



Rwanda Kopakama cooperative – from All members

Region/District/Coop: Western Province, Rutsiro district, Kopakama cooperative.

Members: 1025 - 625 male/400 female

Quality: Grade A1. +15 screen, specialty grade, Euro preparation (EP), no old taste. Clean cup. Taste quality similar to approved pre-shipment sample.

Elevation: 5,200-6,500 ft/ 1,600-2,000m

Variety: Arabica, Bourbon

Processing: Fully washed, dried on raised beds

Packaging: Jute bags with Grain-pro liners

Arrival in NJ: November



Six of the younger members of Kopakama Cooperative

Certification: compliant but not certified this year: Fair trade, organic, Rainforest Alliance

Training: Lean at Origin trained

Warehouse location(s): Continental Terminals, 200 Middlesex Ave., Carteret NJ 07008

Story: Kopakama is one of the oldest cooperatives in Rwanda. The first few members were supported in their effort to work collectively in 1998 with government loans supplied by international development agencies. They have been a big part of the “coffee renaissance” of Rwanda, building two washing stations and hiring agronomists to teach the farmers how to grow specialty coffee in their ideal agronomic environment for their heirloom Arabica trees. In 2011, the cooperative started one of the first women’s groups, to support the female members.

Today Kopakama has 1224 members, 824 men and 400 women. They have seven agronomists on staff who regularly organize and visit the farmer field schools throughout the year. A third washing station is under construction in the Mukura area of Rutsiro. They are also protecting the environment with one of Rwanda’s most advanced “digesters” to organically clean and recycle the wastewater from the wet mill!

Cupping notes: Heavy aroma of blackberry, dark chocolate and raisins. Flavors of cherry, tangerine, cedar and long black tea finish.

Price: TBD/lb green EXW. Includes -1% first-time customer discount; +\$.136/lb bonus paid direct to a fund for new KAIZEN (lean) projects.

PTD guarantee: Artisan replaces up to 2 bags, no questions asked, if potato taste defect (PTD) is found. Larger quantities will also be replaced after determining the intensity of the problem using the smell-and-grind protocol.

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