



Entrance to Kangurumai Coffee Factory - Kenya

## Kangurumai CF

Society	Kangiri Cooperative Society Limited
Washing Station	Kangurumai Coffee Factory
Altitude	1700 m
County	Murang'a
Harvest	November - December & May - June

## About Kangurumai

With the Aberdare Ranges and Great Rift Valley spanning to the west, and Mount Kenya watching from the east, the central highlands of Kenya boasts richly fertile and red volcanic soils with cool temperatures that are perfectly suited to growing wild coffee trees. It is between these great natural mountains that we find the Kangurumai Coffee Factory. Affiliated with the Kangiri Farmers Cooperative Society, who represents around 3,500 active farmer members, together, they aim to improve drying beds and upgrade the fermentation tanks and washing channels with tiles for better cleaning and washing, all in an effort to naturally improve quality through processing - benefiting everyone.

The surrounding area home to the farmers supplying cherries is a classic Kenyan landscape with well drained, deep reddish brown loamy soils full of wonderful minerals and organic materials perfect for healthy tree growth. Farmers use shade trees to help the coffee cherries even further, resulting in slower cherry maturation which increases structure and stability in profile. Shade trees and crops planted for organic biodiversity include banana, maize, grevillea and macadamia trees.

The Kangurumai Coffee Factory has started taking steps towards better environmental practices, starting with shifting the location of waste water disposal away from the fresh source, so it can drain back into the soils safely. Little changes like this can make huge impacts for both the coffee factory processing quality but also for the environment.



Downloadable  
gallery

# Kangurumai AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: glazed cherry, violet, macerated strawberry, oolong tea, milk chocolate, white nectarine, lemongrass, floral, peach, brown sugar, sweet



## Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour and ripeness before pulping to ensure an even fermentation stage
- o Beans are pulped same day as delivery using a mechanical disc pulper than can pulp 1,000kg per disc per hour. Discs are regularly adjusted to ensure even pulping
- o Pulped beans are then sorted again, separating un-pulped cherries and splitting beans based on parchment quality suing a sieve. This further separation results in a more even fermentation based on bean quality and size
- o Pulped beans are fermented until the parchment feels rough and a sample can be washed cleanly or rubbed between fingers
- o Beans are washed thoroughly in washing channels to remove remaining mucilage
- o Coffee is laid to dry on raised beds until moisture content reduced from 55% to 10.5%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export