

Papua New Guinea

KIAM

CUP PROFILE

A sweet cup with a medium body and notes of green tea, cane sugar and dark fruit.

ABOUT THIS COFFEE

Most of the ripe cherry is collected at farm gates and brought to the mill, but some is delivered to the wet mill by farmers. All the cherry is then pulped, washed, soaked and sun dried to 11 percent moisture content. The coffee is then stored as parchment for transport to our central processing mill in Goroka, approximately 200 miles away in the Eastern Highlands Province, where it's hulled for shipment. To preserve quality, the coffee stays in the Highlands — where it's far less humid — and is transported another 200 miles by road to the port city of Lae, only just in time to meet the vessel.

ABOUT THE PRODUCER

Paul Pora is a “high educated” producer, says our team in PNG. He has a degree in Agriculture, from PNG, and “a few diplomas in Agricultural Breeding” from the United Kingdom. Before becoming a producer himself, he worked with the Coffee Research Institute.

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

**Region:**

Jiwaka Province

Altitude:

1,650 meters ASL

Producers:

Paul Pora

Community/mill:

Lahamenegu and Kiam Mill

Varieties:

Typica, Bourbon, Arusha

Processing:

Washed, sun dried

Harvest:

July–August 2018