

Optimum Fermentation Protocols for Arabica Coffee under Ethiopian Conditions

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ABSTRACT

The fermentation process which provides the mild character for the washed Coffee is known to be a function of a multitude of factors. Ethiopia, as a centre for (*Coffea arabica* L.) is the pot of extreme heterogeneity and climatic variabilities. To identify fermentation condition across locations, two methods (Under water and Two-stage) and seven fermentation times (24, 36, 48, 64, 78, 94 and 110 hours) were considered in preparing samples for quality test. Mucilage degradation progress was recorded during fermentation. Scoring values used in coffee classification report and commercial descriptive standards were used to determine and categorize coffee quality. Quality was tested for individual released CBD resistant cultivars and bulk factory acquisitions at Bebek (1000 m), Melko (1750 m) and Limu (1900 m), all representing different reputed regions of Ethiopian coffee. Significant and ideal total fermentation period at Limu and Melko were 78 and 64 hours respectively (at $P = 0.05$). However, at Bebek it was significantly under 48 hours at similar probability. Under water fermentation condition was better than the two-stage at all regions.