



Enduring Coffee for Development and Biodiversity

RAEK coffee improves livelihood of small producers in Kabare, the coffee income allows cooperative members to protect biodiversity and avoid poaching in Kahuzi Biega National Park.

Our organic fertilization programs and reforestation with shade trees also guarantee not only high quality of our coffees but also a green environment in our region.

RAEK Coffee

Variety: Bourbon mixed with katuai

Harvest Season: March-June

Processing: Fully washed and Natural

Quality: Fully washed, K2 that scores > 85.5%

Altitude: 1,400 - 1,800 m a.s.l

Region: Democratic Republic of Congo, South Kivu Province, on the shores of Lake Kivu and around the Kahuzi Biega National Park.

Contact Us

📍 Cirheja, Kabare, South - Kivu, Democratic Republic of Congo (DRC)

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Regroupement des
Agriculteurs et
Éleveurs de Kabare



COFFEE FOR
BIODIVERSITY



About Us

RAEK was created in 1992 as a coffee brigade. In 2012 RAEK became an agricultural cooperative with the specificity of Arabica Coffee cultivation and production. We are 2,108 coffee growers (656 women and 1,452 men).

We cultivate our coffee on the shores of Lake Kivu and around the Kahuzi Biega National Park, at an altitude of 1,400 to 1,800 m a.b.s.l, on the fault line of African tectonic plates. Since 2015, we export our coffee to the European market.

We are dedicated to an agro-ecological practices in order to increase coffee production by promoting soil biodiversity which is a source of sustainable fertility and protect our planet.

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To maintain the quality of our coffee, we respect the best coffee cultivation practices. Additionally, we apply organic fertilizers to ensure our soil is well sustained. Buying our coffee not only supports us, smallholder farmers, but also helps us with income that keeps away the community from hunting activities in the park.”

*Anicet Ntamulumeyene Shamavu,
Coffee Farmer, Chairman of
the Board of RAEK cooperative.
(Pictured on the right)*

**Hear from
our customers**

“

With a flavour profile that’s as smooth as a black panther’s fur and fresh, tropical fruit notes, Katana coffee of RAEK will transport your taste buds to the Congolese rainforest. And since we’re only just discovering the Congolese specialty coffee scene, we’re confident that we’ll unearth many new flavours in the years to come.”

*Keen Coffee, a RAEK customer,
Hyperonenweg 8, 3542AG Utrecht,
The Netherlands*

