Strengthening technological & agro-enterprise capacity of small holder coffee farmers

Cascara, which translates as "husk" or "peel" in Spanish, refers to the outer husk of the coffee cherry that wraps around coffee beans. In coffee farms cascara mostly used to be discarded as waste or used as a fertilizer. However, cascara is the most nutritional part of coffee cherries. The skin is rich with vitamins, minerals, essential amino acids, essential fatty acids, protein, and beneficial bioactive compounds such as polyphenols and caffeine. These compounds are used as extracts or ingredients in various food products and beverages, ranging from tea to pastry and confectionery. Unfortunately, cascara-based products have been commercially neglected and unexploited as an alternative source of income for small holder farmers.

Developing cascara-based foods & ingredients for the Kenyan market

Using a Multi-Stakeholder Innovation Platform (MSIP) model, this project seeks to build capacity in the development of cascara-based innovations, such as cascara powder, extract, tea, and cascara enriched products such as yoghurt and pastry.

Piloting a multistakeholder model to penetrate the market

The project seeks to deliver technical assistance and training to small holder coffee farmers to produce food grade cascara. Further, it seeks to collaborate with local stakeholders for the commercialization of cascara-based products and ingredients developed by the project.

Project overview

Term: April 2022 – March 2023
Region: Kenya
Partner: DeKUTES
Volume: EUR 50,000 (supported by the Fund)
EUR 105,000 (total volume)

Goals

- Deliver technical assistance & training to farmers in the production of food grade cascara
- Develop a range of cascara-based products & ingredients with optimal nutritional and shelf-life properties
- Run a market position pilot to identify most viable the most viable cascara-based products

Contact: coffeeinnovation@giz.de