

Jamii Coffee

5 day Anaerobic Processing

Day 1



Red ripe cherry received directly from farmers and put in Grain Pro bag and zip tied to restrict oxygen.

Day 2 & 3



Moisture condensation starts to appear inside the bag as the coffee starts to ferment.

Day 4



Reddish-Brown mucilage from fermentation starts to accumulate at the bottom of the bag and cherry color starts to change to brownish/yellowish.

Day 5



Cherries are now yellowish/tan color and covered in mucilage. They are removed from bag and put on elevated tables for 2-3 weeks for drying process.