- The wet parchment should be regularly raked (6 to 8 times per day) to facilitate uniform drying.

- The wet parchment should be covered with a clean plastic sheet during night hours to avoid rewetting of coffee samples.

- Dry the wet parchment to the recommenced forlit weight of 16 kg (which correspondence to a moisture level of 10% to 10.5%).At estate level, the forlit weight of coffee lot should not exceed beyond the recommended level to minimize risk of mould contamination.

- In case of on-farm storage, pack the dry parchment coffee samples in clean gunny bags and store them in well-ventilated godown over the wooden dunnage. Avoid contact of coffee bags with walls and floor.

- Do not store at the estate level for long duration (beyond end of May), as the wet monsoon in plantation areas during June to October are not ideal for coffee storage.

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PRODUCTION OF QUALITY COFFEE

WET PROCESSING

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Coffee is the second largest traded commodity in the world and grown in about eighty countries, mostly in the developing countries. India is the seventh largest producer of coffee in the world. The International Coffee Organization (ICO) has classified the world coffees into four groups based on quality: **Colombian Mild Arabica, Other Mild Arabica, Brazilian Natural and Robusta.**

Coffee at the estate level is processed either by wet or dry method. The coffee processed by dry method is called cherry coffee (natural coffee) and the coffee processed by wet method is known as parchment coffee (mild coffee). Majority of the Arabica coffee grown in Brazil, Ethiopia & Paraguay are processed by dry method and grouped under **"Brazilian Naturals"**. The Arabica coffee grown in Columbia, Kenya and Tanzania are processed by wet method and grouped under **"Columbian Mild Arabica"**. The coffee processed by wet method from other Central American countries, Mexico, African countries and India are grouped under **"Other Mild Arabica"**category. Majority of the Robusta coffee grown world over (Vietnam, Brazil, Indonesia, Uganda & India) are processed by dry method and grouped under **"Robusta"** category.

In India, about 80% of Arabica &15% of Robusta coffees are wet processed (parchment coffee) and the remaining quantities are dry processed (cherry coffee).Indian Robusta coffees 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 quality coffee during wet processing at the estate level is detailed here-under:**

- It is recommended to pick coffee cherries as and when ripe. Presence of un-ripe (greens) and over-ripe cherries results in the production of "immature bean" & "foxy beans", respectively which are considered as undesirable in the quality circle. However, as selective coffee picking requires large amount of labour & many rounds of harvesting, coffee cherries are harvested in two to three rounds in case of Arabica and two rounds in Robusta coffee. **Hence, sorting of harvested cherries is necessary before pulping.** In modern machinery like ecopulper, Green Bean Separator (GBS) is a part of the ecopulper, which effectively segregate the immature cherries (greens) and allows only ripe cherries into the pulper.

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- Pulp the fresh ripe cherries as quickly as possible (within 3 to 4 hours) and avoid heaping of cherries, as any period of storage (in a bag or in a pile) increases the likelihood of mould growth.
- Use of siphon tank before feeding the cherries into the pulper separates inferior cherries such as pest & diseased attacked cherries and tree-dried cherries, all of which float(jollu) on the top of the siphon tank.Only those cherries which sink in water should be fed into pulper.
- Keep the pulper &washer in clean and good working condition (before &after use). Keep the fermentation vat &post-wash tanks clean and tidy. Clean the machineries and tanks daily.
- Presence of fruits skin (pulp) in the fermenting coffee mass would results mould growth and hence employ effective segregation of fruits skin after de-pulping of cherries.

- Close monitoring of fermentation process is essential, as either under-fermentation or over- fermentation leads to complete deterioration of coffee quality.

- Use only clean water for washing the fermented coffee beans.
- Soaking of wet parchment under clean water for about 6 hours helps in the removal of residual mucilage in the wet parchment and improves the visual quality of parchment coffee.

- Wherever possible, dry the wet parchment initially on wire mesh bottom trays for 24 to 48 hours before shifting them to the drying yard, as it effectively removes the surface water (moisture) of the wet parchment and improves the physical quality of parchment coffee.
- Dry the wet parchment samples on a clean cemented or tiled drying yard.

- Dry the wet parchment slowly by spreading to 4 to 7 cm thickness for efficient drying.

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