



Coffee drying area at Thageini wet mill - Kenya

Thageini Wet Mill

Producer	Aguthi Farmer's Co-operative Society
Washing Station	Thageini Wet Mill
Altitude	1650 - 1800 m
County	Nyeri
Harvest	November - February

About Thageini Wet Mill

The Thageini wet mill is one of four mills operated by the Aguthi Farmer's Co-operative Society. It is the second largest mill in terms of member producers, with around 350 men and 100 women members, and the Aguthi Farmer's Co-operative Society has around 2000 members total. The Society provides training for their members on techniques for farm management, picking, sorting and agronomic techniques. They hold workshops for members to meet and learn from each other and provide specific advice to producers on their farm where possible.

In the time we have worked with Thageini, Project Origin has engaged a number of projects focused on community and infrastructure development. In 2018, Thageini provided Project Origin with a range of exceptional washed coffees, and it was then that we decided to invest in the infrastructure at this station to create new experiences from this farm, while also having access to further the education of this team. In 2019 we began setting up carbonic maceration infrastructure with the Aguthi Farmer's Co-operative Society at Thageini mill, and we also funded the construction of new drying beds to further improve their facilities and, resultantly, coffee quality.

The Aguthi Farmer's Co-operative Society demonstrates values that align with ours: Quality, Sustainability and Community, through their focus on community development and the improvement of their members' coffees. Project Origin and this Society have worked together since 2017 to further implement these values to bring you another wonderful taste of Kenya.

Thageini AA

Varietal: SL 28 / SL 34

Process: Washed

Lot: 5



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 AA grade coffees being made up of beans that are screen size 18

Thageini AA

Varietal: SL 28 / SL 34

Process: Washed

Lot: 55



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 AA grade coffees being made up of beans that are screen size 18

Thageini AB

Varietal: SL 28 / SL 34

Process: Washed

Lot: 6



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 AB grade coffees being made up of beans that are screen size 16

Thageini PB

Varietal: SL 28 / SL 34

Process: Washed

Lot: 7



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

Thageini PB

Varietal: SL 28 / SL 34

Process: Washed

Lot: 7



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

Thageini Natural

Varietal: SL 28 / SL 34

Process: Natural

Lot: 26



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry until moisture content reaches 10-12%
- o Drying typically takes 20-30 days
- o Coffee is then delivered to the dry mill and stored in dried cherry pods for protection until ready for dry milling and export



[Click here to learn more
about Supernatural Coffees](#)

Thageini Supernatural

Varietal: SL 28 / SL 34

Process: Supernatural

Lot: 25



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Ripe cherries then undergo supernatural processing on beds in thick layers whilst drying
- o Moisture content is reduced to 10-12%
- o Drying typically takes 20-35 days
- o Beans are stored in dried cherry pods until milling for export



[Click here to learn more
about CM Selections Coffees](#)

Thageini CM N Jasper 123

Varietal: SL 28 / SL 34

Process: Natural



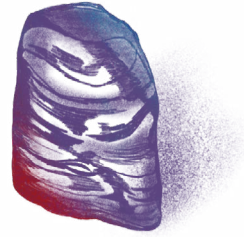
Processing Details

- o Picking of only red cherries
- o Cherries are placed inside sealed tanks and filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short anaerobic fermentation time intensifies fruit characteristics, bringing red fruit flavours, rich mouthfeel and length to the cup
- o Cherries are removed from the tank and laid on in thick layers a few cherries deep on raised beds to maintain fruit intensity and a refined tactile experience
- o Cherries are dried slowly over 3-4 weeks until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in dried cherry pods until export

Thageini CM W Indigo 124

Varietal: SL 28 / SL 34

Process: Washed



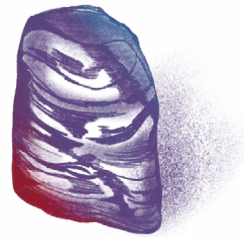
Processing Details

- o Hand sorting of only ripe red cherries at 20-22 brix
- o Whole cherries are placed inside sealed tanks filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short fermentation time builds classic Indigo flavours with the whole cherry
- o Cherries are removed from tank, pulped and double washed then laid out to dry, developing delicate and gentle characteristics to classify this coffee as Indigo Lite
- o Drying typically takes 12-15 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Thageini CM W Indigo 128

Varietal: SL 28 / SL 34

Process: Washed



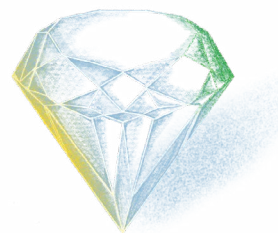
Processing Details

- o Hand sorting of only ripe red cherries at 20-22 brix
- o Whole cherries are placed inside sealed tanks filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Extended fermentation time builds classic Indigo flavours with the whole cherry
- o Cherries are removed from tank, pulped and double washed then laid out to dry in thin layers, developing refined and elegant characteristics to classify this coffee as Indigo Lite
- o Drying typically takes 12-15 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Thageini CM W Diamond 130

Varietal: SL 28 / SL 34

Process: Washed



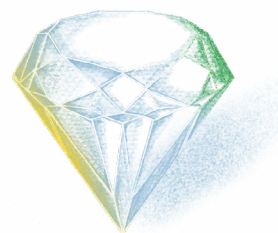
Processing Details

- o Hand sorting of only ripe red cherries at 20-22 brix
- o Whole cherries are placed inside sealed tanks filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Fermentation time builds darker flavours with the whole cherry
- o Cherries are removed from tank, pulped and thoroughly washed then laid out to dry, developing the lighter flavours
- o Drying typically takes 12-15 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Thageini CM W Diamond 132

Varietal: SL 28 / SL 34

Process: Washed



Processing Details

- o Hand sorting of only ripe red cherries at 20-22 brix
- o Cherries are pulped and placed inside sealed tanks filled with CO2 pushing oxygen out
- o Controlled yeast activity, temperature and humidity of tanks
- o Short fermentation time at cool temperatures provides clarity and acidity in the cup
- o Beans are removed from tanks and laid in thin layers on raised beds for drying
- o Drying typically takes 12-15 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export