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In cooperation with



Coffee Farmers Cooperative Societies awareness on cascara value addition and enterprise development. © Eddy Owaga



## COFFEE INNOVATION

Strengthening Technological and Agro-enterprise Capacity of Smallholder Coffee Farmers of Kenya on Coffee Cascara Residues Value-Addition Opportunities for Sustainable Income and Livelihood

# OVERVIEW: DEKUTES COMPANY (KENYA)

## 🔥 CHALLENGE

Many smallholder coffee farmers have limited technology access and agro-enterprise capacity, stifling new product development and limiting their income. There are also emerging concerns over management of agro wastes as part of environment conservation and increase in legislation over environmental impact which might negatively affect the producers.

## INNOVATION

### CASCARA PROCESSING AND TRANSFORMATION TO READY-TO-DRINK CONSUMER PRODUCT

The project helps bolster and diversify revenue streams for smallholder coffee farmers by commercializing coffee cherry skin, or cascara. Often considered a waste product, when handled well cascara can make a delicious coffee-plant based infusion, particularly for customers who don't like coffee. There are also emerging concerns over management of agro wastes as part of environment conservation and increase in legislation over environmental impact which might negatively affect the producers.

## 🔥 COMPANY DESCRIPTION

Fully-owned by Dedan Kimathi University of Technology, DeKUTES offers consultancy services and cutting-edge technologies to produce top-notch products, and commercialize products from the University.

## KEY COMPANY STATS

### NUMBER OF PRODUCER PARTNERS

20

### NUMBER OF STAFF

Six

## 🔥 COST

### COSTS

Co-funding to estimate of EUR 55,000

### EFFECTS ON REVENUE

In the long term, capacity-building among cooperatives and other actors e.g. youth and women shall contribute to the adoption of cascara processing technologies and technical skills, and motivation to participate in enterprise development in the cascara value chain.

## 🔥 PREPARATION

### TIMELINE

12 months

### MATERIALS AND EQUIPMENT

- Coffee pulper
- Hammer mill grinder
- Coffee extractor for cascara beverage
- Assorted infusion utensils
- Air oven drier
- Blender

### STAFFING REQUIREMENTS

Six

## 🔥 LESSONS LEARNED

### CHALLENGES

- Delayed availability of funds drastically delayed the project's implementation.
- The equipment was delivered late, causing delay in the products formulation and subsequent planned activities.
- Cascara beverage (main goal of project) is not yet done because of cancelled delivery of coffee extractor.
- The planned training of trainers was cancelled due to the delayed availability of funds.

### TAKEAWAYS

Formulation and product development of alternative products including cascara-enriched cookies and wine can be done before equipment is delivered to eliminate down time.

## RESULTS: DEKUTES COMPANY (KENYA)

As a result of strengthening the technological and agro-enterprise capacity of smallholder coffee farmers of Kenya on coffee cascara residues value-addition opportunities for sustainable income and livelihoods by DeKUTES:



Assorted equipment for development and processing of coffee cascara valued-added products. © Eddy Owaga



### NEW PRODUCTS FROM CASCARA

including cookies and wine, were formulated and tested



### A POSITIVE CHANGE OF ATTITUDE

on the socio-economic potential of coffee processing by-products



### POSITIVE GLOBAL COMMUNITY BUILDING

via networking events of Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH and the World Coffee Forum in Rwanda

## IMPLEMENTATION: DEKUTES COMPANY (KENYA)



Potential value-added products from coffee cascara. © Eddy Owaga

### STEP

1

Formulate new products from cascara

### STEP

2

Design a process to produce such products at scale

### STEP

3

Evaluate the product's technical feasibility and desirability

### STEP

4

Regulatory compliance and testing

### STEP

5

Market testing and positioning of products

### STEP

6

Training of trainers (TOT) to guide farmers through correct treatment of coffee post-harvest to maximize cascara quality and value

### STEP

7

Training of farmer groups

“

The project created a lot of interest among stakeholders, a lot of cooperatives were expressing interest to attend the TOTs; coffee farmers were very keen to be part of the process.

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The COFFEE INNOVATION FUND has been developed and funded by the German Federal Ministry for Economic Cooperation and Development (BMZ), and implemented by the Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH.

**MISSION:** The Fund's objective is to increase the profitability of smallholder coffee farmers, and foster greater, more equitable value distribution along the supply chain through promoting innovative farming systems, transparent and inclusive business models, and access to new markets.

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