

Exercise 1 - Suggested answer.

COFFEE AND ITS PROCESSING

- coffee plant
- evergreen shrub / small tree
 - from Africa
 - fruits after 3/4 years
 - fruit - red/purple

gathered by hand

processed to separate seeds from covering

- two processes used

1. wet process

- fruit pulped by machine + fermentation in tanks + washing

- seeds dried to 12% moisture by sun or hot air driers need to be turned by hand

2. dry process

- dried immediately in sun or with driers

- when dried to 12% seeds freed from coverings

roasting at 220-230 °C

- releases gases etc - loss of weight, increases volume, aroma and taste develop
- become rich brown in colour, texture becomes porous

finally sorted