

Abstract

A survey was conducted to find out the likely risk areas in the production chain namely, the primary and secondary processing facilities and in green coffee warehouses of the marketing body. Results indicated that there were conditions such as leaking roofs, crevices in the tools, and long storage periods that could favour growth of moulds. The recommended processing procedures, the survey, and the activities proposed as Kenya's contribution to the global project on coffee quality improvement thorough prevention of mould growth are described.