

CODE: 9

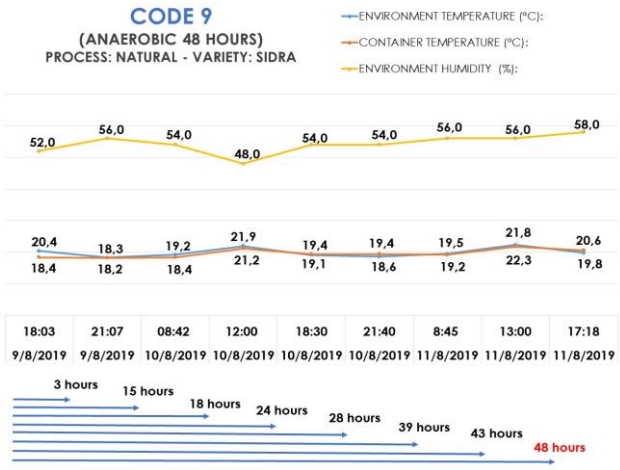
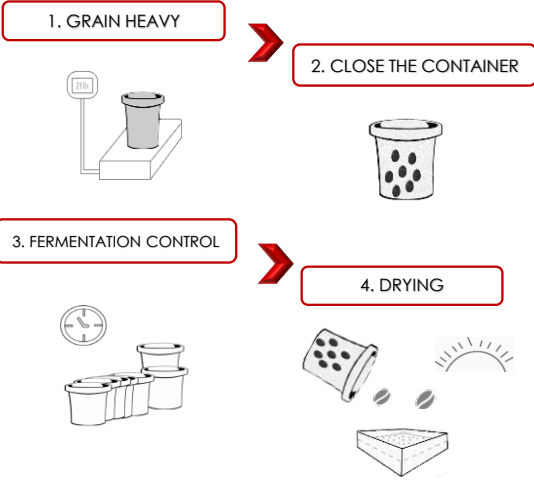
**(ANAEROBIC 48 HOURS)
PROCESS: NATURAL - VARIETY: SIDRA**



FERMENTATION PROCESS

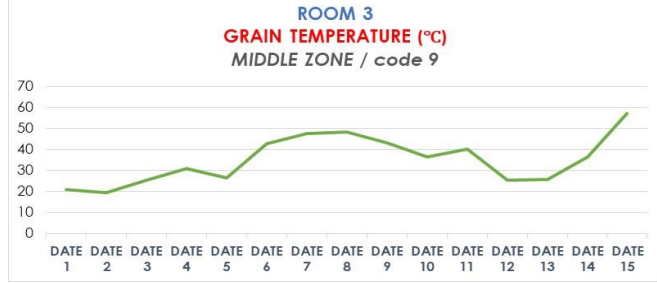


FERMENTATION

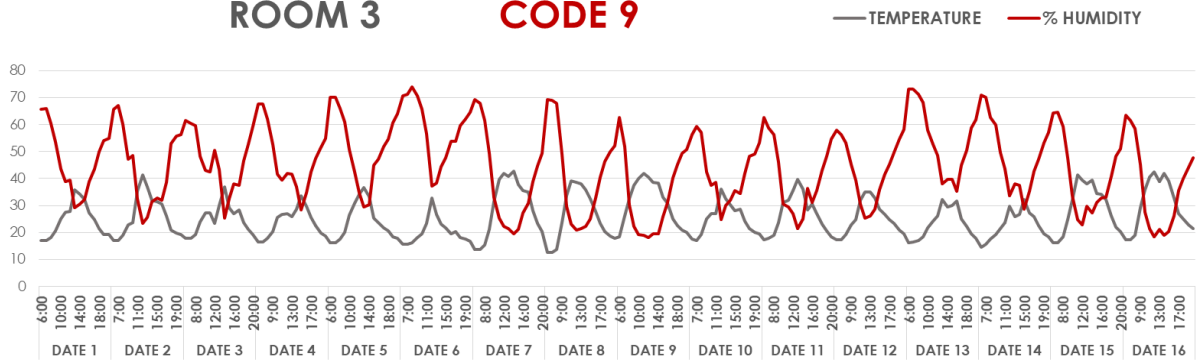


DRYING METHOD

ROOM: 3
BED: 23
DRYING DAYS: 16



ROOM 3 CODE 9



PHOTOGRAPHY



RESULTS OF FERMENTATION

Working on the farm in fermentations with natural coffees of different varieties was a success. The fermentation process with natural coffees began when the cherries were left inside the polyethylene containers. Over time, environmental factors were recorded and then passed the fermented cherries to the drying rooms. In this place, factors such as humidity and temperature are contracted. In summary, the process consists to refine the sweetness, acidity and body of these coffees, and also add distinguished sensory notes, such as fruits, caramel, chocolate, among others. Considering that the fermentation is so complex, we are looking to find many different and potential results.