



Region
African Great Lakes

Province
South Kivu

Territory
Kalehe

Washing Station
Kabishamaga

Altitude
1,600 - 2,000 masl

Variety
Bourbon

Process
Fully Washed

Fermentation
12 hours dry, 24 hours wet

Drying
12-21 days on raised beds
Down to 10-12% moisture

Certifications
Organic



Congo Fadhili

Swahili for "Kindness"

The farmers who produce Fadhili formed a cooperative in 2013, in order to fight against increased poverty and ensure the well-being of the population in the rural areas of South Kivu. The cooperative aims to provide technical assistance, mentorship and impart knowledge on future generations so coffee can continue to be a catalyst of job creation for the community over the long term.

A Farmer's Story

Heri Nyongolo is a teacher at the Murambi primary school and a coffee producer. Learning about coffee and launching his small business allowed him to diversify his income. Mr. Heri is grateful for what



coffee has brought to his life. His children go to school and he no longer struggles to pay their tuition. This income enables him to invest into his children's future.