



5.0 Harvesting and post-harvest handling of coffee

5.1 Harvesting

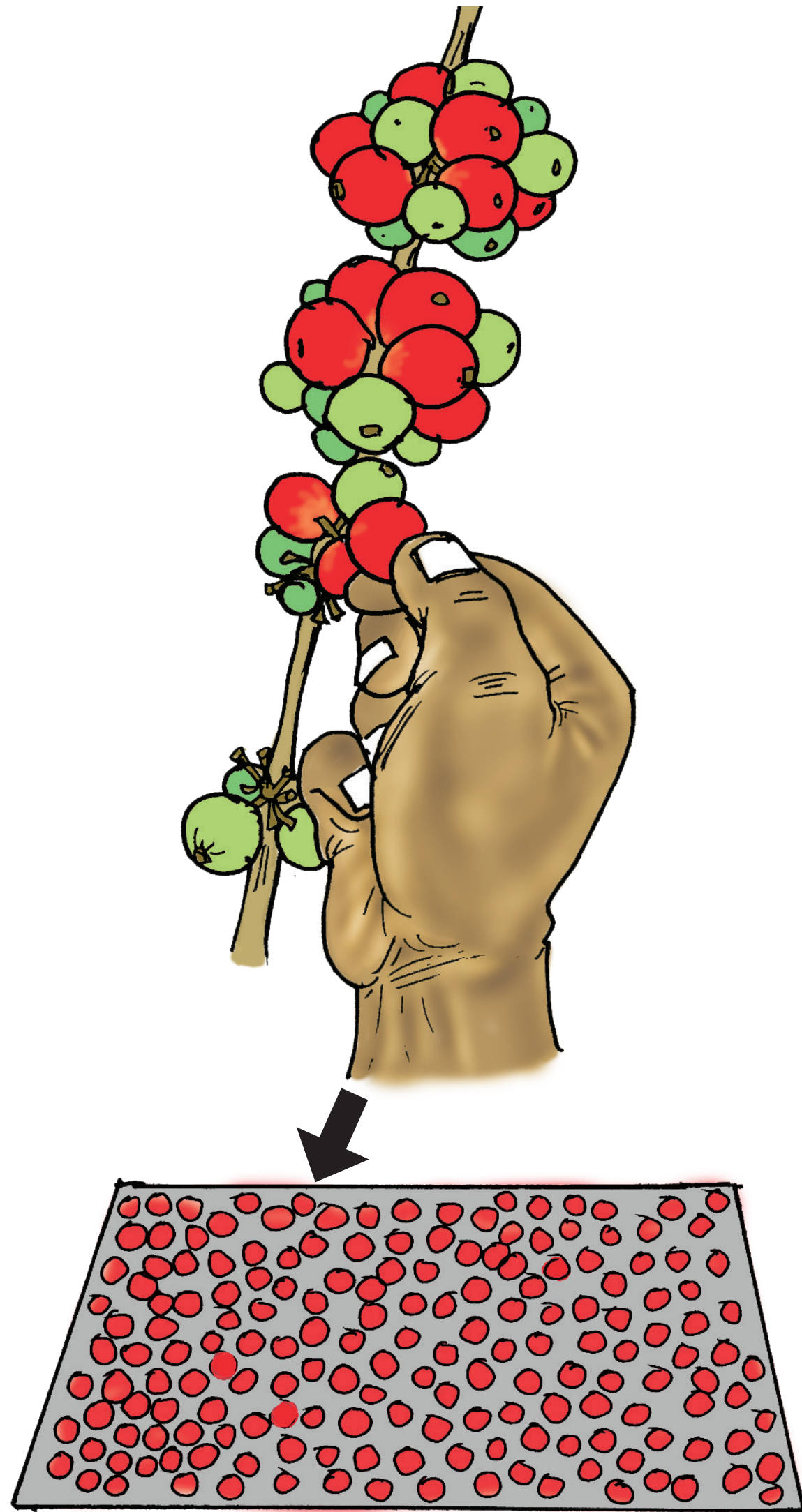
5.2 Wet processing

5.3 Dry processing

5.4 Storage



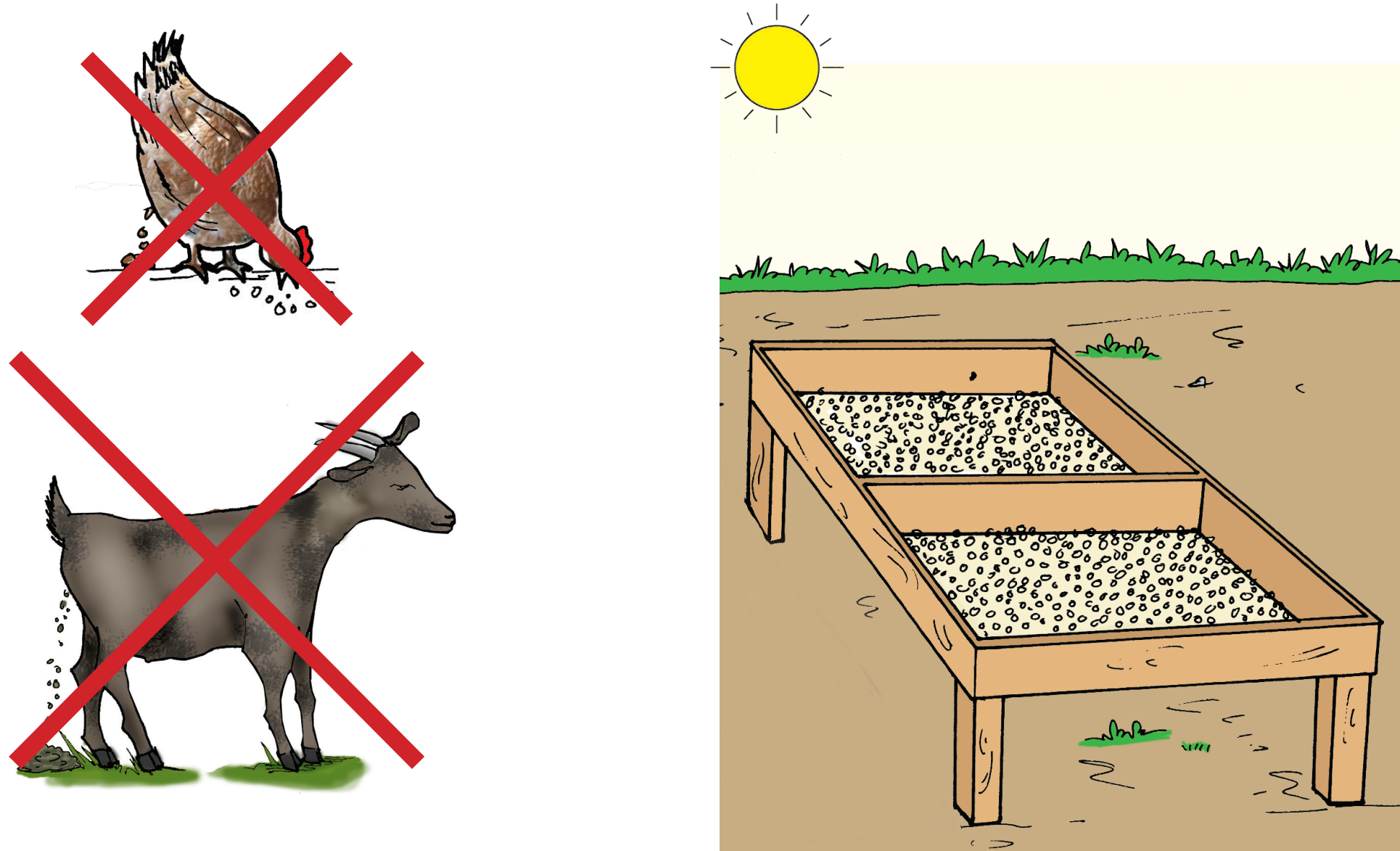
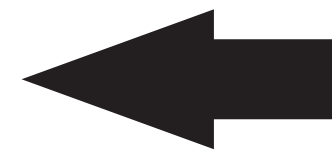
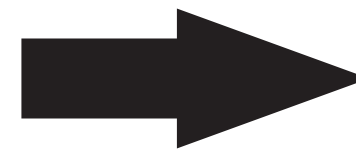
5.1 Harvesting



1. Do not strip all cherries off the branch.
2. Harvest only fully ripe (brick red) cherries because green/unripe cherries will form black beans. Overripe cherries give defects such as discoloured coffee beans, fermented and off flavours to the coffee cup. Ripe cherries give better quality coffee and therefore more money.
4. Keep harvested coffee cherries in containers such as baskets.

5. Do not dry the coffee on bare earth as this results in earthy smells and soil microbial contamination.
6. Sort out immature, diseased, pest infested, overripe cherries and process them separately.
7. Remove all extraneous materials such as twigs, leaves, stems and stones.

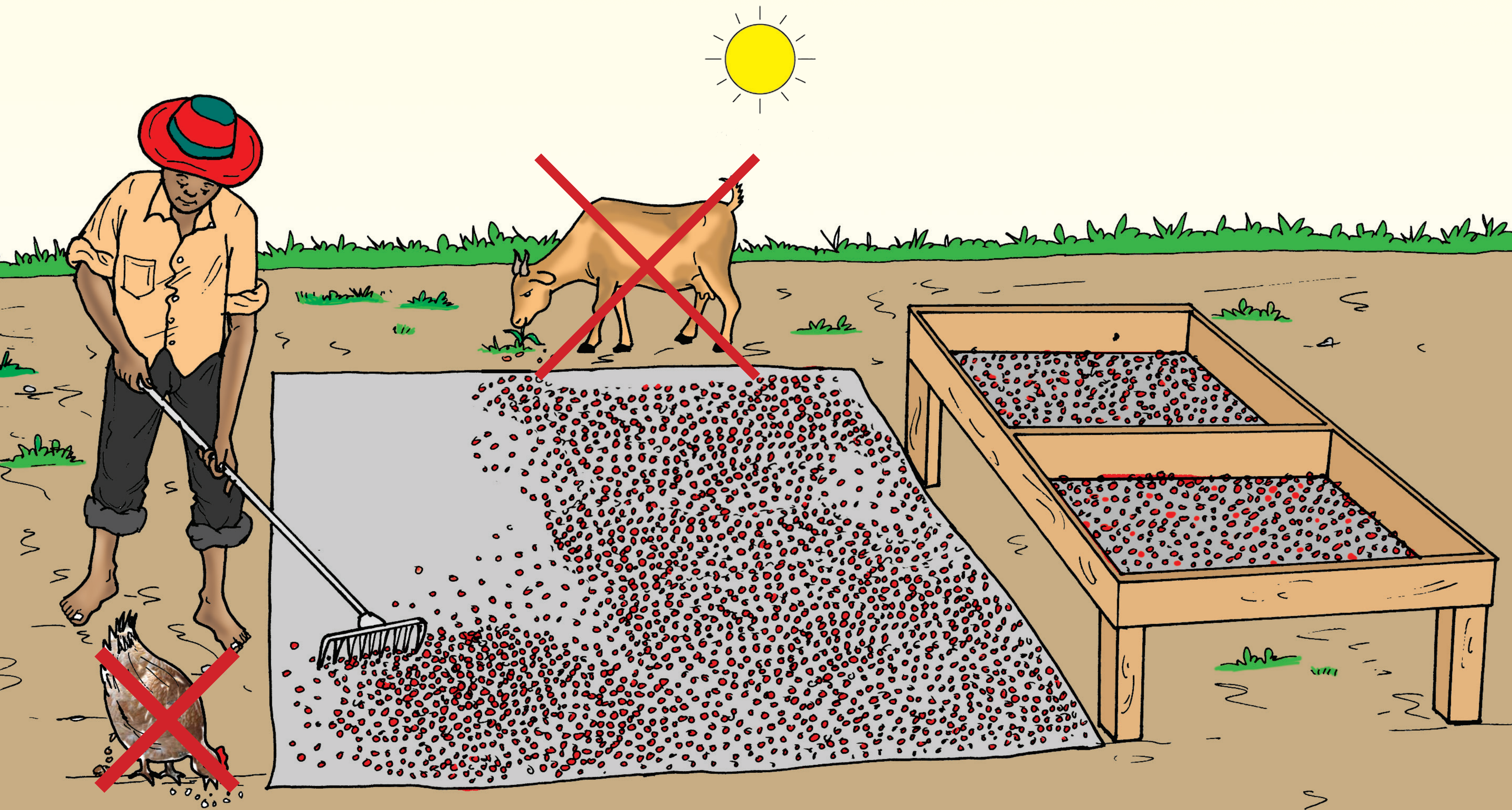
5.2 Wet processing



1. Put freshly harvested cherries into sufficient water to float unfilled fruits and extraneous materials.
2. Remove the floats and pulp the clean cherries.
3. Pulp cherries within 12 hours after harvesting using pulpers, to separate pulp from parchment.

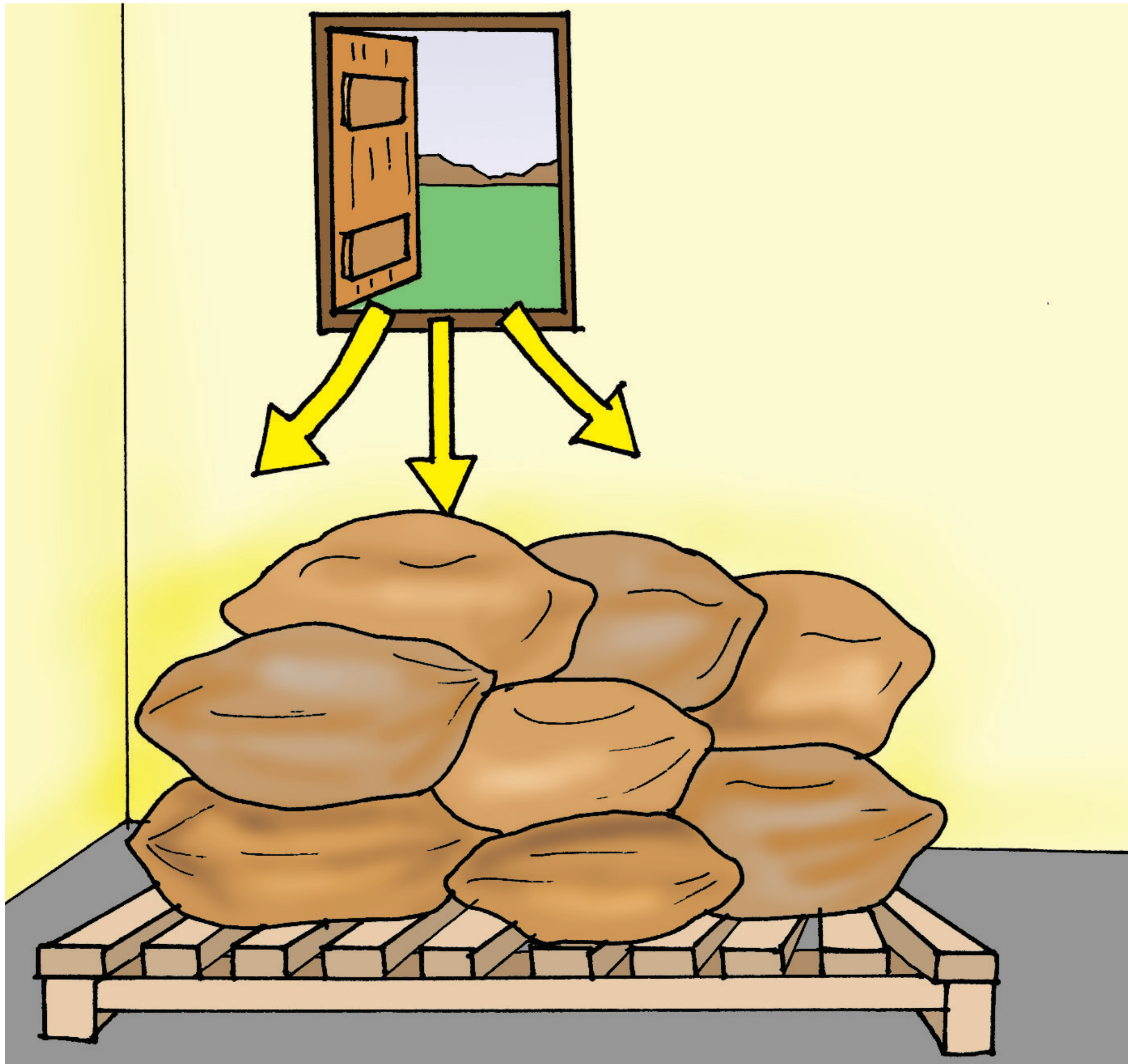
4. Keep freshly pulped coffee beans in container for 12-24 hours to allow fermentation.
5. Wash the fermented coffee thoroughly to remove mucilage from the parchment.
6. Dry washed parchment on wire trays or tarpaulin.

5.3 Dry processing



1. This involves drying cherries without removing the pulp.
2. Dry the cherries immediately after harvesting.
3. Dry cherries on a tarpaulin or concrete floor but not on bare ground.
4. At night, stack trays in a store or house. Do not leave wet coffee heaped or it will develop mould.
5. Dry coffee to 11-13% moisture content.

5.4 Storage



1. Store only dry coffee in bags.
2. Place the coffee bags on pallets raised to at least 15cm to avoid wetting by ground moisture.
3. Keep stacked bags at least 30cm away from the walls and ceiling.



4. Preferably do not store coffee in the same store with other farm produce.
5. Do not store coffee in the same store with agro-chemicals and oil products. Do not use fertilizer or fish bags for storage.
6. Storage rooms should be well ventilated and leak proof.