

NJEMU FARM COFFEE

Njemu Farm was established in 1998 by Simon Nyaga and his wife Irene Nyaga with a vision to change the way individual medium-scale coffee farming was viewed and practiced in Kenya. The couple knew that proper farm management and quality management would change the perception. They named their farm after their sons Njeru and Muchiri. The farm is located at the slopes of Mt. Kenya, in Kirinyaga county of Kenya. Simon is the estate director and passionate about agriculture. At an early age in the 1960's, he would accompany his father to the farm and in the 1980's he was handed over the family coffee farm to help in its management. He succeeded in this role and ensured all his siblings attained college education. His passion also saw him pursue a diploma in Agriculture Economics and later attain a certificate in Plantation Management. Irene is the co-director and over the years she's been in charge of human resources and has been vital in supporting the farm's development. She has overseen the farm's expansion from originally 2,500 coffee trees to the current 8,000 coffee trees. Together, Simon and Irene have established Njemu Estate as a leading producer of high quality specialty coffee in Kenya.

Farm Size: 8 Acres

2017/2018 Yield: 33 Bags

VARIETY: SL28, Ruiru11, Batian

ELEVATION: 1,625 -1,675 meters

CROP MANAGEMENT AND PRODUCTION PROCESS

Crop Management: As trained agronomist Simon adheres to the best practices in crop management. He has developed crop management time tables for Njemu Farm which are strictly adhered. The time tables dictate when the coffee is pruned, fertilized and harvested.

Harvesting: At harvest, the cherries are selectively and individually picked by hand ensuring only the red ripe cherries are harvested. This is a tedious process with pickers rotating among the trees every eight to ten days choosing only those cherries that are at the peak of their ripeness.

Wet Processing: Once harvested the cherries are brought to the pulping station located on the farm. At intake, the quality of the cherry is inspected, floaters are removed. The cherries are separated based on



JAMII COFFEE

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color and degree of ripeness. The uniformity in ripeness allows a finer adjustment of the pulping discs and greatly reduces the amount of damaged beans. The cherries are then pulped and fermented overnight. After fermentation, the parchment coffee goes through the washing channel at least 3 times. After washing, the parchment is soaked in tanks for another 24 hours to clean off any remaining mucilage. The parchment is then dried in the sun on raised tables. Depending on weather conditions this process can take 2-3 weeks and the moisture content is reduced to between 10%-12%. Shade nets are used to cover the parchment during hot periods to allow gentle and consistent drying. In the evening, the wet mill staff cover the coffee with water resistant covers to protect against humidity at night.

Dry Milling: After the parchment has dried, the coffee is then delivered for final dry milling. Milling involves hulling (the removal of the last layer of the dry skin and remaining fruit residue), Polishing (a process in which any silver skin that remains on the beans after hulling is removed in a polishing machine) and finally cleaning and sorting where the fine coffee beans go through machines that sort the coffee based on bean density and size. Impurities such sticks, rocks and miscellaneous debris that may have become mixed with the coffee during drying are also removed. At the end of this process, the coffee is screen graded into AA/AB/PB.

Traceability: Jamii Coffee uses Kenya's unique Out-turn number system for traceability.

Njemu Coffee Outturn number: 15HC0044

15 - Received at the Miller in Week 15

HC – The Miller is Highland Coffee

0044 – The coffee was delivery number 44

Available Bags:

AA - 11

AB - 20

PB -2

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