



# DUKUNDE KAWA MUSASA COOPERATIVE



Rwanda • Province du Nord • Musasa

BLEND

WASHED



# DUKUNDE KAWA MUSASA

This coffee is produced by the Dukunde Kawa cooperative in the hills of north-west Rwanda. Mbilima is one of four washing stations belonging to the cooperative.

To produce washed coffee, the cherries are picked by hand, only when they are fully ripe. Producers deliver their harvest to the cooperative within 8 hours. On arrival, they are sorted by flotation to retain only the densest, ripest and best quality coffee beans.

The preserved cherries are then pulped and sorted again, to guarantee the best possible quality of coffee.

The coffee then goes through a machine to remove the mucilage in order to reduce the fermentation time. Dry fermentation generally lasts 12 hours.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

Farm	<b>Dukunde Kawa Musasa Cooperative</b>
Producer	<b>Dukunde Kawa</b>
Species	<b>Arabica</b>
Process	<b>Washed</b>
Drying	<b>Drying beds</b>
Altitude	<b>2000 - 2200</b>
Harvest	<b>March - May</b>
Type of harvest	<b>Manual</b>