



Coffee beans on raised drying beds - Thiriku CF

Thiriku CF

Society	Mugaga Cooperative Society
Washing Station	Thiriku Coffee Factory
Altitude	1800 m
County	Nyeri
Harvest	November - January & May - June

About Thiriku

The farmers who contribute cherries to this Thiriku Farmers Co-operative Society are mostly family owned and small scale holder farms, but collectively, they combine to present the flavours of their region. The Thiriku FCS was established in the year 2000 following its separation from a larger union, and is now a single mill situated in Nyeri County, curled into the base of the Aberdare Mountain Range.

Thakiru exemplifies resilience, having emerged from the decline of failed wet-mills to now become a benchmark for excellence in producing washed and meticulously sun-dried, high quality specialty arabica coffees. Forever improving as time progresses, the cooperative features a water-efficient wet-mill that is both cost-effective and environmentally friendly.

This farmers cooperative celebrates the work of 1192 farming members, of which 568 are men and 624 are women.



*Downloadable
gallery*

Thiriku AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: floral, citrus, mandarin



Processing Details

- o Picked cherries are delivered to the wet mill
- o Coffee is wet-pulped to remove the cherry skin and flesh with the wastewater being discarded into soaking pits to be recirculated for conservation
- o Fermented beans are cleaned, soaked, and spread across raised drying beds
- o Drying time takes 7-15 days depending on climate and ambient temperature
- o Moisture content is reduced to 10-12%
- o Coffee is then delivered to a dry mill and stored in parchment for protection until ready for dry milling and export