PROCESSING METHODS

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	PICK RIPE CHERRIES	SUBMERGE IN WATER REMOVE FLOATERS	DEPULP	FERMENT	REMOVE MUCILAGE	SOAK IN CLEAN WATER	DRY	HULL	RE-DRY	PREPARE TO SHIP
Mechanical					Mechanically		12% In Parchment			
Kenya					Mechanically		12% In Parchment			
Wet Ferment					By Washing		12% In Parchment			
Dry Ferment				Dry Ferment	By Washing		12% In Parchment			
Wet Hulled				Dry Ferment			33% In Parchment		12%	
Honey				Ferment in Mucilage			12% With Mucilage			
Natural				Ferment in Cherry			12% In Cherry			