

Post Harvest Processing of COFFEE



7. Hulling

After drying, the beans are hulled to remove the dry parchment and also to polish the beans.



8. Sorting

After hulling, sorting follows. This is the manual method of removing defective beans which ensures attainment of premium quality of Green Coffee Beans demanded by processors.

Source:

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**High Value Crops
Development Program
(HVCDP)**

COFFEE POST HARVEST PROCESSING



1. Floatation

Wash the freshly harvested coffee cherries in a basin filled with water. Separate the cherries that will float because these are not of good quality.



2. Pulping

Removal of pulp using manually operated pulper that is light weight, gender-friendly, with 40 kg/h capacity and appropriate for wet process.



3. Fermentation

Soak the depulped berries in water overnight to facilitate removal of mucilage.



4. Washing

Wash the berries again to remove the remaining mucilage left on the bean



5. Drying

After fermentation and washing, fresh parchment are sundried to 10 to 12% moisture content prior to hulling or storing. The small volume of harvest (10-20 kg/farmer per harvesting) makes sundrying a practical option.



6. Moisture Measurement

Accurate moisture measurement is essential for optimum hulling, storing, and quality roasting.