

Region African Great Lakes

Province South Kivu

Territory Kalehe

Washing Station Chibanja

Altitude 1,500-1,800 masl

Variety SL-34

Process Fully Washed

Fermentation 12 hours dry, 24 hours wet

<u>Drying</u> 12-21 days on raised beds Down to 10-12% moisture

Certifications FTO Certification



Umoja Batwa

Swahili for "Solidarity"

Umoja Batwa is produced by 105 Batwa, *pygmies*, smallholder farmers. Due to their smaller stature and oftentimes isolation in Congo's rainforest, this community has often been marginalized, persecuted and excluded from the modern economy. Their integration in the coffee sector serves as an opportunity to participate in the economy and society and have access to the same opportunities afforded to all Congolese citizens. Through the cooperative they've also been able to fund scholarships for their members such as Marc Tulinabo Mambo.



A Farmer's Story

Marc Tulinabo Mambo I am a university student. I've been working for four years in coffee in order to support my family and our community. We still need

to do more and hope that by being able to produce more and higher quality coffee, we will bring financial stability and education to our community.