



New Ngariama Farmers Cooperative Society operates the Kiamugumo Factory, which was founded in the 1970s. There are about 1,500 contributing members who deliver cherry to the factory, each growing coffee alongside other crops on about 1/8th a hectare each, average.

The farmers bring their cherry to the factory for sorting and processing as soon as it is picked: The coffee is depulped, then fermented underwater for 12–24 hours before being washed four times and spread on raised beds for 9–13 days. The factory leadership offers producers imputs on credit as well as cash advances to assist with the season and incentivize coffee production and quality.

For more information about coffee production in Kenya, visit our Kenya Origin Page.

ID# 11839

Origin	Kenya
Region	Gariama, Manyatta, Kirinyaga
Farm	Various smallholder members of New Ngariama Farmers Cooperative Society
Variety	SL-28, Batian, Ruiru 11
Altitude	1550 masl
Proc. Method	Washed
Harvest Schedule	October– December (main crop); May– July (fly crop)



Gallery Kiamugumo - New Ngariama F.C.S. - Kirinyaga - AA (VacPack)



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