



KENYA



Turning drying beans on raised beds - Kiandu WS

Kiandu Wet Mill

Society members 1524

Washing Station	Kiandu Coffee Factory
Altitude	1810 m
County	Nyeri
Harvest	May - June & November - December

About Kiandu Wet Mill

Kiandu Coffee Factory has been serving coffee producers in Nyeri County since 1970 and today represents a community of 1,524 active smallholder farmers. Having evolved through several cooperative structures before becoming an independent society in 2011, the factory has grown alongside the farming families it represents. Most members cultivate around half an acre of land, managing approximately 200 coffee trees alongside food crops such as maize, beans and sweet potato to support their households.

Situated at approximately 1810 metres above sea level, Kiandu benefits from Nyeri's fertile red volcanic soils, reliable bimodal rainfall and cool temperatures that have helped establish the region as one of Kenya's most respected coffee-growing areas. Alongside producing exceptional coffee, the factory has embraced sustainable farming practices by encouraging tree planting throughout member farms and managing processing wastewater through dedicated soak pits that allow water to naturally return to the soil, helping reduce the impact on surrounding waterways.

At Project Origin, we greatly value our long-term relationships with our on-the-ground exporting partners, whose commitment to transparency and trust helps connect us with remarkable producer communities such as Kiandu. Together, we share a belief that long-term investment in coffee begins with supporting farmers. Through the cooperative, members have access to pre-financing for school fees, farm inputs and emergency needs, providing practical support that strengthens both farming families and the future of coffee production across the region.



Downloadable
gallery

Kiandu AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: bright, juicy, sweet, balanced, clean, peach, red plum, caramel, mango, stewed stone fruit



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then further separated by ripeness
- o Beans are pulped to break the skin before undertaking a dry fermentation in tanks for 18-24 hours where the mucilage is broken down
- o Once fermentation is complete, beans are washed in washing channels to remove remaining mucilage and pulp and then soaked overnight
- o and washed in washing channels to remove mucilage
- o Coffee is laid to dry on raised drying tables for 17-5 days
- o Moisture content 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