



Coffee drying at Gatumbi Coffee Factory - Kenya

Gatumbi CF

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

About Gatumbi

The Gatumbi Coffee Factory began in 1981 and is affiliated with the Kangiri Cooperative Society Limited, which represents 3,500 active members. The Murang'a county has wonderfully cool temperatures and reaps the benefits of the classic Kenyan fertile lands that stretch between the eastern base of the Aberdare Mountain Range and the western slopes of Mount Kenya. To compliment the organically rich elements, the Gatumbi Coffee Factory is heavily investing in improved drying beds and putting tiles in cleaning channels and fermentation tanks, from the help of the Kangiri FCS.

Additionally, in line with the rising awareness for the need to conserve the environment, the factory has dug a waste water soak pit away from the original clean water source for healthier production. The coffee trees planted, grown, and cared for by the active members in the neighbouring area compliment these trees with crops like banana and maize, and use grevillea and macadamia trees for shade cover.



*Downloadable
gallery*

Gatumbi AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: black currant, cherry, grape, black tea, toasted almond, green apple, plum, dried berry, pomegranate, white nectarine, lemongrass, juicy, refined, silky, sweet



Processing Details

- o Picked cherries are delivered to the wet mill where they are further hand sorted
- o Coffee is pulped the same day as its harvested using a mechanical disc pulper. One disc can pulp up to 1,000kg per hour and is adjusted regularly to pulp efficiently
- o Pulped coffee is sent through a sieve to split beans into three categories of quality to ensure even fermentation and drying processes
- o Beans are fermented for around 18 hours depending on the weather conditions. Fermentation is considered complete when the parchment feels gritty and no longer sticky when a sample is washed and rubbed between the hands
- o Once fermentation is complete, beans are washed to remove remaining mucilage before being laid on raised drying beds
- o Drying typically takes 10-14 days depending on the weather for moisture content to reduce from 55% to 10.5%
- o Remaining drying time required is done in solar dryers
- o Coffee is then delivered to a dry mill and stored in parchment for protection until ready for dry milling and export

Gatumbi PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: vanilla, plum, stewed orange, black currant, white stone fruit, lemongrass, cherry, green apple, caramel, confectionery, clean, juicy, bright,



Processing Details

- o Picked cherries are delivered to the wet mill where they are further hand sorted
- o Coffee is pulped the same day as its harvested using a mechanical disc pulper. One disc can pulp up to 1,000kg per hour and is adjusted regularly to pulp efficiently
- o Pulped coffee is sent through a sieve to split beans into three categories of quality to ensure even fermentation and drying processes
- o Beans are fermented for around 18 hours depending on the weather conditions. Fermentation is considered complete when the parchment feels gritty and no longer sticky when a sample is washed and rubbed between the hands
- o Once fermentation is complete, beans are washed to remove remaining mucilage before being laid on raised drying beds
- o Drying typically takes 10-14 days depending on the weather for moisture content to reduce from 55% to 10.5%
- o Remaining drying time required is done in solar dryers
- o Coffee is then delivered to a dry mill and stored in parchment for protection until ready for dry milling and export