



In Business to Change Lives

ABOUT OTHAYA FARMERS COOPERATIVE SOCIETY

Othaya Co-op has maintained the reputation of being one of the best independently managed Co-op in Kenya. The Co-op has also established itself as a top-quality coffee producer with global recognition.

Year of formation: 1956

Original Membership: 250 small scale farmers

Current Membership: 14,500 all small-scale farmers

Number of Wet Mills operated by the Co-op: 19

Area under Coffee: An estimated 1,255,000 coffee trees of various varieties of SL 28 & SL 34, Ruiru 11 and Batian covering an area of 2,370 Acres.

Soil: Red Volcanic

Elevation: 1700-1965 MSL

Certification: Fair Trade certified since 2012

Processing: Fully washed and dried on raised beds

Dry Mill: Operates its own dry mill located in Gatuyaini and it is where all the primary processed parchment coffee from the 19 wet mills is taken for dry milling (hulling, polishing and grade separation). After dry milling, the coffee is packed in export bags.

Quality Analysis: Othaya has a cupping laboratory located in Gatuyaini. The quality analysis done by Mr. Wairagu before the coffee is ready for the market.

Economic importance: Coffee revenue provides livelihoods for 14,500 families and has created job opportunities directly at 19 wet mills, dry mill and administration. There are 98 permanent employees and 300 casual employees during peak period.

Awards:

Nyeri County 3rd Position Highest % payment to members Society 2014/2015

Nyeri County Best average payment society 2014/2015

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GATUYA-INI

The coffee is processed from Gatuya-ini wet mill where the main office, laboratory and dry mill of Othaya Co-op are located. The wet mill was built in 1969 in Gatuyaini village and is situated between Thuti and Tunuku Rivers

Wet Mill membership: 775 members (591 males, 184 females).

Members total acreage under coffee: 69 acres

Altitude: 1890 meters ASL

Varietal: SL28, SL34

Processing: The coffee is wet processed, where the fully ripe cherries are pulped, fermented, washed and dried slowly on raised drying beds for 2- 3 weeks to reduce moisture content to 10-12% at the wet mill. The coffee is then delivered to the co-op dry mill for final processing.

The Kenyan coffee co-op system:

The Kenyan coffee co-operatives are fully owned and managed by the farmer members. Small-scale farmers organize into co-operatives to enjoy economies of scale and empower themselves to participate in the global trade of coffee. Farmers elect representatives amongst themselves to be board members of the wet mill. Wet mill board members elect a representative amongst themselves who represent them at the co-op level.



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