



Kenya - Origin Profile



COUNTRY PROFILE

Avg Farm Size	1 - 50 hectares
Common Varietals	SL-28, SL-34, French Mission Bourbon, Ruiru 11
Processing Method	Fully Washed
Export Volume	700,000 - 1 million bags
Main Crop Harvest	October - December / January
Arrival Period	May - July
Export Bag Size	60kg
Growing Regions	Bungoma, Embu, Kiambu, Kirinyaga, Kisii, Machakos, Mt. Elgon, Nyeri, Nakuru, others
Population Involved in Coffee	Approximately 700,000 producing families

Approximately 85% of coffee farms in Kenya are owned by Kenyan Natives, though European influence is still evident in larger estates. Today, the majority of Kenyan farmers tend small plots, growing as few as 150 coffee trees. They bring cherry to centrally located mills, where their coffees are weighed, sorted and combined to create lots large enough to process and export. There are also privately owned estates, though fewer than during colonial days. The average estate grows around 10,000 coffee trees.

Coffee is sold by way of 2 main marketing systems in Kenya: by auction at the Nairobi coffee Exchange or through direct sales often called "second window". Since the establishment of the auction system in the 1930s, the majority of Kenyan coffee has been traded that way.

The first thing that comes to mind when one thinks about Kenyan coffee is bright acidity and cup complexity with coffees displaying notes of blackcurrant, grapefruit, kaffir lime, tamarind and tropical fruits such as pineapple. The famous SL varieties (SL 28 and 34) tend to be juicy and dynamic while French Mission is typically a more creamy and citric cup.

