



Theri Washing Station - Kenya



Theri CF

Washing Station	Theri Factory
Altitude	1600 - 1850 m
County	Murang'a County
Harvest	October - December

About Theri

Theri Factory is a community wet mill in Murang'a County and forms part of the New Murarandia Farmers' Cooperative Society. The factory receives freshly harvested cherry from hundreds of smallholder producers farming in the surrounding area, many tending relatively small numbers of coffee trees. The coffees delivered to Theri include the varieties SL28, SL34, Ruiru 11 and Batian.

Quality control begins as coffee arrives at the factory. Producers selectively hand-pick ripe cherry and deliver it on the same day, where a cherry clerk oversees sorting and acceptance before the coffee moves into processing. After fermentation, washing and grading, the parchment is dried on raised beds, with staff continuing to sort and turn the coffee throughout drying.

The cooperative also supports environmental work around coffee production. This includes assisting members with tree planting and the construction of soaking pits designed to manage wastewater and prevent processing impurities from reaching the local Thumara River. It is a practical example of the cooperative structure extending beyond processing coffee to support the farms and environment surrounding Theri.



*Downloadable
gallery link*

Theri AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, red tea, caramel, mandarin, juicy, blackcurrant, dried apple, biscuit, silky, herbal tea



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then further separated by ripeness
- o Beans are pulped and washed in washing channels to remove mucilage
- o Coffee is laid to dry on raised beds for 15-20 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 screening, dry milling and export