

JICA CUP2 Project

HONEY PROCESS



4. Honey

Advantage
of the
process

- Lower water consumption compared to the Fully Washed process
- Reduced risk of defects compared to the Natural process
- Offers a unique and often fruity, brown sugar-forward flavor profile

Recommen
ded
conditions

1. Sugar contents >18.0
2. Careful control of drying conditions for mucilage, particularly during the initial stages
3. Avoid fermentation defects or uneven drying

Steps

1

Harvesting



2

Sorting



3

In-cherry
fermentation



4

Pulping



5

Drying



6

Storage



DAY 1

DAY 1-2

DAY 2

DAY 2-
(for 25-30 days)

-

Step 1: Harvesting

Purpose: Ripe cherries have good sugars and acidity to create flavors

Recommended equipment



Use a **container** of cherries during harvesting to easily collect cherries



Use a **plastic sheet under the tree** to collect any falling cherry.



Use **clean bags** to hold cherry during harvesting

Key concept

① Harvest **only well-ripen cherries**



Because well-ripen cherries are heavier



Weight	70kg	100kg
Farmgate price	700rwf	700rwf
Total income	49,000rwf	70,000rwf



② Start to harvest in **the morning**.



③ Deliver cherries to the station **within 8 hours** after harvest



④ Do **not** pick cherries **on the ground** to avoid **contamination**



⑤ Put coffee **under shade** after harvesting to avoid rapid fermentation

4. Honey

Step 2: Sorting – color sorting

Purpose: Classify cherries – Ripen / unripen / overripen

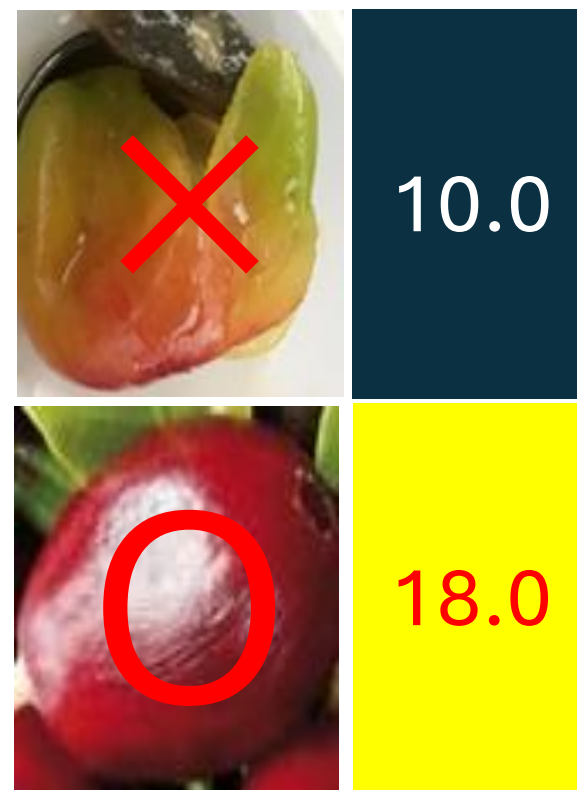
Checking point ①

At least 70% of cherries are **well ripen**



Checking point ②

Sugar contents: above 18.0



Step 3: In-cherry fermentation (12-18 hours)

Purpose: enhance fermentation aroma through in-fruit fermentation

Equipment

Use **a bucket, a tank or a cherry bag** to ferment for 12-18 hours (until next morning)



Key concept

- ① Ferment cherries under an **open-air condition** (open the bag or tank) **for 12-18 hours (until next morning)**.
- ② After fermentation, make sure cherries are fermented by **smelling slightly alcoholic**.



Step 4: Pulping

Purpose: remove the cherry skin while retaining mucilage

Equipment

Use a **pulping machine** (Use LESS water like vertical drum pulper)



Key concept

- ① **Use less water** to not to wash off the mucilage.
- ② **Adjust a blade, amount of cherry and flow speed** to avoid damage on parchments.
- ③ **Clean the machine everyday** to avoid contamination



Checking point

Take samples of 100 parchments and check if it's below 10% of damage beans, below 10% of unpulped cherries.

Inspect the parchment after pulping to ensure **minimal mucilage loss**. If not, calibrate the pulping machine.



Step 5: Drying

Purpose: reduce moisture content and reserve mucilage for flavors

Equipment



A shade net and a plastic sheet to avoid strong heat, rain and dew.



A plastic/wooden rake to stir without taking mucilage.



A moisture meter to check moisture

**Moisture meter must be calibrated before use*

Key concept

① **Use a shade net** to cover from **11:00-15:00** and avoid strong heat. **Adjust according to the weather condition.*

② **Dry under direct sun for the first 1-2 days** to stop fermentation and leave sugar on parchments.

③ **Resting**: 1 day in a week, parchments must be **completely covered with a plastic sheet**.

④ **Uniformity**:

- **Stirring 3 times a day** by rake.
- **Thickness**: Thin like 3cm (first 1-2 days) → Thick

**Avoid stirring too frequently.*

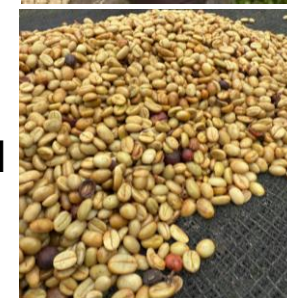


Checking point

① **Moisture contents**: Aim for **10.5-11.5%** for best condition. Use moisture meters twice a day.



② **Duration**: Between **25-30 days**. The drying process must be carefully controlled to avoid rapid or uneven drying.



③ **Parchment temperature**: The temperature should be always **kept below 35°C after first 1-2 days** to prevent embryo damage.



Step 6: Storage

Purpose: stabilize beans post-drying for export or milling

Equipment

Use pallets to avoid damage
(e.g., water, bugs)



Key concept

① **Moisture control:** Maintain the bean moisture content at **10-12%**

*Adjust the MC if storage is either very hot or very humid



② **Ventilation:** Control consistent **air flow** to avoid dew and high humidity



Checking point

① **Temperature:**
Keep temperature at **15–23°C** to avoid damage



② **Humidity:**
Keep humidity at **50-70%** to avoid mold



③ **Resting:** Beans should rest for **around 2 months** to stabilize MC

