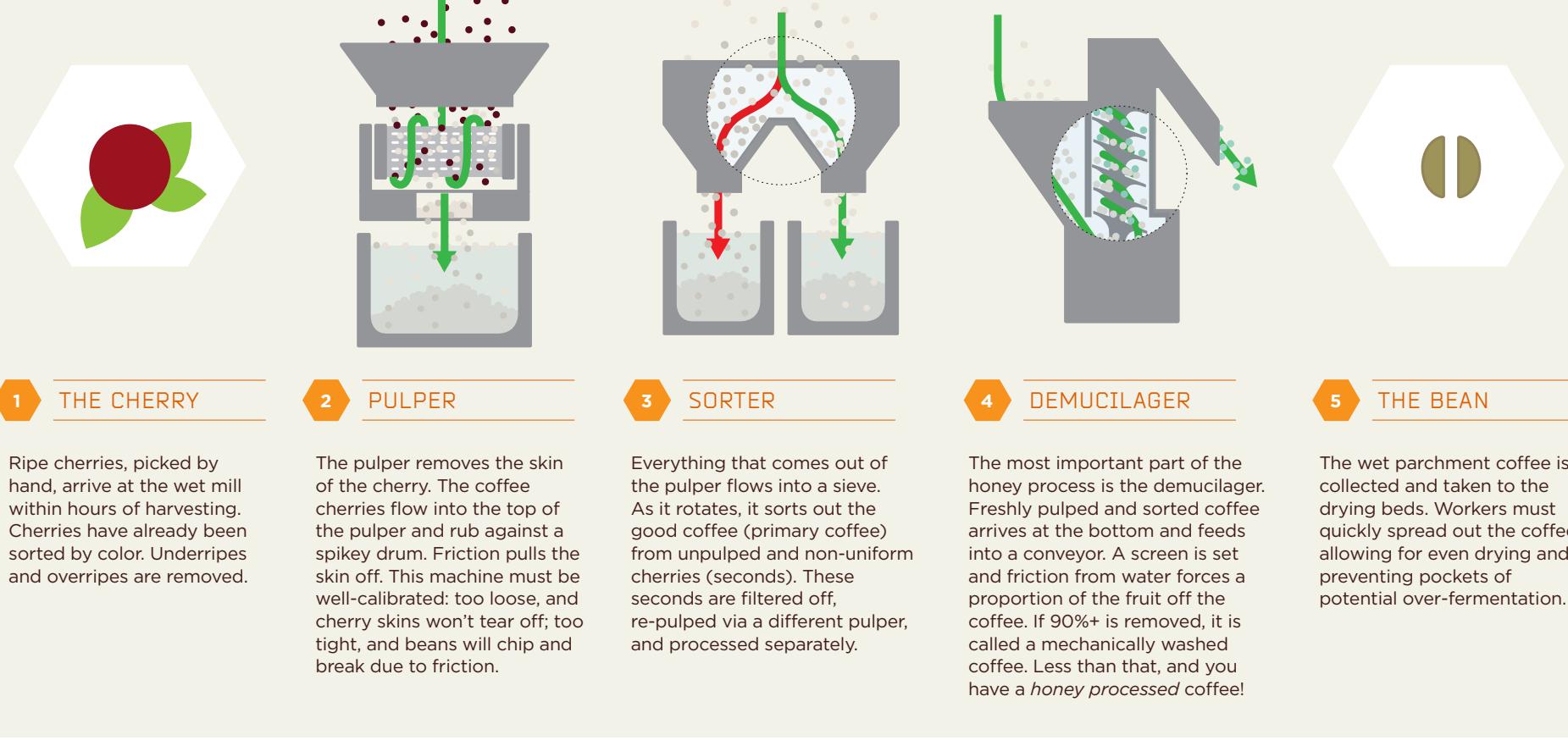


CASE STUDY SERIES

# HONEY PROCESSING HAS NO HONEY. WTH?\*

\* Where's the honey?

The first step in honey processing requires us to take the cherry apart. Before getting down to the "green coffee," there are four layers that need to be removed: the skin, the mucilage, the parchment, and the silverskin. Each layer has its own unique process to remove or alter it. Here's how it's done:

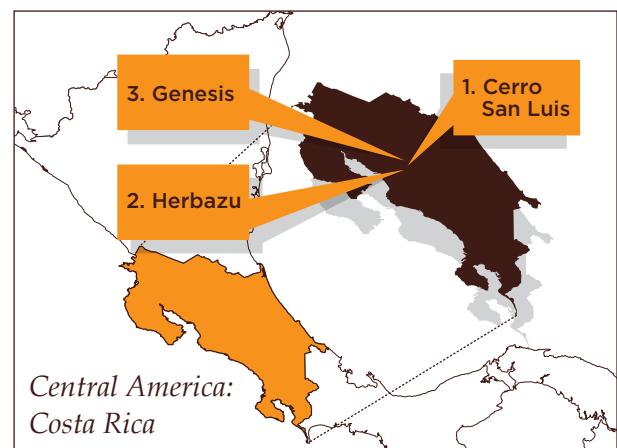


## ABOUT THE FARM

This case study highlights many of the Farm to Cup relationships that Stone Creek has built in Costa Rica. We are featuring coffees from three West Valley producers: Cerro San Luis, Herbazu and Genesis. Each producer has a unique story – and they all excel at honey processing.

Alex and Sara Delgado own and operate Cerro San Luis (1), a mill that specializes in slow dry yellow honey process coffee. Antonio Barrantes oversees Herbazu (2), one of the oldest micromills in Costa Rica. The yellow honey we're featuring is just one example of the amazing coffees this mill can produce. Oscar Mendez owns Genesis (3), a farm and mill with a holistic approach to growing coffee. We're featuring his red honey in this set.

We met Alex, Sara, Antonio, and Oscar the last few years, while traveling with our amigo, Francisco (*iCosta Baby! iPura Vida!*), from Exclusive Coffee. He's played a large role in developing the "Micromill Revolution" in Costa Rica. He secures funding so these small producers can make investments into their operations. He also provides advice on growing and agronomy, and helps connect and build roaster relationships.



# SHOW ME THE HONEY

IMUÉSTRAME LA MIEL!

Honey processing is a popular style of semi-washed/pulped natural processing. This process uses a hybrid of natural and washed methods. In this case, "honey" refers to the sticky fruit left on the outside of the parchment coffee. Honey processing is common in Costa Rica and is increasing in popularity throughout the rest of Central America. The primary advantage of this processing style is that it yields a high quality coffee without using a ton of energy or natural resources (i.e. water). Ticos (the colloquial term for Costa Ricans) have arguably perfected the honey process. They have gone deeper to experiment if adding more mucilage or extending drying time impacts the flavor of the coffee.

