

## WET TRIMMING SOP – Cheat Sheet

- The Cheat Sheet includes the top 3 most important things to remember for each step
- Please read instructional manuals for each product implemented in the process
- The following 8 steps should happen simultaneously and require 1-10 People.
- The process can be done with an average time of 3-5 minutes per plant
- 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)

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

### Step 2. – **SHUCKING** (remove the flowers from the stem)

- Individualize all flowers from the stem, remove fan leaves, and leave 1/8" of stem at flowers base
- The Debudder should be run at faster speeds, around 50 on the speed dial
- Take the time on this step to ensure the flowers are 100% properly prepped for trimming

### Step 3. – **TRIMMING** (trim the flowers outer sugar leaf)

- Use the wet trimming grate, run the main motor on low, the lid motor on forward and faster speed
- Use the inner lids to control the amount of vortex and suction
- Ensure the blade is dialed in to its closet point, cycle times should be 1-2 minutes

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

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

### Step 5. – **DRYING** (dry the flowers on perforated trays or mesh racks)

- Dry as slow as possible at 65% humidity and for 5-7 days
- Circulate the air, pull in fresh air periodically, and check the product daily
- Rotate the product 2-3 times a day for the first 2 days to avoid flattening

### Step 6. – **CURING** (store the flowers in air tight containers and burp daily)

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

### Step 7. – **PROCESSING** (turn you trimmed leaf, and or flowers, into concentrates)

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