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## Physical properties of fresh and partially fermented coffee parchment

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See end of the Paper for authors' affiliation Correspondence to : ■ ABSTRACT : Physical properties of both fresh and partially fermented arabica coffee parchment of Cauvery variety *viz.*, size, shape, angle of repose, bulk density, true density, porosity, 1000 parchment mass, hardness/crushing strength, adhering strength of mucilage to parchment and moisture content of washed parchment were studied. These data can be used for the development of machineries used in estate level processing of coffee parchment.

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