



KENYA



Mugaya pulper - Kenya

Mugaya Wet Mill

Producer	Mutira Farmer's Co-Operative Society
Washing Station	Mugaya Coffee Factory
Altitude	1570 m
County	Kirinyaga
Harvest	November - December & May - June

Click here for exact location of Mugaya Wet Mill

About Mugaya Wet Mill

The Mugaya coffee factory was established by the Mutira Farmers Co-operative Society in 1975, and has been producing coffee ever since. The 924 active members grow a range of varieties to supply this factory, including the classic Kenyan SL28 and SL34, Ruiru 11 and Batian. The surrounding areas boast a wonderfully rich red volcanic soil base in the ground, which is full of healthy nutrients for coffee growth. Combine this with mild temperatures and stable rainfall, and all of a sudden, there is no question as to why this country looks lush and vibrant with a healthy coffee production across a two year harvest cycle.

The society encourages its 924 farmer members to plant trees on their land, with the intention of keeping the land used for agriculture nice and green and vibrant. Each farmer averages a land size of about half an acre, with around 200 trees each, allowing for a reasonable work load each. Technical advice and support is provided to members for healthy growth of their trees as well as regular checks on farms to ensure agricultural compliance. Coffee trees can be cross planted with macadamia bushes to keep the soil fresh. The wet mill has a hole dug for waste water to seep back in to the land, away from the fresh water reserves. This coffee factory has, in previous seasons, had several recognised certifications, including Rainforest Alliance, Fairtrade and UTZ.

Mahiga PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: cherry, lychee, pineapple, tropical, tamarind, sweet, creamy



Processing Details

- o Picked ripe 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 using a disc pulper
- o Beans are thoroughly washed in channels before drying on raised beds for 14-21 days
- o Moisture content is reduced to 10-12%
- o Beans are transported to the dry mill and stored in parchment until milled for export
- o During dry milling peaberry beans are separated to make up this peaberry lot