

GREEN COFFEE

Unroasted coffee beans





Green coffee is unroasted coffee beans from *Coffea* fruits (*Coffea arabica*, *Coffea canephora*) commonly used to produce coffee beverage and health supplements.

Difference



Green Coffee

1. State of Processing

Refers to unroasted coffee beans. Raw form of coffee immediately after harvest.

2. Flavor and Aroma:

A grassy or herbal aroma.

3. Consumption:

Not typically consumed directly. Usually processed further or used to produce green coffee extract for supplement purposes.

Brown Coffee

Roasted and undergo chemical changes that develop the characteristic taste, aroma, and dark brown color.

A wide range of flavors and aromas

used to brew the coffee.



Processing

- **Wet Processing** :Coffee, beans, are soaked in water to ferment and remove any remaining mucilage.
- **Dry Processing** :The entire coffee cherries are spread out to dry directly under the sun. The cherries are periodically turned to ensure even drying.
- After drying, the green coffee beans are sorted and graded based on size, shape, color, and defects.
- The sorted green coffee beans are stored in warehouses in a cool, dry environment to preserve their quality. Until export