

# AA Rianjagi Café (GrainPro)



The Rianjagi wet mill is the sole processing factory operated by the Rianjagi Farmers Cooperative Society, which is comprised of 1516 members.

Farmers in Rianjagi planted their first coffee trees in 1950. The Coop is managed by an elected board of 5 members. Each member represents an electoral zone in the location. Currently the Coop has 8 permanent members of staff who are headed by a Secretary Manager. The Secretary Manager is the Chief Executive Officer overseeing the day to day running of the Coop under the supervision of the board.

The wet mill's current production stands at 600,000kg of Cherry. The Coop is in the process of partnering with its marketing agent Sustainable Management Services Limited to implement a coffee quality improvement project with an aim of increasing annual yields to over 1,000,000kg.

Timely and selective hand picked cherry is delivered to the Rianjagi wet mill the same day it is picked. Cherry sorting is carried out at the wet mill prior to the pulping. The ripe cherries are processed through the wet processing method that utilizes clean river water. Sun drying is done after careful fermentation and washing. Dry parchment is milled and bagged at Kofinaf coffee mills and then transported to

ID# 7460

Origin	Kenya
Region	Embu, North District, Manyatta Division, Ngandori
Farm	Rianjagi Farmers Cooperative Society
Variety	SL28, SL34, Ruiru 11
Altitude	1605-1625m
Proc. Method	Fully washed and sun dried



SMS Ltd warehouses. The Coffee is then sold either through the Nairobi Central Auction or directly to overseas buyers.

Main crop: October/December, Fly crop: April/May

Rainfall: 1600 -1750 mm per year. The rains are in two seasons: one short rain season and one long rain season. Early crop depends on short rains that come between October and November. Main crop receives adequate rain between April and June.



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