

- ✦ If pucca drying yard is not available, dry the coffee fruits over a clean tarpaulin sheet.
- ✦ Do not mix the freshly harvested coffee fruits with the previous day's coffee fruits, as this results in un-even drying of fruits.
- ✦ During the course of drying, the coffee fruits must be regularly raked/stirred (6 to 8 times per day) to facilitate uniform drying of cherries.



- ✦ After 3 to 4 days of initial drying, the coffee samples should be covered with a clean plastic sheet during night hours to avoid rewetting of coffee samples.
- ✦ Dry the coffee fruits to the recommended forlit weight/bushel weight of 17 kg (Arabica) and 18 kg (Robusta) (which corresponds to a moisture level of 11% to 12%). At estate level, the forlit weight of dry cherry lot should not exceed beyond the said recommended limit, to minimize risk of mould contamination.
- ✦ After completion of drying process, clean the dried cherry lots by winnowing to remove all the extraneous matters (dried leaves, twigs, dirt etc.,) before bagging them into clean gunny bags.



- ✦ In case of on-farm storage, store the cherry bags in a well-ventilated godown without letting in the moisture and rain water.
- ✦ The cherry bags should be stored on a raised wooden platform to ensure circulation of air underneath the bags and also away from the wall to avoid re-hydration of dried cherries & subsequent development of mould growth.
- ✦ Do not store the coffee sample at the estate level for long duration (beyond May) as the wet monsoon conditions prevailing in plantation areas during June to October are not ideal for coffee storage.

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PRODUCTION OF QUALITY COFFEE DRY PROCESSING



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Coffee is processed by one of three methods at the estate level: Wet, Dry and Semi-Dry. Wet processing is largely employed for Arabica coffee (excepting Brazil where Arabica coffee is largely dry processed). In wet processing, immediately after harvesting, the ripe coffee fruits go through a flotation process to remove the floaters (low-density fruits) and also debris. The sound/matured ripe coffee fruit is then pulped, fermented (about 16 to 24 hours for Arabica and 60 to 72 hours for Robusta depending on the ambient temperature), washed and sun dried until the moisture level reaches to 10% to 11%. The coffee processed by wet method is called as parchment coffee. In dry processing, the harvested fruits are sorted out (to remove the over-ripe, tree-dried & damaged fruits) and then directly sun dried (without removal of the pulp) until the moisture level reaches to 11% to 12%. The dry processed coffees are known as cherry coffee. In semi-dry processing, the coffee fruits are pulped and the parchment with mucilage (PwM) are sun dried until the moisture level reaches to 10% to 11%. The coffee obtained by this method is known as pulped natural/honey coffee.

In India, Robusta coffee is predominately grown in Waynad district of Kerala and Southern part the Kodagu district in Karnataka. About 85% of Indian Robustas are dry processed (cherry coffee).

Properly dry processed Robusta coffee will result in the production of golden-yellow-colored beans which are well-recognized for its quality and fetches premium price in the international market.

A list of Good Manufacturing Practices (GMPs) to be followed for the production of

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quality coffee during dry processing at the estate level is detailed here-under:

- ✦ It is recommended to pick the coffee fruits when about 90% of fruits are ripe in the plant.



- ✦ Avoid heaping of fresh coffee fruits (or) storing of fresh coffee fruits in gunny bags for longer time, as it increases the likelihood of mould growth and subsequent spoilage of coffee quality.



- ✦ Sort out all the unripe (greens), over-ripe, tree-dried and damaged coffee fruits before spreading the coffee fruits for drying. Over-ripe, tree-dried and damaged coffee fruits are potential source of mould contamination which results in the production of "mouldy" coffee and this mouldy coffee imparts "mouldy/musty" taste in the coffee liquor.



- ✦ After sorting, spread the coffee fruits evenly to a thickness of not more than 4 cm for the first 3 to 4 days of drying on a clean drying yard. After 3 to 4 days of drying, thickness can be increased not more than 8 cm.
- ✦ Dry the coffee fruits on a clean cemented or tiled drying yard. Do not dry coffee fruits on bare soil. Coffee fruits dried on bare soil imparts "earthy" taste in the cup besides coffee fruits getting contaminated with mould spores present on the bare soil.



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