

The Current Recommendations for the Processing of High Quality and Safe Coffee in Kenya

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SUMMARY

In Kenya, the predominantly produced arabica variety is processed by the wet method.

The relatively little coffee from other varieties like Robusta, as well as the coffee, which is rejected from the wet method at the sorting stage is subjected to dry processing. For proper processing and handling of coffee, a high level of management regime is recommended towards the enhancement of coffee quality via good agricultural and post harvesting practices. However, since the need to produce high quality and safe food products is increasingly becoming not only sensitive but of great concern to the whole world, it is important that all the available information towards this end does not just remain in theory but in actual practice.

For this reason, the critical stages, prevailing mainly during the post harvesting processing, are reviewed. The role played by every technical recommendation at every stage is also identified as well as the respective impact with respect to quality improvement. The constraints facing the implementations of any of the recommendations are also identified, discussed and a possible solution presented.