



SHIKANKONI



Burundi • Kayanza • Kayanza

BOURBON MAYAGUEZ 139

WASHED



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The Cafex Washing Station in Kayanza is managed by a competent and dedicated committee of 200 experienced coffee growers. Founded in 2006 by a Belgian-Burundian couple, the Cafex project was launched with the vision of harmonizing coffee production on their ancestral lands with modern, sustainable practices, aiming to improve the well-being of local communities.

Ripe cherries are carefully hand-picked daily by producers and swiftly transported to the washing station. There, they undergo a flotation process to separate the highest quality, densest cherries from the lesser ones. The selected cherries are then depulped using a traditional depulper and fermented in water for 12 to 18 hours before being thoroughly washed in grading channels to remove any remaining mucilage and further sort them by density.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	cafex
Species	Arabica
Process	Washed
Drying	20 days drying beds
Altitude	1450 - 1750
Harvest	April - July
Type of harvest	Manual