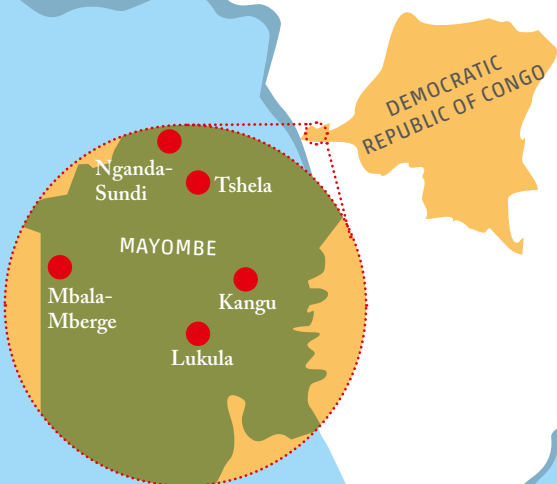


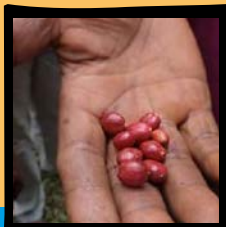
CAFÉ-CACAO

LUKULA CONGO

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Quality « Petit Kwilu » coffee and richly flavoured Cocoa from the Mayombe region



QUALITY PRODUCTS ★ FAIR PRICES

Revival of coffee and cocoa cultivation in the mayombe region, DRC and their export to Germany and Europe

For two years now COPROCOM, a Congolese cooperative of growers, has been working to rejuvenate the neglected coffee and cocoa plantations in the Mayombe region. The procurement of the necessary financial resources and the identification of sales channels operating according to fair trading principles are tasks being implemented by their German partners in Coburg.



Klaus Rückert, Jean-Pierre Baku-Bafuanga,
Dr. Georg Roth, Christel Rückert

The mayombe region in the DRC

The situation in the DRC is instable. In the East violence and intermittent armed conflict are defeating development efforts. In the West, the Mayombe region is enjoying a fragile peace but what used to be one of the most thriving regions of Africa is now economically and environmentally destitute.

Coffee and cocoa plantations which, along with bananas, provided the region with its income and fame, have been all but replaced by subsistence farming – providing the growers with little more than enough to eat.

As a consequence the people are getting poorer, many are fleeing to the cities. The intensive farming is taking its toll on the environment. Without income the growers cannot send their children to school. A downwards spiral in living standards is programmed.



Coffee

The Mayombe region is home to « Petit Kwilu » coffee. This Robusta variety has smaller beans and a milder and less bitter taste than the common Robustas. German coffee roasters agree that « Petit Kwilu » could earn a place on their shelves. To date the coffee cherries have been first dried and then processed. In order to improve the taste this must change so that the pulp is removed immediately post-harvest before the cherry is dried. Manual de-pulping mills must be purchased to allow this quality improvement.



Cocoa

Mainly Forastero types, and specifically the Amelonado variety, are grown in Mayombe at present. Hybrid varieties originating from the DRC's INERA Institute as well as from the Ivory Coast and Ghana are now being introduced. The crop benefits from the cold Benguela Atlantic Stream, which hangs a hazy veil over the region during the long dry season.

Partners

The **COPROCOM** cooperative was founded in 2011 as a spin-off from SOPAM („Solidarité Paysanne du Mayombe“). In October 2015, the Statute of the cooperative was modified. The main objective is now the cultivation of coffee and cocoa in the region of Mayombe - in addition to the production of palm oil, cassava, rice, peanuts. A further object is the marketing of these products at reasonable prices on the local market and abroad.

COPROCOM is recognized as a charitable cooperative by the authorities.

The non-profit organisation „Café-Cacao-Congo“ based in Coburg, Germany, supports COPROCOM in its search for finance. The **German Embassy** awarded COPROCOM US\$18,600 as start-up capital.

The **Senior Expert Service (SES)**, charity of the German Business, has supported the project from its start with a consultant in

Our Vision:

COPROCOM and their German partners are convinced:

- Agriculture in Mayombe is presently sub-optimal, many farmers are living very close to or even below subsistence level. A result is migration into the cities. This can only be stopped if the growers have access to a secure basic income. Products such as coffee, cocoa and bananas offer some income because they can be sold locally or internationally (cash crop products).
- The planned ecological agroforestry system moves away from the present monocultures back to the earlier diversified forestry and agricultural methods. It contributes to a sustainable future for Mayombe.

Our objectives boil down to:

- facilitate continuous improvements in quality and productivity to enable the growers to obtain a fair price for their quality products and to provide them with a secure income.
- establish ethical and socially responsible strong and resilient relationships between COPROCOM, its growers and the buyers of their products.

tropical crops: Dr. Marc Janssens, Prof.emeritus, Bonn. His field operations and his commitment beyond these missions are for the overall project of the utmost importance.

Action plan

Only high-quality coffee is suitable for export and finds buyers on the world market. Therefore, the individual steps in the production chain must be optimized: cultivation, harvesting, processing (removal of the pulp), cleaning, sorting, transport to the port of export. In the production of cocoa fermentation is particularly important.

To ensure the continued success of the Congolese cooperative and its small farmers, investments are urgently needed. The priority is the expansion of nurseries, the purchase of machinery for coffee processing and cacao-fermentation and drying plant, the establishment of a small roasting plant and the construction of a small storage and processing hall. 40 tons of coffee to be exported to Europe in 2016, two or three cocoa container. Gradually, these figures are increased.

A **bilateral business plan** has been established.

Financial requirements


US\$ 48,000 of short-term seasonal harvest credits are needed in 2015. This sum is to bridge the time gap between the harvesting of the products and receipt of their payment after arrival in Europe.



A bilateral business plan has been discussed at full length by the COPROCOM team (pictures ranking downward):

Willy Phanzu Phanzu (agronomist), Jean Tsimba (coordinator), Pastor Abson Mayunda Mavinga (agronomist and President of SOPAM), Marc Janssens (consultant SES) together with Charles NDOMBE Tsangu (agronomist) in close collaboration with GmbH Café-Cacao-Congo of Coburg (Germany)

Good reasons to invest in this cooperative

-  The « Petit Kwilu » coffee is a superior quality coffee suitable for Espressos and other stronger blends. The restricted production area makes this coffee even more special.
-  Mayombe cocoa is appreciated for its rich taste.
-  The COPROCOM cooperative has been successfully cultivating and marketing bananas, pineapples, cassava, peanuts and yams for some years now. They have a reputation as a reliable and efficient partner. Their management is responsible and transparent.
-  Many former small coffee and cocoa growers have joined COPROCOM. With their know-how the long-neglected coffee and cocoa orchards can be rejuvenated.
-  The coffee and cocoa trees are integrated in an ecological agroforestry system. This sustainable cultivation guarantees both today's growers and future generations with a good standard of living. COPROCOM aims to certify its sustainable production methods.

You can support COPROCOM's coffee and cocoa project with a donation.

Contact us if you want to support the Mayombe growers:

In Europe

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Germany

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In the Mayombe

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Tropical Crops www.ses-bonn.de