

KENYA NGERWE AA

Velvety, blueberry, black tea and floral.

PRODUCER Kibugu Farmers Cooperative Society

REGION Kibugu, Embu

MILL Ngerwe Factory

VARIETY SL28, SL34, Ruiru, Batian

PROCESS Washed

ALTITUDE 1600m

Ngerwe Factory processes coffee cherry from local farmers who are members of the *Kibugu Farmers Cooperative Society*. More than 550 farmers deliver ripe cherry to the factory where it is sorted, de-pulped and fermented overnight before washing. The parchment is then dried on raised beds over 7-15 days whilst being constantly turned and hand-sorted to ensure consistency and quality.





KIBUGU FCS, KENYA.

Cooperatives like the *Kibugu Farmer Cooperative Society* offer the opportunity for producing members to participate in practice seminars, have access to sustainable-farming handbooks and pre-financing to pay for supplies, inputs and school fees for their children.

#clarkstcoffee