

COFFEE PROCESSING METHODS

FRUIT DRIED MUCILAGE DRIED PARCHMENT DRIED SEED DRIED

PROCESSING TERMINOLOGY

TRADE TERMINOLOGY

HARVESTING

PRE-CLEANING

FLOTATION/DENSITY
SEPARATION OF CHERRY

CHERRY FERMENTATION

DE-PULPING

FERMENTATION

EXTENDED FERMENTATION

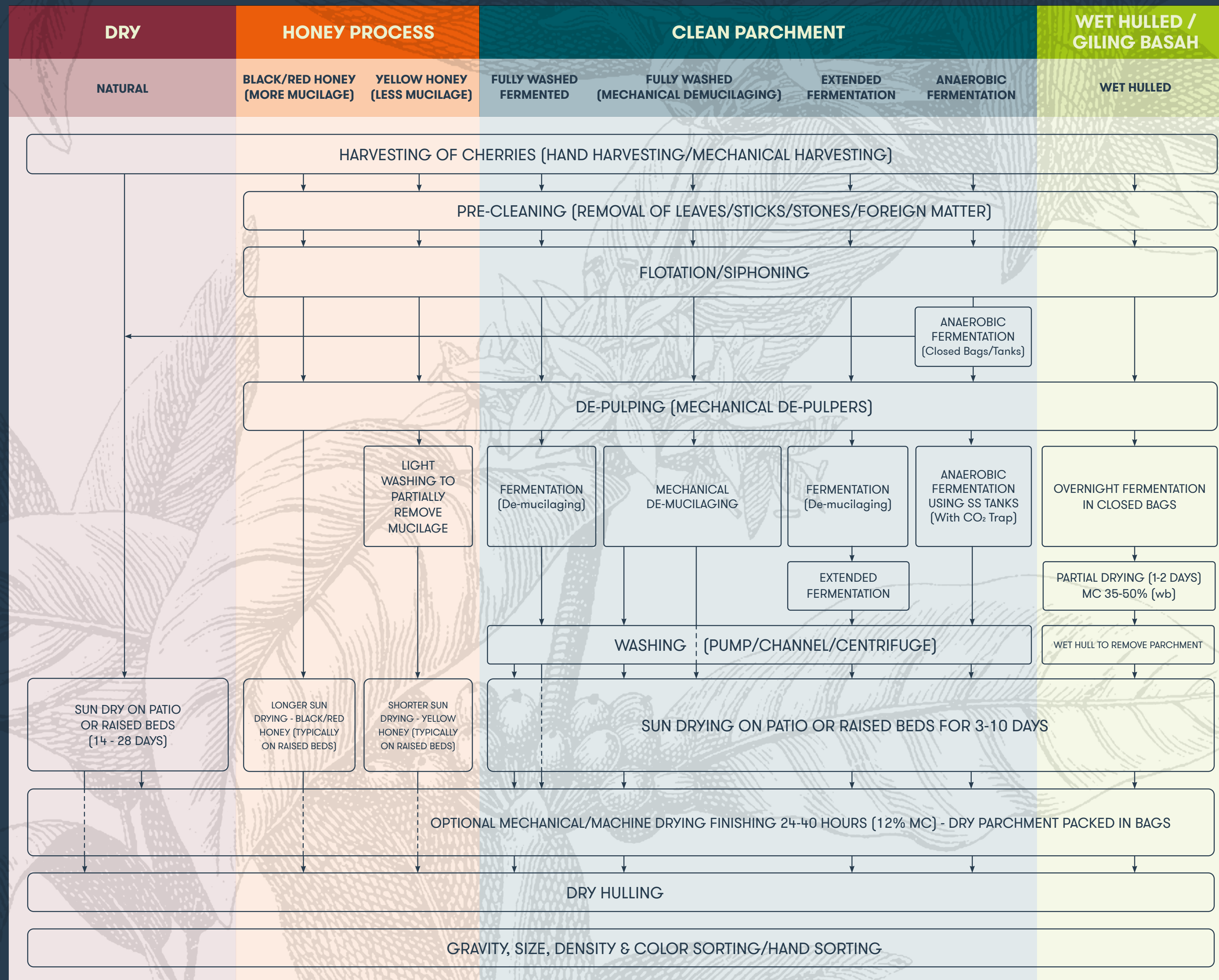
WASHING

SUN DRYING

MECHANICAL DRYING

DRY HULLING

GRADING & CLEANING



QUALITY CHECK
PARAMETERS

CHERRY BRIX

% FM - REJECTED

% FLOATERS

TEMP OF FERMENTATION

PULPING EFFICIENCY,
% CHIPPED BEANS

END POINT OF FERMENTATION,
TIME, TEMPERATURE, PH,
AMBIENT TEMPERATURE

TIME OF EXTENDED
FERMENTATION

MECHANICAL DAMAGE %

BLACK BEANS %

DRY AIR TEMPERATURE
45 C FOR WASHED,
50 C FOR NATURAL

BROKEN BEANS %

GRADING OUTTURNS