



Maganjo wet mill - Kenya

Maganjo Wet Mill

Producer	Rumukia Farmer's Co-Operative Society
Washing Station	Maganjo Wet Mill
Altitude	1750 - 1850 m
County	Mukurwe-ini, Nyeri
Harvest	October - December

About Maganjo Wet Mill

The Maganjo wet mill, or factory, resides in the south-east corner of Nyeri County, in the Mukurwe-ini region. Known for its extraordinary coffee growing conditions, the Nyeri County is recognised as producing some of the best and most classic style of Kenyan green beans. Kenya, as a country, is home to over 9% of water bodies that exist across the entire continent of Africa, and this would no doubt impact the flavours we find in the Kenyan coffee cherries.

The Maganjo factory is part of the Rumukia Farmer's Co-Operative Society, a Society that operates multiple factories in the Mukurwe-ini region of Nyeri. Overall, the Society produces an annual harvest of over 61 tonnes of coffee cherry from 120,000 coffee trees. The cherries are grown and harvested from multiple small scale farmers who care for 1 acre of land each. At the mill, the hand sorted cherries are pulped and sun-dried for no more than 4 hours each day for 14-18 days to allow for an even drying process, and a resultingly delicious body and texture.

The coffee trees in this area produce between 5-10kilos of cherry each year, and the volcanic soil is red and rich in phosphorus. The Society employs 460 workers at this factory, is Fairtrade certified, and regularly organises 'field days' to train its members in the best agricultural practices, while also providing services for education and medical emergencies to its members.

Maganjo AB

Varietal: SL 28 / SL 34

Process: Washed

Lot: 30



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness and de-pulped and fermented
- o Beans are thoroughly washed in channels before drying on raised beds
- o Beans are sun-dried for no more than 4 hours each day for 14-18 days and are continuously hand sorted for defects
- o Moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export
- o During dry milling beans are separated by machine based on size with AB grade coffees being made up of beans that are screen size 16