



Drying beds at Kavutiri Coffee Factory - Kenya

Kavutiri CF

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| Society | Murue Cooperative Society Limited |
| Washing Station | Kavutiri Coffee Factory |
| Altitude | 1700 m |
| County | Embu |
| Harvest | November - December & May - June |

About Kavutiri

The Kavutiri Coffee Factory was originally built in the 1960's during a time when farmers were only allowed to plant 100 coffee seedlings. As one of the oldest coffee infrastructures in the county, it is centrally located to service a large portion of the Embu coffee producing area. Today, it is used by 980 local coffee farmers in the Kianjokama, Runyenjes and Manyatta regions of Embu County.

The county is a classic Kenyan landscape, well suited to growing wonderful quality coffee cherries. Rich and vibrant red volcanic soils provide nutrients for stable growth, the average temperatures float between 13 - 24°C year round and an average annual rainfall of 1,200mm keeps the land happy. Kenya often has two harvest, then main crop and fly crop. Coffee tree flowering begins in March and in September, with harvest in full swing through May-June and November-December.

The long-term goal at this coffee factory is to increase coffee production through farmer training, better access to inputs, agricultural seminars, and furthering sustainable farming practices. The co-operative team believes that this better quality can be achieved by paying the producers and farmers some of the highest returns for their coffees. This financial stability is furthered by being able to pay cash advances. By setting aside finds from the previous harvest, members of the co-operative can access pre-financing for school fees, access to farm equipment and support, and funds for any emergency needs. This access to pre-financing proves an incredibly powerful means to maintain a stable community, and it is our absolute pleasure to work with exporters and co-operatives who support this incentive.



*Downloadable
gallery*

Kavutiri PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: ribena, violet, milk chocolate, caramel, stewed apple, grape, orange, peach, tangerine, apricot, brown sugar, blackberry, truffle, sweet, round, smooth, intense



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 mechanically pulped same day as delivery
- o Pulped beans are fermented in large tanks
- o Beans are washed thoroughly in washing channels to remove remaining mucilage using clean water from the nearby river Ene
- o Waste water from this process is cleaned before returning to the ground for better environmental sustainability
- o Coffee is laid to dry on raised beds until moisture content reduced to 11-13%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export