**THE HOME OF KENYAN COFFEE**

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**BRIEF HISTORY AND OWNERSHIP**

Yadini Coffee Estate formerly called “mukinduri”- a Kikuyu (local language) name for *Croton*

*megalopcarpus* -was owned by Stella Alice Lagos and had been given to her by the Colony and

Protectorate of Kenya during Colonial times. Her personal representative was Digo Mirengi. The

farm was later transferred by Caveat to Manmohan Lat Handa on 31st May 1968.

The Caveat was withdrawn on 1st March 1974 and transferred to Yadini Holdings Limited on 14th

March 1974 who are the owners to date.

**LOCATION**

Yadini Estate is located in Ruiru off the Nairobi - Thika Highway 25 kilometers from Nairobi the

capital city of Kenya. The Estate is about 4 km from Ruiru town along the Ruiru - Githunguri

road. It lies at an altitude of 1600 M above see level and GPS co-ordinates 1 6' 56.71" S 36 56'

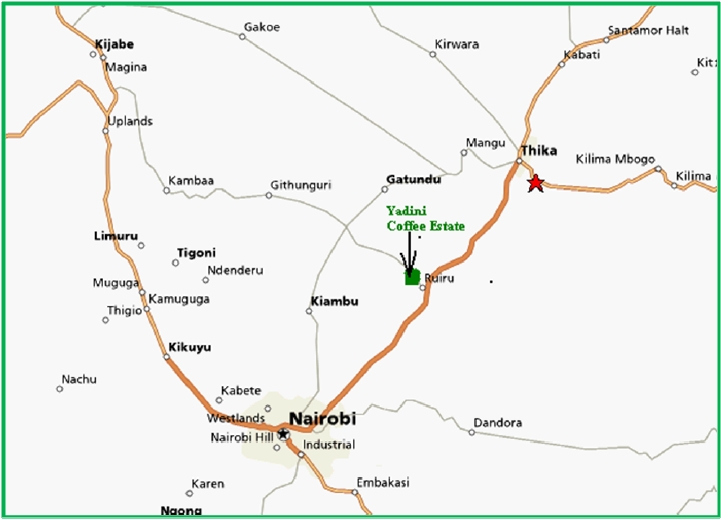
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The farm lies on the expansive slopes of the Aberdare ranges in the central highlands of Kenya

just south of the equator.. It is in the heartland of the main coffee growing area in Kenya well

known for producing high quality coffees .

*Geographical location of Yadini Estate*



**OPERATION STATEMENT**

The process of coffee production is capital intensive with high quality standards which are audited

so as to be accepted by the global markets. Having this in mind the Board of Directors has

endeavored to ensure that the operations on the farm are implemented on time to attain the

highest quality standards that is competitive in the market.

The Board of Directors works together with Coffee Management Services Ltd (CMS) team in

applying new management approaches in order to survive in business and retaining customers on a

long-term basis. In line with this, the estate is **Utz Kapeh/Rainforest/café/4C’s certified** and has invested in the

internationally recognized management software (Microsoft Navision Business Solutions) to

streamline record keeping and ease management.

**CORE VALUES**

I. We value our employees and their welfare.

II. We give equal employment opportunities regardless of colour, gender, race or religion.

III. We recognize and reward excellence in performance.

IV. We value responsible corporate governance.

V. We nurture social responsibility to neighboring communities.

VI. We produce within the framework of sustainable environment.

**SOIL AND CLIMATE**

Yadini Estate has very deep reddish brown volcanic soils of the Kikuyu loam series; predominated

by dystrohumic Nitisols, Humic Nitisols and Acrisols. High water and nutrient retention capacity

which are both conserved and optimized by proper management are a major agro-geological

strength of these soils. The farm lies on cool, medium to high rainfall zone often referred to as

Agro-ecological zone (UM1), which is an excellent zone for coffee production.

The average annual rainfall is 800mm which falls in a bi-modal pattern. The cool, sometimes very

cold, wet periods occurring between May and July predisposes the coffee to a slow longer

maturation period that culminates in development of premium quality flavour and aroma attributes.

**COFFEE PRODUCTION**

Yadini Coffee Estate is 131 ha of which 80 ha is under coffee while the rest is waste land, offices,

housing and factory. *( See an aerial photo of the farm on the back page).* This farm has a wide variety of

Arabica traditional cultivars: SL 28 and 34.

|  |  |  |  |
| --- | --- | --- | --- |
| **YEAR** | **Ton** | **Ha** | **Kg/Ha** |
| 2000/2001 | 175 | 83 | 2103 |
| 2001/2002 | 142 | 79 | 1796 |
| 2002/2003 | 105 | 73 | 1442 |
| 2003/2004 | 128 | 73 | 1754 |
| 2004/2005 | 112 | 65 | 1711 |
| 2005/2006 | 107 | 72 | 1482 |
| 2006/2007 | 155 | 80 | 1947 |
| 2007/2008 | 129 | 75 | 1720 |
| 2008/2009 | 124 | 71 | 1760 |
| 2009/2010 | 150 | 67 | 2236 |
| 2010/2011 | 94 | 71 | 1316 |
| 2011/2012 | 31 | 80 | 389 |
| **AVERAGE** | **121** | **74** | **1638** |

**AGRONOMY**

The farm is on a five year recycling programme which ensures regular production every year. The

qualified and experienced farm manager is visited by CMS Ltd consultant agronomist once a week

who gives recommendations and also checks on the controls. The trees are capped at 2m height

and only 2-3 stems are maintained, depending on the spacing of the trees. Due to the inadequate

rainfall, precipitation is supplemented using overhead irrigation. Water for irrigation is extracted

from river Ruiru which passes through the farm. Production methods are focused towards cultural

and biological practices e.g. organic matter management, soil conservation, bio-control of insect,

pests and integrated weed management, super-imposed on the fertilization programme.

*A coffee tree growing on the farm*

**PROCESSING**

During harvesting, only the red ripe cherries are picked and transported to the factory for

pulping .This has to be done on the same day. Primary processing involves pulping out the cherry

skins using the Mackinnon Pulper plant under the wet processing protocol using very clean water

from the Ruiru River. Great care is taken to sustain bean quality, and secure the highly rated Bluish-

grey green raw bean colour through proper fermentation and slow drying of the pulped

parchment. Rewetting of dry coffee and over fermentation is avoided at all costs.

Drying is conducted in two phases: the wet to black stage rapid step and the black to white stage

conducted slowly and well monitored.

To prevent spoilage, parchment is turned constantly and covered when temperatures are very high.

When the parchment attains the required moisture content it is stored in dry and well ventilated

bins awaiting delivery to the mills.

All coffee from Yadini Coffee Estate is milled at Socfinaf Mills who are *Utz Certified* millers and

marketed by Coffee Management Services ( CMS) Ltd.

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*A picker sorting coffee at the factory*

*Coffee parchment soaking tanks*

*Workers in the pulping room*

*A supervisor checking coffee moisture content*

*(L) Workers turning*

*coffee parchment to*

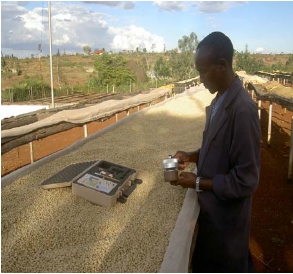
*ensure even drying.*

*(R ) The esta te*

*manager supervising*

*coffee sorting.*

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**BIO-DIVERSITY**

A wide biodiversity is simulated in the broad variety distribution of Arabica coffee cultivars on the

estate. Bio- diversity is also being enhanced on the farm by the ongoing planting of coffee friendly

shade trees. In the near future Yadini Coffee Estate will therefore be selling “*Shaded Coffee*” that

would have captured more of the “*Black Currant Flavour*” frequently encountered in the cup.

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**HUMAN RESOURCE**

The farm offers employment to approximately120 people per day, 50% live in the farm staff

houses. The resident workforce community enjoys a wide provision of social amenities namely: day

care for small children, vegetable gardens and sports facilities. The result is a secure, friendly and

conducive relationship between the employer, employees and neighbourhood.

During the peak harvesting season, the farm supports an average of 450 workers per day. The

workers are housed in family units and their children go to a fully farm sponsored nursery school

within the labour camp. Workers are supplied with clean tap water for their domestic use. There are

basic medical facilities on the farm.

**CERTIFICATION**

Yadini Estate is a Utz Certified producer. having been first certified in 2005 and recertified again in

2006 and 2007.The farm was recently audited against the Café practices and the Common Code for

Coffee Community (4C) code of conduct.

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*An aerial photo of Yadini Coffee Estate*

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