Post Harvest Processing
Arabica Coffee

Improve your coffee quality by good production planning

Making a detailed production plan is essential to process, dry and store coffee in time. Only when knowing the quantities for the maximum, minimum and average amounts of cherry delivered and parchment produced each day, the producer can handle coffee in an appropriate way and produce a quality product.

Weight / finances*

Initial	*Product*	*Target*	*Product*	*Comment*
1.000 kg	fresh cherry gives	≈250 kg	clean, dry parchment coffee	depending on foreign matter and weight of cherries
1.000 kg	fresh cherry gives	≈400 kg	wet parchment coffee	depending on foreign matter and weight of cherries
1.000 kg	fresh cherry gives	≈160 kg	exportable green bean	Depending on number of defected cherry delivered and processing
1.000 kg	fresh cherry gives	≈400 kg	Wet waste pulp	Varying with moisture content
1.000 kg	dry parchment gives	≈750-800 kg	exportable green bean	depending on the amount of defects caused by processing
1.000 kg	green bean gives	≈840 kg	roasted coffee	
1 kg	green bean coffee =	2,204634 lb	green bean coffee	Fixed rate
1 lb	green bean coffee =	0,45359 kg	green bean coffee	Fixed rate
50 ct/lb	exportable green bean =	1102,32 USD/t	exportable green bean	Fixed rate

Factory Space and Volumes*

Initial	*Product*	*Requirements*	*Installation*	*Comment*
1.000 kg	fresh cherry requires	≈1,5 m^3	cherry hopper space	
1.000 kg	fresh cherry requires	≈0,6 m^3	wet parchment tank space	containing mucilage, demucilated needs less (see below)
1.000 kg	fresh cherry requires	≈0,5 m^3	clean wet parchment tank space	
1.000 kg	fresh cherry requires	≈20 m^2	parchment sun drying space	Cement patio or drying tables are to be used
1.000 kg	fresh cherry requires	≈2,5 m^2	static drier space wet parchment	At 20 cm thick layer
30.000 kg	fresh cherry requires	≈ 1	rotary drier for wet parchment	15 m^3 PINHALENSE type
1.000 kg	fresh cherry requires	≈0,5 m^3	dry parchment storage space	
1.000 kg	wet parchment requires	≈1 m^3	storage space	
1.000 kg	dry parchment requires	≈2,5 m^3	storage space	

Time*

Initial	*Product*	*Time*	*Activity*	*Comment*
1.000 kg	fresh cherry requires	≈20 min	pulping time	capacity 3,5 t/hour
15.000 kg	wet parchment requires	≈40 hrs	drying time	Size of standard rotary at 45-50 degrees, drying to 11%

**NOTE: all Figures are to be taken as a guide only. Figures relating to ripe cherry can very considerably depending on harvesting practices, moisture content of cherries, etc.*