bòŋàbee

Transparency Report

2025

Part 1

INTRODUCTION

Since the launch of Bongabee – Cameroon Coffee Project in 2017, we have been buying green coffee from the farmers in the North-West and West region of Cameroon. For the first three years of operation, the export processing stage was done at the facility of a third party. There were huge descripancies between the coffee we brought in for processing and what we received in Germany. The actual point of error could never be traced.

These first years proved very tricky for us to maintain the coffee quality – not underestimating the financial damage we had in Germany, as well as trust from clients and prospective clients – which pushed us into taking the very drastic and expensive step of setting up our own export processing factory in Douala. Since then, we have been taking control of the coffee from the farmers directly after harvest, transporting it to the warehouse, processing and the subsequent exportation of the coffee to Germany.

Looking back, this proved to be one of the best decisions we made, not just because of our direct control over the quality but also the closeness and the knowhow we could share with the farmers. Moreso, the relief on the farmers side to not worry about the risks of transporting the coffee cannot be underestimated.

This Transparency Report for the harvest season 2024/ 2025, which we must note is the very first we are putting together, took us deeper into every and many minor steps into our activities in Cameroon. For example, a taxi fare that costs 1 € may be a minor expenditure for many in the consumer end of the chain. Thinking about a farmer whose daily living expenditures does not exceed 3 €, it brings our report into a whole new perspective.

This breakdown is not just for the consumer part of the chain, but also for the farmers in Cameroon who due to some circumstances cannot grasp the whole picture of what happens after coffee leaves their hands.

Before we present the numbers of our work as importer and as roaster, we will put down our way of operating as Bongabee, because we noticed that it is essential in order to put the figures into context.

The first part will deal with all expenditures in Cameroon from June 2024 to August 2025, which includes the coffee purchases as well as processing costs, transport and exportation until the final arrival of the container in summer 2025. The second part presents our operations in Germany in the calendar year 2025.

HOW WE OPERATE AS BONGABEE

In the course of time we recognized more and more that our operational scope in the coffee chain is not just broad, but unique. What we mean is that it not only has been our goal to bring the coffee farmers and their products closer to the consumers by directly importing, roasting and also serving the coffee in cafes.
In addition, what really sets us apart from others, is the way we work in the coffee's country of origin – Cameroon, the challenges to invest and take such high risks in this country with little or no pre-existing organised structure to benefit from. We picked a hard one, but that is the country of our founder Wilson and as he says it: someone has to start.

But what do we actually mean here?

In classic coffee supply chain models, importers buy the green coffee from the farmers or cooperatives for the FOB price („Free on Board"). Usually, this coffee has already been harvested, transported to facilities and fully processed/prepared for export before it leaves for the buyer, thus the point of sale. The financial and operational responsibilities for processing – such as hulling, sorting, and transport to the export location are done in this case on the farmer or cooperative side, and of course they carry the risk too. Much easier for an importer and of course an advantage to make use of.

However, this is where we work differently. We purchase our coffee from the farmer groups at an earlier stage - in most cases, months before the harvest season already begins - directly at farm level. The coffee is either bought after being processed (e.g. Washed, Honey, Natural or Fermentation processes) and dried by the farmers or bought as freshly harvested coffee, with us proceeding with the wet processing. Thus, we are working with coffee way before any dry processing at our factory has to take place.

Because of this structure, the price paid at farm level follows a different logic than the price of processed coffee. Moreso, this means that other costs and responsibilities after purchase shift fully to our side. These include transporting the coffee from the farms or villages to our factory and all processing steps that take place there. In some cases the fresh cherries are delivered to our own drying beds immediately after harvest.

Nonetheless, the risks that we tend to carry while being involved throughout the supply chain proves to be the most challenging. This includes logistical coordination, transport challenges, variability in raw material quality, processing losses, and the challenges of managing production directly at origin. Risks that are often taken by others than the importers themselves.

At the same time, this approach forces us to stay much closer to the production process, allowing us to work as equal trade partners with the farmers – beyond the mere exchange of coffee for money.

In this light, constant communication with the farmer groups on various points is not just vital but a norm. This includes their needs and challenges they are facing, considering their coffee production as well as their everyday life, for instance education of their kids. At the same time, we share our feedback on the quality of the coffee and discuss together how quality standards can be kept and improved over time.

To make this work despite the distance, the close collaboration between parts of the team in Germany and parts of the team in Cameroon is inevitable. The strongest link is built by our founder Wilson in Germany to Mr. Larry, the manager of our factory in Douala, and Elvis, the head operator of the factory in Douala as well as a coffee farmer in Nkambe and Rom.

The farmers on the other side are represented by contact farmers that take care of the coffee collection, weighing and documentation. Moreover, they are the connecting part in the communication between Mr. Larry, Elvis and Wilson on the one side and the farmers on the other. This is crucial especially with the communication challenges the English-speaking part of the country has been facing since the uprising in 2017.

Additionally, cupping exercises are carried out at least once a year when we do our major visit to Douala after harvest. This facilitates the exchange between the farmer groups of different regions, cost-free for the farmers.

Applying these methods together creates a strict understanding of the processes and demands, a certain awareness of the value of their product and thus a deeper urge to keep improving.

While we have been working with these farmer groups for some years now, this first report will be limited to the statistical analysis for the harvest season 2024/ 2025, which enables us to paint a clearer picture of the status per cycle.

Pictures from Rom:

Up: Weighing of fresh coffee.

Middle: Mr Paul (to the left in the picture) documenting the harvested fresh coffee from the farmers.

Down: First year experimenting on fermentation together with the farmers in Rom (Pa Maurice left, Wilson right).

GREEN COFFEE PURCHASES

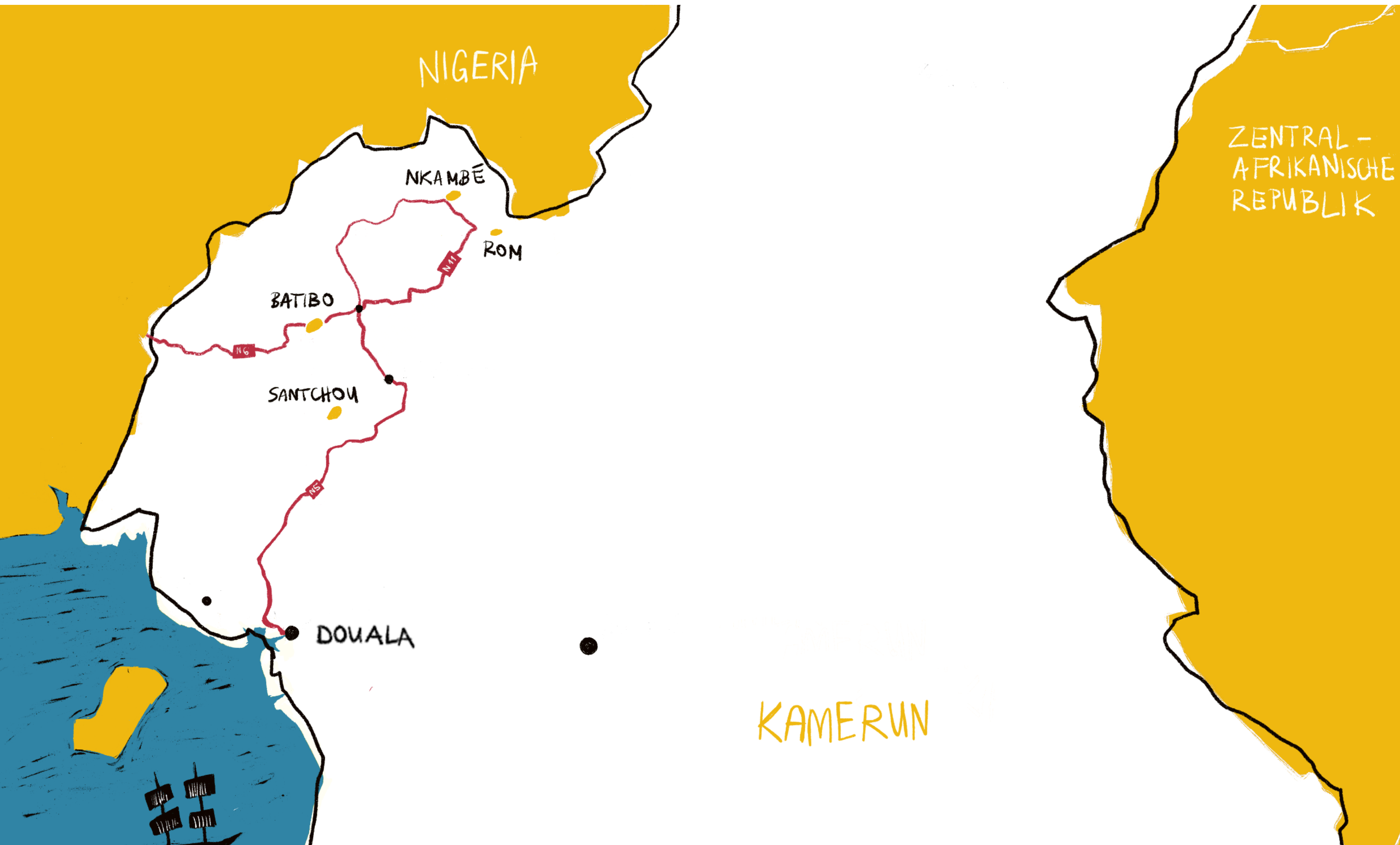
In August 2025 we received a 40 foot container with 24,251.6 kg of green coffee, packaged in 404.19 bags of 60 kg. This included our complete assembled coffee from all lots presented in the lists below.

As described above, the price shown in the tables is for the coffee bought directly from the farmers, either bought as fresh coffee or wet processed. All payments to the farmers were done in advance.

The harvest of 2024 was pretty bad, which ended with 1,138 kg of already fully processed green coffee that we could not ship to Germany (for example broken beans or black beans). This reflects especially in the numbers of Robusta in Santchou.

To illustrate how the documentation in Cameroon in the villages takes place, we attached an example from the Region of Rom in the appendix.

Map section of Cameroon with the four regions that we source coffee from. Illustration from our book 'Auf nach Kamerun - Kaffee (er)leben'.



BATIBO (1,300 m aSL)

- partnership since 2017
- contact farmer: Pa Asanji

Variety	Process	**Quantity before hulling** (in kg)	**Imported quantity** (in kg)	**Price** (in €)
Arabica	Honey	6,191.60	5,295.60	
Arabica	Washed	5,042.40	2,282.80	
Arabica	Natural	321.20	178.80	
Robusta	Honey	1,667.60	1,000.00	
			8,757.20	**22,875**

NKAMBE (1,600m aSL)

- partnership since 2016
- contact farmer: Mr Kanjo

Variety	Process	**Quantity before hulling** (in kg)	**Imported quantity** (in kg)	**Price** (in €)
Arabica	Natural	596.00	61.40	
Arabica	Honey	943.80	345.00	
Arabica	Washed	5,819.00	3,924.00	
			4,330.4	**17,131**

SANTCHOU (800m aSL)

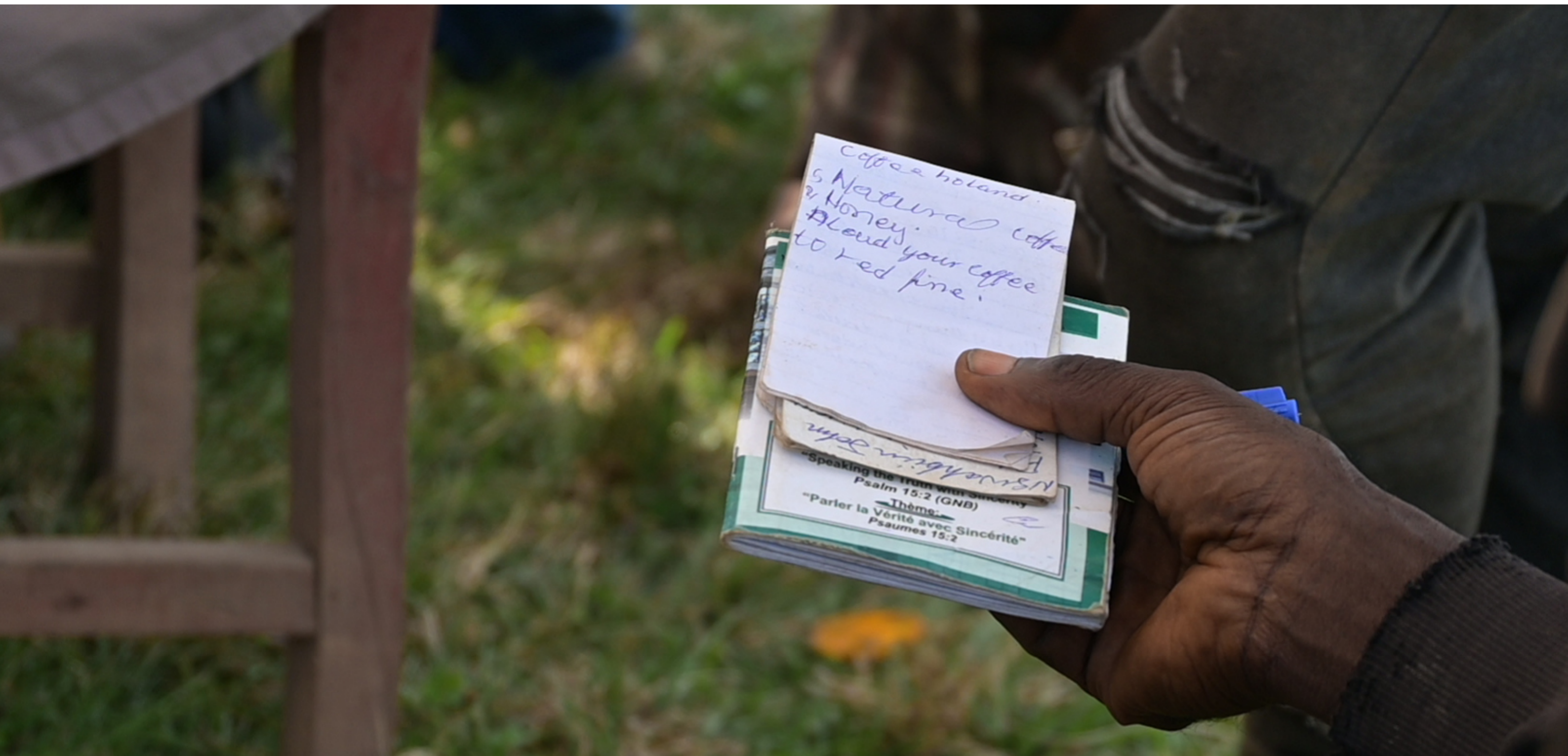
- partnership since 2021
- contact farmers: Manga family

Variety	Process	**Quantity before hulling** (in kg)	**Imported quantity** (in kg)	**Price** (in €)
Robusta	Natural	8,098.0	**2,071.40**	**16,769**

ROM (1,750 m aSL)

- partnership since 2017
- contact farmer: Pa Paul
- List of farmers attached

Variety	**Process**	**Quantity before hulling** (in kg)	**Imported quantity** (in kg)	**Price** (in €)
Arabica	Aerob fermented Natural	1,649.40	1,049.20	
Arabica	Anaerob fermented Natural	2,204.60	1,087.80	
Arabica	Anaerob fermented Honey	1,231.80	930.80	
Arabica	Honey	3,324.00	1,010.40	
Arabica	Natural	10,871.40	4,629.80	
Arabica	Washed	393.00	384.60	
			9,092.60	**28,960**



EXPENDITURES CAMEROON

We must say, this sentence you are reading was one of the lastly drafted points. It has been a challenge to put in a clear form how we financially operate.

For example, since 2020, we have invested more than 70,000 € in building the factory, including hulling and sorting machines from Pinhalense in Brasil, and later complementing it with an optical colour sorter from IST in Italy to stabilise and improve on the quality of the coffee. The question now has been, how can we represent these figures on the yearly harvests.

Once setting up our exportation unit was done, our yearly costs for processing have minimized to staff salaries and minor utiliy bills only. But in fact, the machines, building of the factory and the export license had already been paid for, in bulk, in 2021.

Keeping this in mind – let´s get into the numbers!

Huller from Pinhalense in the Bongabee factory in Douala.

Category	Notes	Sum CFA	Sum Euro*
Green Coffee Purchases	See above	56,238,500	85,735
Transport coffee	From farms to factory	728,600	1,110
Money transactions fares		70,186	107
Farmer Support	Sporadic non-refundable support	2,030,700	3,096
Packaging	Plastic, jute bags, stencils, etc	1,615,500	2,463
Salaries	Mr. Larry, Elvis, warehouse staff & temporal workers	3,339,000	5,090
Taxation		1,468,500	2,239
Transit and Shipping	Container	7,917,516	12,070
Operating costs		311,500	475
Travel costs	Meals, accommodation, transport	1,796,000	2,738
Warehousing, processing and export licencing	See text above	0	0
Rentage - extra storage		75000	114
Warehouse maintenance	Including machine maintenance	466,000	710
Utility bills		277,295	423
Previous container 2024			
Taxation		2,511,100	3,828
Transit and Shipping		150,000	229
Total		**78,995,397**	**120,427**

*calculated with 1 € = 655,95 CFA (June 2026)

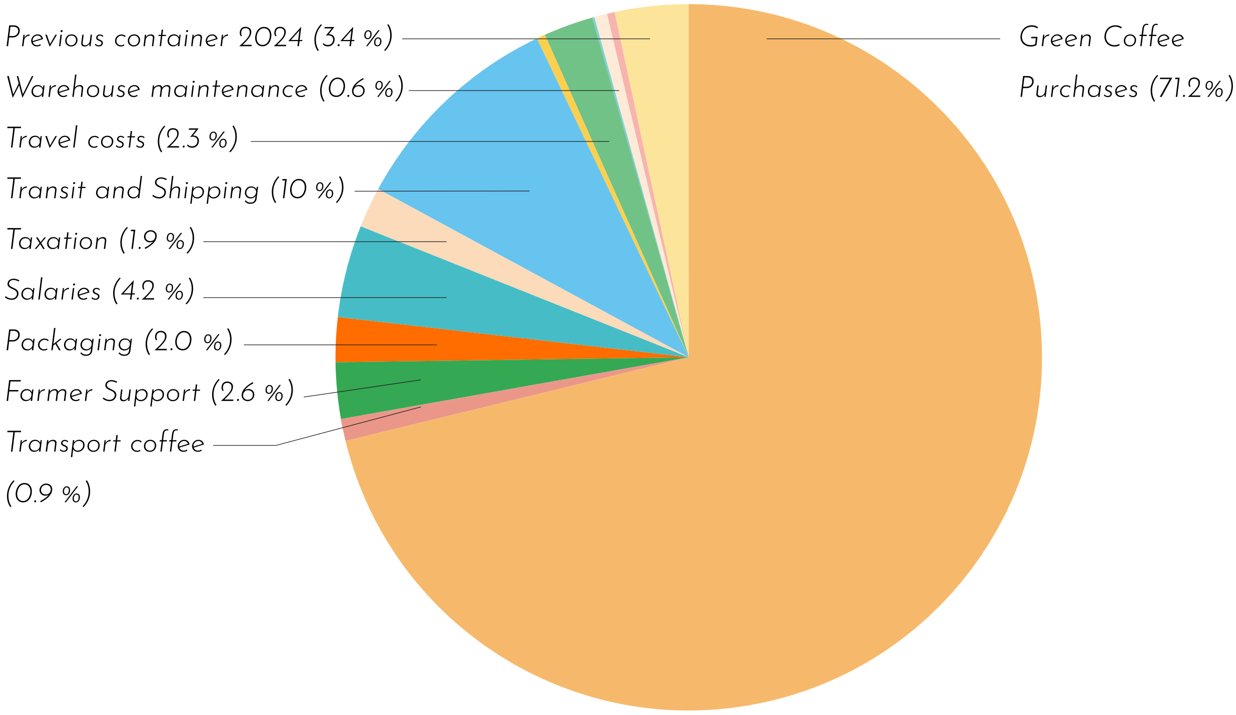


Chart showing categorical distribution of our costs in Cameroon extracted from the table above. Lower percentages not labelled (utility bills 0.4 % and operating costs 0.4 %)

Considering that the costs above cannot be clearly assigned to a particular lot, we decided to settle for an average.

Summing all figures together, our cost per Kilo until the coffee left Douala was **4.97 €/ kg (equals 5,68 $/ kg)**.

Due to our way of operating, this is neither a Farm gate price, nor FOB.

From the imported amount, approximately seven tons of green coffee were sold to other roasters up till the publishing of this document. The rest was roasted and distributed in Germany. The second part of this report will follow, showing the respective insights about our operations here in Germany.

PLANNED PROJECTS AND OUTLOOK

The harvest season at the end of 2024, which is taken into account for this report, was the last time that we were able to travel to Cameroon. During that stay we spent most of our time in Rom where we had the opportunity to work more closely together with the farmer group there, after years of unrest made the region inaccessible to us. We exchanged about their experiences and challenges with their coffee farms, took measures to improve the processing like building drying beds together, and conducted fermentation processes for the first time in that region. What stood out during our stay was a special drive by the farmer group of Rom to learn about and improve their coffee cultivation and processing – something that we want to build on.

Elvis building a drying bed in Rom.

We planned to be on site the following year for the harvest season in 2025, but the travel did not happen due to the political situation there and the work demand in Germany. Even from a distance, we still worked very closely with the team in Cameroon, through Mr. Larry and Elvis. Nevertheless, direct contact is incomparable and incredibly important, particularly with the farmers on the spot.

Together with our very good client – Rösterei Momo in Freiberg, we agreed on and raised money to construct a catchment water tank in Rom, Kopjie to be precise (dry seasons are tough on these mountains). Due to the presidential elections in Cameroon around this period, the whole English-speaking region of Cameroon was under blockade. Since we couldn´t do this in November 2025, we aim to travel to Cameroon again during harvest season at the end of the year. Haven raised more funds over the past months, we then plan to build at least one of such reservoirs in Rom. This will run parallel to the harvest season. Exciting!

CONTACT

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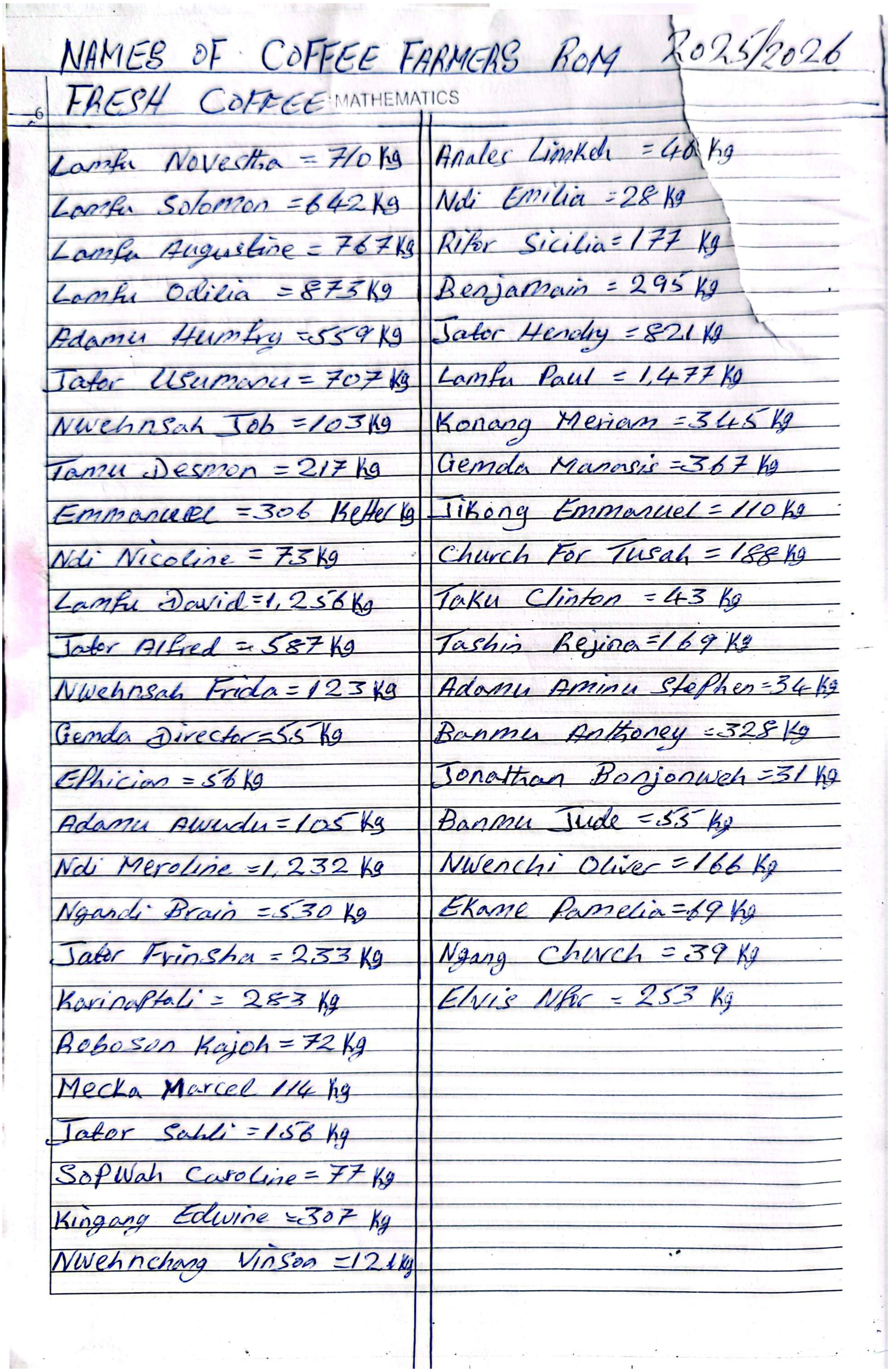
Appendix



NAMES OF COFFEE FARMERS ROM 2025/2026

FRESH COFFEE

Lamfu Novestha = 710 Kg	Analec Linkeh = 40 Kg
Lamfu Solomon = 642 Kg	Ndi Emilia = 28 Kg
Lamfu Augustine = 767 Kg	Rifor Sicilia = 177 Kg
Lamfu Odilia = 873 Kg	Benjamain = 295 Kg
Adamu Humfry = 559 Kg	Jator Hendry = 821 Kg
Jator Usumanu = 707 Kg	Lamfu Paul = 1,477 Kg
Nwehnsah Job = 103 Kg	Konang Meriam = 345 Kg
Tamu Desmon = 217 Kg	Gemda Manasis = 367 Kg
Emmanuel = 306 Kettel Kg	Jikong Emmanuel = 110 Kg
Ndi Nicoline = 73 Kg	Church For Tusah = 188 Kg
Lamfu David = 1,256 Kg	Taku Clinton = 43 Kg
Jator Alfred = 587 Kg	Tashin Rejina = 169 Kg
Nwehnsah Frida = 123 Kg	Adamu Aminu Stephen = 34 Kg
Gemda Director = 55 Kg	Banmu Anthoney = 328 Kg
Ephicion = 56 Kg	Jonathan Bonjonweh = 31 Kg
Adamu Awudu = 105 Kg	Banmu Jude = 55 Kg
Ndi Meroline = 1,232 Kg	Nwenchi Oliver = 166 Kg
Ngandi Brain = 530 Kg	Ekame Pamelia = 69 Kg
Jator Frinsha = 233 Kg	Ngang Church = 39 Kg
Korinaftali = 283 Kg	Elvis Nfor = 253 Kg
Robosan Kajoh = 72 Kg	
Mecka Marcel 114 Kg	
Jator Sahli = 156 Kg	
Sofwah Caroline = 77 Kg	
Kingang Edwine = 307 Kg	
Nwehnchang Vinson = 121 Kg	

Documentation of collected fresh coffee in Rom.

DRY COFFEE = HONEY = WASH = NATURAL

FRENCH LANGUAGE

HONEY

Ndi Emilia = 9kg

Webon AlPhons = 15kg

Ma Bermeh Precilia = 151kg

Pa Maurice = 176kg

Yefack Solomon = 263kg

Mami Alice = 77kg

Pastor Alfred = 232kg

Webon Bernad = 86kg

Prophet Ngeh = 96kg

Mami Banmu Suzana = 35kg

Mami Kacho Anesta = 130kg

Pa Analee Limkeh = 20kg

Emmanuel Kehter = 77kg

Taku Clinton = 29kg

NATURAL

Lamfu David = 158kg

Adamu Humfred = 11kg

Webon AlPhons = 18kg

Robson = 5kg

Mami Banmu Sozana = 92kg + 32kg = 124kg

Bwingong Jude = 69kg

Pa Moses = 58kg

Gwatbun Maurice = 68kg

Team Tamakan = 33kg

Ndi Nicoline = 19kg

Benjamain 88kg

Documentation of collected Honey and Natural (pt1) processed coffee in Rom.

NATURAL

FRENCH LANGUAGE

8 Yahje Horera=20Kg

Tikong Emmanuel 80Kg

Nwehnsah Job =33Kg

Yefack Solomon=58Kg

Taku Clinton =3Kg

Pa Ngeh George =39Kg

Jator Eliasu =71Kg

WASH

Yahje Horera 68Kg

Documentation of collected Natural (pt2) and Washed processed coffee in Rom.