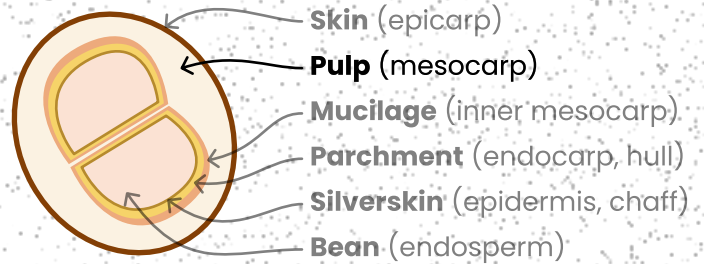


Coffee Pulp

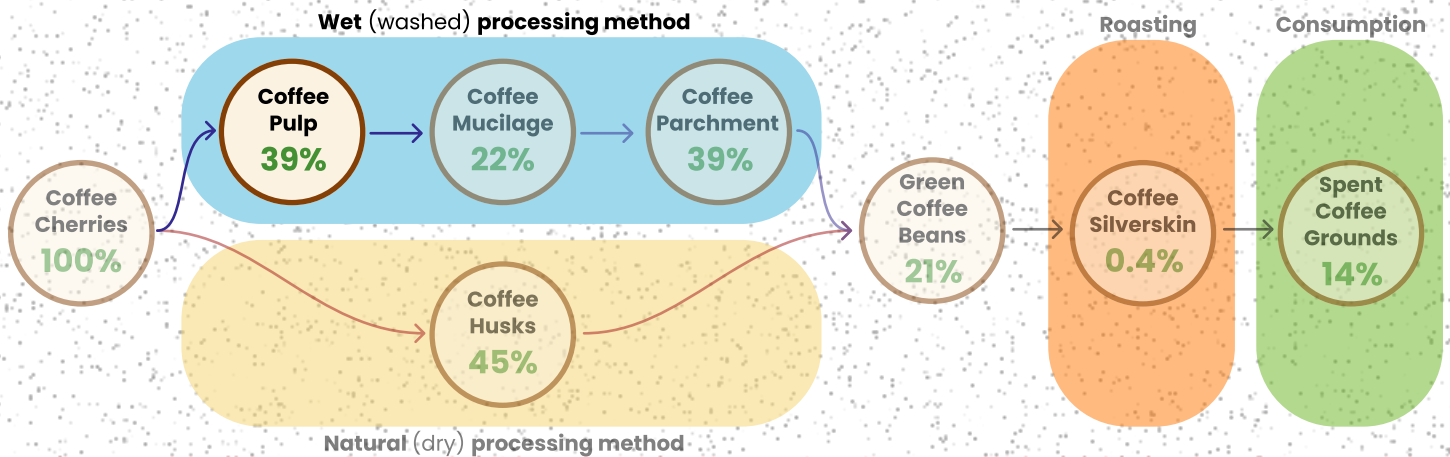
What is it?

Fibrous mucilaginous material obtained during the wet or dry processing method.



When is it produced?

Coffee pulp is produced during the wet (washed) processing method, and represent the 39% of the initial mass of the coffee cherry.



Characteristics

- Antioxidant
- Antimicrobial
- Anti-inflammatory
- Pigment

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

- Cosmetics

Sanam

P E T R

- Nutraceuticals

Pectcof, BioFortune Group, Department of Cauca

P E T R

- Food industry

Coffee Pixels

P E T R

- Natural pesticide

EEET ans RAS journals

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.