

Coffee Alshemali

AMEA

Origin: Kenya
 Region: Kirinyaga
 District: Kirinyaga West



Collection: Constellations	SCA Score: 87
Process: Traditional Washed	Format: 30.00 kg Grain Pro
Species: Arabica	Profile: Fruity
Variety: Bahi II	Primary flavour note: Yellow peach
Altitude: 1,600-1,670 m.a.s.l.	Status: In Warehouse

A coffee from Kenya Cooperative Coffee Exporters

ALSHEMALI is the Star that gives its name to batches of coffees produced by several producers who are members of the KCCCE Kenya Cooperative Coffee Exporters in the Kirinyaga coffee growing region.

Descriptors Wheel

Subgroup
 Sugars, Real fruits / Berries, Caramels, Chocolatey, Floral, and Stone fruits

Aroma/Flavor
 Light brown caramel, Dark chocolate, Hibiscus, Yellow peach, Honey, and Blackberry



Specs sheet

Farm size (ha) 48500 ha	Process type Traditional washing
Type of soil Volcanic	Fermentation Aerobic
Picking method Manual- Selective	Screen size 18/19
Crop month May to July and October to December	Colour Green
Process Traditional	Moisture (ISO 6673) 10.40 %
	Water activity 0.54

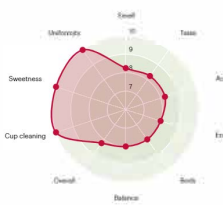
About the process

- Cherries received
- Pulping
- Aerobic fermentation
- Washing
- Parchment sorting by density
- Outdoor drying

Cupping Data

Attributes

Smell	8.25
Taste	8.25
Acidity	8.25
Ending	8.00
Body	8.00
Balance	8.00
Overall	8.25
Cup cleaning	10.00
Sweetness	10.00
Uniformity	10.00
COQA	87.00



ACIDITY



BODY



Agtron 65 - Light Medium	Sample roasting 8 min	Cupping Data 31/05/2023	Grammage 12 g	Millimeters 200	Sample grinding Cupping - between 600 and 800 microns
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Producer history



KCCCE 'Kenya Cooperative Coffee Exporters', a cooperative founded in 2009 and supported by the government to respond to the needs of Kenyan coffee farmers to have more control over the marketing of their own production in order to obtain higher net yields and to improve the quality of their coffee addressing various challenges faced by the coffee sector related to coffee production, quality, marketing and added value. Together with KCCCE we have added coffees from nine washing stations that are located in the Nyanjiro region, these washing stations (known locally as 'factories') are organized within Cooperatives that are members of KCCCE. In two factories we have developed our natural experiments with anaerobic fermentation and 'sleeping bag' drying technique repeating the process we had previously done in Murang'a and Kiambu. This is the first year in which we have carried out experimental processes in Cooperatives in Kenya, until now we had only carried them out in small farms. The result of this work are stable and very clean lots, and the producers are very encouraged, since this type of coffees create a new market niche for them.