

NTHIMBIRI FARMERS COOPERATIVE SOCIETY LIMITED

Producer: Nthimbiri FCS

Wet Mill: Ntongoro Factory

Location: Meru County, Kenya, at the foot of Mount Kenya, near Meru town

Altitude: 1700 meters

Varieties: SL 28 & 34, Ruiru 11, Batian

Processing Method: Washed

Drying Method: Raised beds

Cup Score: 87.50

Flavor Profile: Black currant, floral notes, dark chocolate, medium acidity, medium body

Community Impact:

Nthimbiri FCS was founded in 1999 and actively engages 1,198 members, including women and youth, contributing significantly to local community development and economic empowerment.

Production Process:

Nthimbiri coffee cherries are selectively handpicked at peak ripeness and transported the same day to the Ntongoro Factory. Upon arrival, cherries undergo meticulous sorting to remove imperfections. They are then pulped, fermented up to 36 hours, washed, graded, and sun-dried initially for six hours before being spread thinly for thorough drying. The coffee is continuously turned to achieve uniform moisture levels (10.5% - 11%), ensuring exceptional quality and consistency.