

# Kagumo-ini - Mugaga F.C.S. - Nyeri - AA (Grainpro)



Kagumoini factory is operated by the Mugaga Farmers Cooperative Society (F.C.S.), which is comprised of smallholder farmers who own on average 300–500 coffee trees on land about 1/8–1/2 hectare in size. Most farmers grow other crops in addition to coffee, but their coffee varieties are typically SL-28, Riuru 11, and Batian. The washing station was established in 1994.

Coffee is picked ripe and delivered in cherry to the factory, where it is sorted and weighed before being accepted. The coffee is depulped and fermented overnight (16–24 hours) before being washed three times and placed in soaking channels until space is available on metallic drying tables. The coffee is rotated constantly through drying to ensure that the coffee is evenly dried, and it is also sorted during this process as well.

The F.C.S. hosts regular seminars for the farmers where they are given information about fertilizer, farm best practices, and care and consideration regarding plant disease and insects.

For more information about coffee production in Kenya, visit our [Kenya Origin Page](#).

ID# 11986

|                  |   |
|------------------|---|
| Origin           | Kenya   |
| Region           | Mathioya,<br>Muranga, Nyeri   |
| Farm             | 1,384 smallholder<br>members of<br>Mugaga Farmers<br>Cooperative<br>Society |
| Variety          | SL-28, Ruiru 11,<br>Batian  |
| Altitude         | 1750 masl   |
| Proc. Method     | Washed  |
| Harvest Schedule | October–<br>December (main<br>crop); March–<br>May (fly crop)               |

## The Cup

" Sharp acidity floral jasmine aroma, blackcurrant, cherry and blueberry flavors."

## Gallery

Kagumo-ini - Mugaga F.C.S. - Nyeri - AA (Grainpro)

