
THE CONGO COFFEE ATLAS

A MARKET INTELLIGENCE TOOL AND
REFERENCE TO BOLSTER VISIBILITY AND
SUPPORT LINKAGES





The Congo Coffee Atlas

A resource designed to demystify, inform, and empower, the Congo Coffee Atlas was created to help you better understand the various coffee growing regions, zonal characteristics and flavor profiles, cooperatives who produce, and exporters bridging links to markets for Congo's highly praised coffee. In addition, this shared tool integrates key market information that will allow you to navigate the landscape of opportunities, filter by zone, certification, quality, volume, and much more in order to satisfy curiosities or gather critical details to make informed investment and sourcing decisions with confidence.

To know Congo is to know its people. In addition to details that outline market, producer, and exporter information, we are pleased to introduce you to a few of the hardworking Congolese people at the heart of this reemerging sector.

From the rich volcanic soils of the Petit Nord, to the shores of Ituri's Lake Albert, through the vibrant coffee growing communities and ever-increasing offerings of top-quality Arabicas and Robustas, Congolese coffees are poised to take their place among the best in the world.

Quality, reliability, and opportunity are here. The Congo Coffee Atlas is your key to unlocking what Congolese coffee means to you.

On behalf of DRC's network of coffee producers, dedicated public and private sector agencies and entities, and those core to its continued progress, we are proud to present the Congo Coffee Atlas.

Overview of Coffee in Congo

The Democratic Republic of Congo (DRC) is home to some of the world's finest coffees and increasingly referred to as one of the "final frontiers for specialty."

At its height in the 1980s, the nation which once exported an average of 100,000-120,000 metric tons (MT) of coffee per year, fell into a nearly two-decade-long decline—the result of years of underinvestment, unrest, and industry's capacity to maintain the crop. However, in recent years, increased public-private cooperation, improved coordination, and sustained investment, teamed with regulatory reforms, have driven the resurgence of the Congolese coffee sector, and given rise to its network of over 250,000 producers who rely on coffee as their primary source of income.

Coffee and Cocoa Production in DRC

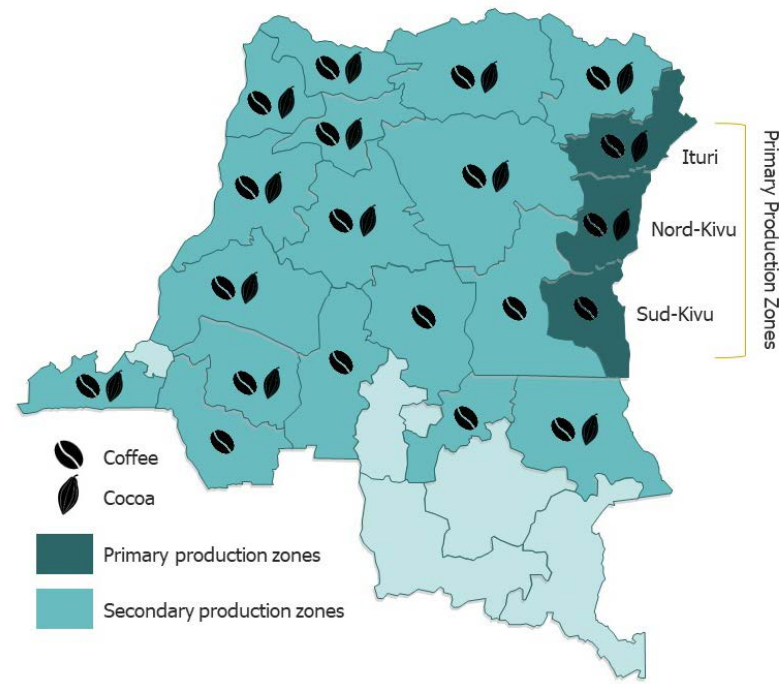


Figure 1: Image Courtesy of ELAN RDC

To help you learn a bit more about those producers, the lands they care for, and where you can find the coffees that fit your profile, the following briefly outlines a few of Congo's many coffee-growing zones.

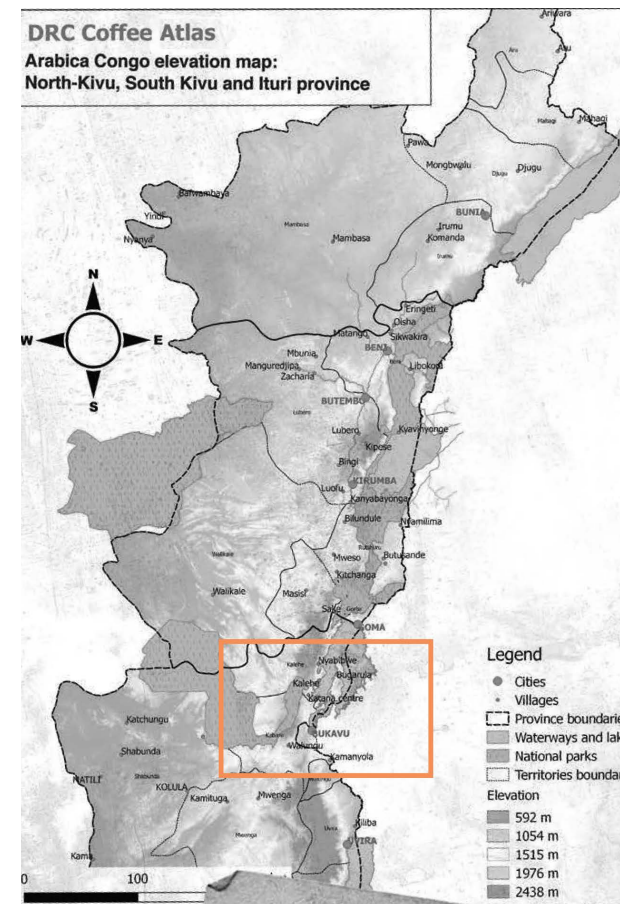


Bord du Lac

Stretching picturesque landscapes, fertile planes and rolling hills along Lake Kivu, Bord du Lac is one of Congo's largest coffee growing zones.

This unique zone lies on the border between DRC and Rwanda in the Albertine Rift, and along the western branch of the East African Rift. Comprised of three primary territories (Kabare, Kalehe, and Idjwi Island), and book-ended by the cities of Goma, the capital of North Kivu, and Bukavu, the capital city of South Kivu, Bord du Lac covers approximately 7,367 km² (2,845 sq. mi.).

With an average annual temperature of 16.8 °C (63 °F) and an average rainfall of 1,637mm (65in), Bord Du Lac is not only endowed with ideal growing conditions, but it also benefits from an elevation range which spans altitudes between 1,450-1,800m (4,700-5,700ft).



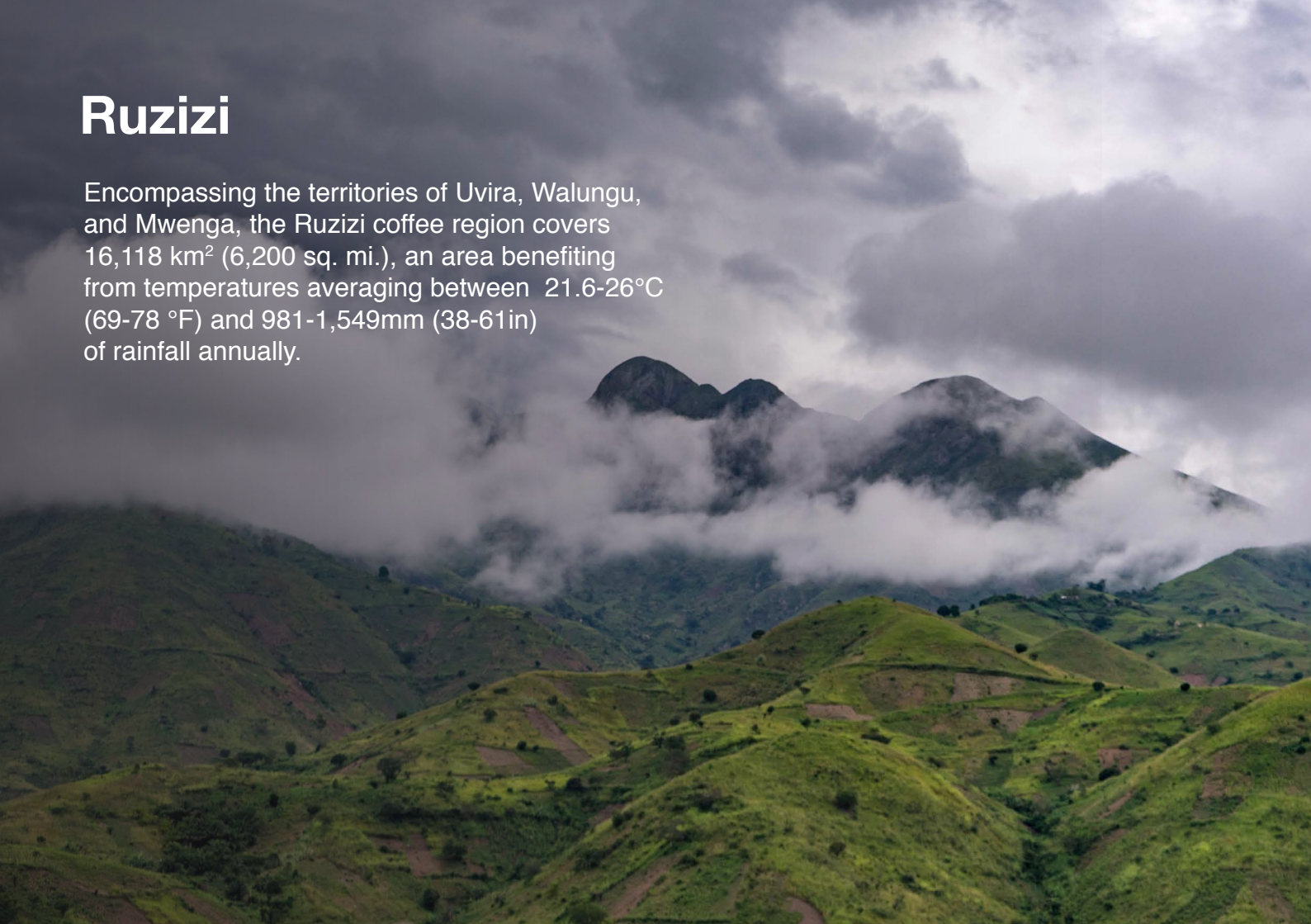
Coffees from this zone generally offer a gentle citric acidity with flavor notes of tropical fruit, apple, jasmine, chocolate, coffee blossom, orange, and blackberry.

Home to over 24,000 coffee farmers, cooperatives operating throughout Bord du Lac are at the forefront of Congo's “*Café Femme*” movement.

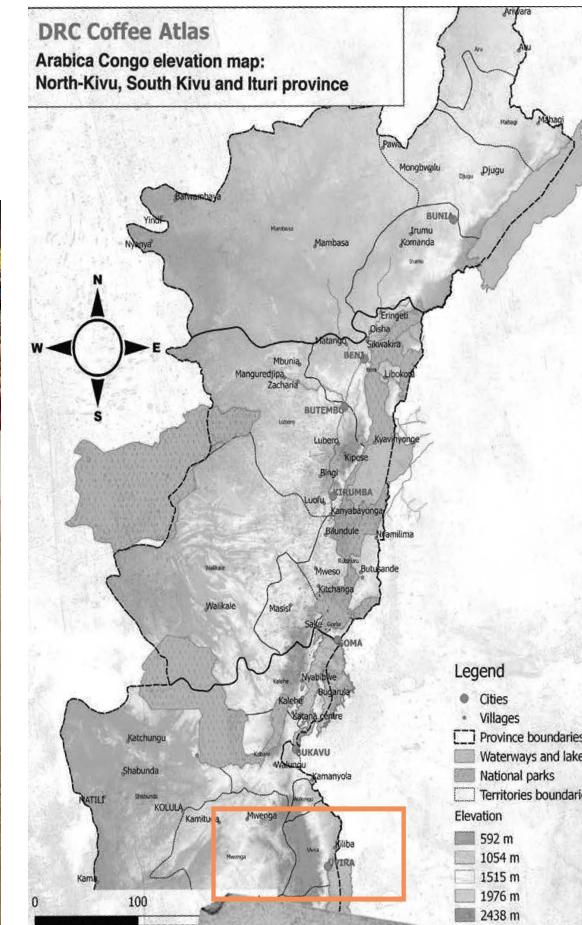



Ruzizi

Encompassing the territories of Uvira, Walungu, and Mwenga, the Ruzizi coffee region covers 16,118 km² (6,200 sq. mi.), an area benefiting from temperatures averaging between 21.6-26°C (69-78 °F) and 981-1,549mm (38-61in) of rainfall annually.



Grown at altitudes between 1,200-2,400m (3,900-7,800ft) above sea level, coffees from Ruzizi are known for their medium body, citric acidity, and notes of lemon, floral, tropical fruit, and melon.






Grand Nord

Located in the northeastern province of North Kivu, the Grand Nord is home to one of DRC's most productive zones—an area where some of the country's most unique coffees are found.

Spanning an area of 24,579 km² (15,000 sq. mi.), the critically important zones of Lubero and Beni includes two main commercial—the cities of Beni and Butembo.

Temperatures in this mild to warm climate range between 16.9-23 °C (62-73°F) and annual rainfall averages between 1,420-1,582mm (56-62in).



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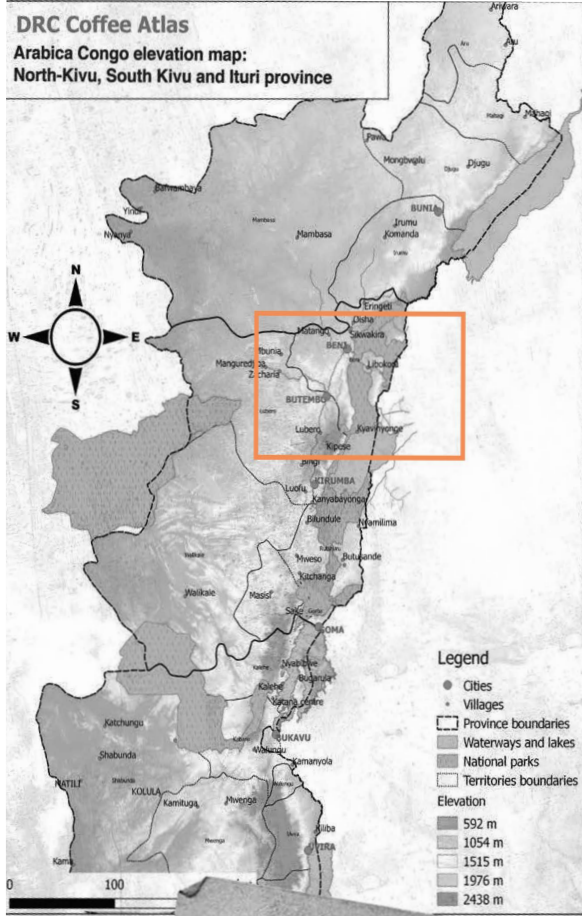
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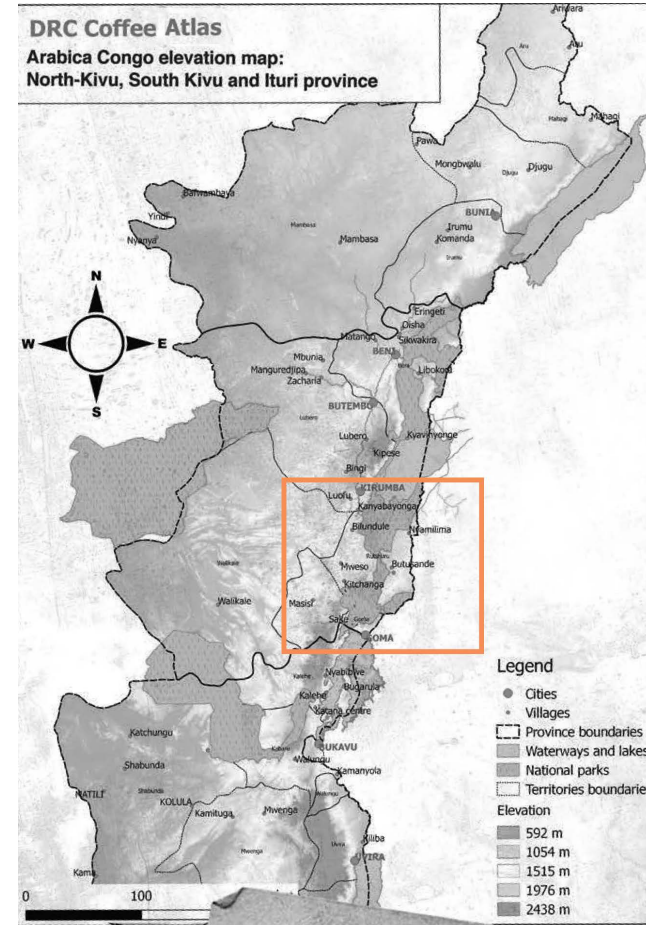
A close-up photograph showing a person's hands sorting through a large pile of small, round, red and yellow fruits, likely tomatoes, in a dark container. The person is wearing a blue and red patterned shirt. The fruits are densely packed and show signs of ripeness.



Petit Nord

Marked by their rich clay-sandy volcanic soil and rolling hills covering over 10,000 km² (6,200 sq. mi.), growing zones of the Petit Nord include Masisi, Rutshuru, Nyiragongo, and Walikale.

Situated near the city of Goma, one of Congo's eastern touristic centers, and bordering Virunga National Park, Africa's oldest park, the Petit Nord is often referred to as the gateway to Congo's premier production zones.



Blessed by favorable temperatures ranging between 18.9-21.7 °C (66-71°F) and rainfall averaging 1,185-1,596mm (46-63in) per year.

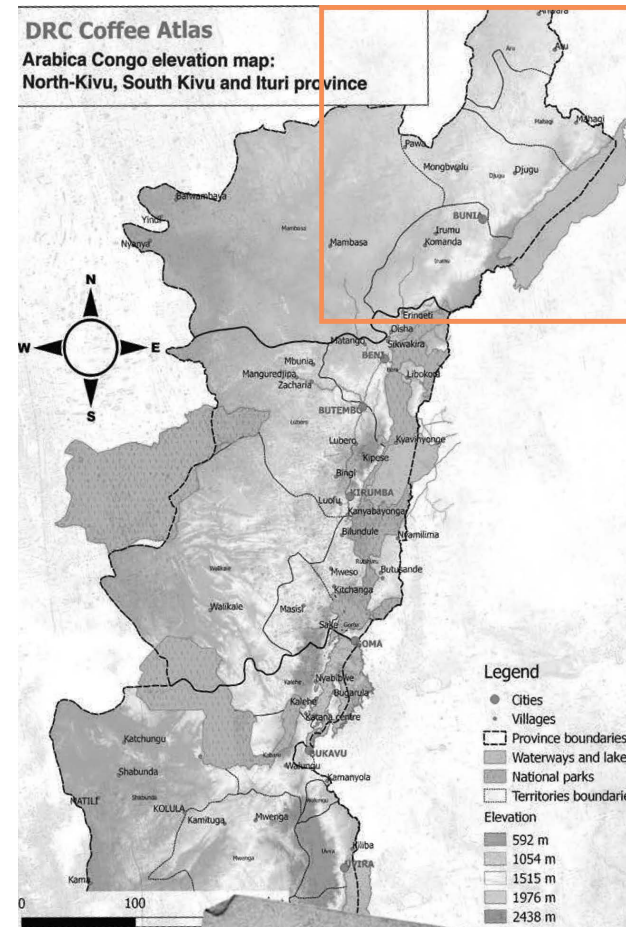
Grown between 1,400-1,800m (4,500-5,900ft), coffees originating from the Petit Nord are known for their smooth body, citric acidity, and flavor notes of blackberry, grape, and lemon.



Ituri

Spanning over 5,200 km² (3,200 sq. mi.) of rugged terrain, mountain ranges, deep valleys, and stretching along the shores of Lake Albert bordering Uganda, the fertile clay-sandy soils of northeastern province of Ituri are ideal for producing some of the most unique profiles that Congo has to offer.

Classified as warm and temperate, the average annual temperature is 19.6 °C (67°F) and with rainfall averaging 1,380mm (54in) per year.



Grown between 1,600-1,900m (5,000-6,200ft), benefiting from 1,380mm (54in) of rainfall each year, and averaging temperatures that hover around 19.6 °C (67°F), the quality and volume of Ituri's coffee production are on the rise.



Explanation of Terms Used

The **Specialty Coffee Association (SCA)** is a nonprofit, membership-based association built on foundations of openness, inclusivity, and the power of shared knowledge. From coffee farmers to baristas and roasters, our membership spans the globe, encompassing every element of the coffee value chain. SCA acts as a unifying force within the specialty

coffee industry and works to make coffee better by raising standards worldwide through a collaborative and progressive approach. Dedicated to building an industry that is fair, sustainable, and nurturing for all, SCA draws on years of insights and inspiration from the specialty coffee community.

Cupping Score Quality Classification		
Score	Description	Classification
90-100	Outstanding	Specialty
85-99.99	Excellent	Specialty
80-84.99	Very Good	Specialty
< 80.0	Below Specialty Quality	Not Specialty

Source: SCA Statistics & Standards Committee (<https://sca.coffee/research/protocols-best-practices?page=resources&d=cupping-protocols>)

Congolese Coffee Classification (by Defects)

Washed Arabica	Grade	Physical Aspect	Bean Size	Defects
	Kivu 3 (K3)	Green to Blueish Flawless	54% Screen 17, 20% Screen 16	Defect free.
	Kivu 4 (K4)	Greenish to Yellowish	54% Screen 17, 20% Screen 16	No major defects. Some broken, im- mature and insect damaged beans.
	Kivu 5 (K5)	Grey-Green to Green-Brownish	44% Screen 17, 20% Screen 16	Free from very defective beans. Some broken, foxy, discoloration, insect-damage.
	Kivu 6 (K6)	Dull, Heterogeneous		Numerous defective beans.
Robusta	Robusta	Heterogeneous		Heterogeneous waste.
	HTM/NM (Hors Type Marchand Natural Moy- en)	Yellow to Brownish, Heterogeneous	30% to 45% Screen 17, 40% to 50% Screen 16, Remainder Screen 15	5% insect damage, 1.1% crushed, 1.3% fragments, 0.2% grayish, 0.2% foreign matter, some defective beans.

Source: Office National des Produits Agricoles du Congo (ONAPAC), formerly Office National du Café (ONC)



Sampling of Certifications and Standards

Organic: Create a verified sustainable agriculture system that produces food in harmony with nature, supports biodiversity and enhances soil health.

- Code Elements for Coffee Production: Environmental, farm production and processing standards.
- Scope of the Code: Federal standard with practices for producers and handlers applies to all organic product sold in US. Similar but unique standards are applied internationally.

UTZ Certified: **UTZ CERTIFIED's** mission is to achieve sustainable agricultural supply chains, where: Producers are professionals implementing good practices which enable better businesses, livelihoods and environments; The Food industry takes responsibility by demanding and rewarding sustainably grown products; Consumers buy products which meet their standard for social and environmental responsibility.

- Code Elements for Coffee Production: Socially, environmentally, and economically conscious growing standards. Food safety and Quality elements.
- Scope of the Code: Baseline criteria with field-tested indicators and independent, third-party auditing. Applies to farms and coops of all sizes. All countries possible. Continuous improvement required.

Fair Trade Certified: Support a better life for farming families in the developing world through fair prices, access to direct trade, community development and environmental stewardship.

- Code Elements for Coffee Production: Social, economic, environmental, democratic organization of cooperatives.
- Scope of the Code: Baseline and progress criteria. Continuous improvement required through Progress Requirements. Applies to democratically organized cooperatives formed by small-scale farmers.

Primary Congolese Industry Associations Engaged in the Coffee Sector

- African Fine Coffees Association - DRC Chapter (AFCA RDC)
- Association des Exportateurs du Cacao Café de la RD Congo (ASSECCAF)
- Conseil Interprofessionnel pour l’Promotion de l’Agriculture (CIPA)
- Fédération des Entreprises du Congo (FEC) Comité Professionnel Café & Cacao
- Initiative des Femmes Congolaises dans le Café & Cacao (IFCCA)

Primary Congolese Producer Associations Engaged in the Coffee Sector

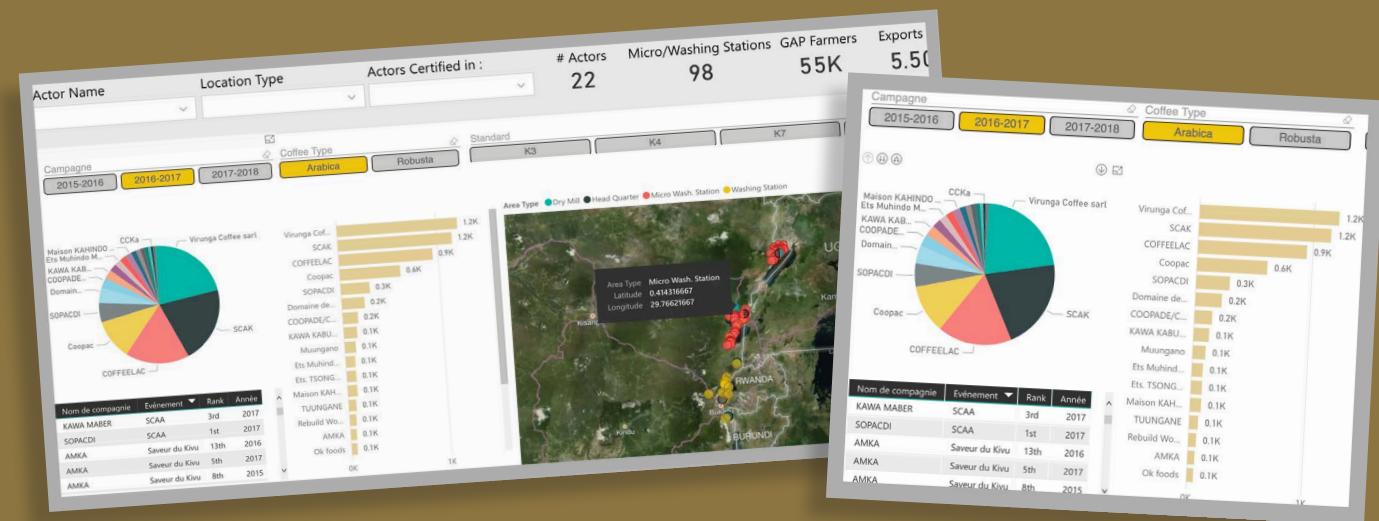
- Confédération Nationale des Producteurs Agricoles du Congo (CONAPAC)
- Fédération des Organisations des Producteurs Agricoles du Congo (FOPAC)

Primary Congolese Government Entities Engaged in the Coffee Sector

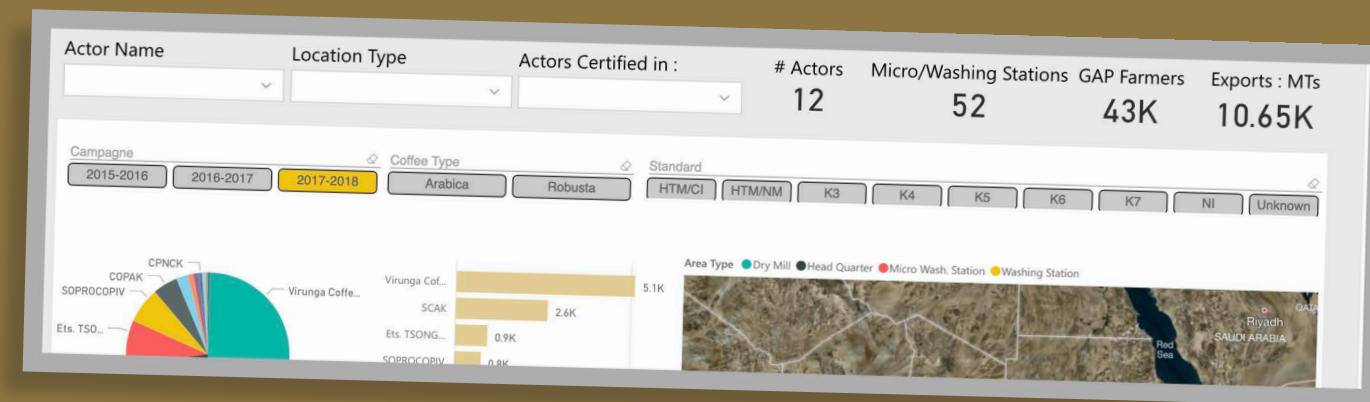
- Direction Générale des Douanes et Accises (DGDA)
- Direction Générale des Recettes Administratives (DGRAD)
- Ministère de l’Agriculture et du Développement Rural
- Ministère de l’Agriculture, Pêche et Elevage
- Ministère du Commerce Extérieur
- Ministère des Finances
- Office Congolais de Contrôle (OCC)
- Office de la Gestion de Fret Multimodal (OGEFREM)
- Office National des Produits Agricoles (ONAPAC), formerly Office National du Café (ONC)
- Service de Quarantaine Animale et Végétale (SQUAV)

A Snapshot of the Congo Coffee Atlas

Pre-competitive by design, as a tool, the Congo Coffee Atlas centralizes key market data, promotes inclusion, and encourages industry-wide engagement.



Once through the review and validation processes, voluntary seasonal and annual updates are merged to the dashboard—putting the data and details in the hands of buyers. Empowered with timely insights, reliable information, and up-to-date contact details, decision makers are then able to better analyze trends, identify opportunities, make informed decisions, and engage the producers and exporters driving the resurgence of Congolese coffee.



To access this highly-transferable resource, you can visit one of many organizations who have embedded the Congo Coffee Atlas for visitors to learn from and leverage insights.

- www.saveurdukivu.org
- www.easterncongo.org/success-stories/congo-coffee-atlas
- www.elanrdc.com
- www.asseccaf.org

To hear from those behind the tool, please enjoy an introductory video created to help tell the story of the Coffee Atlas' development and vision.

Link to Video: https://www.youtube.com/watch?v=2MBdU2_Ug6k



@SaveurduKivu, @asseccaf, @IFCCA1, @EasternCongo, @ELANRDC