

How coffee is grown and harvested in Rwanda

Rwanda has a population of over 12.6 million and most are farmers, growing crops such as maize, tea or coffee - one of the world's most popular beverages but which is under threat from climate change.

Jabulani Organic Fairtrade coffee is grown at 2,000m above sea level, in the mountainous district of Gakenke. It is shade grown or intercropped with banana, which helps reduce the ground temperature and prevents soil erosion.

Coffee cherries grow from these attractive white flowers. First the cherries are green, and once they turn red they are picked by hand.



The cherries are washed and sorted, then washed in a communal washing station.



They are then pulped through a machine to remove the seeds from the inside. The seeds are spread out on drying racks on the hillside to dry.

Once dry, heaps of coffee beans are ready to be packed and weighed. The high quality (graded 15+) coffee beans are packed into 60kg sacks ready to be transported overland to Kigali, then on through Uganda and Kenya to Mombasa, from where they are shipped to UK. From Tilbury Docks the sacks are then taken by road to Plymouth DBI (Diversity Business Incubator) established by Jabo Butera.

