



KENYA



Washing channel at Getuya CF - Kenya

## Getuya CF

Co-operative Mwirua Farmers Co-operative Society

Washing Station	Getuya Coffee Factory
Altitude	1540 m
County	Kirinyaga County
Harvest	May - June & November - December

## About Getuya Coffee Factory

Getuya Coffee Factory was established in 1964 in Mukure, Kirinyaga County, though the story of coffee production in the region began much earlier. The first coffee seedlings were planted by local growers in 1952 and, as production expanded, producers established Mwirua Farmers Cooperative Society in 1954 to collectively market their coffee. Today, Getuya remains one of nine factories operating under Mwirua FCS and serves 900 active smallholder members, continuing a long tradition of community-led coffee production that has shaped the region for more than seventy years.

Mwirua Farmers Cooperative Society plays an important role beyond processing coffee. The cooperative provides certified coffee seedlings, farm inputs, transport services and pre-financing opportunities for members, helping support farming families through access to school fees, agricultural supplies and emergency funding. This long-term investment in producers helps strengthen both farm productivity and coffee quality throughout the cooperative's network.

Environmental stewardship is also an important focus at Getuya. Processing water is managed through dedicated soak pits that allow wastewater to naturally filter back into the soil, while members are encouraged to plant trees throughout their farms to support long-term sustainability. Coffee is commonly grown alongside crops such as banana and maize, with Grevillea and macadamia trees providing additional shade, creating a diverse agricultural landscape that reflects the traditional farming practices of Kirinyaga County.



Downloadable  
gallery

# Getuya AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: dark cherry, dark plum, dark chocolate, black tea, medium body, sweet, lemonade, round, peach, grape, citrus, floral, clean, refined, lime



## Processing Details

- o Coffee cherries are picked by hand when red ripe and delivered to the wet mill
- o Cherries are sorted a second time upon arrival to the mill and separated by quality
- o Beans are thoroughly washed in washing channels
- o Coffee is dried on raised beds and turned regularly 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