



## From plant to packet

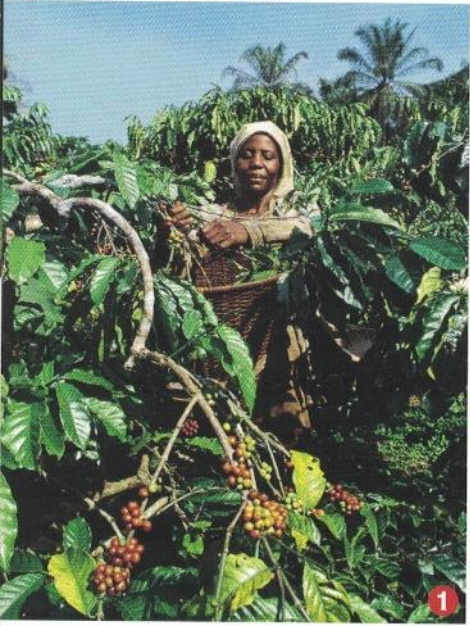
### 1 PICKING THE FRUIT

In many countries, people pick the cherries by hand. In Brazil, big coffee producers often use machines.

### 2 PROCESSING

There are two ways of separating the bean from the pulp. During the 'wet' process the pulp is removed by machines. Then the beans are

washed and dried. During the 'dry' process the fruit is dried in the sun or by driers.



### 3 PACKING

Green coffee beans are usually packed in sixty-kilogram bags. Each bag has an identification card.

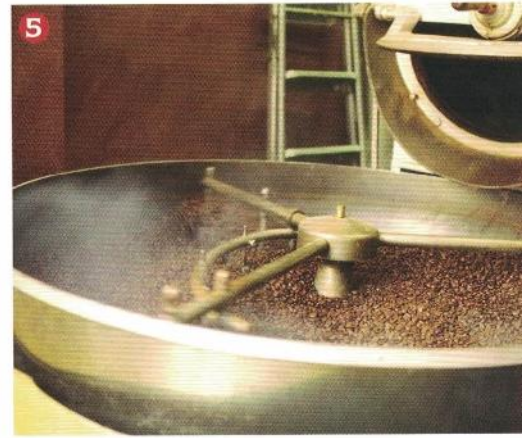


### 4 SHIPPING

Ships take the bags from the producing countries to countries around the world.

### 5 ROASTING

The smell and taste of coffee develop during the roasting process. The beans are roasted at temperatures between 180° and 218°C.



### 6 GRINDING AND PACKAGING

Most coffee is ground. It can be finely, medium or coarsely ground. It is then put into packets or tins.

