOPIV) is a cooperative that is dedicated to sourcing and processing coffees from different farms around the North Kivu region.

Since 2004, a group of small coffee planters have tried to organize themselves into a cooperative to revive the culture of coffee on the high mountains of the graben housing the west side of Lake Edward in Lubero territory. This led to the formation of the SOPROCOPIV cooperative by a group of farmers who were motivated to improve their lives, education and healthcare services through the production of specialty coffee. The cooperative started with 1408 farmers in 2008. Currently, the cooperative has 5036 farmers and other 2023 farmers are in the process of integration into the Fair Trade Certification training program. The cooperative is certified by UTZ. The Trader program for these farmers was launched by Muhindo Muhindo Jean-Marie, the current chairman of the board of directors who succeeded the leadership after his father Denis in 2016.

Our focus on good processing techniques that are supported by organic certification have led to development of better coffee that can be offered at a higher price level to the international market because of its quality. To solve the challenges of coffee processing, the cooperative has built 4 washing stations and 12 mini-washing stations. The SOPROCOPIV cooperative also has its own processing plant with the capacity of crushing 1200kg / h. For the maintenance of control and quality monitoring system, the cooperative has enrolled 26 agronomists, 4 supervisors and an ICS manager.

The cooperative members have the economic benefit of a sustainable income so that they can reinvest and continue to improve their techniques in planting, growing, and processing to ensure consistent, high quality coffee production. The first year of certification enabled the cooperative to equip its farmers with manual pulverizers and other tools such as plastic tanks, tarpaulins, among others that enabled the farmers to produce washed coffee. These farmers also need to be supported both technically and financially in their coffee production processes which the farmers believe satisfies their needs better than any other food crops.

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UNGUKA MUHINZI

About us: Unguka Muhinzi Ltd is a coffee organization that brings together 1973 coffee farmers and was founded in 2011. Later in 2014 the members developed the idea of diversifying their activities and started Unguka Muhinzi with an objective of joining capacities to fight poverty through promoting the quality of coffee and improve the life of coffee farmers by increasing the value of coffee. Through promoting the quality and value of coffee and improve the life of coffee farmers, we have 3 washing in Gahara, Kigina and Kigarama, on production area of 450 ha. Unguka Muhinzi works with various processing centers to ensure that the value and quality of our coffee increases. This increase in value reflects the growing preference for our specialty coffee. Working together has greatly improved the life of Rwanda's coffee farmer. Livelihood has truly changed and the farmers have big hopes in the coffee business.

Coffee species: Arabica

Altitude: 1600-1800 m, alongside Akagera mountains

Processing: wet process

Harvest season: February - May

Certification: Rainforest Alliance coming soon.

2 members IYAKAREMYE Jeremie and DUSENGIMANA Jean started Unguka Muhinzi in Gahara sector, Kirehe district, East province. They started venturing into production of a crop which in Rwanda at that time had less preference for farmers is rather interesting. In a self-effacing start, on a very undersized piece of land, less financial power, we began with one start up drive of hard work and willpower but with purpose too. We started with producing 60 tons of cherry in 2011, in 2012, and today we are able to produce over 1500-1800 tons of coffee annually, Produce 10 – 12 Boxes (19,200Kg each) of green coffee. With hope to promote our coffee as we are no longer just coffee farmers, but we have gone into further steps of winning consumers' taste with our specialty coffee that was ranked with 83-85% of quality in the recent years and we are doing serious trade in the product. Our mission is to produce coffee of high quality; the coffee we produce is of a quality that best suits the consumer's needs, meaning that our coffee is one of the best choices."

Contact details:

Website: <http://www.ungukamuhinzi.com/>
Rwanda





BALMORAL FARM LTD

Who we are: Balmoral Farm is family run and family owned. We have been farming here since the 1980's! Originally purchased by my grandfather (Simon Zukas) from the Zambezi Ranching Corporation it has been transformed from a cattle ranch into a thriving mixed farming enterprise. We are on a high plateau with well drained sandy loam soils.

The farm is located just outside the capital city of Lusaka where the climate is suitable for coffee as the altitude in this area is relatively high at almost 1300m above sea level. We started growing coffee on the farm in the 1990's and we pioneered the first use of a centre pivot to irrigate coffee in Zambia.

Currently, we grow 26 Ha of coffee, all Arabica of the Cat 129 variety. Plant populations vary as we trial what works best in our conditions.

We endeavour to produce high quality and high-value coffee products, fully washed and sometimes pulped natural for our quality discerning clientele.

Coffee being labour intensive means we provide employment in a country which has a very high unemployment rate. It is also good in mitigating climate change, particularly in Zambia where we are witnessing deforestation due to cultural farming systems that entail cutting of trees and burning them to make new farmland available and also the production of charcoal as an alternate and cheap source of household fire energy for cooking. We are proud of what we do on Balmoral Farm and will continue to work closely with the community to achieve our goals.

Contact details:

Mob: +260974034071

Email: balmoralfarm1@gmail.com

Post: PO Box CA07, Castle, Lusaka, Zambia

Address: Plot 314/A, Makeni, Lusaka, Zambia



MOUNTAIN HARVEST

About us: Mountain Harvest is a young, innovative coffee production company that works to raise the quality of life for smallholder Arabica coffee farmers on Mt Elgon in eastern Uganda, by increasing incomes, helping build farm and household assets and enhancing farmer resilience to climate change. Mountain Harvest believes such change can only be achieved by unlocking and monetizing unrealized potential of the farmers' coffee and farms. Our approach involves elevating quality into the premium segment of the specialty coffee market, building relationship-based trade with roaster-retailers that pay higher prices for quality and impact (social and environmental), and by investing at the farm level through an intense, service-oriented engagement with farmers. At Mountain Harvest, we are passionate about producing specialty coffee and improving the lives of the farmers who grow it. Our team works closely with Arabica coffee growing families in Uganda to fulfill the potential of the coffee they grow. We are committed to promoting high-quality production using ecological, climate-smart, sustainable farming practices in order to protect the environment that we all depend on. We offer farmers strong prices along with a bonus for every kilo sold so that they are better able to provide for their families, invest in their crops and land, and ultimately, drive inclusive growth within the local economy. Producing high-quality coffee means investing in the lives of the farmers who produce it, caring for the environment where it grows and building direct relationships with roasters. This way, we can generate increased value for coffee farmers, while delivering great Organic, Fair Trade, and Rainforest Alliance certified coffees to our customers.

Our coffees: Farmers on Mount Elgon grow coffee at some of the highest elevations for coffee anywhere in the world, ranging from 1,600 to 2,200 meters. Our coffees have diverse and interesting cup profiles depending on altitude and processing. Our micro-lots are well-balanced with a sweet clean finish. Until recently, Mount Elgon has been an untapped origin for Arabica coffee, with Uganda mainly known for its Robusta crops. We're working to fulfill the potential of Ugandan coffee by elevating it to the highest standards. We source coffee from farmers in the following groups (Primary Cooperative Societies): Bumugibole, Bumatanda, Yilwanako, Konokoyi, Bunabude, Buweswa and Sipi. We offer full traceability of all our coffees, from farm to our cupping lab and warehouse in Mbale. We're always striving to more fully understand how various farm practices and processing methods influence the quality of the cup. This way, we can bring unique and interesting coffees that fit our clients' preferences. Our coffees are Organic, Fair-Trade and Rainforest Alliance certified.

Contact details

Email: info@mountainharvest.com

Website: <https://mountainharvest.com/>

Mbale, Uganda.

KIANGOI COFFEE FACTORY:

THE 2019 AFCA TASTE OF HARVEST WINNER

KIANGOI COFFEE FACTORY

Location: Kiangoi is in Kirinyaga County, Kirinyaga East District, Gichugu Division, Njukiini Location

Co-operative Society: The factory is under Rung'eto Farmers Co-operative Society

Population: The occupants are Kikuyu with a population of about 2000 persons per square kilometre

Altitude: 1700-1800 metres

Nearest town: 5km from Embu Town

Soil: Rich Volcanic soils

Coffee variety: SL34 and SL28

Flowering season: March - April

Harvesting time: November - December

Fermentation process: Fresh Kambuku River Water

Drying method: Sun Dried on African raised beds

Production: About 185MT tonnes clean

Organization: Small-scale farmers are organized in well-managed central pulperies called coffee factories

Growing area: Central highlands mainly at high altitude

Coffee quality: Specialty Grade

Story:

It was Ngariama co-operative society before it went under liquidation and factories split and reorganised to form Rung'eto Farmer's Co-operative Society. The factory is well organised and managed.

The peaks of the famous snow capped Mt. Kenya is easily visible and gives good scenery for tourist attraction.

The traditional auction system in Kenya rewards quality with higher prices. This season 2018 – 2019. Kiangoi PB grade has fetched the highest price in the auction fetching \$506 per 50Kg for the PB. This Lot was top in the taste of harvest competition held in Nairobi on 28th – 1st February. The same Lot also topped the Regional taste of harvest competition held in Kigali from 11th February – 15th February 2019.



2019 TASTE OF HARVEST RESULTS



Uganda

Date: 21st – 25th January 2019 **Venue:** Kampala, Uganda

The winner of the Uganda Washed Competition was Kawacom with 86.0625 after three rounds of cupping. While for the first time ever, AFCA held the Naturals competition where the winner was Kawacom (U) Ltd - Honey Coffee Kabeywa with 86.4375 after two rounds of cupping.

Washed Process

No	Origin	Score
1	Kawacom - Fully Washed Full Fermentation	86.0625
2	Olive Kishero	85.9375
3	Elgon Women Ass'n - Atieno Christine Muga	85.25
4	Kawacom (U) Ltd - Super Sort	85
5	Mountain Harvest Coffee (Buginyanya)	84.25
6	Great Lakes Coffee Co. Ltd (Max Trace ID - Lot 2)	83.875
7	NUCAFE (We Can)	83.8125
8	Kawacom (U) Ltd - Dry Finish	83.75
9	Kawacom (U) Ltd - Extended Fermentation	83.3125

Naturals Process

No	Origin	Score
1	Kawacom (U) Ltd - Honey Coffee Kabeywa	86.4375
2	Kawacom (U) Ltd - Specialty Natural Kapraron	85.25
3	Kyagalanyi - Pulped Natural Honey M6	84.9375
4	Kawacom (U) Ltd - Honey Coffee Gamatui	84.875
5	Great Lakes Coffee Co. Ltd - A+ Natural	84.8125
6	NUCAFE (BUKA CFA)	84.5625
7	Kawacom (U) Ltd - Maliba Specialty Natural	84.4375
8	Kyagalanyi - Pulped Natural Honey M1	84.125
9	Kyagalanyi - Drugar Floated DF018	84.125
10	Kawacom (U) Ltd - White Nile Specialty Natural Pamitu	84
11	Gorilla Summit Coffee - Silver Back	83.25

Democratic Republic of Congo

Date: 21st – 25th January 2019 **Venue:** Kampala, Uganda

The winner of the DRC Washed Competition was Kawa Kabuya with 85.062 after two rounds of cupping. While for the first time ever, AFCA held the Naturals competition for DRC where the winner was Virunga Coffee with 84.75 after two rounds of cupping.

Washed Process

No	Origin	Score
1	Kawa Kabuya (1850 - 1900 m)	85.0625
2	COOPADE (Vikindwe)	84.5
3	Soprocopiv Cooperator	84.375
4	Kawa Maber Coop	84.0625
5	COOPADE (Kirindera)	83.9375
6	Kawa Kanzururu (1300 m)	83.5625
7	Kawa Kanzururu (1200 - 1700 m)	83.5
8	COOPADE/IFCCA (Beni, Bashu) - Kirindera	83.4375
9	Kawa Kabuya (1800m)	83.375
10	COOPADE/IFCCA (Lubero Baswagha) - Vughole	83

Naturals Process

No	Origin	Score
1	Virunga Coffee (Hutwe) K3 Natural	84.75
2	Virunga Coffee (Hutwe) K3 Honey Process	84.6875

Kenya

Date: 23rd January to 1st February 2019 **Venue:** Nairobi Kenya.

The winner of the Kenya Washed Competition was Tropical Farm Management: Kiangoi Factory, Rung'eto FCS – Kirinyaga (Grade PB) with 85.33 after three rounds of cupping. Below are the scores;

No.	Company	Score
	Tropical Farm Management: Kiangoi Factory, Rung'eto FCS – Kirinyaga (Grade PB)	85.33
2	Tropical Farm Management: Kiangoi Factory, Rung'eto FCS – Kirinyaga (Grade AA)	84.92
3	Sucastainability: Guchienda Estate, Embu (Grade AA)	84.83
4	Tropical Farm Management: Karumandi Factory, Baragwi FCS – Kirinyaga (Grade AA)	84.75
5	Sucastainability: Ndocha Estate – Kiambu (Grade AA)	84.58
6	Sucastainability: Ndocha Estate – Kiambu (Grade PB)	84.25
7	Tropical Farm Management - Kii Factory, Rung'eto FCS – Kirinyaga (Grade PB)	84.00
8	Tropical Farm Management - Githembe Factory, Thiririka FCS – Kiambu (Grade PB)	83.33
9	Sasini Ltd - Kamichee Factory, Ruchu Gacharare FCS – Murang'a (Grade PB)	83.33
10	Tropical Farm Management - Gathiruini Factory, Komothai FCS – Kiambu (Grade AA)	83.33
11	Tropical Farm Management - Gakuyuini Factory, Thirikwa FCS – Kirinyaga (Grade PB)	83.25
12	Sucastainability - Kivanga Estate – Embu (Grade PB)	83.08

Ethiopia

Date: 4th to 7th February 2019 **Venue:** Addis Ababa, Ethiopia

The winner of the Ethiopia Washed Competition was Oboleyan Coffee Export with 90.25 after three rounds of cupping. While for the second time ever, AFCA held the Naturals competition were the winner Testi Trading with 91.38 after three rounds of cupping.

Washed Process

No.	Origin	Score
1.	Oboleyan Coffee Export	90.25
2.	Bukusayisa Coffee Export	90.08
3.	Tracon Trading	89.38
4.	Kerchanshe Trading	89.33
5.	Kayon Mountain Coffee	89.29
6.	BNT Industrial	87.64
7.	Mordocofe plc.	87.79
8.	Ahyan Trading plc.	87.71
9.	Kerchanshe Trading	87.46
10.	Mullege Coffee Export	87.43

Natural Process

No.	Origin	Score
1.	Testi Trading 91.38 & Primrose Coffee Export	91.38
2.	SNAP Trading	90.13
3.	Bukusayisa Coffee Export	90.00
4.	Kayon Mountain Coffee	89.79
5.	Shiferaw Mengesha Coffee Export	89.68
6.	Moplaco Trading	88.07
7.	Olkai Coffee Export	88.00
8.	Primrose Coffee Export 87.89 & Dumbido Agro Industry	87.89



AFCA TECHNICAL TRIP TO BRAZIL 2019 IN PARTNERSHIP WITH PALINI & ALVES

São Paulo, Minas Gerais and Espírito Santo states
August 2019

Registration deadline: 31st June 2019

For more information contact:

secretariat@africanfinecoffees.org

PUTTING FARMERS FIRST



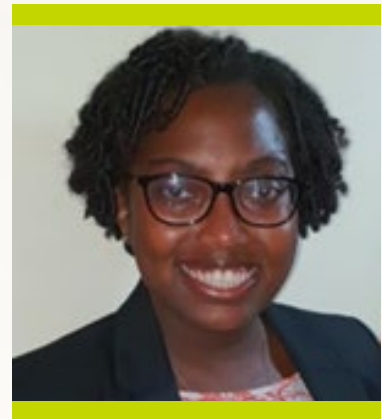
50
YEARS

Solidaridad Eastern and Central Africa (ECA) has roots in making coffee farming a viable and sustainable business. Many coffee farmers struggle with low yields, fluctuating global prices, ineffective production processes and poor infrastructure. Since 2008, Solidaridad has been working with farmers in East and Central Africa by investing in improving productivity, promoting sustainable livelihoods and acting as a development facilitator. This combined with interventions targeting sustainable land-use, improved working conditions, food security and supporting producer organisations, underlines a strategic approach that gives prominence to producers. Great progress has been made, but we believe a lot of work still needs to be done.

As the Solidaridad Network carries

out its Ambition 2020 and celebrates its 50th Anniversary, it remains a key player in developing innovative solutions to bring sustainable production to speed and scale in the coffee sector, as well as other commodities that are driving economic growth. By integrating good practices, robust infrastructure and landscape innovations, Solidaridad creates proof of sustainability concepts and cultivates enabling environments.

Speed and scale is central to inclusive and sustainable development. To institutionalize the speed and scale and ensure systemic change, markets must shift from control-based systems to incentive based systems. Consumers in producing countries need to be seen as drivers of market transformation and good agricultural practices should be entrenched in producer's businesses.



Rachel Wanyoike, Rachel Wanyoike, Managing Director of Eastern and Central Africa recently joined the management team of Solidaridad. She believes that Solidaridad has set out an ambitious plan for developing innovative national and regional programmes to foster change that matters and for farmers to tap into the high potential of the regional and global coffee industry. This will be leveraged by the skills and experience of Solidaridad's dynamic team to deliver solution-oriented and socially responsible interventions.

In her role, she intends to make sure Solidaridad continues to offer quality solutions that unlock and accelerate Africa's agricultural potential, facilitate strong business linkages for farmers, strengthen sustainable commodity trade at different levels (national, regional and international), and promote sustainable agribusiness value chains. This market acceleration will need to be supported by building a resilience to climate change, gender and youth inclusive interventions, digital innovations, supportive policies from government and innovative financial structures.

Solidaridad foresees coffee (among other value chains) being a huge growth area in the coming years and anticipates large investments in both production and processing. They are working directly with farmers to make sure that this investment gets through to where it is needed most.

Written by, Solidaridad Eastern and Central Africa (March 2019)

.Written by, Solidaridad Eastern and Central Africa (March 2019)

COFFEE LEAF RUST CONTROL WITH CUPROUS OXIDE

Application of cuprous oxide is effective in controlling coffee leaf rust, considered to be the most important disease of coffee



COPPER FUNGICIDES FIRST used against coffee leaf rust (*Hemileia vastatrix*) on the Indian sub-continent during the 19th century remain the mainstay for control of this important disease of coffee, now preset in all main coffee growing regions of the world.

First report of coffee leaf rust was made in the 1860's by a coffee planter in Ceylon (Sri Lanka). Diseased leaves were sent to England and the causal fungus identified and named by Rev M. J. Berkley. Biology of the causal fungus and its disease epidemiology was subsequently unveiled in detail by Marshall Ward who also laid basic foundations for future control with protectant fungicides. Spray timing, initial distribution of fungicide deposit and its subsequent re-distribution were all recognized early on as factors instrumental in control of coffee leaf rust. *Hemelia vastatrix* is a Basidiomycete fungus spread by asexual spores called uredospores borne in large numbers within spore-bearing clusters called sori (sorus-singular) on the undersides of coffee leaves.

Coffee leaf rust: First indications of coffee leaf rust are yellow-orange colored round spots (lesions), which are clusters of sori visible on the lower (abaxial) leaf surface.

When viewed from the upper (adaxial) surface they look like 'pin-spots' or 'oil-spots' and with age whiten from the center outwards and eventually become necrotic. A single coffee leaf suffers multiple infections and lesions that rapidly join making the whole leaf necrotic and causing premature leaf fall.

Serious whole canopy infection means

the leaves are unable to supply the carbohydrates and other nutrient requirements of developing coffee berries. As powerful 'sinks', the berries will simply draw the requirements from carbohydrate reserves in the roots and shoots thus seriously debilitating the whole coffee bush. Advanced and serious infection by the coffee leaf rust pathogen is characterized by heavy and repeated defoliation causing die-back and a general overall weakening of the whole plant with large reductions in yield of coffee berries.

Uredospore germ tubes of *Hemileia vastatrix* can only gain entry through stomata which in coffee are confined to the lower or abaxial (under surface) of the leaf. The abaxial surface therefore presents an 'open door' through which the leaf rust pathogen can enter. The abaxial surface stays wetter for longer and only experiences diffuse light which favors spore germination. In addition, the abaxial surface is more difficult to cover with fungicide using standard high volume hydraulic spraying equipment. The upper (adaxial) leaf surface is covered with a thick and unbroken waxy cuticle including a wax bloom.

Coffee leaf rust uredospores are inhibited by high light intensities which will almost certainly dry out the leaves (both upper and lower surfaces) more quickly, reducing both free water and humidity and further creating an overall micro-environment not conducive to successful spore germination.

Leaves inside the canopy more likely to be shaded, and therefore more predisposed to surface wetness and high humidity and wide-open

stomata, are more vulnerable to infection. Even partial opening in response to the formation of dew on the leaf is potentially dangerous because this high level of surface wetness will clearly favor germination.

Compared with leaves in direct sunlight, those in the shade have thinner cuticles and cell walls. At the same time there is a smaller volume of mesophyll tissue with larger intercellular spaces between the parenchyma cells, all of which will make it easier for leaf rust infections to develop inside the leaf once the pathogen has secured entry through the stomata.

The fungicide deposits: The lower leaf surface of fully expanded mature leaves inside the canopy is the most at risk of infection by coffee leaf rust. Light intensity is lowest and conditions favoring spore germination (free water and high humidity) are most likely to occur and persist over a longer period. It follows that initial deposits of fungicide should be distributed accordingly and possess sufficiently high tenacity to resist weathering by high intensity rainfall which invariably occurs for at least part of the year wherever coffee is grown.

Deposits of fixed copper fungicide like cuprous oxide show a high level of natural inherent tenacity. This increases as mean particle size of the formulated product is reduced with a correspondingly narrower particle size distribution. For instance, all particles in cuprous oxide manufactured by Nordox AS

(Oslo, Norway) are within the 1µm to 5µm diameter range with 80 per cent less than 2µm and 99 per cent less than 5µm, the benefit of which was shown during rainfall simulation trials carried out by Centrilab in Netherlands. After receiving rainfall at 10mm/hour intensity, the retention of Nordox cuprous oxide (mean particle size 1.2µm) was 80 per cent of the initial deposit, compared with less than 40 per cent for cupric hydroxide and copper oxychloride with mean particle sizes of around 3µm

Fungicides deposits distributed across the upper surfaces of coffee leaves are not wasted, especially when fixed copper fungicides are used for the control of leaf rust. The sparingly soluble property of fixed copper fungicides like cuprous oxide facilitates gradual release and redistribution of Cu²⁺ (the active fungicide principle) under the influence of weathering, mainly natural rainfall but also condensation in the form of dew and from sprinkler irrigation.

Fungicides can be redistributed across the same leaf surface or onto new leaves below, which have appeared since the last spray application and therefore lack initial deposit and fungicide protection. However, the most important component of the fungicide re-distribution in coffee for leaf rust control is transfer of Cu²⁺ from the upper leaf surface onto the lower leaf surface of the same leaf. Soluble Cu²⁺ is carried in films of surface water which move to the margin and then 'creep' under and onto the underside of the leaf where the stomata are situated.

The significance of this phenomenon is that uredospores are transferred in the same way onto the lower leaf surface where entry points (stomata) are available. And conditions for spore germination are most favorable especially along the leaf margin where water carrying both spores and soluble copper fungicides (Cu²⁺) accumulates.

Cuprous oxide: Copper fungicide as Bordeaux and Burgundy Mixtures was established to fight against coffee leaf rust by the last decade of the 19th century. But it took another 40 years for the recommendations to be made.

The slow start was due in part to world economic depression with coffee prices at an all time low, as well as a lack of suitable spraying equipment.

Recommendations were in place for India by the 1930's but coffee spraying on a world-wide scale did not start in earnest until after the second world war, by which time the use of long hoses from a static pump had been superseded by dedicated spray application equipment.

Following three decades was the pinnacle for spray application research for coffee. Cuprous oxide quickly came into its own because virtually all research used Perenox, a wettable powder formulation of cuprous oxide marketed by ICI (Imperial chemical industries) but manufactured by Nordox AS in Oslo, Norway. Since then many new organic fungicides have been evaluated and some used, but none could match inorganic cuprous oxide's combined efficacy and economy.

Perenox 50WP has disappeared from the commercial scene along with ICI Agrochemicals but cuprous oxide lives on as Nordox 50WP, Nordox Super75WP and Nordox 75WG, now marketed by the original manufacturer Nordox AS of Norway. One extra important advantage of using copper fungicides like cuprous oxide on coffee, established some 50 years ago but now often overlooked, is the so called 'tonic effect' for coffee trees provided by copper in its role as an essential micronutrient. Copper fungicide sprays achieve this tonic effect by extending leaf retention and therefore boosting tree growth and yield.

Spray application: Despite the important role of fungicide redistribution in coffee leaf rust control, those spray application techniques which deliver droplets into the heart of the coffee tree canopy, while at the same time achieving good lower leaf surface coverage, clearly offer distinct advantages. For this reason, coffee leaf rust research and control during the 1950s to 1970s concentrated on the use of shoulder-mounted (knapsack) low volume mist blowers.

The air blast generated by this two-stroke petrol driven machine first shears the spray liquid into droplets and then carries them into and onto the coffee tree canopy. They proved highly appropriate for coffee rust control for the following reasons.

leading edge of the air stream opens - up the canopy by pushing aside the shroud of still static air that typically surrounds a tree. The turbulence thus created flips those leaves in the outer canopy shell upward creating gaps for the main body of the droplet laden air stream to enter. Not only does this allow movement of droplets deep into the canopy but also achieves excellent under-leaf coverage along the way, because those leaves flipped upwards have their lower surface exposed to incoming spray droplets. This effect was established for other tree crops like citrus, the proof being in higher deposition of copper on the lower (abaxial) surface compared with the upper (adaxial) leaf surface.

Research on coffee in Papua New Guinea using air shear nozzles on shoulder-mounted mist-blowers for low volume applications of cuprous oxide showed similar results. Application of 2.8 kg/ha of cuprous oxide in a spray volume of 560l/ha gave comparable deposits on both lower (abaxial) and upper (adaxial) leaf surfaces - 28.2 and 32.8 µg Cu²⁺/cm², respectively. Copper deposits on the lower leaf surfaces were clearly high and in the right place for effective long duration control of coffee leaf rust. Copper deposits on the undersides of leaves whether coffee, citrus or equivalent evergreen tropical tree crops are better protected from high intensity weathering effects of tropical rainfall over a long period of time.

By Dr. Terry Mabbett

Dr Terry Mabbett is a pest, disease and weed control specialist with forty years of international experience covering research, consultancy and journalism in agriculture, horticulture, forestry, amenity, livestock and public health. His current areas of particular interest are the protection of tropical tree crops and exotic insect pests and plant pathogens of Britain's native, naturalized and forest plantation trees.

UPCOMING AFCA COFFEE PROGRAMS:



AFCA COFFEE DEPARTMENT

is growing every day and started the constructions of our Specialty Coffee Lab and Training Institute at the AFCA Secretariat in Kampala, Uganda this month. We are looking forward to host our members for regular training courses and certifications in the near future. AFCA invites you to take part in the upcoming coffee programs and trainings to increase and promote overall coffee quality & trade, create new market linkages for sustainable coffee relations, develop capacity in our industry and move the African Coffee Industry forward.

The upcoming AFCA Coffee Programs from April 2019 are the following;

AFCA Conference & Exhibitions:

AFCA Specialty Coffee Expo, Zanzibar	30-31 October 2019
18th AFCA Conference & Exhibition, Mombasa	12-14 February 2020

AFCA Conference Coffee Programs:

Regional African Taste of Harvest
African Barista Training Camp
AFCA B2B Taste of Harvest Pavilion
La Marzocco Technical Training
AFCA Coffee Brew Bar
AFCA Research Centre
African Barista Championship
CQI Q Processing Training

AFCA Knowledge Hub:

African Fine Coffees Review Magazine
AFCA Coffee Institute
Africa Coffee Outlook

AFCA Coffee Origin Trips

Kenya/Tanzania Coffee Safari
Ethiopia Coffee Safari
Brazil Coffee Educational Exchange

AFCA Taste of Harvest Series:

DRC (Main crop)	10-12 June 2019	Uganda (Arabica)	20-23 January 2020
Kenya (Fly crop)	27-29 June 2019	DRC (Fly crop)	20-23 January 2020
Uganda (Robusta)	8-10 July 2019	Cameroon	27-29 January 2020
Zambia	21-23 October 2019	Ethiopia	3-6 February 2020
Malawi	21-23 October 2019	Kenya (Main crop)	5-8 February 2020
Tanzania	24-26 October 2019	Regional African	10-11 February 2020
Regional African	28-29 October 2019		

AFCA Advanced Cupping Training:

Cameroon	11-13 April 2019
Uganda	24-26 April 2019
Ethiopia	23-25 May 2019
DRC	13-15 June 2019
Kenya	1-3 July 2019
Tanzania	1-3 July 2019

AFCA Coffee Processing Training:

Uganda	11-12 July 2019
Burundi	15-16 July 2019
Ethiopia	13-18 October 2019
Tanzania	28-29 October 2019

African National Barista Championships:

African Latte Art	30 October 2019
Rwanda	28-29 November 2019
Uganda	23-25 January 2020
Cameroon	30-1 February 2020

AFCA Advanced Barista Training:

-Cameroon	15-17 April 2019
Ethiopia	27-28 October 2019
Tanzania	24-25 October 2019
African Camp	28-29 October 2019
Rwanda	25-27 November 2019

AFCA Market Linkages / International Coffee Events:

SCA Expo, USA	11-14 April 2019
World of Coffees, Germany	6-8 June 2019
ICO Meeting, London	23-27 September 2019
SCAJ, Japan	11-13 September 2019
Swiss Coffee Dinner, Switzerland	10-11 October 2019
Cafe Show, South Korea	7-10 November 2019
International Coffee Expo, China	15-17 November 2019
Gulfood, Dubai	16-20 February 2020
ICO Meeting, London	20-24 April 2020

We wish to work together for a Sustainable Resurgence of the African Coffee Industry for the benefit of all.

Kind Regards,

AFCA Coffee Department

TO REGISTER, follow - www.afca.coffee/afca-programs

18th African Fine Coffees Conference and Exhibition



**AT SAROVA WHITESANDS
BEACH RESORT & SPA MOMBASA**

**REGISTER
NOW**

THEME

Specialty Coffee Markets: The Next Frontier

CONFERENCE AND EXHIBITION

12th -14th February 2020

COFFEE FIELD VISIT DATES

9th -10th February 2020

SUSTAINABILITY FORUM

11th February 2020



BURUNDI



CAMEROON



DR CONGO



ETHIOPIA



KENYA



MALAWI



RWANDA



SOUTH AFRICA



TANZANIA



UGANDA



ZAMBIA



REASONS TO ATTEND THE CONFERENCE IN KENYA

- The host city, Mombasa, is easily the gateway to East Africa
- Kenya Airways, the national carrier has flights connecting major cities in the world
- Walk along the pristine beaches every morning and evening on your way to the conference
- Remarkable people, culture, music and history
- Hundreds of producer organisations ready to do business with you
- In just under 2 hours from Mombasa, you can visit the world famous Masai Mara and Tsavo National Parks.
- Home to some of the world's best Specialty Coffee.



CONTACTS: secretariat@africanfinecoffees.org
REGISTRATION: <https://afca.coffee/conference/>





WITH DEEPEST CONDOLENCES: THE AFCA COFFEE FAMILY CELEBRATES MAMA FARAJI

It was with great sadness that we learned of Mama Faraji (Fatima Aziz)'s passing on. She was a fantastic individual who will be greatly missed by everyone who knew her.

Mama Faraji was the CEO and Founder of FINCA Estate Ltd, a family farm located on the slopes of Mount Meru, in Arusha, Tanzania.

She was among the founder members of the AFCA Tanzania AFCA through Finca Estate and later on was appointed by AFCA members as the Vice Chairperson from the year 2014 to 2016. During her leadership she was passionate about youth participation in the coffee industry and gender balance in coffee sector along the value chain.

From 2013 to 2014 Mama Faraji managed to organize women in Tanzania and established an association known as Tanzania Women in Coffee (TAWOCA) registered under the International Women Coffee Alliance (IWCA). She was then appointed as Chairperson of the association up to 2019 when she departed from us.

Mama Faraji also served as Board Member in Tanzania Coffee Board (TCB) representing a group of farmers.

On behalf of the AFCA Secretariat and the Board of Directors, would wish to extend our deepest

condolences on the recent passing of Fatima Aziz commonly known as Mama Faraji. She was a larger than life character would be an understatement. She will always be remembered as a very powerful woman and leader in the African Coffee Industry. She worked tirelessly and was a good friend to all.

The Tanzania coffee industry lost a hero who stood up, defended and represented the country at various world coffee events, and played a major role in changing the mindset of women who looked at the coffee industry as a men's role.

Our deepest sympathy goes to her family, friends and the whole Tanzania Coffee Industry, as you struggle through this grief and sadness. May your hearts soon be filled with wonderful memories of joyful times together as you celebrate a life well lived. May the memories held deep within your hearts, help to soothe you, you're in our prayers.

Please accept our heartfelt condolences and we hope that in a small way they help through these trying times.

With heartfelt condolences,

Samuel .N. Kamau
AFCA Executive Director
African Fine Coffees Association



The Assumption Sisters of Nairobi congregation receiving a training on Scouting for Coffee pests and diseases at their farm at Mang'u, Thika, Kenya (CRS Project – SCORE ECD – Strengthening Capacity Of Religious Congregations and Early Childhood education)

COFFEELANDS PROGRAM



In 2015, CRS allocated \$4.5 million in private funds to the Coffeelands Program. A thriving coffee sector fosters social stability and inclusion, economic prosperity and environmental sustainability in an era of accelerated climate change. More than 2 of every 3 pounds of coffee are produced by smallholder farmers who are often poor, vulnerable and marginalized.


CRS coffeelands program uses the value-chain approach that considers all aspects of the coffee chain, from seed to market, and the relationships growers have with other actors, goods and services in the chain.

At the farm level, this means a robust productive base for the farm enterprise built on a strong foundation of good genetics and agronomic practices that are

proven and appropriate for the growing environment. At the enterprise level, this includes a broad range of business skills including basic management, financial management, warehousing, logistics, grading, marketing and financing and price risk management.

Pressing for farmworker inclusion, CRS' Coffeelands blog has been a compelling voice in public and private sectors as the work to influence policymakers, public policy and key decision-makers in the private sector. In both spaces, the objective is to support decision-making and contribute to policies and practices that improve supply chain transparency, inclusion, equity and ecological responsibility.

CRS has been engaged in coffee programming across two regions for 13 years spanning 15 countries. To date, CRS has implemented 20 projects worth more than \$47 million benefitting 50,000 farmers, including their families nearly 250,000 people.



A coffee grower selects coffee fruits in Chinchina, Colombia November 22, 2018. REUTERS/ Luisa Gonzalez

COLOMBIA TO EXAMINE SELLING COFFEE AT ITS OWN PRICE, IGNORING NEW YORK MARKET

Colombia, the world's top producer of washed Arabica, will look into selling its harvest at a price which covers production costs, without being tied to the New York market price, the national coffee federation said on Tuesday, 27th February 2019.

The federation has long sounded the alarm about low prices, which leave many growers operating at a loss, making the case to large coffee buyers that they should ensure producers make a profit and asking the government for subsidies.

Farmers need to make 760,000 pesos (about \$240) per 125 kg (275 pounds) shipment on the internal market to meet production costs, the federation has said. Prices on the internal market were 690,000 pesos per shipment on Monday.

"The time has come to start to think in a different way and sever the price of Colombian coffee from the softs market in New York and get to a point when we have production costs plus profit," federation head Roberto Velez told reporters.

"If you want it you pay the price, if you don't want it you don't buy Colombian coffee, because otherwise Colombian coffee isn't viable," Velez said.

Colombian growers "can't spend their whole lives begging because the industry is getting rich off what they produce," he said.

The New York market is too tied to Brazil's production, Velez said, and does not take into account growers in Colombia or Central America.

Prices have hovered close to \$1 per pound on the New York market so far in 2019. Colombia would set its prices between \$1.40 and \$1.50 per pound, Velez said.

The proposal will need the backing of coffee growers, other Arabica producers from other countries and buyers before it goes ahead, the federation said in a statement.

The government will reactivate more than \$30 million in aid for growers to help them weather the low prices, Finance Minister Alberto Carrasquilla said in the statement.

The funds were approved last year but were not fully spent because of a brief price recovery. When the price is below 700,000 per shipment, growers receive a subsidy of \$9.60 per shipment.

The agriculture minister said in the statement he would work with Colombia's agrarian bank to find debt repayment alternatives for farmers struggling to pay back loans amid the low prices.

Colombia produced 13.6 million 60-kg bags of washed Arabica last year, down 4.5 percent from 14.2 million in 2017, but dry El Niño weather is expected to help the crop recover this year.

Source: <https://www.reuters.com/article/us-colombia-coffee-prices/colombia-to-examine-selling-coffee-at-its-own-price-ignoring-new-york-market-idUSKCN1QG27Y>

PREMIUM COFFEE DESERVES PREMIUM PROTECTION

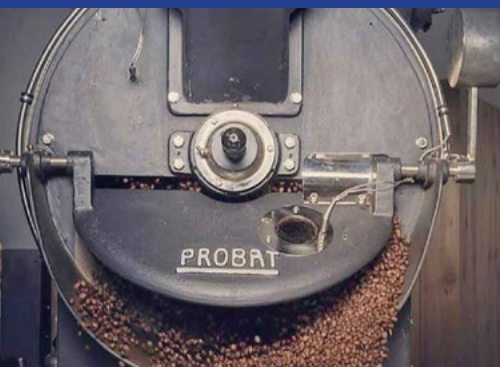
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