



*Thuti wet mill – Othaya Farmer's Co-operative Society*

## Thuti

Producer	Othaya Farmer's Co-operative Society
Washing Station	Thuti
Altitude	1800m
Region	Nyeri County, Central Region
Harvest	November - February

## About Thuti

The Thuti wet mill is located in the heart of Nyeri County in Central Kenya, around 2km from the Karima Hills and with the River Thuti flowing through the area, brightening the greenery around it. The mill processes cherries, usually of the high yielding varieties SL28 and SL34 grown at 1800 - 1900m, from a number of farmers in the surrounding highlands who transport their harvest to be combined and sorted before processing.

This mill is part of the Othaya Farmer's Co-operative Society, an organisation of 19 small wet mills known as 'factories' with over 11,000 members. The Thuti mill in particular employs 550 members being 430 men and 120 women. It has a nursery and farm store to supply members with inputs, equipment and seedlings, and offer farm management workshops for best processing practices. The society also has its own dry mill, located about 5.5km from Thuti in the neighbouring town of Gatuyaini where society staff can cup samples of every lot delivered during the harvest season using the roasting and cupping facilities.

In addition to the SL28 and SL34 varieties, Project Origin also receives 'peaberry' lots each year. Peaberries are a natural mutation that occurs when only one of the two seeds in the coffee cherry is fertilised, forming a rounded, pea-shaped bean.

## Thuti AB

Varietal: SL28 & SL34

Process: Washed

Lot: 1



### Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries.
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

## Thuti PB

Varietal: SL28 & SL34

Process: Washed

Lot: 2



### Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries.
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

## Thuti AB

Varietal: SL28 & SL34

Process: Washed

Lot: 14



### Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries.
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

## Thuti AB

Varietal: SL28 & SL34

Process: Washed

Lot: 15



### Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries.
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

# Thuti AA

Varietal: SL28 & SL34

Process: Washed

Lot: 15



## Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries.
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
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