

DRY TRIMMING SOP – Cheat Sheet

- a. The Cheat Sheet includes the top 3 most important things to remember for each step
- b. Please read instructional manuals for each product implemented in the process
- c. The following 8 steps should happen simultaneously and require 1-10 People.
- d. The process can be done with an average time of 3-5 minutes per plant
- e. Proper drying and curing are the key to optimal machine performance and a successful harvest

Step 1. – DEFANNING (removing the fan leaves from the stem)

- a. Defan during the flushing period and prior to harvesting
- b. Remove all fan leaves that have exposed stem
- c. The quickest method is plucking the leaves by hand

Step 2. – DRYING (dry the whole plant or stems by hanging them upside down)

- a. Dry as slow as possible at no less than 60% humidity and for 5-7 days
- b. Circulate the air, pull in fresh air periodically, and check the product daily
- c. Do not dry completely if using automated shucking machines, shuck 2 days early, and when the stems can still bend to 90 degrees before snapping

Step 3. – SHUCKING (remove the flowers from the stem)

- a. Individualize all flowers from the stem, remove fan leaves, and leave 1/8" of stem at flowers base
- b. The Debudder should be run at slower speeds, around 15-20 on the speed dial
- c. Take the time on this step to ensure the flowers are 100% properly prepped for trimming

Step 4. – FLASH DRY (quickly dry the flowers outer leaves without over drying the inside of the flowers)

- a. Supply the flowers with ample amounts of direct airflow for 30 minutes up to 3 hours
- b. Check on the flowers, mix and rotate every 30 minutes
- c. The product is ready for trimming when the outer leaves snap when agitated, but the flower is still nice and spongy (flash drying isn't always necessary before trimming)

Step 5. – TRIMMING (trim the flowers outer sugar leaf)

- a. Use the dry trimming grate, run the main motor on low, the lid motor on forward and medium speed
- b. Use the inner lids to control the amount of vortex and suction
- c. If the product isn't trimmed in 1 minute the leaves are still too wet

Step 6. – SORTING (sort the shake and flowers into 4 different sizes)

- a. Use the Sorter as your touch up station and ensure the product is ready for the shelf prior to sorting
- b. Brush the product forward and back on the grate before brushing down to the next one
- c. Increase the number of employees on quality control to avoid a bottleneck

Step 7. – CURING (store the flowers in air tight containers and burp daily)

- a. Product should be in a sealed container with a ratio of air to flower of 75% flower to 25% air
- b. Burp the containers and mix the product, every 24 hours for 5-10 minutes and 5-10 days
- c. Container humidity should start at roughly 50-60% and taper down to 30 – 40% over the curing process

Step 8. – PROCESSING (turn you trimmed leaf, and or flowers, into concentrates)

- a. Cure the trim in the same manner as the flowers
- b. Do not mix fan leaf material with sugar leaf
- c. Dry sift or use the second collection bag of the Ez Trimmer as pre-rolls

