

KAMAGOGO COFFEE FACTORY



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WELFARE 7

OVERVIEW

Farm Name	Kamagogo Coffee Factory
County	Murang'a County
Coffee Varieties	Ruiru 11,SL 28,SL 34, Batian
Flower season	March-April September- October
Harvest season	May- June November- December
Annual Rainfall	1,200mm
Temperature	13-24°C
Altitude	1,800m above sea level
Soil	Red volcanic soils
Processing Method	Wet processing
Membership	1,000

BACKGROUND

Kamagogo coffee factory was established in 1970s and it is affiliated to Kiru Farmers' Cooperative Society. Its membership stands at 1,000. The factory has coffee cherry catchment and washing station in the area where local farmers who are members of the cooperative, delivery coffee cherry for regional bulking. The coffee cherry is hand sorted, washed, fermented, and laid out on raised beds to dry where it is hand sorted for defects again.

LOCATION

Kamagogo Factory is a coffee processing station at Kagumoini location in Murang'a County. Kiru Farmers' Cooperative has four processing stations which are Kiruru, Kora, Kamagogo and Diara with about 3,500 farmers delivering coffee cherry to the respective factories. In addition to coffee, the farmers grow macadamia, potatoes, maize, beans and tea for the local markets.

SOILS AND CLIMATE

Kamagogo Coffee Factory is dressed with red-volcanic soil that infuses it with all the mineral and organic goodness necessary for optimum production. It experiences an annual rainfall of 1,200mm at 1,800m above sea level. In addition it enjoys cool temperatures of 13-24°C.

PRODUCTION

YEAR	CHERRIES(KGS)
2014/2015	386,120
2015/2016	614,305
2016/2017	232,455

PROCESSING

Demonstration plots are planted at the factory to reinforce the best practices taught throughout the year. After picking, ripe cherry is brought to the factory before it undergoes processing to remove the skin and pulp – known as the wet processing method. Wastewater is discarded in soaking pits, and is also recirculated for conservation.

The factory is using a disc pulper with three sets of discs to remove the skin and fruit from the inner parchment layer that is protecting the green coffee bean. After pulping, the coffee is fermented overnight to break down the sugars, before it is cleaned, soaked and spread out on the raised drying tables. Time on the drying tables depends on climate, ambient temperature and volumes under processing, and can take from 7 to 15 days in total.



Red cherries



Pulper Machine



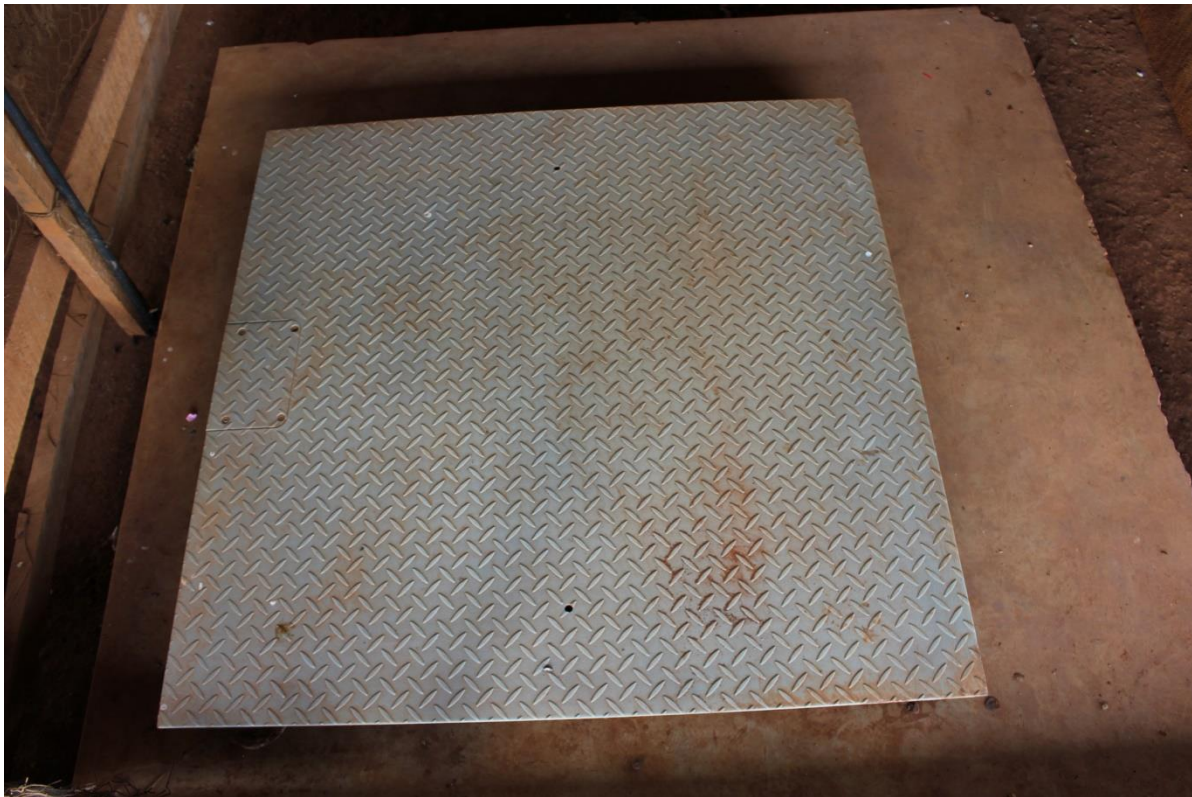
Fermentation tanks



Washing channels



Cherry hopper



Weighing scale

PRE-FINANCING FARMERS

The factory is receiving assistance from our partner Coffee Management Services (CMS). The long term goal is to increase coffee production through farmer training, input access, Good Agricultural Practice seminars, and a sustainable farming handbook updated and distributed annually.

Our wish is to establish a transparent, trust based relationship with the smallholder farmer, helping to support a sustained industry growth in Kenya, whilst bringing premium quality to our customers, and premium prices to the farmers.

Through the pre-financing they receive, farmers are given advances for school fees and farm inputs. The factory manager is re-trained every year by CMS, in addition to field days being held by the minister of agriculture and agrochemical companies that deliver inputs to the farmers.

SUSTAINABLE FARMING

In line with the rising awareness on the need to conserve the environment, the factory has dug the waste water soak pits away from the water source where the waste water is allowed to

soak in back to the soil. Currently the factory does not engage in waste water treatment. Additionally the society encourages its members to plant trees on their farms.

MANAGEMENT

Kamagogo Coffee factory is run by a factory manager who oversees all activities within the factory. Together with other staff members they carry out duties such as weighing coffee, selection and grading of coffee, paying farmers and addressing farmers' complaints.

BIO-DIVERSITY

In addition to coffee, common crops grown are banana and maize. Grevillea or macadamia trees are also planted to provide shade to the growing coffee trees.

WELFARE

Currently the factory offers farm inputs on credit and cash advances to farmers as incentives.



Coffee Plantation



Parchment store