

PRODUCER PROFILE

Name: Michimikuru Tea Factory

Product: Black CTC Tea

Country: Kenya

FLO ID: 4479

Fairtrade Certified Since: 2007

Type of organisation: SPO

Number of Certified Members: 14,227



Introduction

The Factory was constructed in 1963 by Eastern Produce (Kenya). The factory serves approximately 14,227 growers, with 1,749 Hectares of land. The factory is situated at Nyambene Hills (Tigania District) 321 Km from Nairobi.

It lies in environment that is on a relatively high altitude of 1736m above sea level and approximately Latitude 0.3 Degrees and Longitude 38 Degrees, with a high rainfall of 2379 mm per annum. Moderate temperatures of about 17.28 degrees. The rich acidic loamy soil enhances tea production in the area.

It is surrounded by unique geographical features such as:

Nyambene Hills

Rivers: Thangatha, Kauwa, Mwithu, Thanantu and Liutu



Tea Growing, Processing & Export

Individual members pluck green leaf and deliver to the buying centres where the logistic assistant from the factory checks the quality of leaf. The pluckers at the tea estate also pluck leaf and deliver to the collection sheds where the logistic assistant also checks the quality of leaf. The good leaf is then collected in leaf carriers and delivered to the factory for processing. Processing is done through Cutting Tearing & Curling (CTC). The black made tea is then packed and invoiced at the factory level. The processed tea is sold through various channels which are Mombasa Auction, Direct Sales Over Seas, Direct Sales Local, Factory Door Sales and Kenya Tea Packers. Tea is transported to Mombasa for auction through rented trucks where it is received by KTDA personnel and stored in the KTDA Warehouses.

The Marketing Department of KTDA allocates the tea to the appointed broker. The broker sends the samples and catalogues to the buyers. At the auction, tea is bought by the highest bidder. Direct overseas sales are sent to the overseas buyer directly, without going through the Auction.



Tea Profile



Altitude:
2100 m



Area of Production:
1080 ha



Growing Practice:
Conventional



Processing Type:
CTC



Other Certifications:
Fairtrade, RA, ISO 22000:2005, ISO 9001:2015



Harvest Period:
Throughout the year



Tea Production:

Collection: Transported in rented trucks

Delivery: Received by KTDA personnel & stored in KTDA warehouses

Benefits of Fairtrade

Michimikuru has been selling tea on Fairtrade terms since July 2007. The Fairtrade Premium has been used to undertake a number of projects in the area.

It has implemented a diversification programme to reduce economic dependency on tea, mitigate the impacts of climate change and address food insecurity. Twenty-five per cent of members are now growing traditional food crops such as maize, cassava and yams; they are also growing cash crops such as cabbage, onions and passionfruit and keeping dairy cows, goats, poultry and other livestock.

Around 40 per cent of farmers are now more food secure and intensive training is proposed to reach the remaining farmers.



COVID-19 Relief

The factory got a grant of four thousand seven hundred euros (€4,700). The grant was investment in relief and emergency initiatives. Specifically the funds were invested in a public address system that will help in creating awareness of

COVID-19 and raw materials for 1 unit soap production at level local/industry.



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Producer Organization

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