

# COFFEE PROFILE



JOHN BURTON LTD

**PAPUA NEW GUINEA**

**MT HAGEN**

**PNG-02 60KG BAG**

**GRAIN PRO**

**CROP  
2021/2022**

## FARM INFORMATION

COUNTRY: PNG

REGION: Western Highlands

ALTITUDE: 1600m ASL



## HISTORY

Commercial coffee production started in Papua New Guinea in the 1920s with seeds brought from Jamaica's Blue Mountain, a Typica known as Jamaica Blue Mountain. At that time most of the coffee production came from 18 large plantations. Plantations still exist in PNG but it only accounts for 15% of the total production; most of the production now comes from small-holders who tend to their coffee gardens, as they call them locally. The small-holders are subsistence farmers (meaning they live off their land) and they also grow coffee—there are no coffee farmers per-se. Each garden might have anywhere from a couple to a couple hundred trees of coffee and parchment deliveries can range from 25 – 65 kg. Coffee is currently grown in 15 of the 19 provinces in the country, and half of the rural population have a direct connection with coffee production.

## COFFEE PROFILE

VARIETAL: Arusha, Bourbon, Mundo

Nuvo, Catimor and Caturra

PROCESS: Washed, sun and/or  
machine dried

GRADE: B

COLOUR: Green

SCREEN SIZE: 15/16

BEAN DENSITY: 87

MOISTURE: 11 %

## TASTING NOTES

INTERNAL CUPPING SCORE: 80.50

AROMA OF NUTS AND COCOA  
FRAGRANCE. FLAVOUR OF  
CHOCOLATE, SOME BERRYLIKE JAM  
AND WINEY ACIDITY. MED ROUND  
BODY. WELL BALANCED

