



Coffee Innovation Fund – Rwanda

Supporting innovative and scalable solutions to increase profitability and market access of small-holder coffee farmers

Launch of Anaerobic Maceration Coffee Processing to increase price premiums to coffee farmers.

While for decades Rwanda could only produce washed coffees, recently the policy has changed. This opens up new opportunities to invest in coffee product diversification and capture a larger share of the high end markets.

Green Mountain Coffee Arabica Ltd (GMAC) is a private company established in 2012. It owns a coffee washing station which provides market access to small holder coffee farmers and has an annual turnover of Euro 800,000. The company seeks to diversify by launching a anaerobic maceration processing method while also reducing coffee waste.

Anaerobic Maceration coffee processing

Anaerobic maceration processing consists in macerating coffee in a carbon-dioxide rich environment. After being picked, coffee cherries are placed into plastic barrels. Once placed inside, CO₂ is pumped into the barrel, which then allows the coffee cherries to break down different levels of pectins (starch). This processing method yields a high quality cup profile that is in demand in international, high end markets.

Reducing environmental threats and increasing income for smallholder farmers.

Anaerobic maceration coffee processing helps reducing coffee pulp waste by 20%, a significant environmental milestone. GMAC Ltd will be able to demand higher prices for this highly sought after coffee and increased sustainable practices. The company expects to increase price premiums to farmers by 40%.



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Project overview

Term: 2022 -2023
Region: Rwanda
Partner: Green Mountain Arabica Coffee Ltd
Volume: EUR 63,500 (supported by the fund)
EUR 113,000 (total volume)

Goals

- ❖ 265 farmers trained on Good Agricultural Practices to ensure high quality cherry deliveries to washing station
- ❖ 40% Increase in price premiums to target farmers
- ❖ 20% reduction of total disposal water and coffee pulp waste.

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