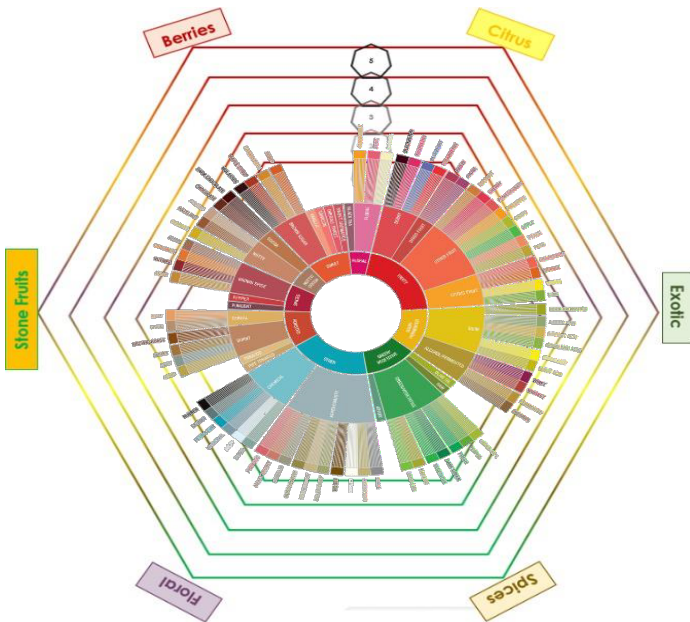




Coffee Directorate

The Kenyan Coffee Flavor Wheel



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Finally, special appreciation to Mau Mau Kahawa for the development of the flavor wheels.

PREAMBLE

The Kenya Coffee flavor wheel is a reference to the sensory magic of the chemistry of coffees flavor. It is a technical work of the cupping and analysis of the Agriculture and Food Authority (AFA) - Coffee Directorate's three years' work of coffee cupping profiles. The work is guided by the coffee tasters flavor wheel based on coffees physical chemistry which when followed creates an accurate and consistent choice of appropriate flavor terms. As coffee marketing is based on quality, it would be prudent for the coffee Directorate to advise the Kenyan coffee industry to understand and appreciate that a better lexicon is needed for the newly emerging specialty coffee industry.

The Kenyan coffee flavor wheel handbook is therefore designed as a reference material for the average coffee professional learning about coffee sensory by recognizing, describing and judging the complex nuances of coffee flavor for each of the Kenya's coffee growing regions.

It is therefore expected that the readers of the handbook will have a wide berth of the specialty coffee industry understanding founded on the concept of flavor. And since flavor is perceived by the senses of smell and taste and therefore the concepts of the Kenya coffee flavor wheel are perceived on sensory evaluation, communication and understanding of which are critical to the skill set of any coffee professional and is essential to any coffee business.

The Directorate is therefore pleased to share with you the various flavors of coffee typical of different coffee growing regions.



Dr. Benson Apuoyo, PhD

Ag. Director – Coffee Directorate

COFFEE PRODUCTION

Kenya grows coffee at elevations ranging from 1,400 meters to 2,400 meters above sea level on volcanic soils. This elevation qualifies it for Strictly High Grown (SHG) / Strictly Hard Bean (SHB) status. The nature of the high altitude means that Kenyan coffees grow slowly, allowing ample time to develop complex flavours.

Central Kenya, the area surrounding Mount Kenya south towards Nairobi the capital city of Kenya is a major coffee growing region, while many other coffee growing regions are located in Western Kenya near Uganda border, from the Serengeti Plains to the hills of Mount Elgon, East of Nairobi and West Tsavo. These coffee-growing areas include indigenous forest which support the wildlife.

VARIETALS

The main coffee cultivars grown in Kenya are;

- SL 28
- SL 34
- K7
- Ruiru II
- Batian



Coffee Research Institute bred the hybrid Ruiru II, which grows at all elevations and resistant to Coffee Berry disease and Coffee Leaf rust. SL34 and SL28 grow at high elevations with ample rainfall. Kent grows at lower elevation areas. K7, a parent to the French Mission Bourbon varietal (bourbon lineage) grows mostly in the Rift Valley.

HARVESTING

Kenya has a short season around May to July, and main season from September to January depending on the region. Rich soils provide optimal growing conditions to develop the high acidity which define Kenyan coffee.

PROCESSING

Most of the Kenyan coffees are Washed, however Kenyan producers are starting to practice other methods like Natural, Carbonic Maceration, Anaerobic fermentation and Honey processes.





GRADING

Kenya coffee is graded during dry milling where beans are mechanically separated into various grades depending on the size, shape and density into E, AA, AB, PB, C, TT, T while the dry processed cherry is graded into buni heavy (MH) and buni light (ML) being. Below are the types and commercial grades, screen size and descriptions.

Grade	General Description
E (Elephant)	Retained on screen 21
AA (Above Average)	Through 21 retained on screen 18
AB (Average Bean)	Through screen 18 retained on screen 17
PB (Pea berry)	Through screen 17 retained on screen 12
C	Through screen 16 retained on screen 10
TT	Light density from AA, AB & E grades by air extraction
T	Smallest, consists of broken, small C through screen 7
MH	Buni Heavy
ML	Buni Light
RH	Robusta Heavy
RL	Robusta Light
NH	Natural Heavy
NL	Natural Light



AUCTION

The **Nairobi Coffee Exchange** (NCE) is Kenya's central marketplace for the trading of coffee produced in Kenya. The auction is held weekly at the Coffee Exchange. The auction is the primary way through which most Kenyan coffee is sold. The Nairobi Coffee Exchange uses the New York ICE futures index as a benchmark. Grades of Kenyan coffee traded at the exchange includes premium AA grade coffee and all other grades.

#AUCXIS

1203

25NG1005 T

P BULK

556

1

Ibero

■■■■

SALE NO 24

STEP 3

BAGS 12 WEIGHT 756

CERTIFICATES

REMARKS

STATUS **CONFIRMED**

LOTNO	OUTTURN	MARKS	GRADE	BAGS	WEIGHT
1204	27MT2002 / BULK		TT	25	1556
1205	26MT2006 / BULK		TT	100	6000
1206	26MT2006 / BULK		TT	111	6722
1207	26NG1002 / P BULK		C	12	742



INTRODUCTION

COFFEE FLAVOR WHEEL

Flavour wheels are conceptualized to serve as an intuitive guide for coffee drinkers to visualize the profile of flavours that a coffee possesses. While by no means the only vocabulary used in describing coffee, flavour wheels are often used by coffee professionals to categorize and identify flavour profiles. Casual coffee drinkers can also utilize the flavour wheel, albeit more infrequently to learn about the flavours that they experience from a cup of specialty coffee by coding it to the flavour notes found in the wheel.

Conceptualized by the Specialty Coffee Association (SCA) in collaboration with World Coffee Research, the Coffee Taster's Flavour Wheel is the most commonly used flavour wheel infographic across the world. It first segments tasting notes using broad descriptors, further guiding the notes to more targeted categories before finally specifying a flavour attribute. The SCA leveraged on modern statistical methods to determine the clusters and levels of each flavour attribute and its placement in the Coffee Taster's Flavour Wheel.



KENYA COFFEE FLAVOUR PROFILE

Known for its high acidity and pleasant aroma, Kenyan coffee has distinct bright flavors of complex berry notes. However, the different Kenyan terroirs affect the cups flavors differently. Kenya is a country with several varieties namely: SL 28, SL 34, K7, Ruirui 11 and Batian which have different characteristics of production. Kenyan Coffee is known for its citrus and blackberry notes and its floral aftertaste.

TASTING NOTES

Growing mainly at high elevations and mostly on slopes, Kenyan coffee is one of the world's finest premium gourmet coffees cultivated. Full body, pleasant acidity, rich flavor and fragrant aroma infused with floral tones, Kenya coffee is known as the "Connoisseurs Cup", which makes it known as one of the best coffees in the world.

Kenyan coffee is typically wet-processed and is known for its powerful character and potent sweetness. Kenyan coffee is crisp and vibrant. The distinct flavors can vary widely between regions, with each county exhibiting its own unique tastes.





KENYA COFFEE FLAVOUR PROFILE

Kenya coffee Flavors are influenced by terroirs, varieties, altitudes, harvest time and weather. For the creation of this map, only washed coffee has been used to assess the flavors at their cleanest point.

Several coffee estates and washing stations were chosen from each coffee growing counties. When cupping, only the main similar flavors from each cupped county were recorded.



CENTRAL KENYA

Counties: Kiambu, Murang'a, Kirinyaga, Nyeri, Makueni Main Cultivars: SL28, SL34, Ruiru II, Batian

KIRINYAGA

Fragrance:
Strawberry Pie

Aroma:
Cinnamon Infusion

Flavours:
**Sugar Cane,
Berries Hard Candy, Peach,
Fresh Plum**



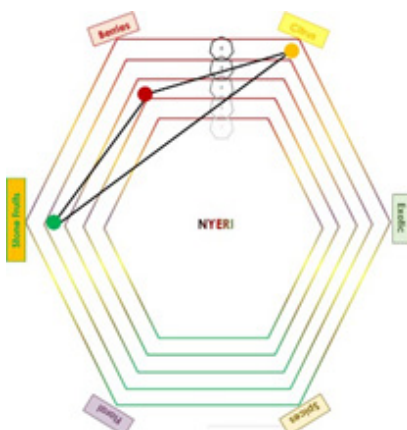


NYERI

Fragrance:
Blossom Orange

Aroma:
Orange
Mixed Citrus

Flavours:
Apricot Nectar
Blueberry Tea



MURANG'A

Fragrance:
Light Blossom

Aroma:
Berrie Jelly,
Plum

Flavours:
Currant,
Grape, Lemon



KIAMBU

Fragrance:
Lemonade, Plum

Aroma:
Orange Blossom, Plum

Flavours:
Lemonade,
Orangeade, Plum,
Peach



TAITA TAVETA

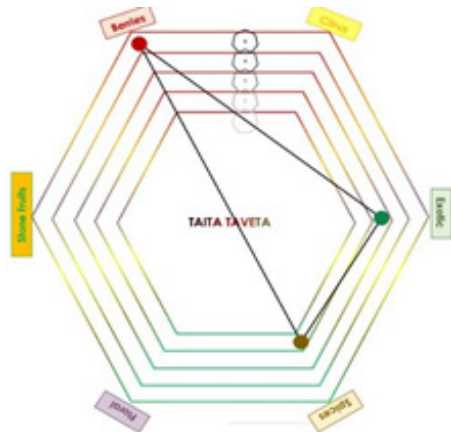
County: **Taita Taveta**
Main Cultivars: **French Mission, Ruiru II,**

TAITA TAVETA

Fragrance:
**Blackcurrant,
Exotic Fruits**

Aroma:
**Wild Berries,
Pineapple**

Flavours:
**Blackcurrant,
Blueberries,
Pineapple,
Milk Chocolate**





VIENNESE COFFEE



ESPRESSO



MOCHA



LATTE



RAF COFFEE



MACCHIATO



AMERICANO



LATTE MACCHIATO



FLAT WHITE



GLACE



CAPPUCCINO



IRISH COFFEE

LOWER EASTERN REGION

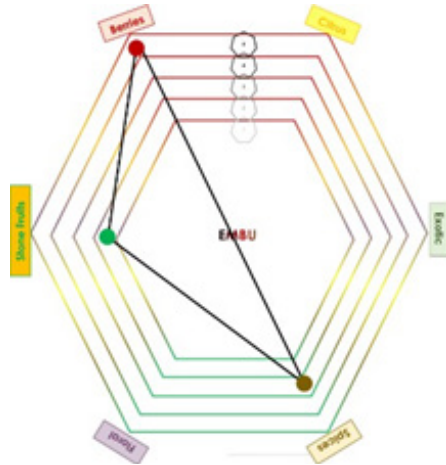
County: **Meru, Tharaka Nithi, Embu, Machakos**
Main Cultivars: **SL28, Ruiru II, Batian, Geisha**

EMBU

Fragrance:
**Blackcurrant Syrup,
Passion Fruit**

Aroma:
Sweet Spices

Flavours:
**Plum Juice,
Blueberry Jelly**

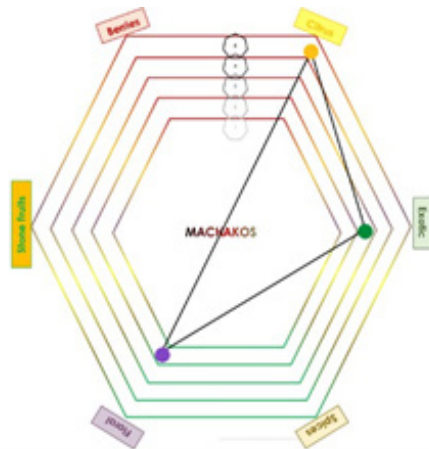


MACHAKOS

Fragrance:
Blossom

Aroma:
**Key Lime,
Mixed Citrus**

Flavours:
**Key Lime pie,
Lemon Tart,
Orange Marmalade,
Lilac**





MERU

Fragrance:

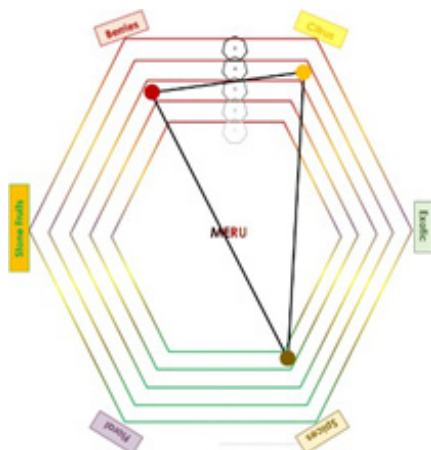
Currant

Aroma:

Cardamom Infusion

Flavours:

**Orange Juice,
White Grape Juice,
Lemon Tea**



THARAKA NITHI

Fragrance:

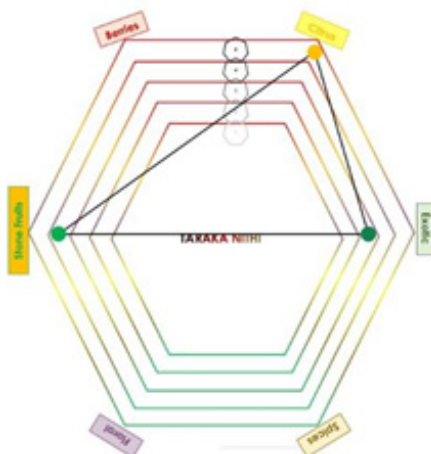
**Key Lime,
Sweet Lemon**

Aroma:

Crunchy Plum

Flavours:

**Plum,
Apricot,
Pineapple,
Mango,
Orange,
Pomelo**



NORTH RIFT REGION

County: **Trans Nzoia, West Pokot, Elgeyo Marakwet, Uasin Gishu and Nandi**

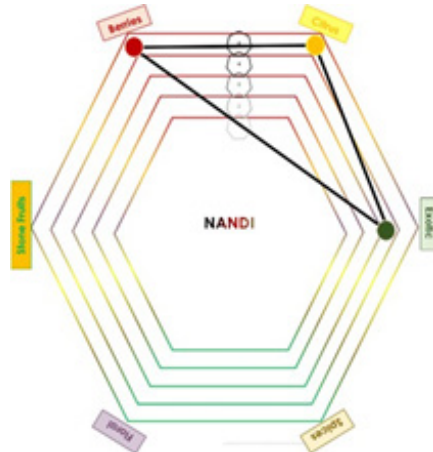
Main Cultivars: **SL28, Ruiru II, Batian**

NANDI

Fragrance:
**Lemon,
Fresh Strawberry**

Aroma:
Light Strawberry

Flavours:
**Pink Pomelo,
Freshly picked Strawberry,
Gooseberry**





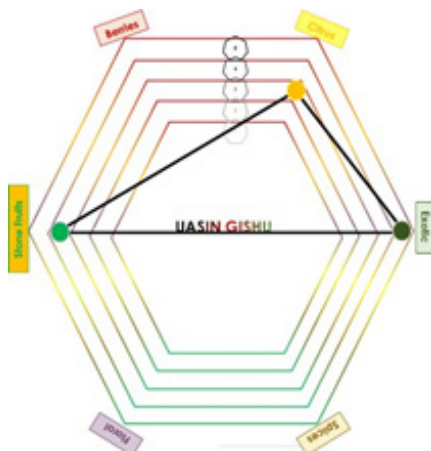
UASIN GISHU

Main Cultivars; **Batian & Ririu II**

Fragrance:
**Pineapple,
Yellow Grapefruit**

Aroma:
Fresh Apricot

Flavours:
**Mixed Stone Fruit,
Juicy Plum,
Apricot**



TRANS NZOIA

Main Cultivars; **Batian & Ririu II**

Fragrance:
Citrus Lime

Aroma:
Grapefruit

Flavours:
**Tree Tomato,
Passion Fruit,
Yellow Grapefruit**



WESTERN AND NYANZA REGION

County: **Bungoma, Kakamega, Busia, Vihiga, Siaya, Kisumu, Kisii, Nyamira, Homabay and Migori**

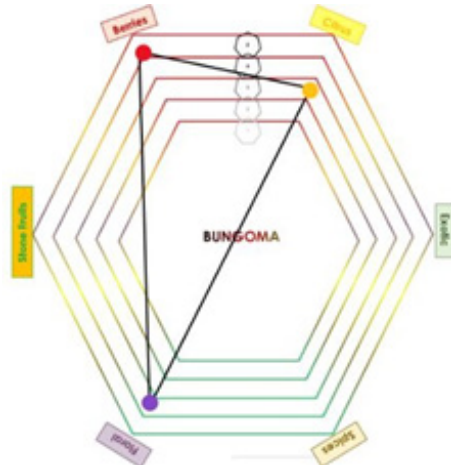
Main Cultivars: **Ruiru II, Coorg, K7**

BUNGOMA

Fragrance:
**Wild berries,
Currant,
Sweet Spices**

Aroma:
Strawberries

Flavours:
**Marshmallow Roots,
African Violet,
Strawberries Blossom,
Tea Like,
Yellow Grapefruit,
Purple Dragon Fruit**



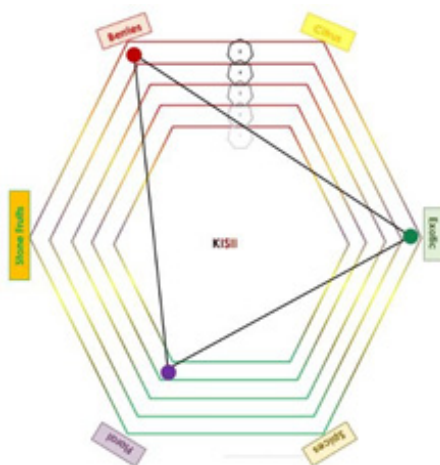


KISII

Fragrance:
Strawberry,
75% Cocoa

Aroma:
Strawberries,
Violet,
Milk Chocolate

Flavours:
Strawberries,
Blueberries,
Gooseberries,
African Violet, Litchee,
Pineapple, Mango

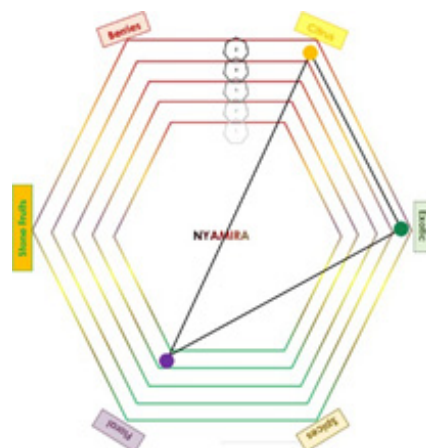


NYAMIRA

Fragrance:
Pineapple,
Mango

Aroma:
Tree Tomato,
Mango Purée

Flavours:
Orange Blossom, Mix Citrus
cocktail,
Tree Tomato,
Pineapple,
Mango,
Sweet Violet

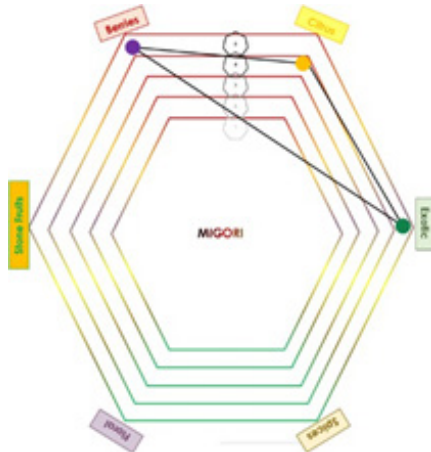


MIGORI

Fragrance:
**Berries Jelly,
Pineapple cake**

Aroma:
**Tree Tomato,
Mango Purée**

Flavours:
**Orange Blossom, Mix Citrus
cocktail, Tree Tomato,
Pineapple, Mango, Sweet
Violet**

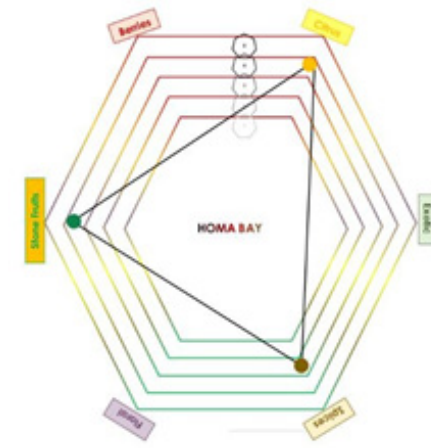


HOMA BAY

Fragrance:
**Clementine,
Satsuma**

Aroma:
**Apricot,
Peach**

Flavours:
**Peach Nectar,
Citrus pie, Cinnamon,
60% Cocoa**





SOUTH AND CENTRAL RIFT

County: **Nakuru, Baringo, Laikipia, Kericho and Bomet**

Main Cultivars: **Ruiru II, Batian, SL28, SL34**

NAKURU

Fragrance:

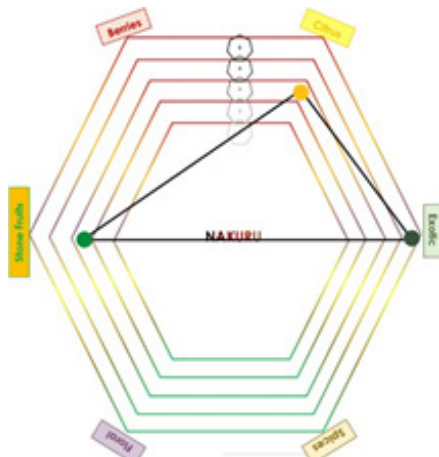
**Exotic Fruit,
Fruit Bomb,
Ripe Mango,
Juicy Pineapple**

Aroma:

Mango Purée

Flavours:

**Mango Sorbet,
Stone fruits,
Apricot,
Lemon**



BARINGO

Fragrance:
**75% Cocoa,
Vanilla**

Aroma:
Sweet Mixed Spice

Flavours:
**Vanilla, Cinnamon,
Purple Dragon Fruit**





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