

KENYA

Mutwewathi AA



Co-op	New Gikaru Farmer Cooperative Society
Region :	Nyeri, Central Kenya
Soil:	Red volcanic soils
Altitude:	1,600-1,750 MASL
Process:	Washed
Grade:	AA
Variety:	SL 28, SL 34, Batian, Ruiru 11
Owner:	750 smallholder producers



Coffee bio

Mutwewathi factory is located in Mukurweini Subcounty, Nyeri county on the eastern side of Aberdare Ranges. It is owned by New Gikaru Farmers Cooperative Society (FCS), which was registered in 2001. With over 4,600 members growing coffee, New Gikaru operates 5 wetmills namely Ichamara, Thangathi, Mutwewathi, Kahuro and Kiuu.

At the factory, the cherries undergo the traditional Kenyan fully washed process. First, they are sorted to remove underripe and defective fruit, then pulped to strip away the outer skin. The resulting parchment coffee ferments in concrete tanks for 12 to 16 hours, with the exact time determined by climate and temperature. Fermentation breaks down the sticky mucilage, after which the parchment is washed in clean water and passed through grading channels. During peak harvest, when raised beds are fully occupied, the parchment is soaked in circulating water for up to 24 hours before being transferred to dry. Drying takes place on raised beds and solar dryers, lasting 7 to 21 days. Workers turn the parchment regularly and cover it during the hottest hours to ensure even drying and prevent defects — a hallmark of Kenya's attention to detail

Sourcing :  Ibero Kenya