

2022 Coffee End of Season Inquiry (COFFEE PDI)

Overview

General Survey Info:

- Project code: **134** – Noncitrus Fruit Survey
- Questionnaires: Mailed November 18th
- Sample: All known coffee growers in Hawaii
- Release(s):
 - *Coffee* January 20, 2023

Coffee Overview:

Last Season Summary:

- Acres: 7,100 (bearing age)
- Yield: 3,820 lbs/ac

In the United States, coffee is only grown in Hawaii, where the islands' tropical environment and rich volcanic soil provide ideal growing conditions. All coffee species are woody evergreens, but the plants can range from small shrubs to 30ft tall trees. The plant produces white flowers and red berries or "cherries" containing the seeds (better known as the coffee "bean") which are then milled and roasted to produce the caffeinated drink that we enjoy. Cherry coffee is the first step in the process, and after milling it becomes parchment coffee, then finally green coffee. It takes about 2 pounds of cherry coffee to net 1 pound of green coffee, which becomes about 13.5 oz of roasted coffee.

Survey Overview:

Previously there was a separate Coffee Miller survey, however, the milling questions are now included on the Coffee PDI questionnaire and will be as such going forward. Hence, there are essentially two surveys: the regular coffee grower PDI (section 1) and now the coffee milling survey (section 2).

Cherry: The fruit of the coffee tree; cherry-like in size and color. Some varieties produce a yellow berry.

Parchment: Cherry's skin and pulp are removed. The dried bean (seed) left over is surrounded by stiff, white skin (parchment like).

Green: Parchment is removed and the bean appears green and is ready for roasting. Most global coffee is reported in on a green basis.

Steps of the coffee process:

- **Growing** – The bean is basically the seed of the coffee plant. Coffee plants need shade and lots of moisture, and take 3-4 years to produce a significant crop.
- **Harvest** – The Cherry is the fruit of the coffee tree, which is picked by hand.
- **Processing of Cherries** – Pulp is removed and beans rinsed
- **Drying** – Beans with parchment still intact are spread on drying racks for 7-14 days to reach about 11% moisture level.
- **Milling** – Parchment is removed leaving the green coffee bean. Beans are then Graded and Sorted by size and weight.
- **Shipping/Export** – Beans are shipped in the post-milled Green state.
- **Roasting** – Changes the Green coffee into brown aromatic beans. They reach internal temperature of 400° F, to produce the familiar flavor and aroma of coffee.
- **Grind** and Enjoy!