



Kenya Gumba (Nyeri) AA+

Gumba factory

Gumba factory is one of the three washing stations from Rugi Cooperative Society in Nyeri we're working with this year. The other two factories are Karundu and Giathugu. Together with Mihuti, Igutua, Mweru, Kanyriri and Mutitu washing stations, they form a large society with over 4,500 members. Gumba washing station was built in 1978 and today gathers 1,250 active farmers. The producers own small plots of land, spread over a cultivated area of 135 hectare.

After a day's harvest, the farmers bring their ripe cherries to Gumba factory for processing. Cherries are visually sorted at the mill, next pulped, fermented overnight, washed, soaked and sundried on elevated tables to get a proper air circulation and even drying. The clean parchment is then delivered to a dry mill, in this case Sasini mills, for further processing and grading.

On a general note – Kenya

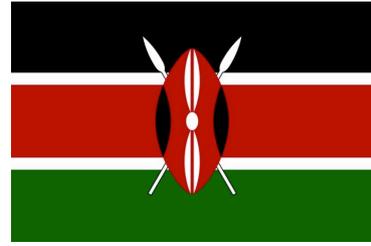


Coffee production in Kenya dates back to the late 1880s, when French Missionaries reportedly brought seeds to the Taita Hills area. Introduced into the Kiambu district in 1896, coffee found a great combination of altitude, soils and temperature that resulted in the high quality for which Kenyan coffee is known across the globe. Still today, the biggest coffee growing area spreads from Kiambu, on the outskirts of Nairobi, up to the slopes of Mount Kenya. The Counties in this region also known as Central Kenya – Kiambu, Kirinyaga, Murang'a and Nyeri – have an annual

production of around 39,000 metric tons of green coffee, which accounts for almost 70% of the national production. Other coffee growing areas are: Machakos (Eastern Kenya) and Bungoma (Western Kenya), but volumes are significantly smaller.

Climate

Although patterns may differ from area to area, Kenya is generally known to have two main rainy seasons which dictate two crops. Long rains occur from March to May, while a shorter rainy season occurs around October. The dry spells that anticipate those rains trigger two flowering periods: February/March for the country's main crop, and September for the early or 'fly' crop. Central areas are able to produce and deliver coffee in both seasons, whereas Machakos, for example, is known for only having production during the early crop season.



Coffee plants naturally find extremely fertile soils in Kenya's growing regions. Soils are young and volcanic and very rich in organic matter. The altitude in coffee growing areas ranges from a minimum of 1280m in Embu, Eastern part of Mount Kenya region, to a high of 2300m in Nyeri, on the Western slopes.

Organization & Processing

Nowadays, approximately 55 % of all coffee production comes from smallholder farms. The number varies greatly from area to area (Kiambu 14%, Kirinyaga 72%, Machakos 80%). Smallholder farmers are organized in Cooperative Societies, which own the wet mills where farmers deliver ripe cherries. At wet mills (also known as factories) cherries are pulped and fermented for approximately 24 hours. After fermentation, coffee is soaked in tanks full of water and washed in channels. Still at the washing state, coffee is graded in P1 (heaviest parchment), P2 and lights (floaters); any remaining cherries are removed and processed separately. Coffee is sun-dried on raised tables, a process which can take up to 3 weeks. At night and during the hottest periods, parchment is covered so that drying is homogenous. Dry parchment is then delivered to a centralized dry mill to be processed, screened and marketed at the weekly auctions in Nairobi. Approximately 90% of the entire coffee production is 'washed'. The remaining 10% is made up of usually unripe cherries that are spread out in trays to dry in the sun – a process that can take up to 5 weeks. This coffee is known as 'Mbuni'.

Quality: AA+ microlot

Farm/Washing station: Gumba

Variety: SL 28 & 34

Crop: 2016

Comments: honey, bright, lingonberries, chocolate, buttery mouthfeel score: 87

Cooperative society: Rugi Farmers Cooperative Society

Location: Gumba town, Nyeri county

Altitude: 1220 - 2300 m

Soils: red volcanic