



Coffee Lingo for the Future Coffee Snob Part I

Processing Techniques: (After the Coffee Bean is Picked)

Natural/Dry Processed

Once the coffee cherries are picked, they are laid out onto large cement patios, (or right onto the dirt roads as is the case in Sumatra) and allow to dry. As they dry the workers rake over them and break off the skin, dried pulp and outer husk. This technique allows those flavors to penetrate into the coffee seeds//beans at the center on the cherries. This often results in a more complicated flavored, sometimes called “dirty.”

Wet Processed

In this technique once the cherries are picked they are soaked in water and the skin and pulp is removed and the seeds/beans are washed clean. They are then allow to dry in the sun and are processed This often results in a more simplified, cleaner or crisper flavor.

Pulp Natural

This is a combination of both wet and dry processing. The initial skin is taken off of the bean, but the fruit pulp is left on the beans. As they dry these flavors are soaked into the bean itself. This results in a “dirtier” flavor than all wet processing, but not as much as the dry processing.