

Honey coffee processing

Being a crop of high demand, the quality of coffee is determined by the methods used to process which increases on the value of the coffee and coffee products as well.

To begin with, for honey coffee processing, only the skin is removed from the coffee and seed is allowed to dry to remove the mucilage.

Processing mode

For proper quality, coffee cherries are picked and sorted and then doped after picking usually 8-12 hours. Secondly, cherry skin is removed by machine where 100% of mucilage is left on seed and later on seeds are taken for drying directly in the drying area depending on weather.

To continue with, Coffee is moved to patios in full sun for evenly drying however for black honey, coffee is piled in green house for a period of time before being agitated, rotated and aerated. The drying depends on weather and individual style of honey processing.

Furthermore, it takes 2-3 days for coffee to dry up to about 11% moisture content. Each honey style has a slight different profile where yellow is the most milled and red have bigger fruit fibres and sweetness. However, black honey expresses more whiny characteristics with clean body.

After drying, coffee is kept in a ware house until it is ready for export.