

PRODUCER PROFILE



PRODUCER NAME: Highlands Organic Agriculture Cooperative

(HOAC)

PRODUCTS: Coffee

COUNTRY: PNG

FLO ID: 2897

Fairtrade certified since 2005

Number of members: 2600



*Pictured: Ronah Peve Photographer: Josh Griggs ©2017
Agriculture Cooperative Highlands Organic*

Coffee processing

Members of HOAC use traditional coffee processing methods beginning with hand pulpers which were purchased through the Fairtrade Premium. Following this, members either undertake a dry or wet fermentation process lasting between 24 to 36 hours trailed by drying on African drying beds and under tarpaulins. Members sell dry parchment to HOAC who process the coffee further into green bean at the Purosa dry mill in Okapa. The green bean is then transported and sold to Coffee Connections.

Fairtrade

HOAC is the longest Fairtrade certified organisation in the Pacific and since certification in 2005 have received approximately US\$2.2million in Fairtrade Premium investing it into both developing their business and community development projects benefitting over 15,100 individuals in their region.

Quality & productivity

HOAC have purchased a large number of quality improvement tools and facilitated trainings for farmers to better care for and process coffee. This includes 1,000 coffee pulpers, over 200 secateurs, more than 500 bow saws and with all 2,600 members trained in coffee quality improvement. Prior to the purchase of coffee pulpers it took farmers could spend four hours a day processing 10kgs of coffee cherries however now the same volume can be processed in 15 minutes.

Transport and Infrastructure

Poor road conditions are one of HOAC's major impediments to transporting coffee, as the quality of the coffee is significantly affected the longer it sits in storage. However, through utilising the Fairtrade Premium and in partnership with the Eastern Highlands Provincial Government, HOAC has restored 35kms of roads and employed over 300 local people who live in the villages along the road.

Further investment has been made into land cruisers, tractors and trucks to transport over 7,000 55kg bags of parchment to the Purosa mill. Prior to this, members were required to travel long distances and pay high prices to transport their coffee. However, now coffee transport costs has been reduced by up to 50 percent allowing members to allocate more income to their family and farming.

Water

HOAC have built five gravity-fed water supply systems so far, reaching more than five villages throughout the Eastern Highlands. Investing between US\$94,000–\$125,500 of Fairtrade Premium into these water supply project. More than 17,000 individuals, five schools, two aid posts and one health centre have benefitted with a fresh and accessible water supply. As part of the water supply system five tanks were built with a capacity to hold between 5,000L to 9,000L.

COFFEE PROFILE

Coffee Varieties Bourbon, typica, mondo novo, caturra

Aroma Floral, sweet, vanilla, chocolate

Fragrance Intense floral, chocolate

Type of coffee 100% Arabica

Screen 14–18

Cup Clean and balanced

Preparation European

Acidity High

Body High

Grade AX

Production Region Yagua, Okapa, Eastern Highland Province

Temperature 17–26°C

Soil Types Gravelly loam, silt loam

Life Zones Montane/moss forest

Altitude 1400m (1700masl)

Precipitation 70–80% humidity, average rainfall ~7000mm/ anum

Types of Flora Oak forest, montane forest

Associated Fauna Bird of paradise, cassowary, possum, echidna, tree kangaroo, wallabies, hornbill, cockatoo



Photographer: Josh Griggs ©2017