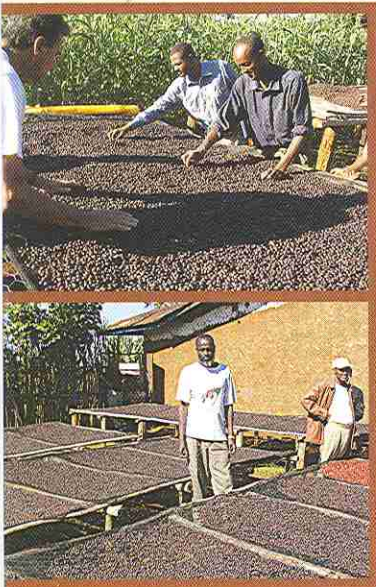


Improving coffee quality

through enhanced processing practices to reap maximum returns



Harvest mature red cherries only



Spread cherries thinly (max 3cm) on raised drying bed and turn frequently for proper and even sun-drying



Drying coffee over Hessian cloth then yellow plastic sheet before rain and in the night



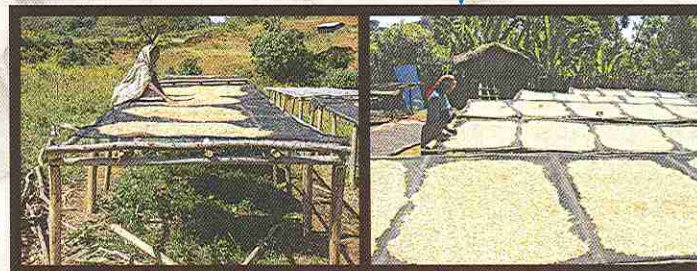
Pulp on the day of harvest using manual or power-driven pulpers



Undertake skin drying on hand trays: spread thinly, stir and remove defective beans, pulps and unpulped cherries



Carefully select green coffee of highest quality



Spread parchment thinly on drying beds for final drying and turn frequently and remove defective beans



Store fully dry coffee in sisal/jute bags kept on wooden batten in clean, shaded and well ventilated area



Transport coffee to port in properly covered lorries

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MINISTRY OF AGRICULTURE AND
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