

COOPERATIVE DES CAFES SELECTIONNES DE KALEHE



« COCASKA/SCOOPS »

Siège social NYABIBWE/MBINGA-NORD/KALEHE/SUD-KIVU/RDC

N° JUST :113/64/2020 DU 18 Mars 2020

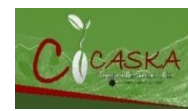
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Coffee is our livelihood

History

The Coopérative des Cafés Sélectionnés de KALEHE, COCASKA was created in 2019 by 28 founding members, all coffee producers, from the Mbinga-Nord Groupement in the territory of Kalehe, Province of South Kivu, in the Democratic Republic of Congo.

Cocaska currently has 300 coffee-producing members, including 75 women and 225 men, all certified organic to NOP and R(EU)2018/848 standards.

Cocaska built a washing station with a 3-disc pulping machine and 10 drying tables, without external aid or debt, as well as a water supply for the population of BUKANYI surrounding the station. They did this from their own funds made up of contributions from the coop's founding members. They have also built and also a micro-washing station thanks to the profit from their commercial relationship with Nespresso. This is a positive result for the development of the cooperative and the local community.

With Gorilla Coffee Alliance, a project funded by USAID and Nespresso, COCASKA received all the necessary training in the production, processing and marketing of high-quality specialty coffee, enabling the cooperative to maintain its commercial relationship with Nespresso via Virunga Coffee for three successive years, enabling the cooperative's production capacity to increase from 80,000 to 240,000 Kgs of cherries after three years.

Making good governance one of the pillars of the cooperative's management, Cocaska participates in the development of the local community through coffee by creating seasonal and permanent jobs, distributing coffee seedlings produced by GCA and enabling members to increase their production and thus improve their living conditions in the long term thanks to the income from coffee combined with other income.

In addition to the income derived from the quantity of production sold by each grower to the cooperative, growers received the Nespresso bonus after each season, enabling them to meet other family and social needs within their community

Variety	: Bourbon
Processing	:12 h dry fermentation followed by soaking and washing
Quality	: Fully washed
Cupping score	: 85
Harvest period	: January-July
Shipment	: Octobre

Cupping notes :Floral, coffee eblossom ,complex fruit ,lemon. bright citric acidity.

Location : RDC, Province du Sud-Kivu, Territoire de Kalehe, Groupement de Mbinga Nord,
Village de Kabulu 1er.

Altitude :1450-1900 metres.

Température : 15°c - 28°c

GPS co-ordinates : -1. 916267600
28. 951640000

CONTACTS

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COFFEE DRYING AT THE BUKANYI WASHING STATION

