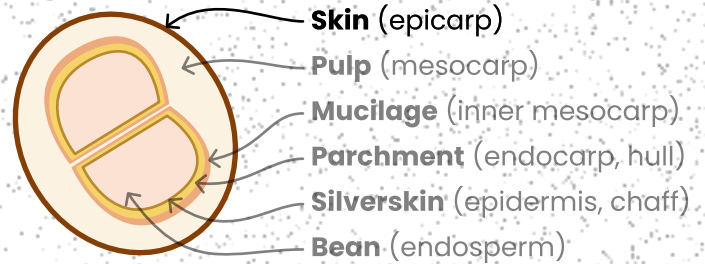


Coffee Husk

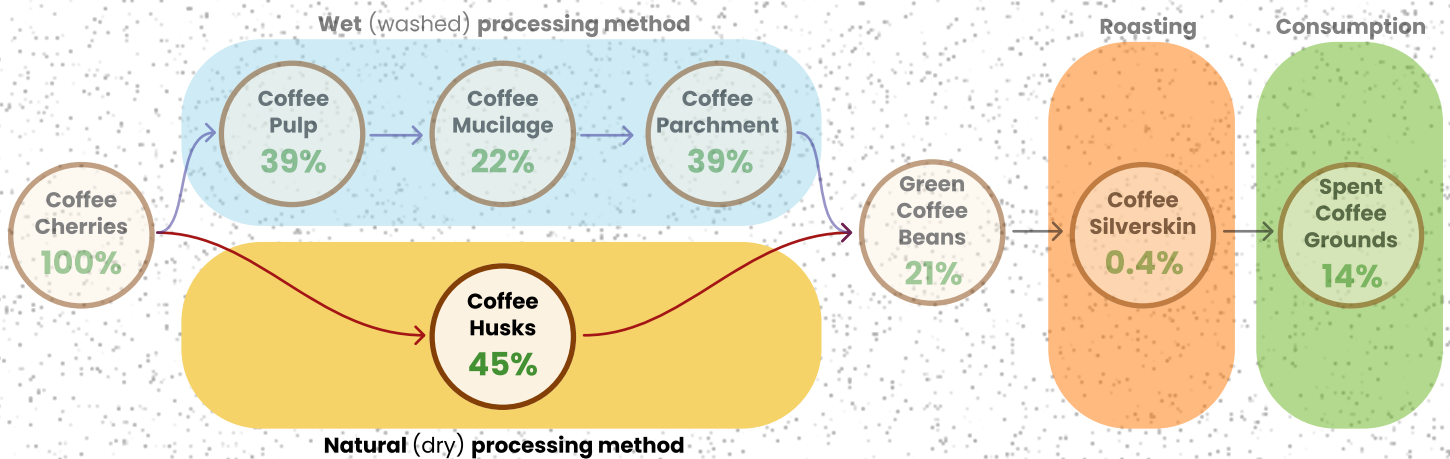
What is it?

Coffee husk is the skin of the coffee bean after it is dried.



When is it produced?

Coffee husk is produced during the natural (dry) processing method, and represent the 45% of the initial mass of the coffee cherry.



Characteristics

- Antioxidant
- Fermentable sugars and organic acids
- High fiber and complex carbohydrate content
- Rich in lignin and cellulose
- Biodegradable organic matter
- Natural pigments

Applications

- Cascara products for human consumption (fruit infusion, Qishr sweet tea in Ethiopia, distilled alcohol, ready to drink beverages)

Nossa Familia, Nestlè, Caskai

P E T R

- Gluten-free flour alternative

The Coffee Cherry, Sawa World

P E T R

- Animal feed

HKN EXIM Co.

P E T R

- Substrate for mushroom cultivation

Sawa World

P E T R

- Compost and fertilizer

Jacobs Douwe Egberts & Solidaridad, Melitta

P E T R

- Paper production

Kofi-Remix El Barrio, Conifer Handmades, Bluecat Paper, The Urban Nordic

P E T R

- Dyes

Batik Aksara Karo

P E T R

Legend

P Priority **T** Time
E Ease **R** Resources

Good Medium Bad

● ● ●

Case studies

N.B. All applications are feasible with the right time and resources. With this classification we do NOT want to discourage making the most complex applications, but simply to highlight which ones are the most accessible.