



Kenya Coffee

A Safari of the Senses!

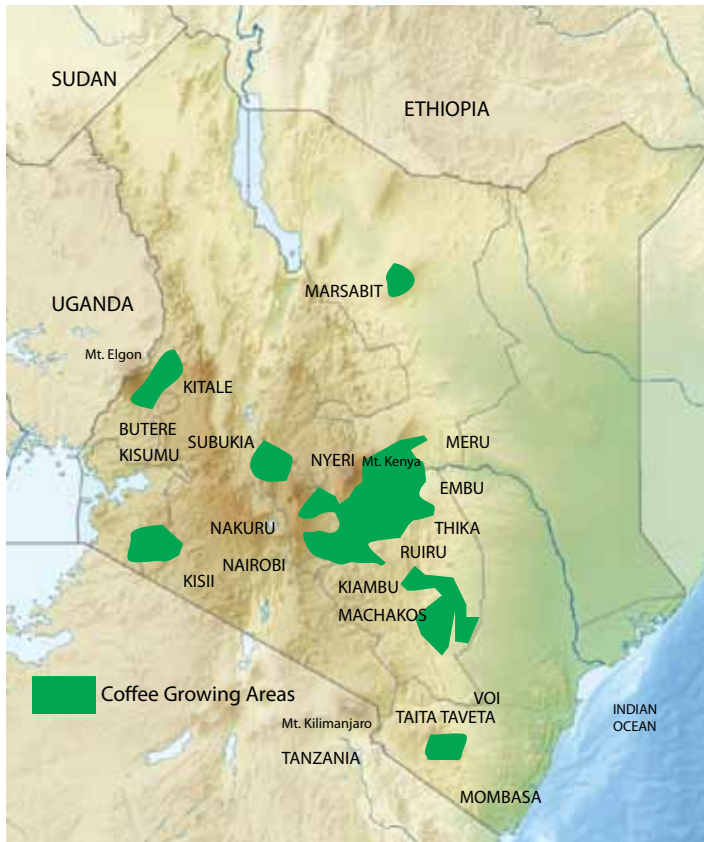


Offered to you
by Kenya Cooperative Coffee Exporters (KCCE) Limited
Straight from the farmer's hand



Coffee Tree

Kenya Coffee: A Safari of the Senses!



Source: coffeehabitat.com
Map of Kenya showing coffee growing areas

Introduction

The Coffee industry is a very crucial sector to the Kenyan economy. Coffee is a key export earner, being the fifth foreign exchange earner after Tourism, Tea, Horticulture and remittances from Kenyans in the diaspora. Coffee ensures the livelihood of 700,000 small holder farmers representing 3.5m direct dependents organized into producer co-operatives and producing 60% of the Kenyan coffee and the balance coming from the Estates (large, small and medium).

About Kenya

Kenya, officially known as the Republic of Kenya, is a country in East Africa that lies on the Equator. With the Indian Ocean to its south-east, it is bordered by Tanzania to the south, Uganda to the west, South Sudan to the north-west, Ethiopia to the north and Somalia to the north-east.

Kenya has a land area of 580,000 square km and a population of nearly 41 million, representing 42 different peoples and cultures. The country is named after snowcapped Mount Kenya, a significant landmark and second among Africa's highest mountain peaks which is right at the Equator.

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Coffee history

Coffee was first planted in Kenya at the French Catholic Mission in Bura on the slopes of Taita hills as early as 1885. In 1896, it was planted in a mission station in Kibwezi, near Machakos town about 200 km from Nairobi. However, due to the hot and dry climate, the coffee did not do well.

In the first part of the 20th century the Kenyan interior became occupied by British and European settlers who introduced Coffee in Kiambu-Kikuyu district, a fertile area, which by 1912 boasted plantations (several hundred acres in size), growing predominately the Bourbon and Kent Coffee varieties. Whilst credit for the introduction of coffee rests with the Missionaries, the settler farmers accelerated its importance to the economy, as they were actively encouraged to grow crops for export in order to help repay the then exorbitant costs of building the railway. In the 1950s, African farmers were finally allowed to grow coffee.



Kenya Coffee Statistics

Main Coffee Indicators	Statistics
Total export availability	2010 / 2011 36'600 mt
	2009 / 2010 42'000 mt
	2008 / 2009 57'400 mt
	2007 / 2008 41'800 mt
	2006 / 2007 54'400 mt
	2005 / 2006 47'500 mt
	2004 / 2005 49'700 mt
	NB. Approx. 1 – 2% of the production is consumed locally
Flowering periods	September / October = fly (early) crop
	February / March = main (late) crop
Harvesting periods	May to July = fly (early) crop
	September to December = main (late) crop
Auctioning periods	July to January = fly (early) crop
	December to August = main (late) crop
Ratio fly: main crop	Traditionally 40:60
	More recent years 45 : 55
Ratio estate: smallholder	Traditionally 40: 60
	More recent years 45 : 55
Main destinations	Germany approx. 30%
	Benelux approx. 12%
	USA / Canada approx. 11%
	Sweden approx. 9%
	Finland approx. 6%
	UK approx. 6%

Adapted from Kenya Coffee Traders Association (KCTA)

A Safari of the Senses

Kenya is the origin of nature's finest coffee containing more than 800 different aromatic compounds. Kenya's Arabica coffee grows in well drained volcanic soils mostly around the snowcapped Mt. Kenya, Aberdare Ranges, Mt. Elgon, the Kisii and Ukambani highlands all very close to the Equator. The climate is never hotter than a European summer and never cooler than the best kind of European spring with a temperature range of not more than 19C (35F). Kenyan coffee is carefully handpicked, selecting only the red ripe cherries, which are later sorted to ensure high quality. Coffee production goes through a systematic protocol from seed to cup from nursery, farm, pulping, milling and grading. Further, 90% of all Kenyan coffee is wet processed and dried under the tropical sun to retain its natural taste, aroma and uniqueness. It is thus no surprise that Kenya Coffee gives such a deeply satisfying experience of life: literally taking one on a Safari of the senses.

MAIN GROWING AREAS		ALTITUDE	
	LOW	HIGH	Cup profiles and other information
Machakos/Makueni	1450	1600	<p>These counties are predominantly arid and coffee is grown on hilly areas such as the Iveti, Kangundo and Mbooni hills.</p> <p>Produces a cup with medium acidity, full body with some fruity overtones.</p>
Meru	1280	1800	<p>Coffee grown on the Eastern slope of Mt. Kenya and the Nyambene hills</p> <p>Bright citrus acidity, full body, berries and chocolate flavor and feel</p>
Embu	1280	1800	<p>Coffee is grown on lower slopes on the east of Mt Kenya</p> <p>Citrus acidity, full body, berries and chocolate flavor and feel</p>
Kiambu and Thika	1520	1820	<p>This area is also known as the 'Brazil' of Kenya. There are predominantly coffee estates and a number of small holder farmers</p> <p>Good acidity, full body with grapefruit taste</p>
Muranga/Maragua	1340	1800	<p>Coffee Grown on the slopes of the Aberdare ranges</p> <p>Bright citrus acidity, full body, with blackcurrant and chocolate taste</p>
Kirinyaga	1310	1900	<p>The best of the World's Arabicas come from this region and coffee is grown on the slopes of Mt. Kenya</p> <p>Sharp citrus acidity, full body with a clear blackcurrant flavour</p>
Nyeri	1220	1890	<p>Traditional coffee growing area Coffee grown on small farms on the slopes of Mt. Kenya and the Aberdare ranges</p> <p>Sharp citrus Acidity, full body with blackcurrant and chocolate taste</p>
Nakuru, Baringo, Kipkelion	1830	1950	<p>These counties are in Kenya's Rift Valley one of the key wonders of the world</p> <p>The areas produce a cup with medium Acidity, full body with some fruity overtones and rich chocolate taste</p>

MAIN GROWING AREAS	ALTITUDE		Cup profiles and other information
	LOW	HIGH	
Bungoma	1500	1950	Coffee is grown on the slopes of Mt Elgon as is considered the future of coffee growing in Kenya The Mt. Elgon coffee has bright acidity with fruity overtones typical of high altitude coffee.
Trans Nzoia	1700	1950	Tranzoia is the 'corn belt' of the nation and coffee is grown on small and medium estates This area produces a cup with sharp citrus acidity and full body.
Kisii	1450	1700	Kisii is referred to as 'Gods bathroom' as it rains every day. Coffee is grown on the Gusii hills on small farms. Gusii produces Blue Mountain coffee just as do the Coffee Farmers in Jamaica. The cup from this area has medium acidity and body which is typical to Blue Mountain coffee.
Taita	1370	1680	Taita is at the Coast province and coffee is grown on Taita hills and Slopes of Mt Kilimanjaro on the border between Kenya and Tanzania. Coffee from this area has medium acidity full body and fruity overtones.

Adapted from Kenya Coffee Traders Association (KCTA)

The coffee industry of Kenya is known for its small holder cooperative system of growing, wet pulping, milling, marketing and auctioning coffee. Over 90% of the Kenyan coffee is sold through the central with only about 9% being sold under direct contracts. The balance is consumed locally.

Coffee in Kenya undergoes a thorough grading system. For each coffee lot produced, the coffee beans are rigorously tested for quality and then sorted into various grades depending on size, weight and shape. Kenya AA coffee, Kenya's premium grade of coffee, is simply a measure of the size, weight and shape of the bean. Size is important because bigger beans mean more aroma and flavour – the two qualities that are of the utmost importance to coffee drinkers. Bigger coffee beans are perceived to produce better quality coffee, all other factors remaining the same.

AA: While it may be widely known as a type of Kenya coffee, Kenya AA is actually a grade of coffee. Beans with a screen size of 7.2 millimeters (approximately 18/64 of an inch and often referred to as a screen size of 18) are assigned the grade AA. This grade of coffee often receives a higher price than other grades.

AB: Slightly smaller than AA, with a screen size of 6.8 millimeters (or 17/64 of an inch). On average, 30% of Kenyan coffee is assigned this grade.

PB: Pea berry beans. About 10 percent of Kenyan coffee falls into this category.

E: Elephant beans. This category includes the largest beans. Fairly rare in occurrence, in some cases, this grade will include pea berry beans.

C: Beans too small for the AB category, including smaller pea berry beans.

TT: Smaller beans normally separated from more saleable AA, AB, and E grades.

T: The smallest grade of beans. Most of these beans are actually broken pieces.

Buni: This is unwashed coffee. This coffee went unpicked from the tree and merely fell off after ripening. The resulting coffee is generally sour in taste and therefore this grade draws a low price. Approximately 7 percent of Kenyan coffee receives this grade.

Coffee tree seedlings

Coffee growing in Kenya

Eastern Kenya

Eastern Kenya comprises of Ukambani, Embu and Meru which has a range of agro ecological zones (from mountainous Mooreland to arid and semi-arid areas) and a variety of agricultural activities.

Machakos and Makueni (Ukambani)

Coffee growing areas are in Machakos and Makueni counties, southeast of Nairobi and are the ancestral home of the Akamba people (known for their gift and talent in wood curving). Machakos is the major town in Ukambani was established in 1887, ten years before Nairobi and was the first administrative center for the British colony. However, they later moved the capital of Kenya to Nairobi in 1899 since Machakos by-passed the Uganda Railway that was under construction. The town and the district were named after Masaku, an Akamba chief.

Coffee is a very important crop in the economies of these counties. Being largely semi-arid, coffee is the most important source of income and employment for many families both directly and indirectly.



Tendelyani Farmers' Cooperative Society (FCS)

Parameter	Details
Location: County and District	Machakos County, 53 Kilometers east of Nairobi the capital of Kenya
Names of wet mills	1
No. of registered members (men and women) per wet mill	1000 (300 men and 700 women)
Average cherry production	250,000 Kilograms
Harvesting season	April to June
Rainfall	1000mm
Natural features in the area e.g. Rivers and their source	Machakos Forest and River Tendelyani
Temperature range	26-29 degrees
Soil Types	The soils in the area are well-drained, deep, friable red clays with good fertility.
Altitude above sea level	1500m
Cup profile	Medium acidity with medium body. Chocolate flavour with hints caramel.

NB: The Chair of the management committee is a woman. Majority of the registered members over 70% are women. This scenario is unique since Kenya is largely a patriarchal society and secondly coffee is predominantly a male dominated crop. Therefore, buying coffee from Tendelyani is directly supporting rural women in Kenya and their households.



A farmer in Othaya Nyeri County tending his crop.

Kwa Kiinyu FCS

Parameter	Details
Location: County and District	Machakos County, 53 Kilometers east of Nairobi the capital of Kenya It is 12 kilometers from Machakos town right in the middle of Machakos Forest
Names of wet mills	1 functional and a new one under construction
No. of registered members (men and women) per wet mill	960
Average cherry production	700,000 Kilograms
Harvesting season	April to June
Rainfall	1200mm
Natural features in the area e.g. Rivers and their source	Machakos Forest
Temperature range	23-28 degrees centigrade
Soil Types	The soils in the area are well-drained, deep, friable red clays with good fertility.
Altitude above sea level	1600m
Cup profile	Medium acidity and balanced body with a nut and toast flavour



Ripe coffee cherry.

Mukuyuni FCS

Mukuyu is a name of the fig tree in the local dialect Kikamba, so Mukuyuni is the 'place of the Fig tree'.

Parameter	Details
Location: County and District	Machakos County, 53 Kilometers east of Nairobi the capital of Kenya It is 12 kilometers from Machakos town right in the middle of Machakos Forest and neighbouring Kwa Kiinyu
Names of wet mills	1 Mukuyuni
No. of registered members (men and women) per wet mill	960
Average cherry production	750,000 Kilograms
Harvesting season	April to June
Rainfall	1200mm
Natural features in the area e.g. Rivers and their source	Machakos Forest
Temperature range	23-28 degrees centigrade
Soil Types	The soils in the area are well-drained, deep, friable red clays with good fertility.
Altitude above sea level	1600m
Cup profile	A cup with medium acidity with balanced body giving a smooth feel. It has a sweetish taste with nutty and spicy notes



Coffee Cherry

New Mitaboni FCS

Parameter	Details
Location: County and District	Machakos County, 53 Kilometers east of Nairobi the capital of Kenya It is 12 kilometers from Machakos town right in the middle of Machakos Forest and neighbouring Kwa Kiinyu
Names of wet mills	4 namely Mbee, Kalua, Kithima Utooni, Umanthi
No. of registered members (men and women) per wet mill	10,000, Male 7000 and Female 3000
Average cherry production	Mbee 350,000 Kilograms : The whole FCS 1,200,000 Kgs
Harvesting season	April to June
Rainfall	1200mm
Natural features in the area e.g. Rivers and their source	Machakos Forest
Temperature range	24-28 degrees centigrade
Soil Types	The soils in the area are well-drained, deep, friable red clays with good fertility.
Altitude above sea level	1500m
Cup profile	Medium acidity and balanced smooth body with a nutty, spicy flavor with a hint of citrus

NB: KCCE is presenting coffee from Mbee wet mill this season

Kwa Matingi FCS

Kwa Matingi is a cooperative society of small holder farmers and own a 600 acre coffee estate at the foothill of Kilima Mbogo (Buffalo Hill) 45 kilometers from Nairobi city.

Parameter	Details
Location: County and District	Machakos County, Kangundo District
Names of wet mills	Kwa Matingi is an estate owned by Farmer Cooperatives in Machakos County. It has 1 wetmill
No. of registered members (men and women) per wet mill	3500
Average cherry production	1.2m kilograms
Harvesting season	April to June
Rainfall	1000mm
Natural features in the area e.g. Rivers and their source	Kilima Mbogo hill -The Burial place of Lord Macmillan Ol Donyo Sabuk Game reserve which is home to herds of Buffaloes and was once the grazing fields for the Masaai.
Temperature range	26-28 degrees centigrade
Soil Types	The soils in the area are well-drained, deep, friable red clays with good fertility.
Altitude above sea level	1400m
Cup profile	Medium acidity and balanced smooth body with a nutty, spicy flavor with a hint of citrus



Harvested Cherry



Delivering coffee cherry at the wet mill





Kambusu FCS

This is a farmer cooperative in Matungulu District 53 Kilometers from Nairobi.

Parameter	Details
Location: County and District	Machakos county, Matungulu District.
Names of wet mills	1.Katwanyaa Factory. 2.Kaukiswa Factory.
No. of registered members (men and women) per wet mill	Katwanyaa Factory Men -546 ,women – 260. Kaukiswa Factory Men – 1007, women -370.
Average cherry production	800,000 kgs per year.
Harvesting season	May, June, July and August.
Rainfall	1400mm
Natural features in the area e.g. Rivers and their source	Kaukiswa River, ltheuni river originates from Kanzalu hills which are in our locality.
Temperature range	24 to 27 degrees centigrade
Soil Types	Red volcanic soil
Altitude above sea level	1500 to 1550 meters above sea level
Cup profile	Medium acidity and balanced smooth body with a nutty, which chocolate and caramel flavor with a hint of citrus

Coffee from Embu County

Embu is located north East of Nairobi and is on the south Eastern slopes of Mt Kenya. The region is home to the Embu and Mbeere communities. It has a range of agro-ecological zones ranging from the moorland on the slopes of Mount Kenya, tea zones down to the hot semi-arid Mbeere region.

Meet the Cooperatives

Kiangagwa

Parameter	Details
Location: County and District	Embu County, Runyenjes
Names of wet mills	Njeruri, Mururiri, Ivurori
No. of registered members (men and women) per wet mill	Members 4000
Average cherry production	900,000 kgs per year.
Harvesting season	Oct-Dec and May-July
Rainfall	1400mm
Natural features in the area e.g. Rivers and their source	Mount Kenya forest
Temperature range	24 to 27 degrees centigrade
Soil Types	Red volcanic soil
Altitude above sea level	1650 meters above sea level
Cup profile	Kiangagwa area is on the tea and coffee transition zone and produces a cup that has good sharp citrus acidity, good body with grape fruit flavour.

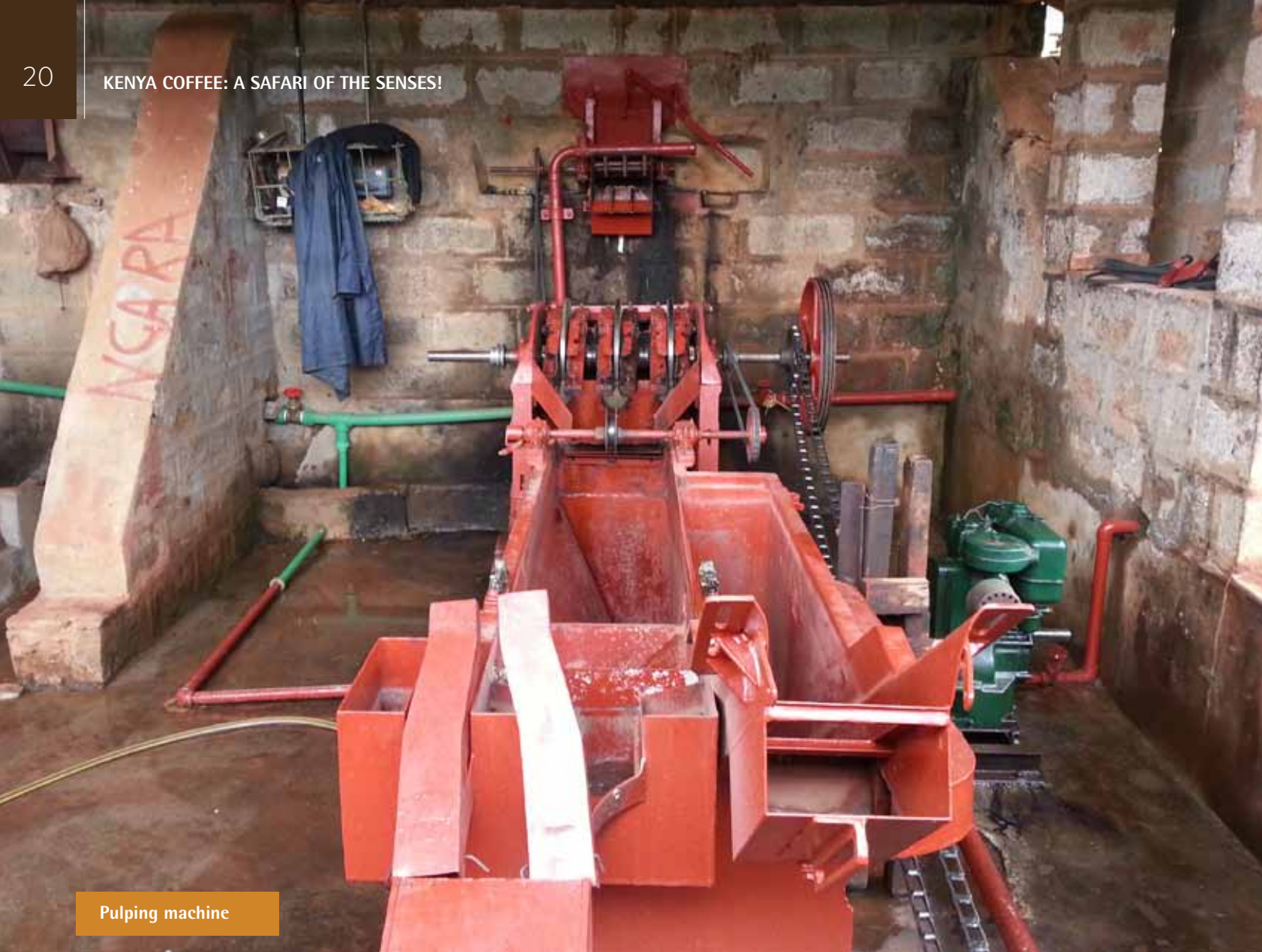


Coffee Cherry





Weighing of Coffee



Pulping machine

Kivuivi FCS

Kivuivi FCS was founded in the year 2001, the name in Kiambu means 'the hot place'.

Parameter	Details
Location: County and District	Embu County, Runyenjes.
Names of wet mills	Kivuivi
No. of registered members (men and women) per wet mill	Members 4000
Average cherry production	900,000 kgs per year.
Harvesting season	Oct-Dec and May-July
Rainfall	1400mm
Natural features in the area e.g. Rivers and their source	Mount Kenya forest
Temperature range	24 to 27 degrees centigrade
Soil Types	Red volcanic soil
Altitude above sea level	1680 meters above sea level
Cup profile	A cup with with citrus acidity, slight berry flavour and medium body.

Meru County

Meru is towards the North East from Nairobi just on the equator. The economy of Meru region is basically agricultural. Meru is also home to prime tea growing areas especially in areas closer to Mt Kenya.

Meet the Cooperatives

Kiriani FCS

Parameter	Details
Location: County and District	Meru County
Names of wet mills	3, (Baragu, Kiriani and Mwema) total membership
No. of registered members (men and women) per wet mill	1200
Average cherry production	600,000 kilograms
Harvesting season	April to June
Rainfall	2000mm
Natural features in the area e.g. Rivers and their source	Mount Kenya forest
Temperature range	26-28 degrees centigrade
Soil Types	The soils in the area are well-drained, deep, friable red clays with good fertility.
Altitude above sea level	1580
Cup profile	A cup with sharp acidity, medium body with a hint of lemon.



Freshly pulped coffee

Mount Kenya East -Meru Central Coffee millers Union

This year, KCCE offers you coffee mainly from Meru Central through Meru Central Coffee millers Union. This is a union brings together 8 farmer cooperative societies was registered in the year 2012. The farmers seek to have bargaining power and control their coffee business through consolidation and marketing of coffee as a group.

SOCIETY NAME	COFFEE POPULATION (mature)		PRODUCTION factory wise		Average production per tree		Active Membership Factory wise
MUKUUNE	2011	2012	2011	2012	2011	2012	2011
Michogomone	161,103	164,103	190,809	413,978	1kg	2.5	688
Gakungugu	169,122	172,122	135,949	351,178	0.8kgs	2	614
Nkarine	105,124	107,124	102,190	219,907	0.9kgs	2	455
Mwitumura	107,234	108,234	112,548	164,134	1kgs	1.5.	444
TOTAL	542,583	551,583	541,496	1,149,197	3.7	8	2,201
MUKIRIA	2011	2012	2011	2012	2011	2012	2011
Mariene	144,440	144,440	194,928	260,475	1.35	1.81	843
Kirigara	98,264	98,100	112,917	311,163	1.14	3.17	738
Mirigu	64,928	64,928	78,217	165,486	1.19	2.55	526
Mugambone	89,324	89,120	120,385	282,571	1.35	3.17	517
Mururine	38,306	38,306	30,797	121,887	0.8	3.18	334
TOTAL	435,262	434894	537,244	1141582	5.83	13.88	2,958
KIEGUCHIA	2011	2012	2011	2012	2011	2012	2011
Maganjo	83735	91,432	93,001	224,759	1.1	2.45	816
Maura	15020	19,306	18,766	63,447	0.8	3.28	337
Rwankware	61925	69,202	68,802	160,833	0.9	2.30	512
Karindine	77716	78,666	79,302	176,573	0.98	2.24	565
TOTAL	238,396	258,606	259,871	625,612	3.78	2.40	2,230
MARIARA	2011	2012	2011	2012	2011	2012	2011
Kaguma	100,104	4,675	68,172	81,645	68kg	17.50kg	352
Githongo	14,821	1,385	8,146	21,483	54kg	14.50kg	155
Karugwa	114,225	4,530	66,815	77,154	58kg	17.05kg	365
Mbwinijeru	83,628	5,695	65,401	113,106	78kg	19.85kg	452
TOTAL	312,778	16,285	208,534	293,388	64	17.2	331

SOCIETY NAME	COFFEE POPULATION (mature)		PRODUCTION factory wise		Average production per tree		Active Membership Factory wise
NJOE	2011	2012	2011	2012	2011	2012	2011
Kaongo	62,135	62,135	189,724	222,141	3	3.5	770
TOTAL	62,135	62,135	189,724	222,141	3	3.5	770
KATHANGENE	2011	2012	2011	2012	2011	2012	2011
Kithare	116,213		79,280		2,1		469
TOTAL	116,213		79,280		2,1		469
KIRUGUI	2011	2012	2011	2012	2011	2012	2011
Kaugi	42000		91485	149,152	2.17	3.55	340
TOTAL	42000		91485	149,152	2.17	3.55	340
KITHIMA	2011	2012	2011	2012	2011	2012	2011
Ndiria	4,587		19,310		4.2		129
Githongo	7,000		29,260		4.18		158
TOTAL	2,063,892		2,547,539	9,678	0.8		11,896

The cup from Mouth Kenya East is characterized by a sharp acidity, with good lemon flavour with strong hints berries. It has a complexity and sweetness.



Washing of coffee.



Washing of coffee.

Coffee from Central Kenya

Central Kenya comprising of Kiambu, Nyeri, Kirinyaga and Muranga Counties is the traditional coffee growing area in Kenya and produces 80 per cent of the crop. In particular Kiambu is known as the 'Brazil' of Kenya due to the presence of large estates. Central Kenya is has rich agricultural land with farmers engaging also in tea, dairy and horticultural farming

Nyeri County

Nyeri County has fertile Central Highlands, lying between the eastern base of the Aberdare (Nyandarua) Range, which forms part of the eastern end of the Great Rift Valley, and the western slopes of Mount Kenya. Nyeri town (county headquarters) acts as a destination for those visiting Aberdare National Park and Mount Kenya.

Meet the cooperatives

Othaya FCS

Nyeri County has fertile Central Highlands, lying between the eastern base of the Aberdare (Nyandarua) Range, which forms part of the eastern end of the Great Rift Valley, and the western slopes of Mount Kenya. Nyeri town (county headquarters) acts as a destination for those visiting Aberdare National Park and Mount Kenya

Parameter	Details			
Location: County and District	Nyeri County			
Names of wet mills	Kiaga, Ichamama, Thuti, Chinga, Kagonye, Mahiga,, Kagere, Gura, Kamoini, Gatuyaini, Gatugi, Kamoko, Rukira, Kiruga, Gichichi, Irirani, Karuthi, Gitundu			
No. of registered members (men and women) per wet mill	Wet mill	Members	Male	Female
	Kiaga	420	324	96
	Ichamama	1126	809	317
	Thuti	367	270	97
	Chinga	661	479	182
	Kagonye	204	166	145
	Mahiga	380	283	97
	Kagere	635	465	170
	Gura	522	377	145
	Kamoini	597	418	179
	Gatuyaini	664	483	181
	Gatugi	629	466	163
	Kamoko	809	600	209
	Rukira	554	394	160
	Kiruga	508	348	160
	Gichichi	356	280	76
	Irirani	189	147	42
	Karuthi	256	173	83
	Gitundu	102	69	33
	Kiathugu	426	316	110
Average cherry production	3.5m Kilos of Cherry			
Harvesting season	October-December			
Rainfall	1600mm and above			
Natural features in the area e.g. Rivers and their source	Othaya FCS is on the slopes of Aberdare Ranges and the wetmills use water from the numerous rivers whose source is			
Temperature range	18 to 27 degrees centigrade			
Soil Types	Red volcanic soil			
Altitude above sea level	1700-1890 meters above sea level			
Others	Othaya FCS is certified and carries the Fair Trade Label			
Othaya Cup profile	Depending on wet mill, the Othaya cup ranges from very bright to good citrus acidity and full smooth body. The Flavor of cup is one with complex sweetish flavor with fruity, floral, berry, winey, chocolate, vanilla and nutty tones.			

Aguthi FCS

Aguthi is a cooperative society in Nyeri County with a total of 2000 members. For the season 2012/2013, KCCE is marketing for Thageini wetmill.

Parameter	Details
Location: County and District	Nyeri County, Tetu District
Names of wet mills	Thageini, Gakii, Kagumo and Gakii
No. of registered members (men and women) per wet mill	Thageini : Total members 546 Men 441 Women 105
Average cherry production	600,000 kgs per year.
Harvesting season	October-Dec
Rainfall	1600mm
Natural features in the area e.g. Rivers and their source	Aguthi Thageini is on the Slopes of Aberdare mountains and uses water from river Gura, the fastest river in Africa
Temperature range	23 to 27 degrees centigrade
Soil Types	Red volcanic soil
Altitude above sea level	1650 meters above sea level
Cup profile	The Thageini cup has good citrus acidity and full smooth body. It also has some hints of Lime. The Flavor of cup is one with complex sweetish flavor with fruity, floral, berry, winey, chocolate, vanilla and nutty tones. Medium well balanced body



Parchment being Sun Dried

Kirinyaga Coffee

Kirinyaga is the home of the world's most superior washed Arabica coffees.

Kirinyaga, 150 km North East of Nairobi, is the Kikuyu name for Mount Kenya and means the 'the place of the Ostrich' because the snowcapped tip of mountain against the dark mountain resembled the white plume of feathers on an Ostrich's tail. In the traditional religion of the Agikuyu, Kirinyaga was the seat of God also known as Ngai in the Gikuyu dialect.

Meet the Cooperatives

Kibirigwi FCS

Kibirigwi farmers' cooperative society is in Kirinyaga County and was founded in 1953 with 300 members. The founder 'factory' (wet mill) is Ragati factory which also serves as the head office. Today Kibirigwi has a total of 8 wet mills and membership of 11,500. The other wetmills are Nguguini, Kiangai, Mukangu and Kibingoti, Thunguri, Kianjege and Chema. Kirinyaga County is on the slopes of Mount Kenya the second highest mountain in Africa and is home to the Agikuyu people the largest ethnic community in Kenya. Kibirigwi is at an altitude of 1850 meters above sea level and the farms are characterized by red deep volcanic loam soils (typical for the area).

This season KCCE is marketing for Chema and Ragati wet mills

Parameter	Details
Location: County and District	Kirinyaga County
Names of wet mills	Chema and Ragati
No. of registered members (men and women) per wet mill	Chema- 1200 Ragati-1500
Average cherry production	1,100,000 kgs per year.
Harvesting season	October-Dec
Rainfall	1600mm
Natural features in the area e.g. Rivers and their source	Chema and Ragati
Temperature range	23 to 27 degrees centigrade
Soil Types	Red volcanic soil
Altitude above sea level	1650 meters above sea level
Cup profile	<p>Chema – AA –The cup has citrus acidity and a full rounded body with a nutty, toasty and spicy flavor with hints of blackcurrant</p> <p>Ragati - AA- The cup has citrus acidity and a full and smooth body with a nutty, spicy, fruity and with hints of strawberry flavour.</p>





Tending to drying parchment

Rwama FCS

Parameter	Details
Location: County and District	Kirinyaga County
Names of wet mills	Muburi and Muthigini
No. of registered members (men and women) per wet mill	Total membership- 3100 Muburi 1417 Men 960 Women 457 Muthigini 1683 Men 1178 Women 505
Average cherry production	1,100,000 kgs per year.
Harvesting season	October-Dec
Rainfall	1600mm
Natural features in the area e.g. Rivers and their source	Mt. Kenya Forest, Rivers Kiiri and Nyamidi
Temperature range	23 to 27 degrees centigrade
Soil Types	Red volcanic soil
Altitude above sea level	1650 meters above sea level
Cup profile	Muburi (AA) - A cup with bright citrus acidity with a smooth rounded body. The flavour is one that is spicy and nutty with hints of berries. Muthigini (AA) – Like Muburi the cup is bright citrusy acidity and smooth in body. It is also sweet and with a balanced flavor with nutty and spicy tones
Others	The farmers have planted SL, K7, Ruiru 11 and most recently Batian Coffee.



Dry milling of Coffee

Grades of Coffee



Coffee from Nyamira County

Nyamira is part of the Kisii highlands are agriculturally rich with high and reliable rainfall. Kisii County is one of the most densely populated counties in Kenya with average land sizes not bigger than 0.25 acres. Coffee is therefore highly valued since it can produce relatively high incomes per unit area.

Meet the Cooperatives

Nyabomite FCS

Nyabomite FCS is one of the largest coffee cooperative societies in Nyamira County. It is noteworthy that farmers in Kisii Highlands produce Blue Mountain coffee but are yet to realize full benefits compared to their counterparts in Jamaica who earn \$48 per kilo of Blue Mountain cherry. Kenyan Blue Mountain farmers make less than \$1 as this coffee is sold as commodity coffee.

Parameter	Details
Location: County and District	Nyamira County
Names of wet mills	Nyangoko, Kioge, Nyabomite, Nyansangio
No. of registered members (men and women) per wet mill	Total membership-4000 Nyangoko-1000 Kioge- 800 Nyabomite-1500 Nyansangio-700
Average cherry production	1,000,000 kgs per year.
Harvesting season	October-Dec
Rainfall	1800mm
Natural features in the area e.g. Rivers and their source	Gusii hills which resemble the Jamaican Blue Mountains
Temperature range	24 to 28 degrees centigrade
Soil Types	The farms are characterized with red deep loam to sandy soils.
Altitude above sea level	1550 meters above sea level
Cup profile	A cup with medium acidity, medium body that is smooth and creamy. Flavor is sweetish flavor, nutty and toasty notes with some fruity hints.
Others	Most farmers in Nyabomite FCS have planted K7, SL, KI, Blue Mountain variety, Ruiru 11 and Batian.

Green Coffee



Roasted Coffee



The Great Rift Valley Coffee

The Rift Valley is one of the wonders of the world, stretching from the Middle East, down through Africa, reaching as far as Mozambique. The staggering view, as you approach from Nairobi, Kenya is quite unbelievable. The ground suddenly disappears from under you to show the huge expanse of the great rift, stretching for thousands of miles in either direction. Coffee is grown on the highlands west of Rift Valley in Nakuru, Nandi, Kipkelion, Trans Nzoia and Baringo .

The soils in the Rift Valley are young volcanic soils, less than 100 years old and very fertile. In many places the lava is not yet covered by vegetation and is still visible. The temperatures are also mild and do not go above 28 °C (82 °F).

Meet the Cooperatives

Kimologit FCS

Parameter	Details
Location: County and District	Kericho County,
Names of wet mills	Kimologit and Siret
No. of registered members (men and women) per wet mill	Total membership-1100 Kimologit -600 Siret-500
Average cherry production	1,000,000 kgs per year.
Harvesting season	Dec-Feb
Rainfall	1600mm
Natural features in the area e.g. Rivers and their source	The Great Rift Valley and Londiani Forest
Temperature range	22 to 26 degrees centigrade
Soil Types	The farms are characterized with red deep loam to sandy soils.
Altitude above sea level	1600 meters above sea level
Cup profile	A cup with medium acidity, medium body that is smooth and creamy. Flavor is sweetish flavor, nutty and toasty notes with some fruity hints.
Others	Most farmers in Kimologit FCS have planted K7, SL, KI Ruiru 11 and Batian.



Boma FCS

Parameter	Details
Location: County and District	Kericho County, 80 kilometres South West of Kericho town which is home to large tea estates and approximately 150 kilometers from Eldoret.
Names of wet mills	Boma 1 and Boma 2
No. of registered members (men and women) per wet mill	Total membership-600 Boma 1- 500 Boma 2-100
Average cherry production	500,000kgs per year.
Harvesting season	Dec-Feb
Rainfall	1600mm
Natural features in the area e.g. Rivers and their source	The Great Rift Valley
Temperature range	22 to 26 degrees centigrade
Soil Types	The farms are characterized with red deep loam to sandy soils.
Altitude above sea level	1960 meters above sea level
Cup profile	Boma AA offers a clean, sharp and bright citrus flavoured cup.
Others	Most farmers in Kimologit FCS have planted K7, SL, KI Ruiru 11 and Batian. Kericho county is also well known for tea production



Coffee samples ready for cupping



Cupping in session







KCCE: A farmers own marketing initiative

Smallholder coffee farmers in Kenya have for a long time wanted to market their coffee directly to buyers overseas, and to create a business relationship with their buyers, but lacked the necessary linkages to do so. As such in year 2009, small scale coffee farmers put their synergies together through their Co-operative Societies and established the Kenya Cooperative Coffee Exporters (KCCE) to explore end-to-end farming, processing and marketing of their produce.

The formation of KCCE was the farmers' vehicle to the international relationships through the direct sales approach also referred to as the "second window", which was introduced in Kenya in 2005. The second window operates alongside Kenya's traditional coffee auction system.

KCCE Vision

Our vision is one of prosperous coffee farmers participating and in control of their business and a coffee sector that is the number one foreign exchange earner for the nation.

KCCE Mission

To enable farmers to maximize production and quality of coffee and realize the highest possible financial value, through provision of technical, inputs, financial support, detailed market information, prudent and efficient management of stocks, and global coffee marketing whilst generating foreign exchange for the country.

In order to ensure that its farmers access sustainable markets, KCCE is now certified and carries the Fair Trade Label and UTZ chain of custody.





