

Kianyangi AA - Murue F.C.S. - Embu (GrainPro)



Legend:

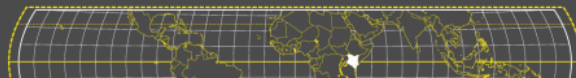
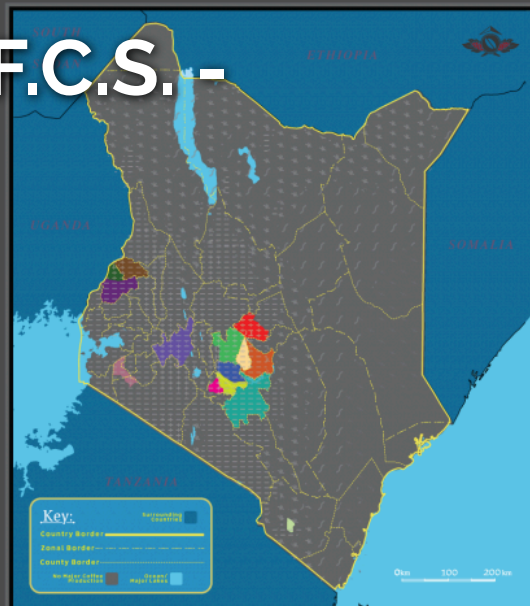
Regions

Bungoma	Mt. Elgon
Embu	Murang'a
Kiambu	Nakuru
Kirinyaga	Nyeri
Kisii	Thika
Machakos	Taita Taveta
Meru	Trans-Nzola

First Edition



Beanology Format



Kianyangi factory serves 770 farmer members in Embu county, each of whom grows about 130 trees, mainly SL-28 and SL-34 variety. The majority of the coffee brought to this factory comes during main harvest, from November through January.

After the coffee is picked ripe, it is brought to the factory, where it is depulped using a disc pupler and river water from the river Kamithumo. The coffee is fermented overnight after depulping, then soaked and dried on roased beds for between 7 and 15 days, depending on weather. While drying, coffee is constantly sorted and rotated. Five soaking pits on-site at the factory are used to purify and recycle the water used in processing; the water is treated carefully to avoid contamination.

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

ID# 10472

Origin	Kenya
Region	Kavutiri Division, Embu County
Farm	770 smallholder members
Variety	SL-28, SL-34
Altitude	1800 masl
Proc. Method	Fully washed, dried on raised beds
Harvest Schedule	November-January

The Cup

" Sweet and balanced with intense green grape acidity and a heavy mouthfeel; lots of toffee and caramel with tomato, melon and lime."

Gallery

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