



Red ripe cherries at Kaliluni Factory



Kaliluni Factory

Farmer Members 1659

Washing Station	Kaliluni Coffee Factory
Altitude	1700 - 1900 m
County	Kaliluni Village, Machakos County
Harvest	October - December

About Kaliluni

Kaliluni Farmers Co-operative Society was founded in 1962 in Machakos County, in Kenya's Eastern region. Today, the society has 1,659 members cultivating a combined 180 hectares of coffee, with Kaliluni Factory operating as the society's sole processing factory.

Kaliluni F.C.S. is one of approximately 29 farmers' co-operative societies that form the wider Machakos Co-operative Union. Through the Union, Kaliluni's producers have access to services including coffee milling and marketing, training, subsidised farm inputs and coffee seedlings. The Union also provides practical business and logistical support through transport, bookkeeping and accountancy services.

Coffee grown by Kaliluni's members includes SL28, SL34, R11 and Batian. During harvest, producers selectively hand-pick ripe cherries and deliver them to Kaliluni Factory on the same day. At the factory, cherries are sorted to separate ripe fruit from underripe and overripe cherries and foreign material before processing begins.

Water used during processing is recirculated before being directed to evaporation and seepage pits, providing Kaliluni with a system for managing the water used at the wet mill.



*Downloadable
gallery link*

Kaliluni AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: tropical, lychee, jammy, pineapple



Processing Details

- o Picked cherries by small holder farmers and are delivered to the wet mill that same day
- o Cherries are hand sorted upon arrival and separated by ripeness
- o Coffee is pulped using clean water then fermented for 16-18 hours to remove remaining mullage before being thoroughly washed
- o Once washed clean, beans are dried on raised beds for 12-18 days until moisture content is reduced to 10-12%
- o Coffee is then delivered to a dry mill, screened for the AA grading, and stored in parchment for protection until ready for dry milling and export