



KENYA



Rungeto FCS

Members 8000

Washing Station Rungeto FCS

Altitude 1600 - 1800 m

County Kirinyaga County

Harvest May - June & November - December

Blossoming coffee flowers on tree - Kenya

About Rungeto Estate

Rungeto Farmers Cooperative Society was established in 1997 when 1,150 members came together following the closure of the former Ngariama Cooperative, determined to rebuild a thriving coffee community in Kirinyaga County. Today, the cooperative represents more than 8,000 smallholder farmers across three factories: Kii, Karimikui and Kiangoi, and remains committed to producing exceptional Kenyan coffees while investing in the long-term success of its members.

The cooperative is governed by seven elected board members, with representatives drawn from each factory alongside a rotating women's representative, ensuring decisions reflect the interests of the wider farming community. Beyond coffee production, Rungeto provides practical support through pre-financing for school fees, farm inputs and emergency assistance, while its own team of agronomists regularly visits member farms to provide technical advice, training and guidance throughout the growing season.

Environmental stewardship is equally important at Rungeto. Farmers are encouraged to plant trees throughout their farms, while processing wastewater is directed into dedicated soak pits where it naturally filters back into the soil, helping minimise 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 cooperatives such as Rungeto provide meaningful access to remarkable producer communities and the exceptional coffees they produce.



*Downloadable
gallery*

Rungeto C

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, sweet, smooth, malt, caramel, raisin, chocolate, citrus, orange



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 pulped to break the skin before undertaking a fermentation overnight
- o Once fermentation is complete, beans are thoroughly washed in washing channels
- o Coffee is dried on raised beds for 8-14 days 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