

# **SUMATRA ARABICA KOKOWAGAYO FAIRTRADE ORGANIC**

## **Cooperative Profile**

Kokowagayo Cooperative was formed in 2014 by Mrs. Rizkani and other women who previously members of Permata Gayo Cooperative.

Mrs. Rizkani was inspired by the lack of participation of the woman to voice out their opinions due to respect and courtesy towards their husbands, fathers, and fathers in laws or other men of the household who were present in such meetings.



Her concerns had led to support from all members to form other cooperative which only for woman. At the beginning, 470 woman members from Permata Gayo Cooperative joined to a new cooperative named Kokowagayo ( Gayo Women Cooperative Coffee).

This is also the First all Women Coffee Cooperative of Asia.

With fully supported from their husbands, Kokowagayo has successful in creating equal ground for the women through providing various training such as cultivating, processing, roasting, organisation management which impact to the biggest change of the level of confidence and 'can do' feeling through its members.

Since its establishment, Kokowagayo Cooperative has improved the livelihoods of its farmers, who rely on coffee for their main income. Not only has that, by July 2016 Kokowagayo Cooperative has also distributed their premium benefited of selling Organic coffee and Fairtrade Coffee.

Total premium of USD 230,000.00 (two hundred thirty thousand) has helped build coffee processing station, contributed to community projects such as building a child care and health centre mainly catering women reproductive health issues and children health.

Today the cooperative has over 551 members (women only) from 8 villages and boast several certifications, including Ecocert Organic and Fairtrade, one of the view traceability cooperatives in Sumatra to carry such an important certification.

## **Coffee Processing**

The Cooperative members include farmers and collectors. A collector is a farmer who has facilities to process coffee. There are 8 collectors in the cooperative. Farmers select



the collectors for a quality coffee processing.

Coffee from our Cooperative has the following process:

1. Farmers deliver their coffee cherries to the collectors. The collectors de-pulp, ferment overnight and briefly wash the coffee to get what they call “ Gabah” (wet parchment)
2. Collectors dry wet parchment down to 40% moisture content (known as “Labu”) and wet hull the parchment. This is very characteristic to the region to hull wet parchment. It gives a unique blue-green colours to the green beans which are exposed to the sun during the drying process (wet hulled process)
3. The green coffee beans (Labu) is dried by collectors down to 20% moisture content (known as “Asalan”)
4. The collectors label the Asalan according to its village origin and taken to the Cooperative’s dry mill facility in Medan
5. It is further dried until the moisture is between 12% - 13%, then it is hand sorted, cupped and blended based on cup profiles.
6. Final processing occurs in the Cooperatives dry mill in the coastal city of Medan before shipping it out to the port of Belawan

In bringing the full process from farmers to final exporter under one roof, Kokowagayo Cooperative is able to regain more control over each step of the way to improve quality, communication and direct sales, and to achieve their ultimate goal – Sharing a bigger portion of the final price back to the farmers themselves.

### **Coffee Cultivation**

Total annual production: 612 metric tonnes (approx... 34 containers)

Total production area: 482 hectares

Estimate production: 1100kg/hectare

Climate/Altitude: wet tropical/1200 – 1800 m above sea level

Cultivar: Catimor and Bourbon