

Kenya Kiangundo

Lemon Curd • Black Tea • Pineapple • Vanilla

Light



Dark

Kiangundo's Story

Our first year purchasing coffee from the Kiangundo Washing Station, and from Kifahari Coffee. This washing station (referred to as factories in Kenya) collects coffee cherries from 690 smallholder members of the Kiama Farmers' Cooperative Society. The Coop provides training focused on sustainability, which has helped improve coffee quality and increased the premiums they earn. The cooperative in its entirety has over 3000 members.

COFFEE DATA

ORIGIN:	REGION:	MUNICIPALITY:	WASHING STATION:
Kenya	Nyeri	Karatina	Kiangundo
ALTITUDE:	VARIETY:	PROCESSING:	FERMENTATION:
1700-1950 m.	SL-28 & SL-34	Double Fermentation Washed	12-24 hours after depulping, 12-24 hours again after 1st washing
DRYING:	ACTRON READING:	IMPORTER/EXPORTER:	TASTING NOTES:
Raised bed drying for 7-21 days		Kifahari Coffee	Lemon Curd, Black Tea, Pineapple, Vanilla

Pricing Transparency

Our Purchase 10 bags (60 kg each)	Landed Cost (Plus Shipping) \$8.40 per pound	Roast Moisture Loss \$1.02 per pound	Packaging Cost \$0.90 per pouch	Labor/Warehousing/ Overhead/Margin \$9.82 per pound	Retail Price (12 oz.) 24.00
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