



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 inputs 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 page.

ID# 13832

Origin	Kenya
Region	Gariama, Manyatta, Kirinyaga
Farm	Various smallholder members of the New Ngariama Farmers Cooperative Society
Variety	SL-28, SL-34, Ruiru 11, Batian, K7
Altitude	1550 masl
Proc. Method	Washed
Harvest Schedule	October– December (main harvest); May– July (fly crop)



Gallery Kiamugumo - New Ngariama F.C.S. - Kirinyaga - AB











B PULPING. FERMICUTATION TANKS WATATOR PARAMEL

WHY HEPPER





IMPORTERS OF FINE SPECIALTY COFFEES. | www.CAFEIMPORTS.com | 1-800-278-5065