



International Coffee Organizat Organización Internacional del Café Organização Internacional do Café Organisation Internationale du Café 3 May 2005 Original: French Ε

Projects/Common Fund

Executive Board/ International Coffee Council 17 – 20 May 2005 London, England Increase in added value by developing the potential of Gourmet Robusta coffee (Côte d'Ivoire, Gabon and Guinea)

## Background

The attached document contains a summary of the project proposal "Increase in added value by developing the potential of Gourmet Robusta coffee (Côte d'Ivoire, Gabon and Guinea)".

## Action

The Board is requested <u>to consider</u> and, if appropriate, <u>to recommend</u> approval of this proposal by the Council in May 2005.

# I. Project summary

The International Coffee Organization (ICO) is submitting the project proposal set out below with a recommendation that it be considered for financing from the Second Account of the Common Fund for Commodities. The project proposal will be submitted for approval by the Executive Board of the International Coffee Organization at its meeting from 17 to 19 May 2005.

1.	Project title:	Increase in added value by developing the potential of Gourmet Robusta coffee		
2.	Duration:	2 years		
3.	Location:	Côte d'Ivoire, Gabon and Guinea		
4.	Nature of project:	Enhancing the value of Robusta coffee in terms of selection and marketing in a niche market		
5.	Brief description:	The main aim of the project is to enable participating Robusta producing countries to implement solid strategies for increasing the value and improving the marketing of Gourmet coffee in order to benefit from much higher prices. It will enhance the value of Robusta coffee in a selected niche market with a view to improving the income of small farmers. For this purpose, the project will provide a method for selecting suitable land and monitoring production, as well as promotion schemes. Activities centred on niche markets will encourage growing consumer interest in quality and thus have a favourable effect on overall demand for coffee. In order to meet these objectives project activities will be organized around the following components:		
		<ul> <li>i) Development of selection criteria for Gourmet Robusta coffee;</li> <li>ii) Identification of suitable areas with a potential for producing Gourmet Robusta coffee;</li> </ul>		
		<ul><li>iii) Development of a methodology for the production and processing of Gourmet Robusta coffee;</li></ul>		
		iv) Identification of potential markets for Gourmet Robustas;		
		v) Development of marketing strategies for Gourmet Robusta coffee;		

		processing pra	armers in the use of actices for Gourmet R on, coordination, project.	lobustas;	and and
6.	Estimated cost:	US\$905,000			
7.	Financing from the Fund:	US\$765,000			
8.	Type of financing:	Donation			
9.	Co-financing:				
10.	Counterpart contributions:	Côte d'Ivoire: Gabon: Guinea:	US\$85,500 US\$32,000 US\$22,500		
11.	Project Executing Agency (PEA):	Bourse du Café et du Cacao (BCC)			
12.	Supervisory body:	International Coffee Organization (ICO)			
13.	Participating bodies:	<ul> <li><i>Centre national de Recherche agronomique</i> (Côte d'Ivoire)</li> <li>Ministry of Private Sector Promotion, Industry and Trade (Guinea)</li> <li><i>Caisses de Stabilisation et de Péréquation</i> (Gabon)</li> </ul>		and	
14.	Estimated				

### II. **Project objectives and justification:**

starting date:

The project will enable participating countries to apply sustainable strategies to enhance the potential for production of Gourmet Robusta coffee. In 1996 the International Coffee Organization initiated and sponsored a project for the development of Gourmet coffee in five exporting countries, namely Brazil, Burundi, Ethiopia, Papua New Guinea and Uganda. The results have shown that it is possible to obtain relatively high prices in niche markets for Gourmet coffee. The project made it possible to identify target markets, more specifically the so-called specialty coffee market. This project will be based on the results obtained in order to develop the methodology used in Robusta producing countries with a

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potential that needs to be explored. The project comprises a component relating to the quality of Robusta coffee and a component relating to marketing and the development of reliable outlets. The project will demonstrate the profitability of potential investment in the Gourmet Robusta coffee sector. It will provide Robusta producing countries with guidance on appropriate practices for the production and marketing of Gourmet Robusta coffee. The main elements of the project are as follows:

- (a) Development of selection criteria for Gourmet Robusta coffee;
- (b) Identification of suitable areas with a potential for producing Gourmet Robusta coffee;
- (c) Development of a methodology for production and processing of Gourmet Robusta coffee;
- (d) Identification of potential markets for Gourmet Robustas;
- (e) Development of marketing strategies for Gourmet Robusta coffee;
- (f) Training of farmers in the use of appropriate cultivation and processing practices for Gourmet Robustas;
- (g) Implementation, coordination, management and monitoring of project.

#### III. Logical framework

level

Project title:	Increase in added value by developing the potential Gourmet Robusta coffee
	(Côte d'Ivoire, Gabon and Guinea)

#### End of project date: December 2008 Means of Verifiable indicators Narrative summary Assumptions verification a) Premium obtained on **Broad goal** a) Statistics on prices paid a) Existence of an Improvement in farmers' unit value of coffee sold to producers effective transfer of income through the b) National statistics, by farmers (farm-gate market prices in favour of development of a statistics of international price) farmers methodology for b) Increase in per capita financial development b) Maintenance of enhancing the value of income in coffee agencies (IMF, World government policy on Robusta producing areas Bank, etc) rural development c) Stable macroeconomic environment a) Known criteria for a) Maintenance of **Specific objectives** a) Report a) Definition of criteria for Gourmet coffee b) Data bank on selected premium obtained in Gourmet Robusta coffee b) Production areas production areas marketing Gourmet identified in each b) Identification of c) Project implementation coffees production areas participant country report b) Consumers sensitive to c) Development of a c) Complete information d) List of niche markets quality methodology for on the Gourmet Robusta for Gourmet Robustas production and processing coffee production chain, e) Publication of of Gourmet Robusta including production marketing strategies coffee methods and postf) Number of coffee d) Identification of harvesting processing farmers trained. d) Niche markets known potential markets for g) Report on activities Gourmet Robustas and identified e) Development of e) Marketing methods and marketing strategies plans made available f) Training of farmers in f) Number of training appropriate cultivation programmes carried out g) Number of and processing practices for Gourmet Robustas publications, workshops and regional seminars g) Dissemination of methods and strategies to other Robusta producing countries a) Publication of reports Political and social **Outputs** a) Reports a) Publication of criteria. on criteria b) Report of Project conditions permit development of project b) Sound knowledge of b) Production areas **Executing Agency** Gourmet Robusta identified c) Farmers audit activities c) Improvement of production areas in each d) Data base on market niches participant country cultivation techniques and e) ICO statistics c) Training in production post-harvesting processing methods and postd) Availability of f) National statistics harvesting processing for information on niche Gourmet Robusta coffee markets and their d) Selection of niche characteristics markets in importing e) Increase in coffee countries consumption e) Control of marketing f) Increase in project chains and increase in participants demand for Gourmet Robusta coffee f) Transfer of cultivation techniques and processing methods for Gourmet Robusta coffee at farmer

## **Estimated starting date: January 2006**

