

WE ARE COFFEE FARMERS

We are coffee farmers from the Northern province of Rwanda, we joined our hands to form Dukunde Kawa cooperative back in 2000. Dukunde Kawa literally means ***“Let’s love coffee”***.



WHO WE ARE

We are a cooperative of coffee growers. We cultivate and process high-quality coffee in the rich volcanic soils in the rolling hills of Rwanda. Our coffee is known as “**Musasa Coffee**” which comes from our region name.

Dukunde Kawa operates 4 coffee washing stations, a dry mill and coffee roastery with high-tech infrastructures. Aside to coffee business, Dukunde Kawa owns a dairy and women handcrafts business as well as Musasa coffee school.

MISSION

We believe that coffee is beyond the great taste but also can change lives. Dukunde Kawa Cooperative strives to improved livelihoods and financial independence of its members through production of high-valued coffee products and social programs with a high level of biodiversity and natural resources conservation.

VISION

To be the leading producer of the Speciality Arabica Coffee as green and roasted coffee products under Musasa Coffee brand.

OBJECTIVES OF OUR COOPERATIVE

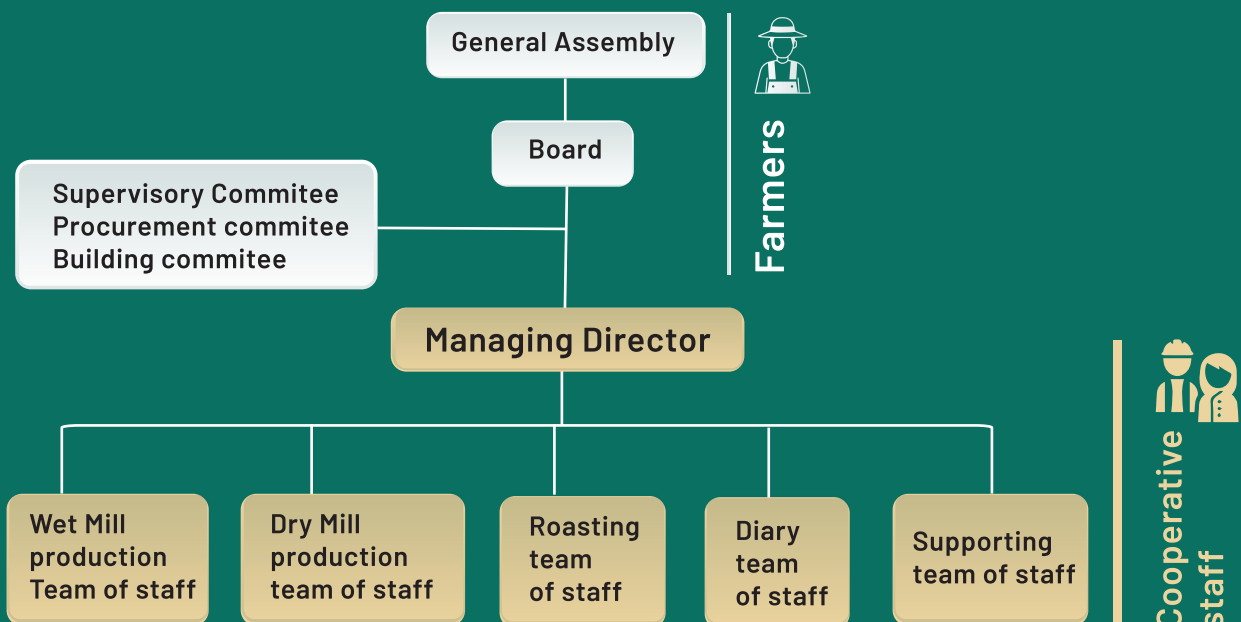
Our cooperative ambitions are to produce speciality coffee with a great taste to amaze coffee lovers with quality service to our customers and improve the welfare of coffee farmers in our region. We invest in next generation of coffee through youth engaging initiatives and support gender equality for our women farmer members to fully participate in the cooperative’s activities and its leadership.





COOPERATIVE LEADERSHIP STRUCTURE

The cooperative leader and administrative board are elected democratically through decentralized 31 members' groups constituting the general assembly. We have a vibrant management team of staff as well. These groups have steadily improved the cooperative's economic, environmental and social sustainability. As a result, our cooperative Dukunde Kawa produces extraordinary coffee and institutes high-quality environmental and social programs.

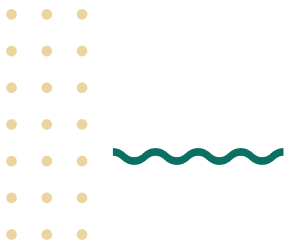


INFRASTRUCTURES FOR QUALITY

From ripe coffee cherry , a quality coffee is preserved throughout a sequence of coffee value chain activities. A crucial function happen at milling factory. By promised quality, reliable and fast service to clients and customers, we work hard to earn your trust and even harder to ensure 100% satisfaction.

We are technologically- advanced, feature-rich products from reputed brands, technically competent, well- trained and knowledgeable staff with speedy and efficient service. In addition, the dry mill is an income generating sector to cooperative members.

By all means, it is all about preparing consistently delicious coffee for yourself, your customers and your loved ones. Source from Dukunde Kawa and enjoy the perfections.



Musasa Coffee School

SOCIAL RESPONSIBILITY

40% of income invested back in community and provide financial credits to members without interest. All member's own livestock, renovated their house to tile roofed and cemented

Dukunde Kawa has provided 220 milky cows to needy members. Currently, the initiative grew to a business that produces dairy products such as fresh milk, fermented milk, yoghurt and cheeses.

Recently, Dukunde Kawa has also launched Musasa Coffee School to support youths from our community and the cooperative members' children by providing them training on coffee value chain, practical courses in coffee quality management and hands-on training on embroidery and weaving.

WOMEN GROUP RAMBAGIRAKAWA

Women empowerment is one of the top priorities of our cooperative. Our women chapter known as "Rambagira Kawa Women Group" grows and sell our women coffee which is processed separately. The women group do handcrafts during offseason as a second income generating activity. In addition, women are employed at a rate of 80% for administrative and coffee processing jobs at the Dukundekawa cooperative.



DUKUNDE KAWA GROWTH JOURNEY

- 2021** Opening of Musasa Coffee school.
- 2020** Built Musasa Roastery to produce Musasa Coffee as final product.
- 2019** Launch of women coffee “Angelique Finest Coffee” solely produced by women.
- 2016** Cooperative’s milk collection center was built and become a Dairy business later that produce fresh and fermented milk, yoghurt, and cheese.
- 2015** Musambira, the 4th coffee washing station of the cooperative was purchased.
- 2015** Built and equipped the cooperative’s coffee dry mill.
- 2012** Rambagirakawa women group was created by Dukunde Kawa’s women members.
- 2007** Nkara, the 3rd coffee washing station was built.
- 2005** Dukunde Kawa co-founded RWASHOSCCO, as coffee farmers marketing umbrella.
- 2005** Mbilima, the 2nd coffee washing station was built currently dedicated for organic coffee production.
- 2005** The very first cooperative to become Fairtrade certified in Rwanda.
- 2004** Ruli, the 1st coffee washing station was built.
- 2003** Registered as cooperative.

MUSASA COFFEE



Musasa Speciality Coffee is grown on the rich soil of the high hills of Rwanda. The coffee is harvested and then brought to the coffee washing stations to be processed with great care by family farmers who have the passion.

The Musasa Speciality Coffee growing conditions combined with rich volcanic soil and an established roasting profile result in a sweet and lively coffee. Its grape jam, vanilla and clementine flavors are supported by a round, juicy body and pinpoint raspberry acidity.



EXPERIENCE THE TASTE FROM ORIGIN.

CAFE DE MUSASA

DUKUNDE KAWA AT FIRST GLANCE

Region: North, Musasa-Ruli, Rwanda

Altitude: 1800-2200m above the sea level

Varietal: 100% Red Bourbon

Processing: Fully washed, Honey and Natural coffee sun-dried on raised beds

Production capacity: 288Mt of green coffee annually

Cooperative members: 1,193 smallholder farmers

Overall cupping notes: Stone fruit, syrup, lemonade, berries




CERTIFICATIONS



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