

Parchment Arabica Coffee Storage

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SUMMARY

Storage conditions of parchment coffee, necessity of storage, and microclimatic impacts on stored coffee was investigated at experimental store at Melko and stores of coffee state farms at Tepi. Macroclimatic factors such as total rainfall, relative humidity, maximum-minimum temperatures with effect on WVC of the air were found to greatly influence storability and quality of stored parchment coffee. Position of the tier and storage duration has also significantly affected the moisture content of the beans at the experimental conditions. At Melko, where two commonly used meters and IS6673 (adapted) were used for moisture determination, significant and positive correlation was observed with relative humidity of air. The result was inverse for maximum temperature. Similar results were observed at Tepi, warm humid climate and unconditioned on farm stores. From the initial moisture content of 10.4% in November-December, maximum increase of moisture of about 14% was observed in wet July-August months. It was shown that coffee cannot be stored in parchment form in the primary stores beyond 4 to 5 months.