



*Coffee sorting at Kainamui Coffee Factory - Kenya*

## Kainamui CF

|                 |                                  |
|-----------------|----------------------------------|
| Society         | New Ngariama Cooperative Society |
| Washing Station | Kainamui Coffee Factory          |
| Altitude        | 1650 m                           |
| County          | Kirinyaga                        |
| Harvest         | November - December & May - June |

## About Kainamui

The infrastructure at the Kianamui Coffee Factory is nestled down the slopes of Mount Kenya in Ngariama location, Gichugu Division of Kirinyaga County and established in 1963. It works with 2000 farming and producing members, 800 of whom are women, and 1200 men. On average, these farmers only grow about 200 coffee trees each, which is a small number.

As with most of the Kenyan landscape, the land is fertile, the volcanic loam soils vibrant and red, and the average annual temperatures of 16-26°C allow for stable cherry maturation for a greater cup quality.

In the coffee industry, we often value sustainability, and this can be present in a variety of aspects. The Kainamui Coffee Factory has begun its better environmental practices by separating clean water from waste water at the station. Additionally, the factory supports their farmer members through financial sustainability by pre-financial access. From funds set aside from the previous years' harvest, members of the co-operative can access pre-financing for school fees, farm equipment and emergency needs.

By partnering with Coffee Management Services (CMS), the factory can help improve agronomic sustainability through farmer training, agricultural seminar access and materials for better farming practices.

All these sustainable focused elements, when combined, help create an environment that is healthy and progressive, and we hope to continue seeing wonderful profiles representing this slope of Kenya.



*Downloadable  
gallery*

# Kainamui PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: blueberry, cherry, red currant, red grape, brown sugar, nectarine, pomelo, raisin, lime, sweet, ling, juicy



## Processing Details

- o Picked cherries are delivered to the wet mill where they are floated to separate the dense beans from the immature 'mbuni's' (floaters)
- o Cherries are fermented for 24 hours before a first round of washing
- o Beans are fermented a second time in tanks for 12-24 hours
- o Once fermentation is complete, beans are washed thoroughly in washing channels, further separating remaining mbuni's
- o Washed beans enter soaking tanks where they sit for 24hours in clean water, allowing amino acids and proteins in the cull structure of each bean to develop, resulting in more acidity and fruitier flavours in the cup
- o Soaked beans are then laid on drying tables in a thin layer for about 6 hours until moisture level reduces to 50%
- o Beans are then gathered and laid in thicker layers for the remaining 5-10 days of standard drying and until moisture content is reduced to 10-12%
- o Coffee is then delivered to a private dry mill and stored in parchment for protection in bodegas (raised cells made of chicken wire that allows ample air flow) until ready for dry milling and export