

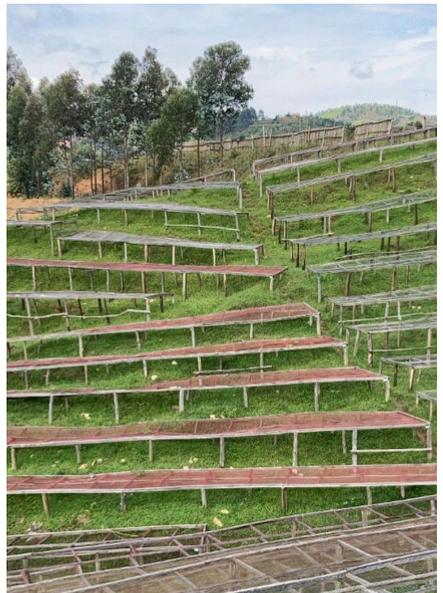
COOCAMU Cooperative

COOCAMU Cooperative was founded by 368 smallholder farmers in 2010 and the Cooperative has expanded to over 540 members of whom 35% are women. The attempt was to improve their economic situation and to improve the live hoods of poor rural farmers through production of high-quality coffees.



Rwanda is commonly nicknamed the Land of Thousand Hills—a small country with a hilly landscape. These high altitudes make Rwandan soils perfect for growing specialty coffee. COOCAMU Cooperative coffees are grown up at 1650 to 1800 meters above sea level.

The premiums paid contribute towards health insurance for cooperative members, improved housing, and economic stability in the local area. Being able to eat three balanced meals a day has resulted in improved nutrition and health amongst the members.



The cooperative is situated in Rutsiro District, Western Province, on the shores of Lake Kivu, one of the lakes in African Great Lakes region.

The harvest time takes place from March to June, and they grow only one variety of Arabica Red Bourbon.



Processing:

COOCAMU follows and fulfills all quality control steps; cherry sorting, cherry floating, dry fermentation, grading and under shade drying.

Qualities:

With us, you will be able to enjoy the high fully washed micro lots, naturals, and honey



Quality and cup profile:

Floral, stone fruits and raspberry jam with a long-lasting finish, brown sugar and floral notes.

Certifications:

Fair trade, Rainforest Alliance.

For more information, contact us on:

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**Coffee Value Chain
Development Project**



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