



KENYA



Othaya Farmer's Co-Operative Society - Kenya

## Kamoini Wet Mill

Producer	Othaya Farmer's Co-operative Society
Washing Station	Kamoini Wet Mill
Altitude	1820 m
County	Nyeri
Harvest	May - July & October - January

## About Kamoini Wet Mill

The Othaya Farmer's Co-operative Society is based in Nyeri County, north of the capital of Kenya, and is focused on commitment to both quality and building social stability. The thousands of members have access to farm stores and nurseries, farm management workshops, various agricultural equipment, education, and leadership training for managers. To add to all of this, the Othaya FCS plants trees alongside the coffee trees to enhance the agroforestry of the area and are FLO certified.

It is the Othaya FCS that supports the 193 female and 358 male members delivering coffee cherries to the Kamoini wet mill. Each member owns an average of one acre of coffee tree growing area that they care for and harvest, to collectively supply the wet mill with 276 tonnes of cherry each year. The area boasts the classic Nyeri County landscape, with red volcanic soils, temperatures ranging 13-26°C and higher altitudes for a slow maturation of cherry resulting in harder beans that give us the wonderfully classic flavours of Kenya.

# Kamoini PB

Varietal: SL 28 / SL 34

Process: Washed



## 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 by floating them through channels
- o Cherries are fermented and then de-pulped and thoroughly washed for a three-step washing process
- o Beans are sun dried on raised beds for at most 4 hours a day for 14 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