

# AFRICAN FINE COFFEES REVIEW MAGAZINE

June - August 2025 | Volume 15

| SUSTAINABILITY MEETS  
COFFEE PROCESSING

| BOLSTERING AFRICA-DUBAI  
TRADE RELATIONS



**TANZANIA:**  
**2025 AFCA CONFERENCE SUCCESS**  
**FEATURING COMPETITION RESULTS**

**AFCA**  
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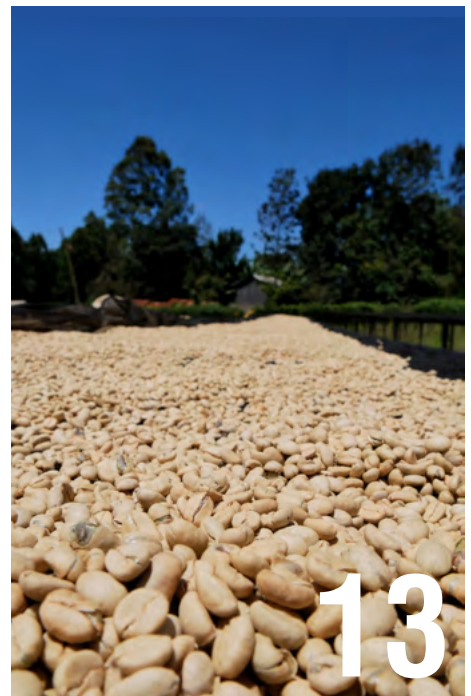


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Regional Taste of Harvest Judges Panel 2025  
Dar es Salaam, Tanzania



# A WORD FROM THE EXECUTIVE DIRECTOR



AFCA remains committed to strengthening our platforms for dialogue, learning, and trade. We are excited to grow our programs, deepen regional advocacy, and amplify African voices in the global coffee conversation.

Dear AFCA Members, Partners, and Coffee Community,

As we turn the pages of this 15th edition of the African Fine Coffees Review Magazine, we find ourselves reflecting on a remarkable season for African coffee—one defined by collaboration, resilience, and progress.

The 21st African Fine Coffees Conference & Exhibition, held this year in Dar es Salaam, Tanzania, brought together over 700 delegates from 40 countries. Together, we navigated critical discussions around market access, sustainability, the EU Deforestation Regulation, and intra-African trade. The energy and engagement we witnessed reaffirmed something we've long known—Africa is not just the birthplace of coffee, but also its future.

At the heart of the event were our signature programs—the Taste of Harvest and Africa Barista Championship—both of which continue to set new standards for coffee quality and excellence across the continent. The Regional Taste of Harvest Competition saw a record number of entries and a panel of esteemed judges come together to recognize coffees that exemplify skill, innovation, and terroir. Meanwhile, the Africa Barista Championship celebrated the next generation of barista talent, who continue to elevate the craft and inspire us with their passion.

In this edition, we also feature stories that go beyond the cupping table—from the inspiring rise of COOPADE in the Democratic Republic of Congo to innovative approaches to food security and climate-smart processing solutions. These narratives are a powerful reminder that our industry is more than coffee—it's people, it's purpose, and it's progress.

As we look ahead to the year to come, AFCA remains committed to strengthening our platforms for dialogue, learning, and trade. We are excited to grow our programs, deepen regional advocacy, and amplify African voices in the global coffee conversation.

To our members, sponsors, judges, exhibitors, and volunteers—and especially to the AFCA Board of Directors and staff—thank you. This movement would not be possible without you. Let's continue raising the bar for African coffee—together.

With appreciation and solidarity,

**Gilbert Gatali**

Executive Director

African Fine Coffees Association

# EMPOWERMENT THROUGH ARABICA: THE INSPIRING RISE OF COOPADE IN THE DEMOCRATIC REPUBLIC OF CONGO

By Charles Lwanga Kasunga, Commercial Director, COOPADE



In the lavish, vibrant landscape of eastern Democratic Republic of Congo (DRC), an extraordinary cooperative has emerged as a beacon of hope and resilience: COOPADE (Cooperative Paysanne pour le Développement).

**E**stablished in 2014 with a modest 106 members in the territories of Beni and Lubero, COOPADE has experienced remarkable growth, now boasting nearly 3,899 members as of 2023. The cooperative's mission is straightforward yet profound: to cultivate, process, and market premium Arabica coffee while uplifting the region's coffee industry and empowering local communities.

Operating in the Grand-Nord Kivu region, known for its turbulent political climate, COOPADE has defied the odds to earn a well-deserved reputation for producing outstanding Fairtrade, Organic, and Rainforest Alliance-certified coffees. Their unwavering commitment to quality and sustainability has not only elevated the region's coffee industry but has also significantly enhanced the socio-economic conditions of its members and their communities.

One of COOPADE's most impressive achievements is the "Café de la Femme" label, which highlights the cooperative's commitment to recognizing and supporting the contributions of women throughout the coffee value chain. The "Café de la Femme" initiative is spearheaded by women within the COOPADE cooperative who are connected to IFCCA (Initiative des Femmes dans le Café et Cacao), which is the DRC's Chapter of the International Women's Coffee Alliance (IWCA), a global network dedicated to empowering women in the coffee industry. This high-quality coffee, crafted by its female members, has garnered international acclaim and accolades, showcasing the impact of COOPADE's reach far beyond the DRC's borders. The cooperative's influence spans regions that neighbor the Virunga National Park, the Kyavirimu Mountains, and Lake Edward in the Albertine Rift Valley between the DRC and Uganda. To ensure sustainable and high-quality coffee production, the organization has established micro-washing stations at altitudes surpassing 1,850 meters.

COOPADE's reach goes far beyond the realm of the coffee industry; the cooperative has made substantial strides in improving the quality of life for its members and the local community. Their contributions encompass the construction of clean water sources, the establishment of primary and secondary schools, and the founding of the Kyavirimu Institute of Higher Education and Entrepreneurship (ISDEK) in 2020. ISDEK offers up to 90% scholarships, ensuring greater access to higher education for the children of COOPADE members and shaping a brighter future for generations to come.

It is essential to highlight that the success of Kivu Arabica production in the Grand-Nord Kivu region has enabled COOPADE to implement several other connected programs:

- 1: Water Supply to Kaseghe:** This project involves developing and implementing a water supply system for the Kaseghe community. Its primary



objective is to provide a consistent and reliable source of clean water for residents, thereby enhancing their overall health and quality of life.

**2: Rehabilitation of Kasundi Primary School:**

The cooperative aims to create a safe and conducive learning environment for students by addressing any existing issues within the school's infrastructure, facilities, and resources. This project ensures that the school adheres to the necessary standards for providing quality education.

- 3: Reforestation of the Kasundi Sector:** This tree replanting project promotes environmental sustainability and enhances the ecological health of the Kasundi sector. By planting 18,452 seedlings, with a focus on grevillea trees, which will provide shade for the coffee plants, helping to regulate the microclimate and reduce water loss through evaporation. This can create a more favorable environment for coffee plant growth and development, potentially leading to increased coffee yields and improved quality.

COOPADE's dedication to both coffee production and improving the quality of life in the region has made it

an integral player in the socio-economic development of eastern DRC. The cooperative's commitment to education and sustainable development serves as a solid foundation for a brighter future for its members and the local community.

Looking ahead, COOPADE's unwavering commitment to sustainability will be crucial in ensuring the long-term prosperity of both the cooperative and the local environment. By adopting eco-friendly practices like organic farming and rainforest preservation, COOPADE is fostering a harmonious relationship between the community and the land, paving the way for a more resilient and thriving future.

In conclusion, COOPADE's remarkable journey showcases the transformative power of collective action, unwavering determination, and resilience. The cooperative's ability to overcome adversity and forge new paths toward prosperity serves as an inspiration to other communities facing similar challenges. As COOPADE continues to make strides in the coffee industry and beyond, it remains a shining example of the potential for positive change and a beacon of hope for a brighter, more sustainable future, from seed to cup.



# COFFEE THAT'S BETTER FOR PEOPLE AND NATURE

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

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# SHAPING THE FUTURE OF GLOBAL COFFEE TRADE: THE DMCC COFFEE CENTRE ADVANTAGE

By Mike Butler, Head of Coffee, DMCC

The global coffee industry is rapidly evolving, shaped by rising demands for efficiency, sustainability, and streamlined market access. At the centre of this evolution is Dubai, whose strategic position bridges the world's coffee-producing regions with premium international markets. The DMCC Coffee Centre epitomises this shift, redefining global coffee trading, processing, and distribution.

## A New Model for Coffee Trade

Dubai's rise as a leading commodities hub is underscored by infrastructure that promotes frictionless trade. The DMCC Coffee Centre embodies this approach as a fully integrated ecosystem supporting the entire coffee supply chain – from sourcing and storage to roasting and distribution.

Equipped with state-of-the-art temperature-controlled storage, high-standard processing capabilities, and customisable roasting facilities, the Centre enables businesses to optimise their operations and scale efficiently.

Beyond its physical infrastructure, the Centre provides comprehensive trade facilitation, including complete logistical support, innovative financing solutions, and clear regulatory guidance. Its extensive network connects buyers, exporters, and specialty coffee experts, providing direct access to global markets and unlocking new avenues for growth. Additionally, its flexible pay-as-you-go model removes the barrier of long-term financial commitments, appealing to businesses of all sizes. As an entity owned by the Dubai government, the Centre reinforces trust, transparency, and credibility – crucial attributes in international trade.







### Bolstering Africa-Dubai Coffee Trade

Africa remains pivotal in the global coffee landscape, renowned for its exceptionally diverse and high-quality coffee – from Ethiopia's distinguished heirloom varieties and Uganda's robusta to Kenya's vibrant, acidic beans. Recognising Africa's significance, DMCC has forged robust partnerships across the continent, establishing a central hub for African coffee producers, exporters, and traders.

Dubai's strategic geographical position offers efficient and cost-effective trade routes, facilitating smoother connections between African producers and international markets. The DMCC Coffee Centre enhances this dynamic by providing innovative services such as remote cupping sessions, allowing producers to send small yet high-quality samples to Dubai for sensory analysis by accredited Q-graders. This service significantly reduces costs and logistical complexities, empowering African producers with precise, data-driven insights and improving their competitive edge in global markets.

### Leading Coffee Industry Innovation

By removing traditional market-entry barriers, the DMCC Coffee Centre is driving innovation within global coffee trade. Its advanced facilities, comprehensive services, and direct market access cultivate an environment where coffee businesses of all scales can flourish. Whether it's a farmer seeking new markets, a trader needing dependable logistics,



or a roaster requiring precision processing, the Centre offers unmatched opportunities for growth and success.

As Dubai strengthens its status as a premier global coffee hub, the DMCC Coffee Centre remains pivotal in shaping industry innovation, ensuring producers globally benefit from superior trade solutions and sustained growth.

### Join the DMCC Coffee Centre Today

Elevate your coffee business today by joining the DMCC Coffee Centre. Scan the QR code or visit [dmcc.ae](https://dmcc.ae) to register your interest and become part of our expanding global coffee community.



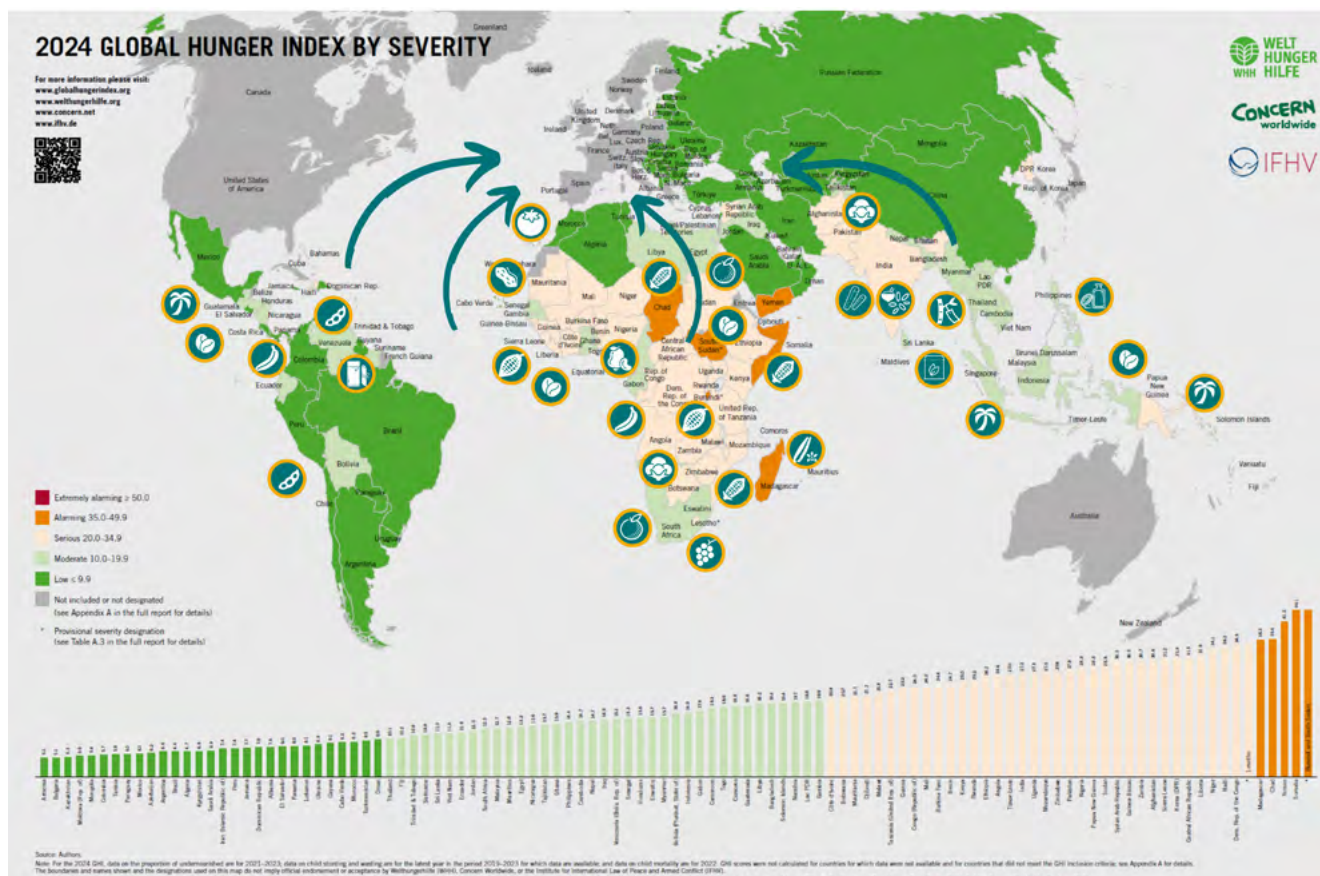


# ENHANCING FOOD SECURITY IN COFFEE PRODUCTION

By Laura Mack, Welthungerhilfe WHH

Coffee is one of the most valuable agricultural commodities in the world, yet many farmers who grow it struggle with food insecurity. This challenge is not unique to coffee but affects workers and smallholders of other agricultural sectors in hunger-affected countries as well, as pointed out by the Global Hunger Index.

According to data from AFCA, presented at the 20th African Fine Coffees Conference and Exhibition in Addis Ababa, coffee exports from Africa were valued at over 3.6 billion U.S. dollars in 2022. Ethiopia led the continent's coffee exports, earning approximately 1.5 billion dollars, followed by Uganda, which exported nearly 813 million dollars' worth of coffee that same year. While both countries have made progress in reducing hunger, the Global Hunger Index demonstrates that in both countries food insecurity is serious and remains a critical issue that needs to be addressed.





## The Right to Adequate Food: A Fundamental Human Right

The Right to Adequate Food is recognized under international human rights law, ensuring that every individual has access to adequate, nutritious, and culturally appropriate food.

The four pillars of food security according to the United Nations plus the additional pillar of cross-cutting elements are:

- **Access:** People have sufficient resources to produce and/or purchase food.
- **Availability:** There is a reliable and consistent source of quality food.
- **Stability:** People's ability to access and utilize food remains stable over time.
- **Utilization:** Knowledge and basic sanitary conditions enable people to choose, prepare, and distribute food effectively.
- **Cross-Cutting Elements:** Women's rights, gender equality, nutrition awareness, complaint and grievance mechanisms, training and capacity building, education, and food safety monitoring.



“

Beyond income, food security depends on access to water, land, healthcare, and education—rights often out of reach for smallholders.

Hunger in agricultural supply chains reduces resilience, causing farm closures, supply disruptions, trade restrictions, and social instability. It hinders economic growth, drives harmful farming, and limits farmers' ability to invest in sustainability, affecting global goals like the Paris Agreement. Food insecurity can also force families to rely on child labor.

Farmers face strict sustainability rules (EUDR, CSDDD) while benefiting little from high coffee prices. Many struggle financially, making nutritious food unaffordable. Beyond income, food security depends on access to water, land, healthcare, and education—rights often out of reach for smallholders. Without these fundamental rights, their right to food remains compromised.

Governments bear the main responsibility for fulfilling the Right to Food as described in the FAO Guidelines. However, private sector actors must also comply with human rights due diligence and showcase commitment through reporting of risks and mitigation or prevention measures. But how can producers show this commitment for Human Rights and especially the Right to Food?

One option is the Food Security Standard (FSS). Developed as an add-on to existing certification, the FSS enables companies to assess and monitor local food security situations and have their sustainability efforts verified by a third party. Funded by the German Ministry of Food and Agriculture (BMEL), it serves as an add-on that integrates seamlessly into existing sustainability standards within the same audit, helping companies identify gaps in food security and implement targeted improvements. The FSS is a joint project by the German NGO Welthungerhilfe WHH and the sustainability consultancy Meo Carbon Solutions.

The FSS follows a practical and scientifically developed approach that has already been applied in diverse agricultural settings worldwide, including coffee production in Honduras, Kenya, Uganda, and Vietnam. It supports producers in establishing human rights-sensitive management structures that improve food security for farmers, workers, and local communities while meeting international human rights due diligence requirements. The FSS has been benchmarked with 4C Services as an official add-on to ensure food security for producers and workers in the coffee sector and can be combined with any other sustainability standard, such as Rainforest Alliance, Fairtrade or others.

Pham Huy Dat-John Pham, Project & Marketing Manager at Vietnamese coffee producer Intimex MY PHUOC JSC, emphasizes the value of FSS audits:

*"During the recent assessment, I noticed many criteria may pose social risks: some business partners hire immigrant workers. I see a need to provide training programs and mobilize these business partners so that they understand and can support these migrant workers to have a more stable life and access food more easily."*

## The Path Forward

With growing global attention on human rights due diligence, coffee companies must take responsibility for workers, farmers, and local communities involved in production. The FSS is intended for use wherever there is an overall risk of food insecurity on a national level. Companies can use sources like the FAO Hunger Map or Global Hunger Index reports to identify relevant areas for implementation.



The FSS follows a practical and scientifically developed approach that has already been applied in diverse agricultural settings worldwide, including coffee production in Honduras, Kenya, Uganda, and Vietnam.

## Solidaridad

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#### OUR TRANSFORMATIVE SOLUTIONS - ACCELERATING IMPACT

Solidaridad drives positive change in agricultural value chains through four key approaches:

**Promoting Good Practices:** We foster agroecology, decent work, optimized farm management, diversification, circularity, and pollution reduction.

**Strengthening Business Ecosystems:** We empower service providers, promote farmer participation and employability, and create green jobs.

**Enabling a Supportive Policy Environment:** We advocate for genuine sustainability, expand civic space, and ensure alignment with national, regional, and global frameworks and standards.

**Driving Market Uptake:** We promote sustainable public procurement, facilitate the sourcing and distribution of sustainable products, enhance traceability, and engage consumers.

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Norbert Schmitz, Managing Director at 4C Services says:

*"The FSS highlights the importance of social sustainability in agricultural production. It supports companies to take a holistic approach towards food security. So far, this has not always been a top priority and tremendous improvement potential still exists. The FSS is doing valuable pioneering work in this area. Its implementation together with existing sustainability certification systems like 4C helps companies to take action and to improve the food security situation on the ground."*

### Lessons Learned

- More and more companies understand that they must take responsibility for their supply chains and create transparency. Tracking risks to the beginning of value chains is not only demanded by current legislation but also expected by customers and consumers.
- The FSS helps companies demonstrate compliance with human rights due diligence. Its framework focuses on the right to food, addressing social risks holistically and guiding socially responsible, sustainable practices.



The FSS is intended for use wherever there is an overall risk of food insecurity on a national level. Companies can use sources like the FAO Hunger Map or Global Hunger Index reports to identify relevant areas for implementation.



- Auditors report the FSS toolbox is easy to use, and companies highlight positive outcomes, leading to food security-sensitive farm management redesigns.
- Many companies value the FSS as an add-on that can be audited alongside their main certification, reducing costs and effort. At the same time, it strengthens their market position by providing a unique social certification that enhances their product's appeal.

If you want to learn more about the Food Security Standard and how to obtain this certificate as a unique selling point for your coffee, find out more on our website [www.foodsecuritystandard.org](http://www.foodsecuritystandard.org) or email us via [info@foodsecuritystandard.org](mailto:info@foodsecuritystandard.org).



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# TANZANIA HOSTS MEETING TO RESTORE COFFEE INDUSTRY GLORY

By Dativa Minja, Business Standard

Tanzania is taking significant strides to revitalise its coffee industry, once a symbol of national pride. The country with a rich history of producing some of the world's finest beans, is now taking bold steps to restore its position in the global coffee market.

In a single week, the country has hosted two major coffee meetings, signalling a renewed commitment to rejuvenate the industry and strengthen its place as a top coffee producer.

The tomorrow meeting, The African Fine Coffee Conference & Exhibition (AFCC&E), is the second in the list after the 3rd G25 African Coffee Summit was held for two days from last Friday.

The AFCC&E serves as a crucial platform where farmers, exporters, traders, and enthusiasts come together to exchange ideas,

explore opportunities and build partnerships that will shape the future of the coffee industry. While, G25 focused on creating employment opportunities for young people and women in the African coffee industry.

The Tanzania Coffee Board (TCB) statistics show that the country's coffee production has reached slightly 82,000 tonnes in 2023, an increase from 50,000 tonnes in the past decade. In 2023, Tanzania exported 82,491 tonnes of coffee, earning more than 200 million US dollars. Looking ahead, TCB projects coffee exports to rise to 300,000 tonnes over the next five years.

To achieve the target tonnage output per year, the authorities are focused on expanding cultivation areas and replacing old coffee trees with new, high yielding varieties. Additionally, TCB has distributed 13 million enhanced coffee seedlings to farmers in 2023, with a target of

25 million seedlings by the end of this year. TCB also said the initiative aims to restore existing plantations and increase total output, contributing to the industry's growth.

Dr Hilderbrand Shayo, an economist-cum-investment banker said the country has all it takes to rise into top five producers globally but should focus on value addition. *"Several key areas need to be addressed to position the country as a leader in coffee production including value addition,"* Dr Shayo told the 'Daily News'.

He, also, drummed home the need to improve coffee quality through better farming practices, refining processing and grading methods, developing specialty coffee and aligning with global certification standards.



In 2023, Tanzania exported 82,491 tonnes of coffee, earning more than 200 million US dollars. Looking ahead, TCB projects coffee exports to rise to 300,000 tonnes over the next five years.

Additionally, TCB is committed to expanding its presence for local, continental and global coffee markets, with a strategic focus on





driving higher prices for farmers.

TCB Director General, Mr Primus Kimaryo, said that the goal is to target the African market, rather than solely focusing on Europe.

*"Africa has a market of 1.2 billion people. Tapping into this market will be a crucial moment for our coffee industry,"* Mr Kimaryo said. He said TCB will continue to provide education to ensure the country's coffee can successfully enter the AfCFTA market.

Ms Agatha Mwaisela, a coffee farmer from Tukuyu in Mbeya, told the Daily News over a tele-interview that price is an incentive to persuade farmers to increase production for instance in a single year price jumped by 50 percent. *"This is good for farmers as it compensates for our sweat, recognising the hard work and commitment that go into coffee production,"* she said. A kilogramme of coffee doubled, from 6,000/- in 2023 to 9,000/- last year.

Despite the progress the country has made in coffee growth, TCB Director of Marketing, Mr Frank Nyarusi, said that stakeholders should not become complacent, as

there is still much work to be done. He pointed out that production is expected to rise to 85,000 tonnes in 2024/25, highlighting the need for continued efforts to meet this target. *"Stakeholders should not take pride in this level of production, as we still have a significant journey ahead of us,"* he said. In Tanzania, the Kagera region alone accounts for 40 to 50 percent of total coffee production.



Other regions that farm coffee are Ruvuma, Songwe, Kilimanjaro, Arusha, Manyara and Tanga. In addition, the TCB recently launched a new initiative to boost domestic coffee consumption from 7.0

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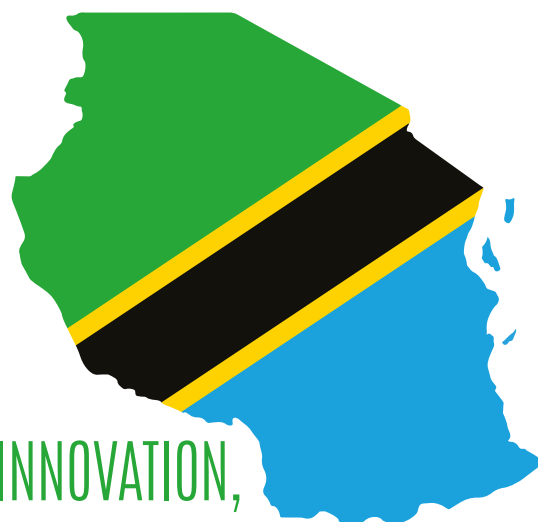
percent to over 15 percent of total output by 2025/26. This ambitious goal is supported by investments in mobile coffee shops, despite challenges faced by previous attempts. The drive to expand local coffee demand is crucial for stimulating further growth in the country's coffee sector.

African Fine Coffee Association (AFCA) Chairman Mr Amir Esmail said South Africa remains the largest consumer of Tanzanian coffee. *"However, in Tanzania, only 5.0 to 11.0 percent of the coffee produced is consumed locally. Although there are street coffee drinkers 'gahawa' in areas like Tanga, along Mozambique and Zanzibar who do not go through the correct channels of TCB, this makes it difficult to manage,"* said Mr Esmail.

*This article was originally printed in Tanzania Daily News' Business Standard on February 25, 2025 in Dar es Salaam.*



# SPOTLIGHT ON TANZANIA:



## THE 21ST AFCA CONFERENCE SHOWCASES INNOVATION, EXCELLENCE, AND UNITY IN AFRICAN COFFEE

The African Fine Coffees Association (AFCA) once again brought the continent together for one of the most anticipated events in the coffee industry—the 21st African Fine Coffees Conference & Exhibition (AFCC&E), held in the vibrant city of Dar es Salaam. Co-hosted with the Tanzania Coffee Board (TCB) and the Inter-African Coffee Organization (IACO), this year's conference was not only a celebration of coffee excellence, but also a powerful platform for dialogue, innovation, and collaboration under the broader umbrella of the 2nd African Coffee Week.



### A Gathering of Minds and Markets

Bringing together over 700 participants from 40 countries, the conference offered a dynamic three-day agenda that included technical panels, industry workshops, B2B cupping sessions, and exhibition showcases. Under the theme of 'Value Regeneration,' the conference explored how African producers and exporters can adapt to evolving global trends, from sustainability and traceability to pricing and regulation.

With 43 speakers and panelists—37% of whom were women—the sessions addressed pressing topics such as record-breaking coffee prices, the impact of the EU Deforestation Regulation (EUDR), and the future of intra-African coffee trade under AfCFTA.

Special thematic days such as Sustainability Day (led by Rainforest Alliance) and African Farmer Day (in partnership with Ethos Agriculture) offered targeted programming for producers, exporters, and policymakers alike.

### Coffee Excellence in Action

The conference was also home to two of Africa's most prestigious coffee competitions:

The Africa Barista Championship, which drew 22 African competitors from 12 countries, concluded with a top-three finish for Stevo Kühn (South Africa), Ibrahim Kiganda (Uganda), and Teresia Maina (Kenya). Their performances showcased a new wave of barista talent and professionalism on the continent. In addition to the Championship, AFCA and partners

also hosted the inaugural Africa Barista Bootcamp, two days of training and exchange for all competing baristas.

The Regional Taste of Harvest Competition featured 96 coffee samples from eight member countries. Winners in Arabica and Robusta categories demonstrated the exceptional quality and diversity of African coffees, judged by an esteemed panel led by Head Judge MUKAYISENGA Grace of Rwanda's Hills Coffee Lab. For Taste of Harvest results, visit Page xxx.

### Workshops, Side Events, and Coffee Safaris

With support from partners such as Algrano, the Coffee Quality Institute (CQI), ITC's MARKUP II Programme, and Judith Ganes Consulting, the conference delivered nine

technical workshops, including sessions on export management, branding and packaging, price risk mitigation, and coffee fermentation. Side events like the IWCA Breakfast, Policy Dinner, and the vibrant Closing Ceremony added networking depth to the experience.

This year's coffee safaris provided 48 attendees with immersive experiences across Tanzania's key producing regions. Organized with partners such as La Marzocco, Accademia del Caffè Espresso, and Ethos Agriculture, these origin trips connected roasters and traders with local producers in Mbeya and Kilimanjaro.

### Stronger Together

The conference would not have been possible without the contributions of our sponsors and partners, including TCB, Ethiopian Airlines, DMCC, Rainforest



Alliance, Solidaridad, and many others. Their support ensured that the 21st AFCC&E was not just another event—but a milestone in strengthening Africa's coffee industry.

### Looking Ahead

As the African coffee sector navigates both opportunities and challenges—from climate impacts to new market regulations—AFCA

remains committed to building platforms for dialogue, capacity building, and trade. The 21st AFCC&E reaffirmed that Africa is not just the birthplace of coffee but also its future.

We look forward to welcoming you to the 22nd African Fine Coffees Conference & Exhibition in 2026. Until then, let's continue to raise the bar for African coffee, together.



## COFFEE VALUE CHAIN DEVELOPMENT PROJECT/AID 012590/04/9



### Coffee Washing stations Support

- Financial Management Training
- Access to Finance
- Upgrade of Coffee washing station
- Support for certification
- Access to market
- Branding

***The Project aim to increase overall production and income for farmers and revenue for coffee washing stations***



***Supporting farmers . Farmer training (VSLAs). Coffee nurseries & Coffee seedlings***



# SUSTAINABILITY IN COFFEE PROCESSING: THE CHALLENGE PENAGOS IS TURNING INTO AN OPPORTUNITY

In the world's coffee-growing countries, and especially in the green heart of Africa, coffee is not just a crop: it is an identity, a living heritage, an economic hope. But behind the enveloping aroma of freshly roasted coffee, there is a reality that cannot be ignored: coffee processing is facing a silent crisis, a sustainability crisis.



**P**ressure on natural resources, intensive water use, dependence on non-renewable energy, and lack of control over processes have presented coffee growers with increasingly complex challenges. Today, coffee production must not only be profitable and of high quality, but it must also be responsible for the planet. This is where innovation plays a crucial role.

## **Water: The Most Vulnerable Resource**

One of the main concerns for washing stations is water management. Traditional washing and pulping methods can require up to 40 litres of water per kilogram of coffee cherry, depleting water sources already strained by climate change.

Furthermore, waste such as pulp, mucilage, and stumped coffee trees, contaminates soil and water

sources when poorly managed, and its transportation and disposal entail high costs, the use of scarce labour, and a greater carbon footprint.

## **Scarce Labour, Unpredictable Weather**

Coffee growers also face another storm: labour shortages and climate change effects. In many regions, the dry seasons can no longer be relied upon for effective solar drying. Sudden rains, once predictable, now arrive without warning, affecting drying quality, promoting fungal growth, and deteriorating cup quality. The lack of traceability and control during the process can also be added to this. How can we ensure proper drying or maintain consistent quality standards if we cannot control temperature, humidity, or air flow?

## **Penagos: More Than 130 Years of History, 50 Years of Sustainable Innovation**

Faced with this challenging scenario, Penagos, a Colombian company with more than 130 years of experience and half a century committed to sustainability in coffee processing, has developed a portfolio of solutions that are transforming the way coffee is produced worldwide.

Since 1978, when our first pulper with “ZERO” water consumption was launched, Penagos has led innovation towards cleaner processing.

Today, its technology allows pulping, mucilage removal, immature bean separation, and washing with minimal or no water consumption.



## Penagos Sustainability Milestones:

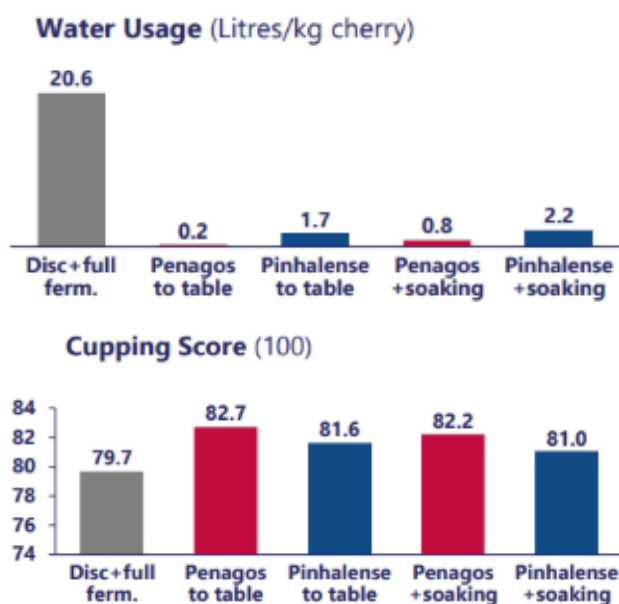
- 1978: First pulper with zero water consumption
- 1995: Compact washing station with demucilager that uses only 0.2 litres of water to wash each kilogram of processed coffee cherry
- 2009: First compact module with waterless immature bean separation
- 2019: Washing fermented coffees with only 0.5 litres of water/kg
- 2020: Transport and sorting unit with water recirculation
- 2025: Latest innovation in horizontal pulping and immature coffee separation with zero water

With these technologies, coffee growers can reduce water use in their process by up to 99%, avoiding waste and contamination, and increasing coffee's market value due to its traceability and sustainability.



**Scan the QR code:** Discover a study conducted by Technoserve and see how Penagos technology has reduced water consumption without affecting cup quality.

## Demucilagers Reduce Water Use and Do Not Reduce Coffee Quality



## Smart Drying and Circular Economy: Less Impact, Better Quality

One of the most demanding coffee processes is drying. Penagos, aware of this challenge, developed

the QDryer, a modular dryer with intermittent and controlled drying technology. Unlike traditional constant-flow dryers, the QDryer allows for modulating airflow and temperature, creating and replicating drying curves, avoiding overheating of the beans, and preserving their attributes.

But that's not all: thanks to its innovative ZocaChip development, Penagos closes the sustainability loop. This machine allows the coffee plantation's stumped coffee trees—a woody residue that traditionally represented a logistical and environmental problem—to be transformed into biofuel that powers the QDryer's furnace. Thus, what previously required labour, collection, and transportation costs now becomes an on-site renewable energy source. Waste that was once a problem is now a solution: less transportation, lower costs, a smaller carbon footprint, and better coffee.

According to field estimates, handling and transporting stumped coffee trees off the farm can cost between USD 150 and 250 per ton, depending on the distance, terrain, and availability of services. Additionally, the environmental impact should be considered: a study on the environmental footprint of coffee in Colombia reveals that direct emissions from post-harvest land transport can account for almost 20% of the impact categories used to measure carbon footprints. Furthermore, husk, which has traditionally been used as fuel, is not typically available on the farm, as the hulling process is carried out in off-site centres. Acquiring it entails not only additional costs but also the emissions associated with transportation. Given this, Penagos' solution represents a real commitment to a circular economy, energy savings, and coffee grower's autonomy over their production processes.

## Technology that Supports African Coffee Growers

In each coffee-growing region challenges may vary, but the goal is common: to produce quality coffee, and caring for the water, land, and people who make each cup possible. Penagos understands that simply offering machines is not enough: it is necessary to offer comprehensive, practical, long-lasting solutions tailored to the coffee growers' reality.

With a growing presence in Africa and local partners, Penagos is committed to transforming the coffee processing landscape, supporting coffee growers in facing the challenges of the present without compromising the future, because sustainability is not an option. It is the only way to ensure that the coffee we love continues to flourish in the lands where it grows.

**Penagos: More Sustainability, Better Future.**





# BREWING SUCCESS: WINNERS OF THE 2024-2025 REGIONAL TASTE OF HARVEST



Each year, the Taste of Harvest (ToH) Competition sets the stage for celebrating the finest coffees Africa has to offer. As AFCA's flagship cupping competition, ToH highlights outstanding quality, craftsmanship, and innovation in coffee production—connecting producers and exporters with global buyers, and giving recognition where it's most deserved.

**A**t the 21st African Fine Coffees Conference & Exhibition in Dar es Salaam, Tanzania, the 2024–2025 Regional Taste of Harvest Competition crowned some of the continent's most exceptional coffees across four major categories: Washed Arabica, Natural Arabica, Honey Processed Arabica, and Robusta.

## A Record Year for Coffee Quality

This year's regional competition received an impressive 96 coffee samples from eight AFCA member countries, including Ethiopia, Kenya, Uganda, Tanzania,

Cameroon, and more. The breakdown included:

- 37 Washed Arabica
- 24 Natural Arabica
- 9 Honey Processed Arabica
- 13 Robusta

These coffees were meticulously cupped and evaluated using international quality standards. The regional round followed a series of national competitions hosted across the continent, each showcasing the top coffees from their respective origins.

## Meet the Winners

### Washed Arabica

- 🏆 Nardos Coffee Export, Ethiopia — 88.50
- 🥈 ES Coffee, Ethiopia — 88.46
- 🥉 New KPCU, Kenya — 88.29

## Natural Arabica

- 🏆 Lulo Coffee, Ethiopia — 89.08
- 🥈 Demelash Bekele, Ethiopia — 87.88
- 🥉 Mountain Harvest SMC Ltd, Uganda — 87.83

## Honey Processed Arabica

- 🏆 Mountain Harvest SMC Ltd, Uganda — 89.33
- 🥈 Kebir Coffee Export, Ethiopia — 88.75
- 🥉 Yihonal Trading, Ethiopia — 88.58

## Robusta

- 🏆 Ubumwe, Tanzania — 82.50
- 🥈 Ankole Coffee Producers Cooperative Union, Uganda — 80.79
- 🥉 Terrific Coffee, Cameroon — 80.79 (tie)
- 🏆 Terrific Coffee, Cameroon — 79.83

These results reflect the extraordinary quality and diversity of African coffees—ranging from the floral complexity of Ethiopian naturals to the balanced strength of East and Central African Robustas.

## Honoring the Judges

The 2025 Regional ToH Competition was judged by a panel of six regional and international experts, led by Head Judge Grace Mukayisenga, of Hills Coffee Lab in Rwanda. A Q Grader and renowned coffee quality trainer, Grace brought her deep sensory knowledge and leadership to the cupping tables.

The full judging panel represented diverse perspectives and skillsets, ensuring a rigorous and fair evaluation of all submitted lots. Their commitment, professionalism, and collaboration helped ensure that the competition upheld the highest standards of specialty coffee excellence.

*“Participating in the AFCA Taste of Harvest was an incredible experience. It was an enriching and*

*transformative event, offering the opportunity to explore a wide range of exceptional coffee samples from various African producing countries with diverse processing methods and unique flavor profiles, highlighting the intersection of quality and authenticity. The cupping sessions, conducted alongside globally recognized experts, marked a significant milestone in each and every judge’s journey, providing a platform to exchange insights and discuss our perceptions of the different attributes of coffee. The exchange of ideas with such a knowledgeable community made the experience truly unforgettable.” – Grace Mukayisenga, Head Judge*

## A Platform for Recognition & Market Access

The Taste of Harvest program is about more than medals—it’s about market access, visibility, and connection. Through the competition, AFCA helps build bridges between producers and the global marketplace by highlighting top-tier coffees and offering platforms for promotion and trade.

All regional winners are invited to participate in upcoming AFCA promotional activities, including the “Meet the Winners” webinar and curated buyer outreach. In addition, the Top 5 coffees from each category were featured in a VIP Coffee Tasting, in partnership with the Coffee Coalition for Racial Equity (CCRE) and Three Keys Coffee. The tasting took place at the Specialty Coffee Expo in Houston, Texas, attracting over 20 cuppers.

## Looking Forward

As we reflect on this year’s competition, one thing is clear: African coffee is thriving. From innovative processing techniques to new producer-exporter partnerships, the quality and consistency demonstrated at this year’s ToH signals a bright future.

AFCA congratulates all participants, judges, and partners who made this year’s Regional Taste of Harvest a success. Your dedication, innovation, and pursuit of quality continue to raise the bar for African coffee—one cup at a time.



## THE GLOBAL COFFEE HUB

The DMCC Coffee Centre is your gateway to the global coffee trade. Spanning 15,000 sqm, our state-of-the-art facility supports coffee companies worldwide with world-class infrastructure, logistical support, and value-added services.

### WE PROVIDE



Inbound and  
outbound  
logistics assistance



Temperature-  
controlled  
storage



Green bean  
processing, sorting  
and rebagging



Private-label  
roasting and  
packing



Intra-member  
trade support

### OUR BENEFITS



Complimentary  
membership



Pay-as-you go,  
no long-term  
commitment



Credit terms



Security of a  
Dubai-Government  
-owned coffee hub



Networking  
with other  
members





## ***Diversity*** is our ***Strength***

Our lives are made infinitely richer by the bonds we forge across communities and borders. Now more than ever, we must look to each other for strength, for dignity, inspiration, and for a brighter future to come. At Coffee By Design, it is our unwavering, ongoing belief and commitment that all are welcome at our table, and that we are stronger together.



## ***La diversité*** est notre ***Force***

Nos vies sont infiniment plus riches grâce aux liens que nous tissons au-delà des communautés et des frontières. Aujourd'hui plus que jamais, nous devons nous tourner les uns vers les autres pour trouver force, dignité, inspiration et un avenir meilleur. Chez Coffee By Design, nous sommes convaincus et engagés que chacun est le bienvenu à notre table et que nous sommes plus forts ensemble.



**PROUD SUPPORTER OF AFCA**

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