



NDARONI



KENYA IS A LEGENDARY SPECIALTY

coffee producer that has influence in today's coffee market. Kenyan coffee organizations have developed their own varieties, have a processing method that has produces amazing coffee, and a well an established auction system that, for the most part, has provided a good wage for farmers. Despite the fact it produces less than 1% of the world's coffees, its exciting coffees are highly sought after by specialty roasters, including Blueprint.

The Kenyan supply chain is unique and serves as a major contributor in influencing quality. In this case, the coffee is coming from Ndaroni Factory, which is one of the three mills, or "factories," that are part of the Gikanda Farmers Cooperative Society. Farmers with less than five acres are required to join a cooperative, which oversees the process of washing, milling, and marketing the coffee. The farmer selects the factory based on the price offered and quality resulting from processing. In Kenya, all transactions go through the Nairobi Coffee Exchange making all pricing transparent. This way, the farmer or coop representative can review pricing in relation to price paid for cherry. Each cooperative has a marketing agent that then prepares a catalogue of the coffees that were received and processed for purchase through the Nairobi Exchange. Traders will then review these catalogues, cup the hundreds of lots produced, and then prepare to bid on them via the auction system.

Ndaroni has proven to produce high scoring coffees while increasing sales and wages for farmers. The improvements in quality, yield, and pricing have had a direct benefit to the entire county of Nyeri, resulting in education and infrastructure improvements.



WORDS: Andrew Timko
PHOTOS: InterAmerican Coffee
ABOVE: Samples at the Nairobi Exchange.

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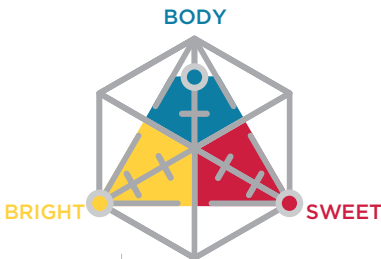
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COUNTRY:	Kenya
REGION:	Nyeri
ALTITUDE:	1600 - 1700 MASL
PROCESS:	Washed
HARVEST:	Oct. - Dec. 2016
VARIETY:	SL34 & SL28
IMPORTER:	InterAmerican Coffee

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 17
ESPRESSO RATIO:	1 : 2.25
WE TASTE:	tomato, orange, pear, peach



ABOVE: A washing station, or factory, in Nyeri lined with raised drying beds.