

SWARA



Kenya

Our Swara, named for the Swahili word for the graceful and elegant gazelle, will put a spring in your step. Like the gazelle, this quintessentially Kenyan coffee packs an impressive punch at a small price tag. Selected by our Kenyan QC teams, this sprightly blend has a classic, high quality Kenyan profile that is balanced, complex and full-bodied. 84+ SCA; Available as AA (Screens 17/18), AB (15/16) and Peaberry (PB)

COFFEE GRADE:

AA

FARM/COOP/STATION:

Various

VARIETAL:

Ruiru 11, SL28, SL34

PROCESSING:

Fully washed

ALTITUDE:

1,400 to 2,000 meters above sea level

OWNER:

Farmers working with Sucafina Kenya

SUBREGION/TOWN:

Various

REGION:

Western & Central Kenya

FARM SIZE:

0.5 to 2 hectares on average

BAG SIZE:

60kg

HARVEST MONTHS:

Offers Central Kenya: May – July (early crop) | October – December (late crop)

About This Coffee

Swara is part of our Sucafina Originals range, our line of consistent and affordable blends sourced from our vertically-integrated supply chain.

Named for the graceful and elegant gazelle, our Swara - Swahili for gazelle - will put a spring in your step. Though small, gazelles are capable of outrunning a cheetah. Like the gazelle, this quintessentially Kenyan coffee packs an impressive punch at a small price tag.

Selected by QC teams at our sister company in Kenya, vertical-integration and whole-harvest sourcing enable us to source Swara at an accessible price that supports roaster success and producer resilience. With our Swara expect consistent, high-quality coffee at reliable and accessible prices. Its classic, high quality Kenyan profile is balanced, complex and full-bodied.

Cultivation

The blend is composed primarily of SL28, SL32 and Ruiru-11 from small estates and cooperatives throughout Western and Central Kenya. These producers work with our sister company in Thika, Kenya.

Harvest & Post-Harvest

Farmers selectively handpick ripe cherry and deliver it to washing stations near them. Some producers process cherry on their own farms. Cherry is carefully sorted at intake where under- and over-ripes, along with any foreign matter, are removed.

Once sorted, ripe, red cherry is added straight to the hopper and pulped using either a disk pulper or, if it's on the farmer's own equipment, a small drum pulper. Coffee is fermented and then washed in clean water to remove any remaining mucilage.

Wet parchment is sorted and any damaged beans that remain are removed. Then, parchment is moved to raised beds to finish drying. Here, it is turned regularly to ensure even drying and covered at the hottest part of the day and overnight to prevent cracking and/or condensation. Workers will also regularly inspect drying parchment and remove any damaged beans. Drying time is usually around two weeks, depending on the weather at the time.

Once dry, parchment is delivered to Kahawa Bora Millers, one of our Sister Companies in Kenya. The mill has the capacity to mill smaller lots separately to help preserve quality and traceability.

Making Swara Possible

Our Sucafina branded lots combine excellent quality and accessible prices, all made possible by our sister company, Sucafina Kenya. In addition to our long-term relationships with producers and efficient milling infrastructure, "it's really the quality team's expertise that makes these blends possible," says Mette-Marie "Mie" Hansen, Managing Director of Sucafina Kenya. "It takes a lot of skill to source and combine the best lots to create blends that offer good value for the quality-oriented roaster."

AA Grade

Kenyan coffees are classified by size. AA beans are the largest size. AA grade coffees are those that are 17/18.5 screen size, meaning that they are larger than 7.2 millimeters.

Sucafina in Kenya

Kahawa Bora recognizes the importance of cultivating supportive relationships with coffee farmers and roasters, alike. The mill provides crucial services for the farmers and cooperatives with whom they work.

They provide key agricultural extension work, helping farmers improve the health of their crops, increase productivity and ensure the best possible quality. They also support innovation in the small estate sector.

Kahawa Bora also, more generally, lends their own expertise in quality processing to their clients, providing feedback and contributing to their knowledge of processing methods and evolving market demand.

Most small estate owners do not typically produce enough coffee to fill 50 bags with parchment beans, the smallest quantity mills will generally process. Before Kahawa Bora was

established, mills and marketing agents would have to blend smaller lots from multiple estates before bringing it to the mill. This meant that coffee from small estates was often anonymized, which could also limit payment for recognition or quality.

Before operating their own mill, our sister company solved this problem by blending lots from approximately 4-8 producers living in the same area —such as with our Slopes of 8 coffees. This method also allowed producers to maintain the identity behind their coffee and gave them collective control over price expectations. Kahawa Bora’s microlot program is one more option that producers can choose along this vein.

With the purchase of the Kahawa Bora mill, it is now even easier to keep traceability intact all the way from the individual farmer who grew the lot through to the roaster. Thanks to the mill, small estate owners can receive larger payouts for to their high-quality production and link their name to their coffees for consumers to see.

For farmers, having their name and life story connected to their coffee, which is then purchased and seen by the end user, can bring many benefits. It means that they can nurture long-term relationships with roasters and increase the value of their product. For roasters, connecting farmers’ stories to the coffees they grew can create a stronger customer interest for specific coffees, added value and demand, and help finance successful long-term relationships with farmers

Coffee in Kenya

Though coffee growing had a relatively late start in Kenya, the industry has gained and maintained an impressive reputation. Since the start of production, Kenyan coffee has been recognized for its high-quality, meticulous preparation and exquisite flavors. Our in-country sister company, Kenyacof/Sucafina Kenya, works with farmers across the country to ensure these exceptional coffees gain the accolades they deserve.

Today, more than 600,000 smallholders farming fewer than 5 acres compose 99% of the coffee farming population of Kenya. Their farms cover more than 75% of total coffee growing land and produce nearly 70% of the country’s coffee. These farmers are organized into hundreds of Farmer Cooperative Societies (FCS), all of which operate at least one factory. The remainder of annual production is grown and processed by small, medium and large land estates. Most of the larger estates have their own washing stations.

Most Kenyan coffees are fully washed and dried on raised beds. The country still upholds its reputation for high quality and attention to detail at its many washing stations. The best factories employ stringent sorting practices at cherry intake, and many of them have had the same management staff in place for years.