

LAHAMENEGU RED MOUNTAIN NATURAL A

PAPUA NEW GUINEA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Goroka, Papua New Guinea

PRODUCER

Various smallholders, Lahamenegu Mill

PROCESSING

Natural, Fully Sundried

HARVEST SCHEDULE

May - August

VARIETY

Typica, Bourbon

ALTITUDE (MASL)

1550

Coffee Background

Genuine Origin's sister company, Volcafe PNG, owns and operates the largest dry mill in Papua New Guinea. In fact, Volcafe PNG is the only Papua New Guinea exporter to own a wet mill. The Lahamenegu Mill, located in Papua New Guinea's Eastern Highlands, serves as an essential link between Genuine Origin and local producers. While most smallholders in PNG process coffee at the farm level, the Lahamenegu Mill allows Volcafe PNG to buy in cherry, experiment with uncommon processing methods, and have a firm grasp over quality control.

PNG green coffee beans are usually wash-processed, but private ownership of a wet mill has its privileges. It means natural (or dry) processed PNG green coffees like this can be made to order. For natural coffee lots, cherry is only sourced from farms that are part of a registered supply chain. The Lahamenegu Mill encourages long-term relationships with smallholders, which in turn maintains production consistency and quality over the years.

In 2021, the National Institute of Standards and Industrial Technology (NISIT) revamped the grading protocol for coffee from PNG. A PNG green coffee with an "A" designation should have a balanced, uniform, clean cup with a distinct body, acidity, and aroma.

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