



Burundi

Turaco Scr. 15+ FW RFA: Sucafina Originals

Named for the brightly-colored birds spotted across Burundi, our Fully washed Turaco specialty blend is sure to catch your attention. The high-quality cup is selected by our experienced QC teams at origin. Our vertically integrated sourcing chain makes this coffee's journey as efficient as the proverbial bird flies.

COFFEE GRADE:

Scr. 15+ FW RFA

FARM/COOP/STATION:

Various

VARIETAL:

Red Bourbon

PROCESSING:

Fully washed

ALTITUDE:

1,600 to 1,900 meters above sea level

OWNER:

Farmers working with Sucafina Burundi

SUBREGION/TOWN:

Various

REGION:

Ngozi & Kayanza

FARM SIZE:

200 to 300 trees on average

CERTIFICATIONS:

RFA

HARVEST MONTHS:

Offers March - July

About This Coffee

Turaco is part of our [Sucafina Originals](#) range, our line of consistent and affordable blends directly sourced from our vertically-integrated supply chain.

Named for an iconic animal native to Burundi, our Turaco blend is sourced directly from either Bugestal or Greenco. Its consistent cup profile, 84 SCA cup score and excellent sustainability credentials present an excellent value.

Our vertically integrated sourcing chain makes this coffee's journey as efficient as the proverbial bird flies. Our focus on whole-harvest sourcing mean sustainable producer resilience and roaster success. Expect a consistent, quality product at accessible prices.

Cultivation

Most coffee trees in Burundi are Red Bourbon for reasons of quality. Because of the increasingly small size of coffee plantings, aging rootstock is a very big issue in Burundi. Many farmers have trees that are over 50 years old, but with small plots to farm, it is difficult to justify taking trees entirely out of production for the 3-4 years it will take new plantings to begin to yield. In order to encourage farmers to renovate their plantings, Greenco & Bugestal purchase seeds from the Institut des Sciences Agronomiques du Burundi (ISABU), establishes nurseries and sells the seedlings to farmers at or below cost.

Despite the ubiquity of coffee growing in Burundi, each smallholder produces a relatively small harvest. The average smallholder has approximately 250 trees, normally in their backyards. Each tree yields an average of 1.5 kilos of cherry so the average producer sells about 200-300 kilos of cherry annually.

Harvest & Post-Harvest

During the harvest season, all coffee is selectively hand-picked. Most families only have 200 to 250 trees, and harvesting is done almost entirely by the family. Greenco & Bugestal know that even small distances can be time consuming and expensive to travel for smallholder farmers, and they know that receiving cherry immediately after harvest is crucial to quality. Therefore, smallholders can bring their cherries either directly to a washing station or to one of the 12 collection sites situated throughout growing areas. Farmers are paid the same for their quality cherry regardless of where they bring their cherries. In this way, farmers are not disadvantaged due to their location and Greenco & Bugestal bear the cost of transport to stations.

Quality assurance begins as soon as farmers deliver their cherry. Cherries are wet processed under constant supervision. The pulping, fermentation time, washing, grading in the channels

and a final soaking is closely monitored. All cherry is floated in small buckets as a first step to check quality. Greenco & Bugestal still purchase floaters (damaged, underripe, etc) but immediately separate the two qualities and only markets floaters as B-quality cherry. After floating, the higher quality cherry is sorted again by hand to remove all damaged, underripe and overripe cherries.

After sorting, cherry is pulped within 6 hours of delivery. The machine can process up to 3 tons of cherries per hour. During pulping, cherry is separated into high- and low-grade by density on a Mackinon 3-disc pulper outfitted with an additional separation disk. The coffee is then fermented in water from a nearby stream for 10-12 hours, depending on ambient temperature. A small sign on the fermentation tank keeps track of each lot. The sign mentions the washing station name, date of cherry purchase, grade of the bean and the time when fermentation began. Trained agronomists check the beans by hand regularly to ensure fermentation is halted at the perfect time. The station workers trample the parchment for 30 minutes in the fermentation tank. This trampling process helps to remove mucilage on the fermented parchment. After this, the parchment is given fresh water to move it into the washing-grading canal, where it is washed.

After fermentation is completed, coffee is run through washing and grading canals. As the beans flow through, wooden bars that are laid across the canal prevent beans of specific densities from passing through. These bars are spaced across the channel. While the first blockade stops the most-dense beans, the next is arranged to stop the second most-dense beans and so on. In total, the channel separates beans into seven grades according to density. After washing, this parchment is poured onto wooden trays or nylon bags and carried to the drying tables, each in its separate quality group. Each tray and nylon bag of parchment keeps its traceability tag with all info.

The beans are then transported to the drying tables where they will dry slowly for 2-3 weeks. Pickers go over the drying beans for damaged or defective beans that may have been missed in previous quality checks. Usually, each table holds 800kg of parchment. In the peak of the season, the maximum load for a table is 1000kg. Each table has a traceability tag with the lot info. The parchment is left to dry from sunrise to sunset and is covered with a sheet during the evening or when it rains. During this time, parchment is turned regularly. The moisture level is carefully monitored and any parchment with visual defects is removed.

Quality Control at Bugestal

The average cherry buying price for Bugestal in 2019 was significantly above average. Stations make the first payment to farmers between 15-30 June. The second payment comes later in the summer. If the coffee wins a competition or sells for extremely high specialty prices, Bugestal gives another payment approximately a year after the harvest season.

Once dry, the parchment coffee is then bagged and taken to the warehouse. Bugestal's team of expert cuppers assess every lot (which are separated by station, day and quality) at the lab. The traceability of the station, day and quality is maintained throughout the entire process.

Before shipment, coffee is sent to Budeca, Burundi's largest dry mill. The coffee is milled and then hand sorted by a team of hand-pickers who look closely at every single bean to ensure zero defects. It takes a team of two hand-pickers a full day to look over a single bag. UV

lighting is also used on the beans and any beans that glows—usually an indication of a defect—is removed.

The mill produces an average of 300 containers of 320 bags per year. Budeca is located in Burundi's new capital city, Gitega, with a population of around 30,000 people. Since there are approximately 3,000 people working at the mill, mostly as hand pickers, this means that Budeca employs nearly 10% of the total population in Gitega for at least half the year (during the milling season). The same is true in the provinces of Ngozi and Kayanza, where Greenco and Bugestal are the first employers in the region during the coffee harvest season. This has an incalculable impact on a country like Burundi, with unemployment rates above 50%, especially in rural areas and among young people.

Rainforest Alliance

RFA stands for Rainforest Alliance, a certification system that emphasizes climate-smart agriculture. RFA farms have at least 40% of land covered in canopy, significant species diversity (at least 12 native tree species per hectare, on average) and a system of natural vegetation buffers between agricultural land and bodies of water. The farms also use organic fertilizers.

About Bugestal

[Bugestal](#)'s headquarters are located in Ngozi Province in the Northern part of Burundi, approximately 150km from Bujumbura, the largest city and previously the capital of Burundi. Bugestal operates nine washing stations in Ngozi and Muyinga provinces and works with more than 15,000 farmers. Coffee washing stations are all certified by UTZ, 4C and C.A.F.E. Practices. Bugestal is part of the Sucafina Group, a family owned coffee company promoting farm-to-roaster trade. Bugestal creates social impact at origin using farm-direct supply chains and works in collaboration with the [Kahawatu Foundation](#) to help farmers improve their livelihoods through the increase of coffee production.

About Greenco

Greenco, a company that oversees and structures washing stations in Kayanza province of Burundi, gives washing stations and producers support all along the production chain. They started their work in 2015, and have dominated all [Cup of Excellence](#) competitions in Burundi ever since. Currently, Greenco has 13 washing stations all located in Kayanza in the north of Burundi. The producers receive support from the Greenco CWS managers, who are all agronomic engineers. Greenco's overall impact through these 13 central washing stations (CWS) extends to over 15,210 coffee producing households.

Greenco works with young agronomy graduates to provide farmer training and manage washing stations. Young graduates are particularly well suited for the work with Greenco because they can all work with computer systems, greatly simplifying the flow of information between the washing stations and Greenco. Also, they have a fresh and systematic approach to coffee production and processing, with up-to-date knowledge about farming practices. The agronomists received additional training from the NGO Kahawatu Foundation on best agricultural practices (BAP). Off season, they provide

agronomy assistance to the roughly 15,210 farmers who deliver cherries to Greenco CWS to prepare for the next harvest.

Another socio-economic challenge that Greenco addresses is youth unemployment. The national youth unemployment rate is almost 50%. At Greenco, young graduates receive a decent salary and benefits (house, motorbike, healthcare) as well as real career prospects.

Next to improving quality and productivity, Greenco strives to improve socio-economic and environmental conditions around the washing stations. All of their washing stations have UTZ and 4C certification. One of their focus points is building an efficient supply chain around the CWS. Greenco is buying 93% of its cherries directly from farmers via collection centers. This way, they improve farm-gate price to the producers.

In addition to providing training on farming practices, Greenco organizes trainings for farmer groups about various social aspects. Coffee families learn about gender equality, financial planning, family planning and more.

Environmental stewardship is of paramount importance to Greenco. They have equipped all washing stations with water treatment facilities and solar panels and batteries. The station has ponds to purify the wastewater from processing before flowing back in the river network. The solar panels provide energy for computers, lighting and smartphones.

Coffee in Burundi

Burundi has long been overlooked in comparison to its neighboring East African specialty coffee producing powerhouses. However, Burundi season, for us, is one of the highlights of the annual coffee calendar. The country's coffee is produced almost entirely by smallholder farmers, and much of this small-scale production is of exceptional quality. With its super sweet, clean and often floral coffees, Burundi, every year, is increasingly putting itself on the specialty coffee map.

Coffee is of paramount importance to families and the country at large. Considering this, improving and expanding coffee infrastructure is not just a way to improve incomes, it is a way to revolutionize the earning potential of an entire nation.

Building washing stations and expanding agricultural extension work can be great ways to improve coffee quality. Washing stations are pivotal in improving cup profile standards and the global reputation of Burundian coffee.

Both state-owned and private actors drive Burundi's coffee industry and play key roles as washing station management companies and exporters. State-owned companies are called Sogestals, short for "Sociétés de Gestions des Stations de Lavage" (Washing station management companies). Privately-owned companies can operate under a variety of different names.

Sucafina's history in Burundi goes back to 2007 when Bucafe/Sucafina Burundi was established in Bujumbura. Through Bucafe, we work with several privately-owned washing station management companies and exporters. Our work bridges the entire supply chain, allowing us to be vertically integrated. Our supply chain is solid, reliable and transparent. Due

to this, we are more efficient, able to supply better value and positioned to offer both producers and consumers of Burundian coffee a diversity of expertise.

