GONDO PB

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Gooseberry Jam | Molasses

COUNTRY: Kenya REGION: Muranga

CULTIVAR: SL-28, SL-34, Ruiru 11, Batian, K7

PROCESSING: Washed

Farmers Cooperative Society (N.K.C.S) made of 560 members. They selectively handpick and deliver their cherry to the wet mill on the same day, with the cherries then sorted and washed using water from the nearby Kananahu river. The cherries are then carefully fermented, sun-dried, and washed again before delivery to the dry mill for further secondary processing.

N.K.C.S has a workforce of 19 permanent staff and an average of 25 seasonal workers. The society works closely with the Technoserve coffee initiative, a program funded by the Bill & Melinda Gates Foundation and set up to assist smallholder coffee farmers in East Africa increase their productivity and incomes. Part of this assistance comes in the form of advice on business and financial management, environmental sustainability, occupational health and safety, labour management, and general record keeping. This training ensures members of the society can care for their own families and the wider community, with a focus on sustainability, environmental management, and social responsibilities—meaning we can continue getting tasty coffees like this well into the future!

This coffee is packed full of gooseberry jam and molasses—another favourite Kenyan this season!

ESPRESSO: FILTER:
DOSE: 20-22g DOSE: 12g
YIELD: 46-52a YIELD: 200ml

TIME: 26-32s TIME: 2-2½ min

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