# PLANTATION ESTATE PEABERRY

PAPUA NEW GUINEA GREEN COFFEE | GENUINE ORIGIN



### Coffee Details

#### ORIGIN

Eastern Highlands, Papua New Guinea

#### **PRODUCER**

Various smallholders

#### **PROCESSING**

Washed

#### HARVEST SCHEDULE

April - July

#### VARIETY

Typica, Bourbon, Caturra

#### **ALTITUDE (MASL)**

1550

## Coffee Background

Volcafe PNG is the only exporter to own a wet mill in PNG. Since its purchase in 1995, the Lahamenegu wet mill in the Eastern Highlands has been refreshed with brand-new machinery to take PNG cherries to the next level in quality control. While most smallholders wash and process coffee themselves and bring parchment to market, Volcafe PNG has the capability to buy in cherry and control processing consistency.

The mill's supply chain services smallholder farms within a 30-kilometer radius and receives freshly harvested cherries daily. In addition to adapting local producers' mindsets to approach coffee farming as a commercial business, Volcafe PNG has also invested particular focus in building traceability programs and farmer profiles for the PNG green coffee it sources.

#### Papua New Guinea Coffee Production

Out of the nine million people in PNG, around 2.5 million (30%) are involved in coffee. Exports of coffee account for about 6% (US\$72 million) of the country's GDP, and it's the second leading agricultural product after palm oil. With numbers like that, most people expect coffee to be highly valued locally, but production levels tell a different story.

