

COFFEE PROCESSING FLOW CHART



HVESTING

Typically there are two primary methods:

- Selective Picking: Hand-picked, ripe cherries
- Strip Picking: All cherries from branch

PRELIMINARY PROCESSING

Various methods affect the taste and aroma of coffee:

- Dry (Natural): Sun-dried cherries
- Wet (Washed): Pulped, fermented, washed cherries
- Honey (Pulped Natural): Some mucilage left on the bean
- Special processes

SEPARATION

Ensure a better final product:

- Water Separation: Ripe cherries sink
- Mechanical Sorting: Size and density based

DRYING

Preserve flavor and prevent spoilage through:

- Sun Drying: Traditional method for enhanced flavor
- Mechanical Drying: Uses controlled heat and airflow

HULLING

Reveal coffee bean true form:

- Dry Hulling: Removes dried fruit layer
- Wet Hulling: Hulled while still wet

CLEANING

- Air blowers remove dust and light debris
- Vibrating screens eliminate lingering particles
- Gravity tables separate beans by density for quality.

SORTING

- Size Sorting: Larger beans = better flavor
- Weight Sorting: Heavier beans = higher quality
- Color Sorting: Remove defective beans

POLISHING (OPTIONAL)

- Removes silver skin
- Improves appearance
- May increase market value

GRADING

- Size, weight, defects
- Specialty grade: 80+ points
- Moisture content checked

PACKAGING

- Burlap sacks or vacuum bags
- Nitrogen-flushed for freshness
- Store in cool, dry places

