Natural coffee processing

The quality of coffee determines the coffee products obtained and these are generally best achieved by use of good method during the processing of coffee.

First and foremost, natural coffee process which is also known as dry process is the oldest method of removing seeds from the cherries. This is practised in climates with dry, warm and sunny without much humidity or cloud cover.

Processing steps

Coffee is picked ripe and delivered to washing station. Most processing plants produce both washed and natural coffee. The difference between the processes is the time taken to remove seeds from fruit.. For washed coffee process, seed is removed from fruit 8-12 hours from harvest while for natural drying, seed is dried in fruit for entire drying period.

On top of the above, sorting is done during delivery and throughout the dry out process. Coffee is then sorted, weighed and recorded before moving directly to the drying area where it is dried on raised beds for uniform drying.

Furthermore, cherries start fermenting as soon as they are picked and the process accelerates when fruit is layed under the hot sun. The fruits are susceptible to mold and other defects hence need for regular rotation during drying.

Complete drying of coffee takes 3-4 weeks for natural process. To regulate drying process, cover coffee depending on what is necessary and later on, transfer coffee to the proper surface field to control rate and uniformity drying.

Dried coffee is later taken for milling to remove fruit and parchment layer and the resulting green is taken to be sorted by hands and polished at the stage.

It is finally places in sacks and stored in ware house until it is ready for shifting.