

Coffee taste influenced by the miracle of nature, the processing of the cherry into beans that will eventually go to the roaster, and the roasting of coffee.

Coffee production varies.

Coffee producers made 171 million bags of coffee, in 2019 until 2020.

Coffee industry uses bags to measure coffee.

One bag weighs 132 pounds.

171 million bags equals 22 billion pounds.

The flowers appear on coffee tree branches.

The flowers appear after heavy rainy season.

Coffee flowers has a jasmine scent.

Coffee flowers has a striking white color.

Mary Williams spoke about seeing the coffee trees.

Carlos Batres comes from El Salvador.

Carlos Batres shared a memory of the aroma of coffee flowers.

Flowers develop into Cherries.

Cherries containing two beans.

Cherries containing one beans called Peaberry.

Peaberry containing one bean.

Peaberry has rounder shaped.

Peaberry has pea-shaped.

Peaberry may be mixed with regular beans.

Coffee has a harvest calendar.

Indonesia harvests coffee in October.

Northen DR Congo harvests coffee in October.

Colombia harvests coffee in November.

Jamaica harvests coffee in November.

Indonesia harvests coffee in November.

Yemen harvests coffee in November.

Ethiopia harvests coffee in November.

Kenya harvests coffee in November.

Uganda harvests coffee in November.

Costa Rica harvests coffee in December.

Jamaica harvests coffee in December.

Mexico harvests coffee in December.

Nicaragua harvests coffee in December.

China harvests coffee in December.

Papua New Guinea harvests coffee in December.

Vietnam harvests coffee in December.

Ethiopia harvests coffee in December.

Uganda harvests coffee in December.

Costa Rica harvests coffee in January.

El Salvador harvests coffee in January.

Guatemala harvests coffee in January.

Costa Rica harvests coffee in January.

Mexico harvests coffee in January.

Nicaragua harvests coffee in January.

Panama harvests coffee in January.

China harvests coffee in January.

El Salvador harvests coffee in February.
Guatemala harvests coffee in February.
Panama harvests coffee in February.
Northern Colombia harvests coffee in April.
Indonesia harvests coffee in April.
Southern DR Congo harvests coffee in April.
Ecuador harvests coffee in May.
Papua New Guinea harvests coffee in May.
Southern DR Congo harvests coffee in May.
Swanda harvests coffee in May.
Southern Brazil harvests coffee in June.
Colombia harvests coffee in June.
Ecuador harvests coffee in June.
Papua New Guinea harvests coffee in June.
Rwanda harvests coffee in June.
Central Peru harvests coffee in July.
Brazil harvests coffee in July.
Northern Peru harvests coffee in August.
Tanzania harvests coffee in August.
Northern Peru harvests coffee in September.
Southern DR Congo harvests coffee in September.
Ethiopia harvests coffee in September.
Tanzania harvests coffee in September.
Uganda harvests coffee in September.
Pickers harvest cherries.
Cherries harvest at peak ripeness.
Pickers identify the ripe cherries.
Pickers pick the ripe cherries.
Pickers leaving the less ripe ones for later.
Cherry tastes sweet.
Coffee has two main species, namely Arabica and Robusta.
Arabica named in the 17th century when it crossed from Ethiopia to Yemen and Arabia.
Arabica represents 70 to 75 percent of world coffee production.
Arabica known for quality
Arabica known for sweetness
Arabica known for complexity
Arabica known for fruitiness.
Robusta also called Canephora.
Robusta easier to grow.
Robusta is a hardy plant.
Robusta represents 25 to 30 percent of world coffee production.
Robusta tastes harsher.
Robusta less susceptible to insects.
Robusta less susceptible to climate anomalies.
Robusta has a bigger yield per tree per season.
Arabica has type Typica.
Arabica has type Bourbon.
Arabica has type Caturra.

Arabica has type Catuai.

Typica definition is the most prominent and is the genetic parent to many of the common Arabicas. It's high yield and generally has excellent cup profiles or tastes. Even better, it's quite susceptible to pests and disease.

Bourbon definition is a lower-yielding coffee. It's tougher to grow but has led to subspecies like Caturra.

Caturra definition is a high-yield coffee with a unique compact tree, making management and harvesting easier.

Catuai definition is high yield coffee and sturdy with compact trees.

Washed processing uses large quantities of water.

Semi-washed processing uses some water.

Natural processing uses no water.

"Steps in washed processing:

1. Collected cherries are fed into a machine called a pulper or depulper. A pulper, or depulper (both terms describe the same machine and are used widely and synonymously), removes the skin, leaving thin layers of fruit/mucilage and the seed. The machine actually rips the layers off the underlying stronger layers and seed. Think of the layers of a seeded grape or Bing cherry to get an idea, although the skin and fleshy layers of coffee cherry are much thinner. The machines can vary a great deal in size and configuration and often large facilities like you might find at a large coffee cooperative mill will have multiple depulpers. The smallest facilities are often called micro mills. They're often part of fully integrated farm operations where all steps prior to and after are carried out on an individual farm.
2. After the pulped beans are skinless but with some thin layer of mucilage and the parchment skin layer, they're carried in water channels to a tank where they rest for a time sitting in clean water. This fermentation step ensures that the remaining bits of material — the mucilage — are more thoroughly removed.
3. The wet beans are then dried in the sun or in a mechanical dryer; sometimes a combination of a drying patio, table, and the mechanical dryer is used. They must be raked often to ensure even drying. Sometimes a mechanical dryer is used.
4. The beans are stored for 6 to 10 weeks. The end result of this processing is also referred to as parchment dried because the cherries' remaining layer on the bean is the parchment skin covering the underlying bean. The parchment skin provides a kind of protection or covering, and it remains on the bean for weeks as the beans are stored and rest, reposa in Spanish. This parchment will be dry milled off the rested green beans just prior to them being bagged and shipped."

"Steps in semi-washed processing:

1. The picked cherries are depulped immediately.
2. The depulped beans are gently rinsed, often by hand in buckets.
3. The beans are then partially dried overnight before they're transported to a larger facility.
4. The beans, still wet, are hulled, stripping off the parchment layer.
5. The beans are then dried so that they can be stored and later shipped."

"Steps in natural processing:

1. The cherries go directly from harvesting to drying, and the outer layers aren't removed until they have been dried out to the consistency of a raisin.
2. The beans are laid out in the sun either on patios or drying tables, and they must be moved frequently to foster even drying."