



PROCESSING:

Growing great coffee cherries is a crucial element to producing great coffee, but it is only the first step. Equally as important is how the cherries are processed after harvesting so that the maximum flavour and freshness in the beans is fully preserved until the beans are ready to be roasted.

NATURAL - DRY PROCESS

Also known as the dry process, after picking the coffee cherries from the coffee trees, they are spread out in thin layers to dry in the sun. To avoid mould, fermentation or rotting, the cherries are turned regularly. Once the cherries are properly dry, the skin and dried fruit flesh are removed mechanically and the green coffee is stored and “rested” before exporting it.

The natural process definitely adds flavours to the coffee such as fruitiness and sweetness regardless of variety and region. Common flavour notes for natural processed coffee are blueberry, strawberry, tropical fruits and honey but on the flip side, there can be also wild, fermented flavours and alcohol-like notes. Natural coffees are often described to have red wine like flavours when compared to washed coffees.

In Northern Highlands Coffee Company, you will find our own dry processing unit consist of de-stoner, coffee huller, grading machine that help maximise the quality of dry cherries and equalise the moisture content of our coffee. Once in the processing unit, the dry cherry travels through a set of de-stoners, screens and graders before the green beans get packaged.