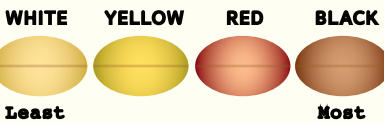


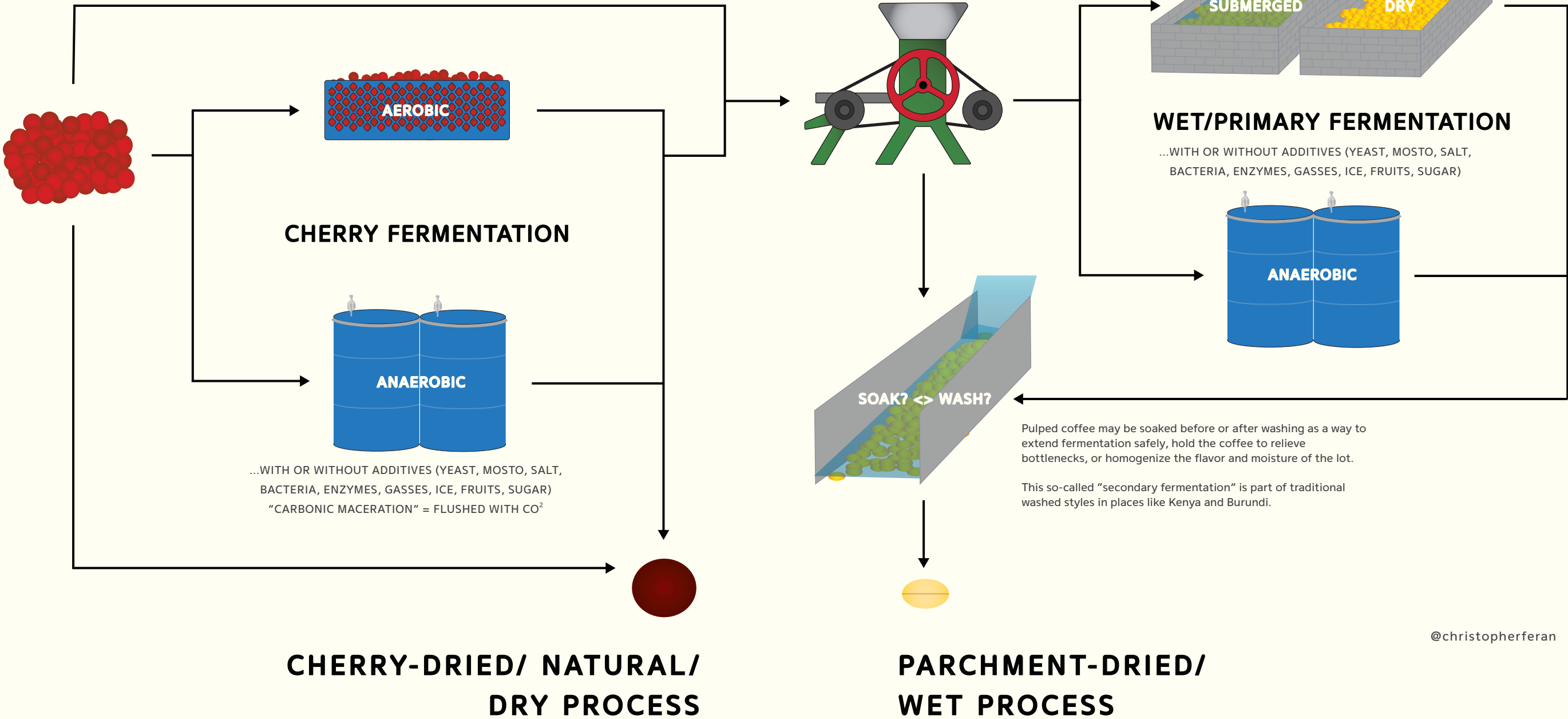
COFFEE POST-HARVEST PROCESSING

HONEY PROCESSES

MUCILAGE REMAINING



Honeys may or may not be fermented, but by definition are never washed



@christopherferan

Standard naming conventions typically ignore all prior steps and refer to the last, most transformative step, sometimes with modifiers of time or additives

1 DAY CHERRY OXIDATION
2 DAYS ANAEROBIC CHERRY FERMENTATION
+ CHERRY-DRIED
= (ANAEROBIC) NATURAL

1 DAY CHERRY OXIDATION
2 DAYS ANAEROBIC LACTIC CHERRY FERMENTATION
+ MECHANICALLY WASHED
= WASHED

3 DAYS ANAEROBIC CHERRY FERMENTATION
+ CHERRY-DRIED
= (72H ANAEROBIC) NATURAL

PULPED
FERMENTED DRY FOR 24H
+ SOAKED FOR 24H
= (FERMENTED) HONEY

12H CHERRY OXIDATION
PULPED
FERMENTED UNDER WATER FOR 60H
+ WASHED
= (EXTENDED FERMENTATION) WASHED