

GROWING COFFEE THE ORGANIC WAY



A properly managed organic coffee garden generates income through higher yields. Coffee can be integrated easily into other farming activities.

According to the International Federation of Organic Agriculture Movements (IFOAM, 2008) organic agriculture is «a production system that sustains the health of soils, ecosystems and people. It relies on ecological processes, biodiversity and cycles adapted to local conditions, rather than the use of inputs with adverse effects. Organic agriculture combines tradition, innovation and science to benefit the shared environment and promote fair relationships and a good quality of life for all involved.»

Improving productivity of a coffee garden

How to prune:

1. Main pruning:

Limit the number of stems to 3 or 4

2. Tipping:

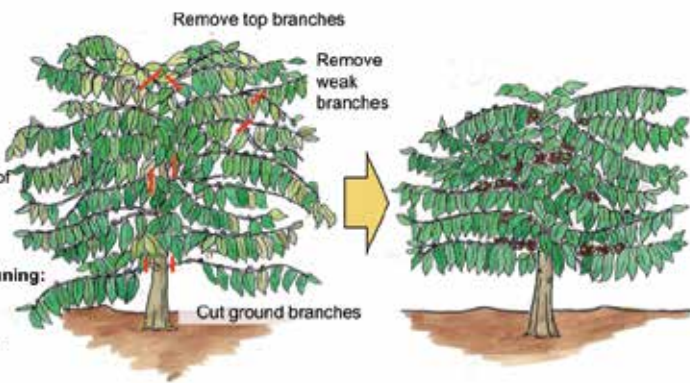
Cut at 7 feet high

3. Secondary pruning:

Cut secondary branches

4. De-suckering:

Remove suckers



Before

Tall trees with many unproductive branches

After

Shorter trees with aerated crown and productive branches

Pruning

- > promotes the building of more productive stems.
- > is done at the end of the main harvest.

Soil fertility

- > is preserved with trenches and mulching.
- > is enhanced through the use of organic fertilizer and cover crops.

Pests/diseases

- > can be controlled with proper field hygiene.

Planting a new coffee garden



1. Dig the planting hole 2 feet by 2 feet wide



2. Mix the topsoil with 1 basin of manure or compost



3. Plant the seedling



Seeds and Cuttings

- > Choose varieties suitable to local conditions.
- > Do not use undergrowths from fallen berries.

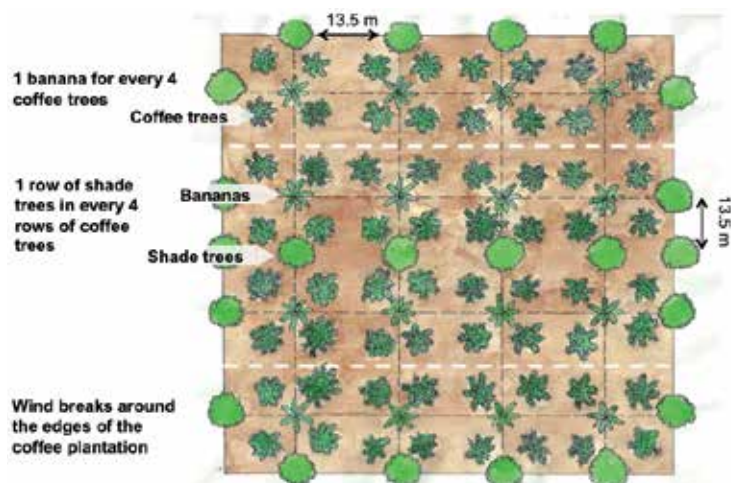
Propagation

- > by seed is common, easy and quick, but first fruit grow only after 36 months.
- > by cuttings requires more care, but first fruit grows after 24 months.

Planting

- > Plant at the onset of the major rains.

Growing coffee in a agroforestry system



Crop diversification minimises production risks and provides extra income.

Upper storey

- › Plant shade trees to protect coffee against strong sunlight, increase humidity and produce timber.

Middle storey

- › Complement coffee with fruit trees such as banana, mango or cocoa.

Understorey

- › Grow annual crops or green manure.

Proper drying and storage and storage



Harvest

- › Biweekly and timely harvesting ensures coffee beans have a stable quality.

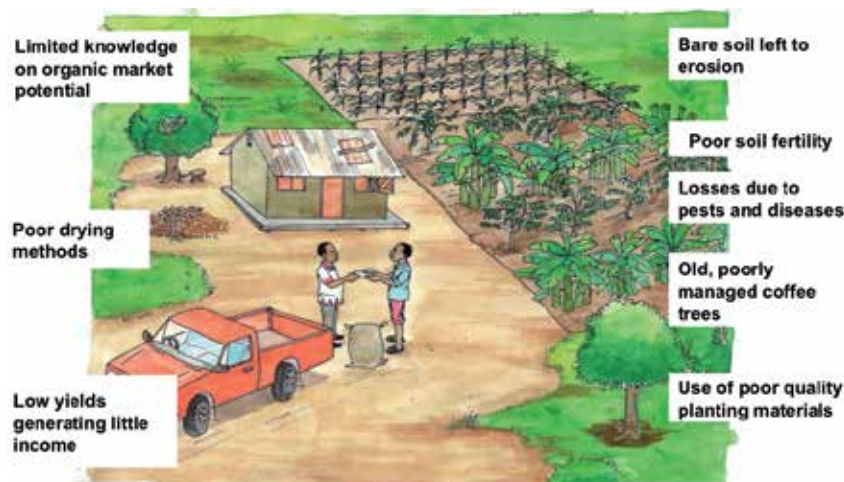
Processing

- › Most losses occur through moulding due to poor drying methods.
- › Avoid drying coffee on the bare ground.
- › Avoid mixing coffee processed on different days.

Storage

- › Store coffee separately to avoid adoption of unfavourable odours.

Increasing income by accessing organic markets



Organic coffee production

- › emphasizes the use of locally available inputs.
- › makes you more self-reliant and reduces off-farm expenses.
- › ensures a consistent income through diversification.
- › is in high demand in export markets.

Organize with other coffee farmers to establish organic group certification and access organic markets.