



In Business to Change Lives

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.

The Co-op was established in 1956 with an original membership of 250 farmers at Thuti wet mill. It currently boasts a membership of 14,500 farmers spread out in its 19 wet mills. These farmers have an estimated 1,255,000 coffee trees of various varieties of SL 28 & SL 34, Batian and Ruiru11 covering an area of 2,370 acres. During the 1990s liberalization of the Kenyan coffee industry, Othaya was one of the few Co-ops in Kenya that remained intact and did not break-up into small region-based societies.

The Co-op is Fair Trade certified and provides livelihoods to its 14,500 farmer families and creates direct job opportunities at the 19 wet mills, dry mill and administration. There are 98 permanent employees with 300 seasonal employment opportunities created during the peak period.

Dry Milling: Othaya Farmers Co-op is one of the few Co-ops in Kenya that has its own and operated its own dry milling facility. The facility is located in Gatuyaini wet mill. All the coffees from the 19 wet mills are processed and packed in export bags at the dry mill.

Quality Analysis: The Co-op quality analysis laboratory is located at Gatuyaini. The quality analyst Mr. Wairagu heads the quality analysis before the coffee is taken to the warehouse.

Kiruga Wet Mill

Kiruga is one of the wet mills under Othaya Co-op and was established in 1966.

It is located in Kiruga village along the Othaya-Mukuruweini road and on the banks of river Gikira which originates from The Aberdare Ranges. The coffee is farmed on small holder farms totaling of 117 acres in small holder farms.

Wet Mill membership: 456 Men and 173 Women

Altitude: 1813 meters ASL

Varietal: Mostly SL28, SL34

Processing: The coffee is wet processed, where the fully ripe cherries are pulped, fermented, washed and dried slowly over 2- 3 weeks where the moisture content is reduced to 10-12% before the coffee is then delivered to the dry mill.

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