



KENYA



Washing channels at Karii Coffee Factory - Kenya

## Karii Coffee Factory

Producer Rutuma Farmers' Co-operative Society

Washing Station Karii Coffee Factory

Altitude 1900 m

County Nyeri

Harvest March-April & September-October

## About Karii Coffee Factory

In classic Kenyan landscape, red volcanic soils infused with all the good minerals and organic matter provide the life needed to grow healthy coffee trees for the farmer members of the Rutuma Farmers Co-operative Society, providing cherries for the Karii coffee factory, which was established in 1963, and joined the amalgamated Rutuma FCS from 2005, who now represent a wonderful seven wet mills. The Karii coffee factory has 800 registered members delivering cherries each year. The coffee trees of member farmers are flanked with banana and maize crops, with grevillea and macadamia trees providing shade from the sun. The management team at Karii coffee factory understand the benefits of diverse agriculture and plantings, not only for the growth of the coffee trees, but for the environment in general, and so they encourage farmers to plant a variety of species. Aligning with their environmental awareness, the team separate their water source from their waste water, and return it to the soil once it has fulfilled its purpose.

Beyond environmental and coffee agriculture care, the team at Dormans offer pre-financing to their farmer members. The upfront payments allow farmers to pay for a variety of needs, including school fees or farm equipment or just accessing emergency funds. By building transparent, and aiming for long-term relationships with their farmers, Dormans believe they can strengthen the industry growth throughout the country, and better the conditions for members. With goals to increase coffee production through agricultural and industry education, and providing access to resources and seminars, they say that "By paying the producers some of the highest returns for their coffee this objective becomes more possible."

# Karii AA

Varietal: SL28 / SL34

Process: Washed



## 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 for 14-21 days
- o Moisture content 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 AA grade coffees being made up of beans that are screen size 18