# PRODUCER PROFILE

Name: Karagwe District Coffee Cooperative Union

**Product:** Coffee **Country:** Tanzania

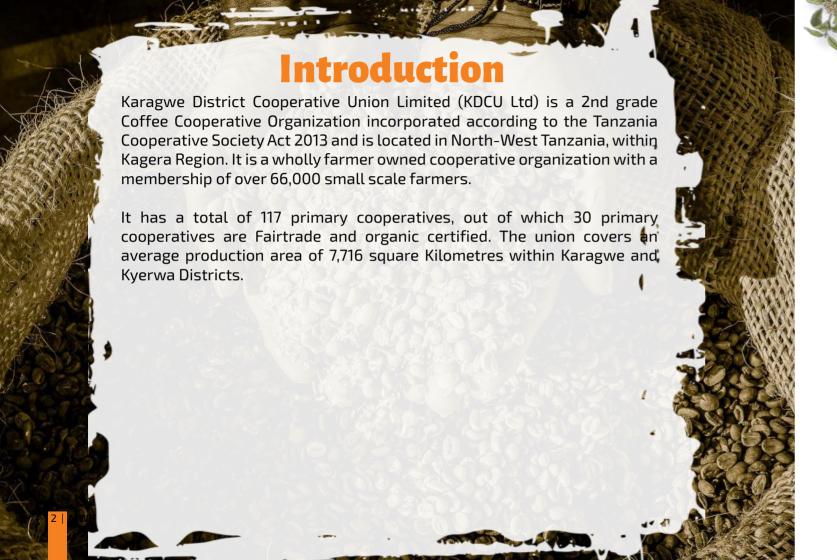
**FLO ID:** 799

**Fairtrade Certified Since: 1997** 

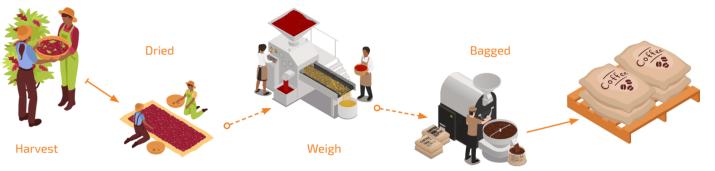
**Number of Certified Members: 66,000** 







## **Coffee Growing & Processing**



KDCU Ltd members produce both Arabica (10%) and Robusta (90%) coffee. Annual coffee production is about 40,000 MT of dried coffee cherry.

Due to the favourable climatic conditions, KDCU produces natural distinct flavoured coffee which outperforms similar coffees produced elsewhere in the region.

The coffee is lovingly cared for, regularly pruned, weeded and treated with organic sprays made from local plants. Members enhance soil fertility through mulching and feeding the coffee with compost and other organic matter. The harvesting period varies from May to September. Cherry coffee is delivered to varying number

of collection centres and primary cooperatives. When the coffees from the societies reach KDCU processing plants, they are hulled, graded, sorted, weighed, packed and stored at KDCU warehouses ready for delivery. Physical traceability is maintained throughout production chain.

## ffee Profil



1300-1800 mm



**Area of Production:** 

771,600 ha



### **Growing Practice:** 90% Organic



**Processing Type:** Dried



### **Harvest Period:** June-September



**Smallholders Production** 

3 ha on average



her Certifications Fairtrade & Organic

### Coffee Productions

Screen: 18, 16, 14, & 12

**Cup score: 84+%** 







### **Benefits of Fairtrade**

Through the Fairtrade core principles of democracy, participation and transparency, the union and its primary cooperatives have an integrated decision-making organ which is the General Assembly where all the decision are made. The union has further received Fairtrade Premium which it has used to advance the social, economic and environmental welfare of its members and the surrounding community:

#### Reforestration

The union established a tree planting project (30 acres of reforestation and sustainable production of timber for building materials) to provide timber for the community. Investment entails purchase of pine seedlings, labour for planting and maintenance of the tree farm.

#### **Quality & Improvements**

Members have received resilient coffee seedlings that withstand coffee wilt disease and with a high production capacity. The union has also constructed storage facilities to preserve the quality of vields.

#### **Capacity Building**

Members have received training covering coffee husbandry, administration and accounting, and how to improve coffee quality.









#### **Water Storage Facilities**

The union has constructed of three 2,000 litres rainwater collection tanks to collect rainwater at Kamahungu Factory. The drilling of a borehole at Kamahungu Factory to benefit workers and the community with clean water supply is on-going.

### **Education Support**

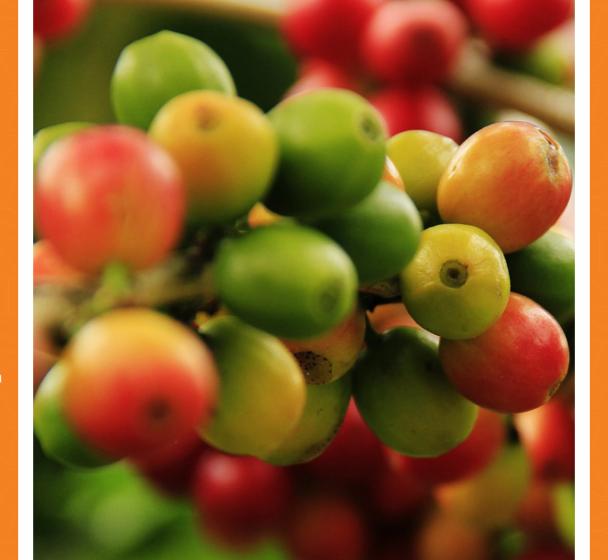
A dining area and classroom was constructed at Nyaishozi Secondary School and building material provided to renovate Nyabishenge Primary School.

### S torage Facilities

A coffee storage facility at AMCOS level was renovated to improve quality and security of members' coffees.

#### **Health Care**

KDCU supported the construction of Iteera Community Health Centre.



## **Opportunities**

- Opportunity to adopt cost-effective production methods to reduce on production costs hence increase profit margins.
- Adoption of climate change and adaption measures to combat the effects of climate change on production of coffee.
- Adoption of new varieties for better yields to replace the aged coffee trees that have low quality produce.
- Partnerships with organizations that can offer coffee farmers affordable finance for projects and other diversification initiatives.



#### **Fairtrade Africa**









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### **Producer Organization**

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