



KENYA



*Washed coffee beans drying in Kenya*

## Gaaki Coffee Factory

Farmer Members Women - 61, Men - 92

Washing Station	Gaaki Coffee Factory
Altitude	1600 - 1650 m
County	Nyeri
Harvest	October - December

## About Gaaki

Gaaki Factory is a coffee washing station situated in Kenya's central highlands, a region celebrated for its fertile volcanic soils, cool temperatures and ideal conditions for producing vibrant and expressive coffees. Sitting between 1600 and 1650 metres above sea level, the surrounding landscape experiences steady rainfall and mild temperatures that support healthy cherry development throughout the growing season. This region sees an average rainfall of 1090mm per year and shifts from 11-15°C overnight to around 21-28°C through the days. Basically the perfect temperature ranges for cultivating Kenyan coffee.

The factory works with over 150 registered smallholder members (61 women and 92 men) who cultivate SL28, SL34 and Ruiru 11 varieties across approximately 185 hectares of farmland collectively. When together, this equates to around 140tonnes of harvested cherry per season. Coffee flowering begins from April and it is in this couple of months - April to June - where we begin to predict the annual yield of coffee. Harvesting then typically takes place from October through to December, with cherries carefully delivered to the factory for traditional wet processing. Following pulping and washing, the coffee is sun dried as parchment before being milled into green bean form, resulting in a clean and classic representation of Kenyan coffee production.



*Downloadable  
gallery link*

# Gaaki AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, raisin, silky, balanced, juicy, sweet, orange, caramel, black tea



## Processing Details

- o Picked cherries by small holder farmers and are delivered to the wet mill
- o Cherries are hand sorted upon arrival and separated by ripeness
- o Coffee is pulped and fermented for 12-24 hours in shaded conditions
- o Once fermentation is complete, coffee is washed thoroughly before being dried
- o Drying is done on raised beds for 7-20 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to a dry mill, screened for the AB grading, and stored in parchment for protection until ready for dry milling and export