





Coffee • Community • Change

OUR STORY: The Beginning

Caffe Praego Coffee Company was set up in 2010 with the express desire to be able to personally source fully washed green bean direct from the growers, then ship to the UK to finely roast, blend & then supply our customers with the very highest quality coffee beans for their machines.

Aside from quality, ethical sourcing & Fair Pricing, our biggest aim was to work as closely as we could with the farmers and to then be able to “put back” with a certain amount of financial funding. We hoped this would improve the lives of their families and communities through a range of educational projects, which would ultimately be of benefit to them. With this in mind we agreed a return of £3 for every case sold, which we would then allocate to specific projects that we and our customers could choose and have control over.

We decided to focus our coffee sourcing primarily from Rwanda, as they produce superb Arabica cherries throughout a long harvest from March to June, with the majority of the coffee trees grown at high altitude & on rich, fertile, volcanic soil.

We first travelled to Rwanda in 2007 and initially visited a number of coffee growers, before choosing the northern region next to Lake Kivu. Since this time we have built very close relationships initially with Ingoboka Co-operative and now source from a further five co-operatives located in the south, central and northern sectors surrounding Lake Kivu.

We needed a partner on the ground to manage our funding & chose the Point Foundation, who already had extensive experience in Rwanda and were represented in the country. Today they manage our projects and we visit at least once a year to check and see for ourselves the progress for each programme.

Our Lake Kivu Blend

Our Lake Kivu blend coffee is carefully selected from the finest Co-operatives in Rwanda. Our primary Co-operative is Ingoboka, whose washing station overlooks Lake Kivu and the Virunga Mountains, home to the famous and rare mountain gorillas. Regular rain fall, high altitudes and warm temperatures are perfect growing conditions for their grade 1 Arabica cherry beans.

To enhance the full bodied taste of our coffee, we add a small amount of an equally high quality Robusta cherry bean, grown to create a perfect Espresso with thickness, body and delicious taste. Our coffee graders description of the taste profile is “sweet, clean & with a hint of berry” producing a smooth, well-structured coffee with a rich crema and maximum flavour – ideal as an everyday coffee and perfect with the addition of fresh milk.

Lake Kivu is available in Dark & Medium Roast blends as well as decaffeinated suitable for all types of Bean to Cup coffee equipment. The blends are also available for filter & ground coffee machines and we can provide IZUBA freeze dried coffee for instant coffee lovers. Available in 1kg, 500gr, 300gr & 250gr bags, we can satisfy all demands.



FROM FIELD TO CUP

PICKING & WASHING

When ripe, bright red cherries are harvested by the farmers and taken to the washing station where they are checked for quality and carefully sorted. Around 10% of the picked crop will be discarded before the remaining cherries are weighed and placed in the washing tanks. The farmer is paid for quality cherries only, not for poor or under ripe cherries and encourages "good picking practice". Each picking is given a batch number so at all times there is full traceability back to the farmer and his crop.

The entire washing process uses fresh spring water from the mountains and ensures sustainability with the waste water, (which is full of sugars and minerals) being used lower down in the fields of bananas and maize, so nothing is wasted.

Cherries are then put into the flotation tanks to check density. If the cherry floats, it is classed as poor and is removed for use in grade 2 production. If it sinks it is d lower down in the fields of bananas and maize, so nothing is wasted.

REMOVING CHERRY SKINS

This involves removing the outer skin using a single or three discs pulper machine. The machine can hull around 1 ton of pulp every hour during the main crop. At the end of the hulling a perfect coffee seed or bean is left, still enclosed in its parchment, which is covered in Pectin or sugar formation.

The remaining outer skin or husk is washed away with water down a gully to a drying area. The old skin is used as compost for feeding the tree bases, or milled to make "coffee flour", which is then sold to traders in Ethiopia to make a local tea brew.

FERMENTATION PROCESS

Next stage of the process involves coffee seeds being placed in a fermentation tank at 12 to 20 hours to remove as much sugar as possible before being placed in a washing channel that completely washes out remaining sugars. It's done manually, using a wooden broom pushing the beans up and down the channel for around 2 hours. Final stage is to wash them through a "soaking tank" for a last washing before being collected and taken to the "wet" drying tables, where the quality control sorting begins

DRYING PROCESS

The pre-drying table has a roof shade to stop the sun drying out the beans too quickly. Graders are employed checking the quality of every bean. This "wet process" allows the removal of defective or poor quality beans as they are easier to handle when wet. It takes a day to sort around 2 tons of beans.

When the plantation manager is satisfied with quality,

beans are collected and moved to the uncovered drying tables, and are exposed to the African sun. Bean moisture content will be 40% but by the end of the drying process it is reduced to around 12%. Beans can stay on the tables for up to 20 days depending on the weather. If there is a chance of rain the beans are covered as this will quickly ruin the crop.

Further graders work their way through the tables checking for lesser quality beans. It is very labour intensive but could not be done by automation – grading the beans by hand the traditional way ensures maximum quality and freshness.

At this point the green bean still has its parchment or outer case on and once the moisture content reaches 12% it is collected, bagged in 100kg sacks and stored in a cool warehouse ready for despatch for the long journey to the RWACOFO milling factory in Kigali, then onwards to the UK.

RWACOFO MILLING PROCESS

The green beans are rolled through a dry milling machine to remove the protective parchment and outer skin. After milling, the beans are again sorted by "hand" to determine size, density and a final quality check. This labour intense process involves a great number of mainly women workers, sifting through the beans using chaffing baskets. Beans are then repacked into grain hessian 100kg sacks to preserve quality and moisture, ready for shipment.

CUPPING & TASTING THE COFFEE

Before the green bean is purchased and before shipping, our Barista's spend time "cupping" all the chosen Co-operatives coffee to ensure the highest quality & taste profile scoring each coffee. Once in the UK, cupping is then repeated at the Roaster to ensure there has been no change to quality.

TRANSPORTATION TO UK

Bagged beans are loaded into 40 foot containers for the 14 day journey to the port of Mombassa on the Kenyan coast, then by sea travelling north, past Somalia and through the Suez Canal on route to Tilbury, UK. Here the consignment is checked by the Port authorities, then transported to Masteroast's factory in Peterborough.

ROASTING PROCESS

On arrival, the beans are quarantined for 48 hours to check moisture before roasting. The green bean passes through a magnetic field and mesh grill to remove any impurities before being loaded in a fluidised airbed roaster to ensure all beans are roasted equally. A cooling drum quickly reduces beans to room temperature within 60 seconds. Samples are checked again with 3 point tolerance colour and taste and then sent through to packaging for quality sign off. All our beans are roasted to order to ensure maximum freshness





COFFEE & ART A GREAT COMBINATION

Historically, coffee and art have always been linked. As part of our community projects with Point Foundation, we have supported 115 university students including 22 year old art student, Frank SETTO. He grew up in the Noel Orphanage having lost all adult family members during the 1994 genocide. Despite traumatic memories, institutional childhood and poverty, Frank is a natural born artist and now designs and paints our coffee bags.



COFFEE SUPPORT SERVICES

Through our partnership with Drink Warehouse UK we offer a wide range of bespoke services to suit every customer.

- Coffee, Tea & Hot water equipment supply, technical maintenance & water filter changes
- Ongoing Staff refresher training either on site or at our Coffee Academy in Guildford Surrey
- Coffee Tastings, visits to our Roaster Partner, on site promotions, launches
- Wide choice of Marketing materials & films to promote the quality & provenance of the coffee



PACKAGING OUR COFFEE BAGS & PACKAGING CASES

Drink Warehouse UK will be donating £3 for every case of coffee sold. We do not use aluminium packaging, meaning our bags are more environmentally friendly and easy to recycle. Bags are designed to maximise the freshness of the roasted beans with a special patented seal. Caffe Praego cardboard boxes are made from recycled material and can be used again. Boxes contain no bleaches and the ink is from a sustainable source.



COFFEE EQUIPMENT

Jura WE8

Best for low volume/ capacity coffee equipment

Entry level bean to cup machine with excellent drink quality, speciality drinks (coffee only) and fresh milk.

Ideal for around 50 cups per day.

12 selections and an internal 3 litre water tank.

It can be installed anywhere.
No need for mains water.

Ideally matched with the 'Cool control 1Litre' milk chiller.

Based on 3 year agreement:
Weekly rental of £22.62 pw plus vat
Includes full technical maintenance cover & filter changes.



Vitro X3

Best for medium capacity

Excellent machine with stylish looks, touch sensitive icons for drink selection and a wide range of drinks.

This machine offers fresh bean coffee, chocolate and skimmed milk powder as well as tea in certain models.

Ideal for around 100 cups per day and requires mains water terminating in a 15mm stopcock.

Based on 3 year agreement:
Weekly rental of £45.98 pw plus vat
Includes full technical maintenance cover & filter changes



Conti 2 group CC100

Best use for tall cups & take away

This traditional espresso machine is the ideal choice for those café and high capacity environments where there is the option to have a barista on site.

This machine is a very capable piece of kit, full of features to help the barista deliver that beautiful espresso.

PID controlled boiler, pre-infusion, auto clean and all from a compact footprint.

This equipment package includes the stunning Fiorenzato 'on-demand' grinder ensuring the perfect shot every time with no mess or wastage.

Also included is a Brita water filter, knock out box, tamper, and milk jug so you are ready to serve as soon as we install and conduct training.

Based on 3 year agreement:
Weekly rental of £52.77 pw plus vat
Includes technical maintenance cover, 2 x boiler inspections, 2 x front end services, 5 x filters, 2 x training sessions.

Jura Giga X8

Best for high capacity coffee equipment

This superb machine offers 32 different selections of drinks that can be fully customised to suit (coffee only).

Twin hoppers means that you can have either decaffeinated beans or a guest coffee alongside the main blend offering better choice.

This machine is full of innovative features that result in a superb all-round package.

Ideally matched up with a larger fridge (4litres) and suitable for around 200 cups a day.

Can be manually filled up or plumbed into the mains water supply but

Based on 3 year agreement:
Weekly rental of £51.35 pw plus vat
Includes technical maintenance cover & filter changes



Product	Price
Lake Kivu Beans 6 x 1kg	£68.00
Lake Kivu Filter 6 x 1kg	£75.57
Izuba Freeze dried 10 x 300g	£69.70
Decaffeinated Lake Kivu Beans 12 x 500g	£101.92
Premier Hot Chocolate Powder 10x1kg	£38.25
Knighton Granulated Chocolate 10x1kg	£45.05
Milfresh Granulated Milk 10x500g	£43.35
Birchalls Great Rift Leaf Tea 6x1kg	£62.05
Tate & Lyle White Sticks 1000x2.5g	£6.49
Tate & Lyle White Sachets 1000x2.5g	£6.49
Tate & Lyle Brown Sticks 1000x2.5g	£6.49
Tate & Lyle Brown Sachets 1000x2.5g	£6.49

Drink Warehouse UK donate

£3 PER CASE

of coffee, back to the projects in Rwanda and South Africa

GIVING BACK



OUR PROJECTS IN RWANDA & SOUTH AFRICA

In Rwanda, we have been involved in a number of projects supporting some 5,000 vulnerable & special needs children living in communities close to the washing stations, where the coffee farmers take their green bean. Today we focus primarily on education & disability support to the following:

- Ubumwe Community Centre
- Jessies Place Caring for Disabled Children
- Kigeyo nursery, primary & secondary School where Ingoboka children attend
- La Germe School
- House of Children School
- Izere Centre for disabled & special needs children

Some facts on our work last year in Rwanda
115 x orphans fully funded through university to graduation

76 x disabled children collected daily from outlying villages and take to House of Children School. We pay transport, school fees, uniform & shoes, morning milk & lunch, school books & special needs

4 x special needs teacher's salaries annually

4 x specialist physiotherapists to support cerebral palsy children at Izere

5,000 school books with another 2,500 on order

20 x sewing machines and 12 x knitting machines for disabled co-operatives at Ubumwe Centre
6 x braille machines for the blind students at House of Children

Supply of 200 x school chairs / benches and 100 x desks & tables

Microphone systems, projectors, school equipment for Kigeyo School

Books & writing materials for Kigeyo Nursery School

New toilet block, playground equipment, desks & chairs, teacher salaries for La Germe School

In South Africa we decided to focus our efforts on environmental conservation and teamed up with the first all women anti-poaching unit called the "Black Mambas". They operate in the Balule Game Reserve close to Kruger National Park. Working with their sister group the "Bush Babies" we support the ongoing education of children and young adults against the unnecessary and illegal killing of animals for their ivory. Today we are supporting 10 x local schools in the area with classroom refurbishments, playground installations and funding field working trips into Balule Park to show the terrible effects that poaching has on wildlife. We have committed £10,000 this year.

Last year together with the Point Foundation we received an award for "Outstanding and Significant Contribution to Rwandan Education" including our disability programmes, in front of the Minister of Education.

For more information on individual projects and short films please see:

**www.caffe-praego.com
& www.pointfoundation.co.uk**

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