



Working at drying beds at Gachatha CF - Kenya

Gachatha CF

Co-operative Gachatha Farmers Co-operative Society

Washing Station	Gachatha Coffee Factory
Altitude	1800 - 2100 m
County	Nyeri County
Harvest	May - June & November - December

About Gachatha CF

Gachatha Coffee Factory was established in 1963 and today serves a community of 1,542 smallholder farmers from the villages of Muthuaini, Thiriku, Gachenge and Kianjau in Nyeri County. Situated on the slopes of the Aberdare Mountain Range, approximately 150 kilometres north of Nairobi, the factory benefits from the cool temperatures, reliable rainfall and deep red volcanic soils that have helped establish Nyeri as one of Kenya's most celebrated coffee-producing regions. Coffee is cultivated at elevations between 1,800 and 2,100 metres above sea level, where varieties such as SL28, Ruiru 11 and Batian thrive in the region's ideal growing conditions.

Environmental stewardship remains an important focus for the Gachatha community. Processing water is carefully managed through dedicated soak pits to prevent contamination of local waterways, which remain an important source of drinking water for surrounding communities. Farmers also place great importance on protecting indigenous trees throughout the region, helping preserve local bird habitats and maintain the ecological diversity of the surrounding landscape.

Beyond processing coffee, Gachatha supports its producer members through access to farm inputs on credit and cash advances, helping farming families invest in both their coffee production and their livelihoods. The factory is overseen by a dedicated management team responsible for quality control, farmer payments and producer support, while traditional Kenyan washed processing methods, supported by water recirculation systems and careful drying practices, help ensure the consistency and quality that Nyeri coffees have become renowned for.



*Downloadable
gallery*

Gachatha AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: lemonade, grape, yellow floral, honey, nectarine, peach, clean, citrus, sweet



Processing Details

- o Coffee cherries are picked by hand when ripe and delivered to the wet mill the same day
- o Coffee is pulped using a disc pulper with three sets of discs to remove skin and fruit from the inner parchment layer
- o The nearest water source and factory machines are dependant on electrical pumps to move water to reservoir tanks for processing. Water is also recirculated for conservation.
- o After pulping, coffee is fermented overnight to break down sugars
- o Once fermentation is complete, coffee is washed and soaked to remove remaining mucilage
- o Coffee is laid on raised drying tables to dry until moisture content is reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for screening, dry milling and export
- o Coffee is sorted at the mill by screen size for this AB lot