



KENYA



Drying beds at Gakuyu-ini Coffee Factory - Kenya

Gakuyu-ini CF

Co-operative Thirikwa Farmers Co-operative Society

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| Washing Station | Gakuyu-ini Coffee Factory |
| Altitude | 1567 m |
| County | Gichugu District, Kirinyaga County |
| Harvest | May - June & November - December |

About Gakuyu-ini CF

Gakuyu-ini Coffee Factory was established in 1982 in Kirinyaga County and today serves the neighbouring communities of Githiru, Gituba and Mukure. Operating under the Thirikwa Farmers' Cooperative Society, the factory also houses the cooperative's head office and supports a membership of 1,620 producers, of whom approximately 1,000 are active coffee farmers. Situated at 1,567 metres above sea level, Gakuyu-ini forms part of the rich coffee-producing landscape of central Kenya, where fertile red alluvial soils and reliable seasonal rainfall create ideal conditions for growing exceptional coffee.

Beyond processing coffee, Gakuyu-ini and Thirikwa Farmers' Cooperative Society place a strong emphasis on farmer education and agronomic support. Producers are encouraged to source planting material through recognised coffee research institutions and receive ongoing technical guidance through field visits, training programs and support from the Ministry of Agriculture. Dedicated field committees regularly visit member farms to promote best practices and maintain quality standards throughout the cooperative. While intercropping with food crops such as maize and beans is discouraged, farmers commonly cultivate macadamia trees alongside their coffee, contributing to both farm diversity and long-term sustainability.

Coffee at Gakuyu-ini is processed using traditional Kenyan washed methods, supported by investments in pulping, water recirculation and conditioning infrastructure that help maintain consistent quality. Water sourced from the Kiri River is carefully managed throughout processing, while the surrounding landscape remains characterised by protected indigenous trees that have long formed part of the region's agricultural and ecological heritage.



*Downloadable
gallery*

Gakuyu-ini AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: chocolate, red plum, ruby grapefruit, clean, mandarin, blackcurrant, fresh, juicy, sweet, lime, thick, orange, blood orange, apricot, creamy



Processing Details

- o Coffee cherries are picked by hand when ripe and delivered to the wet mill the same day
- o Cherries are pulped and fermented overnight using water pumped from the River Kiri to the reservoir tanks
- o Once fermentation is complete, coffee is washed and soaked to remove remaining mucilage before being laid to dry under sun until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for screening, dry milling and export
- o Coffee is sorted at the mill by screen size for this AB lot