

# Papua New Guinea

## KIAM

### CUP PROFILE

A sweet cup with a heavy, caramel body, a bright, lemon-lime acidity and notes of citrus fruit, grape and green tea.

### ABOUT THIS COFFEE

Most of the ripe cherry was collected at farm gates and brought to the mill; the remainder was delivered to the wet mill by the farmers. All the cherry was then pulped, washed, soaked and dried in the sun to 11 percent moisture content. The coffee was then stored as parchment for transportation to our central processing mill in Goroka, approximately 200 miles away in the Eastern Highlands Province, where it was hulled for shipment. To preserve its quality, the coffee stayed in the Highlands (where it's far less humid) and was transported the additional 200 miles by road to the port city of Lae, only just in time to meet the ship.

### ABOUT THE PRODUCER

An unusual figure in the coffee world, Paul Pora held high-level roles at the World Bank and the Coffee Industry Corporation (CIC), and was also a plantation owner and coffee grower, before electing to run the Kiam wet mill.

### GEOGRAPHY

North of Australia, Papua New Guinea is the eastern half of the island of New Guinea. It's within the Pacific "Ring of Fire," situated on overlapping tectonic plates, and has active volcanoes. PNG is one of the most environmentally and culturally diverse places in the world — 852 known languages are spoken there, and more than 7 million people live on land owned by indigenous communities.

Less than 20 percent of the population lives in cities, and an estimated 40 percent of the population is entirely self-sustaining.

Jiwaka Province borders Mount Wilhelm, Papua New Guinea's tallest mountain, and is the second-highest coffee-producing area in the country.



**Region:**  
Jiwaka Province

**Altitude:**  
1,650 meters ASL

**Producers:**  
Paul Pora

**Community/mill:**  
Kiam wet mill,  
Lahamenegu dry mill

**Varieties:**  
Typica, Bourbon, Arusha

**Processing:**  
Washed, dried in the sun  
on sheets in the field.

**Harvest:**  
July–August 2017



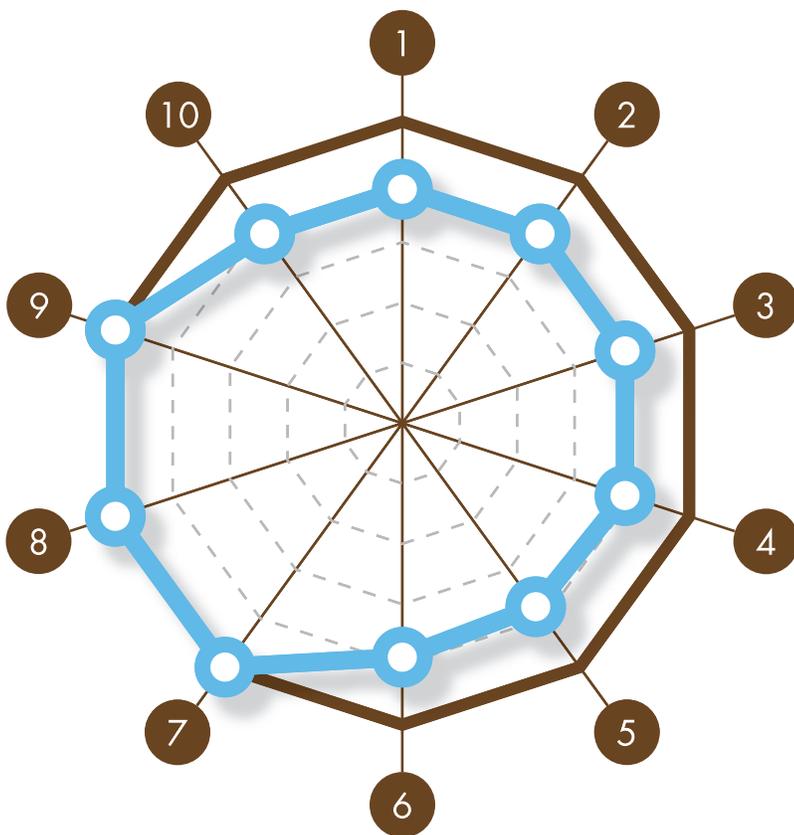
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## FROM OUR TEAM IN PAPUA NEW GUINEA

*"In the past, land selection for coffee production was not based on scientific principles. Rather, coffee gardens and estates were developed on what land became available. That has changed. This coffee is from an area with volcanic and very fertile soil."*

- FLAVOR** Caramel, citrus, grape
- BODY** Heavy
- AROMA** Green tea, dried fruit
- ACIDITY** Bright, lemon-lime



- 1 **7.75** FRAGRANCE/AROMA
- 2 **7.75** FLAVOR
- 3 **7.75** AFTERTASTE
- 4 **7.75** ACIDITY
- 5 **7.50** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **7.75** OVERALL

Moisture: 11.7% on offer sample