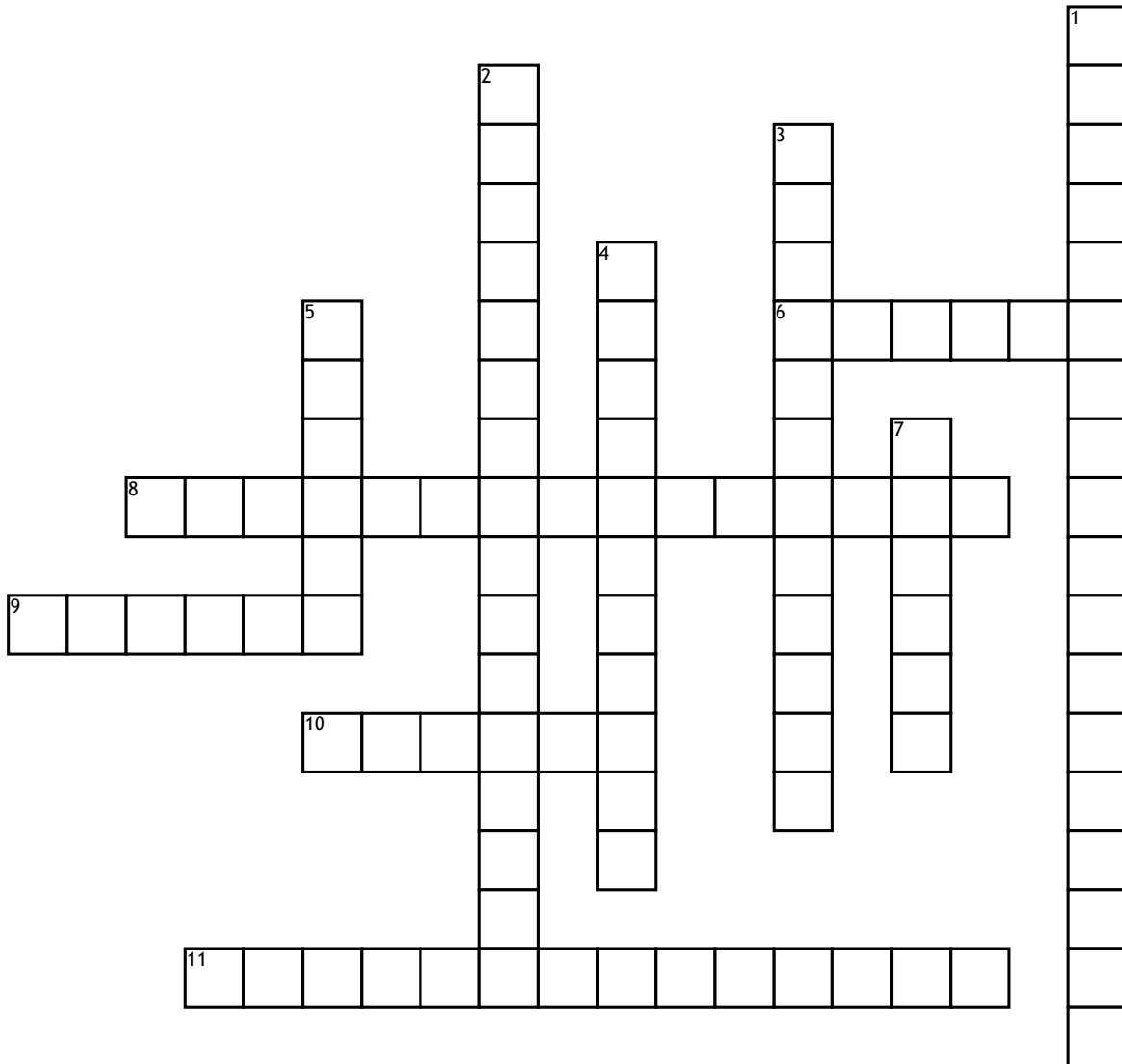


Name: _____

Date: _____

Coffee Fermentation



Across

6. community where coffee was used for stimulant powers
8. Beans are pulped and fermented in a cement tank then rinsed with running water. Remaining mucilage is dried.
9. adding different types of bacteria to dairy products and allowing the bacteria to eat the lactose
10. plays an important role in the production of secondary fertilizer and renewable energy
11. When coffee was liked in America

Down

1. Allow the mucilage to coat the coffee beans after they are pulped. This mucilage will continue to ferment on the bean while the sun dries out, thus stabilizing the coffee.
2. Pick ripened coffee beans that are immediately spread them onto patios. Fermentation will occur in each individual bean.
3. metabolic process that converts sugar into acids, gases or alcohol
4. bacteria inside the dough converts to carbs to carbon dioxide
5. cherry-like fruit
7. "yogurt cultures" produces lactic acid which creates texture