CURING:

**DAYS 3-18: Sun Curing**

**Goal 1:** to avoid mold by drying slowly every day
**Goal 2:** to increase enzymatic activity by sweating
**Goal 3:** to continue enzymatic activity by keeping warm overnight

**Tools:**
- ☐ a long bamboo table
- ☐ insulated box (sweating box)
- ☐ clear plastic sheets

**PROCESS:**

1. After 48 hours of IN-BOX STARTING remove the beans.
2. In the sun, unwrap the beans from the plastic and lay out to dry.
3. As soon as the beans are surface-dry (1 to 2 hours), rewrap them in plastic and leave in the sun to sweat.
4. When the sun is no longer hot store the hot beans in the insulated box to keep warm overnight.

Repeat the process for 12 to 15 days until the beans moisture reaches 50%. Then the beans are ready for IN-SHED CURING.

**WARNING:** DO NOT touch the beans with your hands! Handling the beans with your bare hands will contaminate the beans and reduce their quality. Use the plastic to hold and move them.

**WARNING:** DO NOT try to speed up the drying of the beans. If you do you will limit the enzymatic activity, and your beans will have poor vanillin content = low value.

**PROBLEM:** Beans have over-dry split ends.

**ANSWER:** Bind the split ends of the beans together into a bunch to avoid over-drying.
SUN CURING STEPS

1. After 48 hours of IN-BOX STARTING remove the beans.
2. In the sun unwrap the beans from the plastic and layout to dry.
3. As soon as the beans are surface-dry (1 to 2 hours), rewrap the beans and leave in the sun to sweat.
4. When the sun is no longer hot store the hot beans in the insulated box to keep warm overnight.

AN OILY BEAN = high glucose content = good aroma

A DULL BEAN = low glucose content = mold/low aroma

PROBLEM: Dull beans?
ANSWER: Don’t let the beans cool off in the sweating box.
NO SUN!? During the sun curing period, you may get rain...

1st RAINY DAY: On the first rainy day you must leave the beans in the insulated box. Keep refilling the bottles with hot water to keep the box warm.

2nd RAINY DAY: If the cloudy/rainy days continue spread the beans on a table in a well-ventilated room. The beans will surface-dry slowly (3 to 4 hours) and get cold. When the surface is dry, rewrap the beans in the plastic sheet and put it in the warm insulated box. You will have to work extra hard to raise the temperature to 45 - 50°C, and keep within these temperatures until the next day.

Moisture reduction takes approximately 2 weeks.

85% (end of in-box starting) → 70% → 60% → 50%

PROBLEM: Woody beans!
ANSWER: Don’t try to dry the beans too fast.

YES! ...this bean is ready for IN-SHED curing.
PROBLEM: Moldy beans!
ANSWER: Don’t leave the beans in the rain!
A simple rain shelter like this will save you shifting them every time it rains.

PROBLEM: No bamboo table to sun cure the beans.
ANSWER: Use a bed frame with wooden slats or wire mesh.