The degumming is one of the stages in which greater burden of polluting matter in coffee processing occurs. Therefore the objective was to analyze the honey process (HP) as an alternate method with traditional processes. Organic coffee of the Caturra and Colombia varieties of the species Arabic coffee, were submitted to the process HP (dried with mucilage), via wet (WP) and ecological (GP) subsequently evaluated in almond Green: color (LabScan XE), sugars (DNS) and quality of cup (National Federation of coffee growers Colombia tasters). The results showed that varieties are not affected by the processes carried out, because there were no significant differences in color, or in the chemical characteristics as total sugars, non-reducers and reducers which recorded ranges of 57.34% to 65.15%; 56.68% to 64.39% and 0.67% to 0.76% respectively. The content of pectin in the Caturra variety with the HP process had higher levels (11.16%) compared to WP (7.07%) and GP (9.34%). Variety Caturra processed by HP showed remarkable results in the score overall (4.83/5). The conclusion about the proposed treatment (HP) is that this produces good quality coffees in cup, due to the presence of the mucilage acceded in almond during the drying operation.