



KENYA



Gichichi Wet Mill

Producer : Othaya Farmers' Co-operative Society

Altitude: 1795 m

County: Nyeri

Harvest: October – January

Othaya Farmers' Co-operative Society – Kenya

About Gichichi

The Gichichi wet mill, or factory, sits at the southern end of Nyeri County, between the Aberdare Forest and Mount Kenya. The factory draws water from the local Chinga River, while the nearby villages use the Chinga Dam, which is the largest reservoir of water in the whole of Nyeri County. Kenya, as a country, is home to over 9% of water bodies that exist across the entire continent of Africa. The access to water has led to innovative methods in functionality at the washing stations and mills across Kenya.

Unique to Kenya, the workers at the wet mill use water and gravity to transport the pulped and washed coffee beans from the processing station to the drying beds, rather than use manual labour to carry bags of beans across the farm. Water runs via gravity down human-made shoots and channels, floating the beans from the fermentation station to the washing station to the drying beds. The workers use slides to direct the flow of the beans, and by this method they can easily and quickly transport the beans for loading and unloading. This is just one example of the ingenuity and organisation of Kenya.

The trees in this area produce between 5-10 kilos of cherry each year. The volcanic soil is red and rich in phosphorus. The Othaya Farmer's Cooperative Society employs 477 workers at this factory, and represents 19 factories in total. The Society also has a dry mill to cater for its factories and all of its coffees are Fairtrade certified.

Gichichi PB

Varietal: SL28 / SL34 Peaberry

Process: Washed

Lot: 10



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness and de-pulped and fermented
- o Beans are thoroughly washed in channels before drying on raised beds for 14-21 days
- o Moisture content reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export
- o During dry milling beans are separated by machine based on size with a specific category assigned to peaberries
- o Volume of peaberry production is always very small but they are well known for vibrancy and intense flavour and sweetness