

COOPERATIVE AGRICOLE AMKA
"AMKA MLIMAJI WA KAHAWA"
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Kivu-3 coffee since 2015, grown around Lake Kivu in rich volcanic soil and a mild tropical climate.

Over the past six years, we have sold sorted green coffee to various international exporters and roasters, including Nespresso (via Virunga), Efico, Mighty Peace Coffee, Malongo, and SUPPREMO. Proceeds from coffee sales have helped fund social benefits such as children's education, better housing, and healthcare.

- Distributed **annual bonuses** of more than **120 FC per kg of coffee cherry** delivered to washing stations
- Provided coffee seedlings to members
- Paid **Fair Trade premiums**

Infrastructure Development Goals

Having launched the construction of our own infrastructure, we aim to:

- Build **two additional washing stations** in **Bweremana** and **Nyakalende**
- Construct a **hulling facility in Minova**
- Establish a **coffee cupping lab**
- Create a **health mutual fund** for members
- Build a **community hospital by 2027**

Nos Partenaires

CongoAgri	Technical Partner
TechnoServe Projet GCA	Technical Partner
EquityBCDC Bank	Financial Partner
Root Capital	Financial Partner
Agritera	Technical support
COMEQUI :	Technical support

Contacts

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Geo Location

Location	Sud Kivu province, KALEHE territory, Groupement de Buzi
Village	Minova
Latitude	-1.760779800
Longitude	29.035014100
Altitude	1,478 - 1,950 masl
Temperature	14°C - 26°C

Eight years ago, a group of farmers came together with the goal of bringing back to the world the gift of coffee from the shores of Lake Kivu, in Congo, and of creating greater value from their farmland. To make the most of the rich volcanic soil, the cooperative established several nurseries to supply members with higher-quality plants and employed 10 extension agents to visit farmers and ensure adoption of best agricultural practices.

The cooperative is proud to produce consistently high-quality coffee and to promote the unique origin of Kivu. AMKA has been producing fully washed

ARABICA

Varietal	Red Bourbon Heirloom
Fermentation	12 hours dry, 24 hours wet
Certification	Organic(NOP, EOS &BRA) and Fair trade
Members	2099
Score	≥84% Score de dégustation
Harvest	March - June and October - Decembre
Capacity	11 containers
Tasting Notes	Citrusy aroma, complex fruits, floral notes, black berries, grapefruit, with a bright citric acidity

Social Impact

Our AMKA cooperative has:

- Created **54 permanent jobs** and **over 150 seasonal jobs**