

## PNG TIMUZA AX ORGANIC

**PNG Province:** Eastern Highlands

**PNG District:** Kainantu

**PNG Locality:** Kamamo

**Fragrance and Aroma:** Savoury, sweet

**Body and Acidity:** Good

**Tasting Notes:** Grapes, Winey

**GPS-data of the plantation:** S 6°18'24.06" E 145°45'56.35"

**Name of coffee (Farm/grower group):** Timuza Coffee is a selected batch of coffees produced from NGHCE certified farmers from the Kamano area, within the Namura Timuza grower group.

**Origin of name:** Name of the local language based on a traditional village name in the area – this language group was one of the earlier translations to English in the 1960s and 70s.

**Altitude:** above 1590m

**Coffee Varieties:** Typica (Blue Mountain) and Arusha

**Harvest / Number of harvests per annum:** Main Crop April – September

**Ecological Coffee:** Produced organically, by family groups.

**Shade trees:** Leucaena and Albizia

**Soil Condition:** Loamy/clay soil

**Rain Patterns:** Wet season – December-March

**Irrigation:** No

**Characteristic of Area:** Steep Mountain ranges, Isolated.

**Preparation:** Hand Picked, Hand pulped, River washed, Sun Dried, Machine Hulled and polished

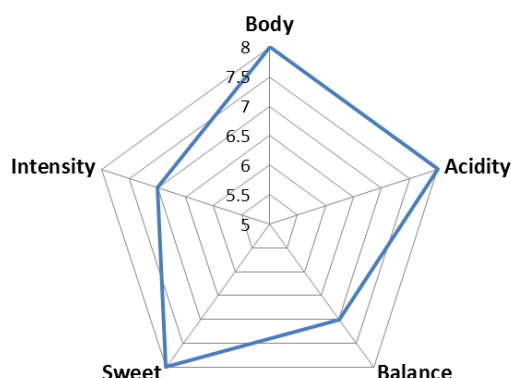
### HISTORICAL INFORMATION

**When was coffee first grown here?** 1935 est.

**Who was the founder/first planter?** These families who planted these trees would have been some of the original smallholders working alongside colonial planters during the post war agricultural expansion in PNG.

**Is it family-owned? Name of the owner?** Many smallholder families, collective marketing.

**Is there anything special about current tribes in the region? Any coffee history that is unique?** Original plants were carried in by Lutheran Missionaries solely for personal consumption.



## SUSTAINABILITY

**Certifications / Logos of the coffee?** Certified Organic production, NOP, IFOAM, COR.

**Which efforts are undertaken in order to preserve the environment and to improve the worker's living and working conditions?** Regular extension work with farmers in this area is taken out, to improve plant husbandry, post-harvest processes for quality, financial planning and gender awareness.

## **ADDITIONAL INFORMATION**

**Any other special aspects that define this coffee?** As mentioned above this coffee was isolated due to its unique flavours due to the soils, altitude and farmer attention to production.

