



KENYA



Harvesting cherries in Kirinyaga region - Kenya

Kiri CF

Co-operative Ngirambu Farmers Co-operative Society

Washing Station	Kiri Coffee Factory
Altitude	1450 m
County	Kirinyaga County
Harvest	May - June & November - December

About Kiri Coffee Factory

Kiri Coffee Factory was established in 1997 and today serves a community of 1,200 active smallholder farmers from the neighbouring villages of Gitumbi, Kirinyuini, Kerere and Kaboia in Kirinyaga County. As the head office of the Ngirambu Farmers Cooperative Society, the factory plays an important role in supporting producers throughout the region, acting as both a processing facility and a central hub for the cooperative's farming community. Situated at approximately 1,450 metres above sea level, Kiri benefits from Kirinyaga's fertile red volcanic soils and favourable growing conditions that have helped establish the region as one of Kenya's most respected coffee origins.

Beyond coffee production, Kiri places a strong emphasis on supporting its members through ongoing education and farm management. Producers receive technical guidance through field visits and training programs, while dedicated field committees regularly work alongside farmers to encourage best agronomic practices and maintain high production standards across the cooperative. This long-term investment in knowledge helps strengthen both farm productivity and coffee quality from one harvest to the next.

Environmental stewardship is also an important focus at Kiri CF. The cooperative encourages tree planting across member farms while processing water is carefully managed through dedicated soak pits that allow wastewater to naturally filter back into 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 transparency and trusted relationships with producer communities such as Kiri provide meaningful access to remarkable coffees and the people behind them.



Downloadable
gallery

Kiri AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: black tea, citrus peel, chocolate, toffee, peach, apricot, round, creamy, pear, citrus, orange, clean, crisp



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