



ASEAN Coffee

Baseline Information

ASEAN Coffee

Baseline Information





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About AFOSP



Implemented since 2015, the ASEAN Farmers' Organisation Support Programme has worked to improve livelihoods and food security for smallholder farmers across the ASEAN region. Funded through the European Union (EU) and the AFOSP has been implemented across the ASEAN region, with particular focus on Indonesia, Myanmar, Viet Nam, The Philippines, Malaysia, Laos DPR and Cambodia. Starting in October 2015, it is scheduled to run for 43 months, with the overall aim to support ASEAN Framers' Organisations to become: stable, performing, accountable organisations, capable of providing effective and sustainable services to their members, with the ability to influence policy and corporate

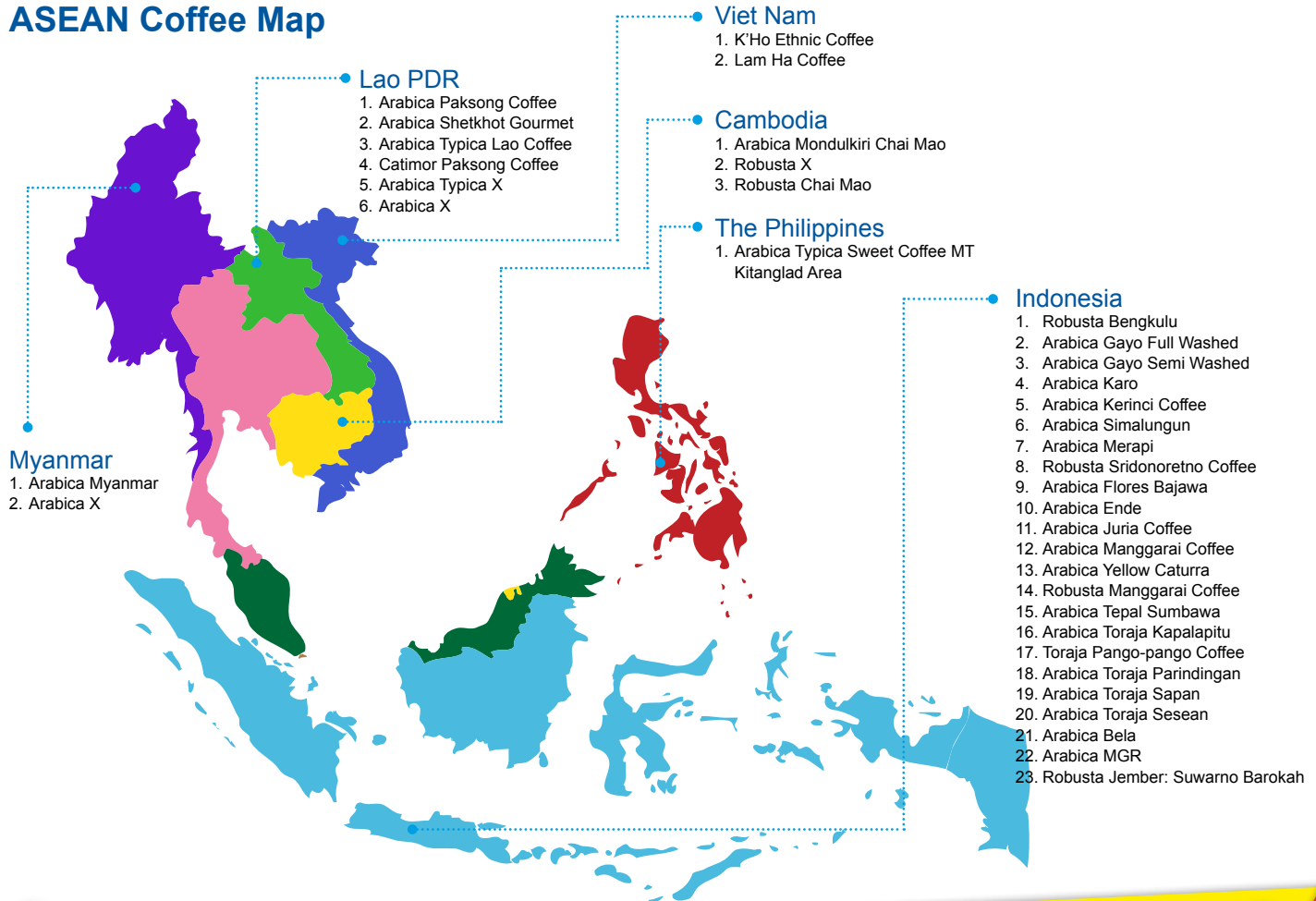
processes on agriculture and food security issues at local, national, ASEAN regional and global levels.

To achieve this goal, AFOSP will work across two programmatic areas – the Medium-Term Cooperation Programme with Farmers' Organisation Programme with Farmers' Organisations in Asia and the Pasific (MCTP2) and Framers Fighting Poverty. MCTP2 focuses on engaging farmers' organisations within the wider ASEAN environment, with its key outcomes aimed to:

- Strengthen the roles and functions of Framers' Organisations, both in servicing members and engaging in policy development and dialogue across regional, sub-regional and national levels;
- Promote and advocate for the interests of smallholder farmers, particularly through addressing concerns within the policy process; and
- Provide effective pro-poor services within ASEAN's Framers' Organisations.

Source: This book is cited from ASEAN Foundation. (2017) ASEAN Learning Series and Policy Engagement on Agricultural Cooperative (ALSPEAC). Retrieved from <http://www.aseanfoundation.org/files/publications/booklet-alspeac-web-edit.pdf>

ASEAN Coffee Map



ASEAN Coffee



CAMBODIA



ASEAN Coffee

1. Arabica Chai Mao Mondulkiri

Cupping: September 2017 by Gayo Coffee Cupper

Evaluation of The Coffee Sample:

Sample #	209-GCT/CR/DX/2017	Vendor	ASEAN FOUNDATION
Sampling date	04 September 2017	Address	Jl.Samratulangi No.2 Menteng - Jakarta
Cupping date	05 September 2017	Product	Sample #A6

Attribute	Score
Frag/Aroma	7.75
Flavor	8.00
Aftertaste	7.50
Acidity	7.75
Body	7.75
Balance	7.50
Uniformity	10.00
Clean Cups	10.00
Sweetness	10.00
Overall	7.50
Total Score	83.75
Defect	-
Final Score	83.75

Remarks:
 Frag/Aroma: Nutty, grassy, garden peas, potato, floral, banana, fruity guava like
 Flavor: Nutty, chocol, fruity juicy, herbal, vegetable, tobacco, lary, aged, med to good body, light acidity

- Advantage: vegetative and fruity flavor
- Disadvantage: Light body, aged, light herbal aroma and sour taste

2. Robusta X

Cupping: July 2017 by Anomali Cupper Team

RECAPITULATION CUPPING

Date: July 28, 2017

Cambodia

Fragrance/ Aroma	7.3
Flavor	7.2
Aftertaste	7.15
Acidity	7.15
Body	7.2
Balance	7.25
Uniformity	10
Clean cup	10
Sweetness	10
Overall	7.5
Total Score	8.075
Defect	0



Information

Sweet, Caramel, Nutty, Chocolate, Fruity, Vanilla



INDONESIA

Sumatera

1. Robusta Bengkulu

Location: Bengkulu, Sumatera

Cupping: July 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:

Attribute	Score
Fragr/Aroma	7.00
Flavor	6.50
Aftertaste	6.00
Salt/Acid	6.00
Bitter/Sweet	6.75
Mouthfeel	8.00
Balance	6.50
Uniform Cups	10.00
Clean Cups	-
Overall	6.00
Total Score	62.75
Defect	20.00
Final Score	42.75

Remarks :
 Fragr/Aroma: Partly grassy, corn like, leather, earthy and musty all cup
 Flavor: mostly and earthy all cup, leather, grassy, harby, roasted peanut, poor st:libe: good body, low acidity

- Advantage: heavy body, light bitterness
- Disadvantage: Dirty, Musty, Earthy and Leather, less character taste, bland and sour

2. Arabica Gayo

Location: Gayo, Aceh, Sumatera

Coffee preparation: full washed

Cupping: September 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:

Attribute	Score
Fragr/Aroma	8.00
Flavor	8.00
Aftertaste	7.50
Acidity	7.75
Body	7.75
Balance	7.75
Uniformity	10.00
Clean Cups	10.00
Sweetness	10.00
Overall	7.75
Total Score	84.50
Defect	-
Final Score	84.50

Remarks :
 Fragr/Aroma: Choco, nutty, creamy, palm sugar, fully, forest, grassy
 Flavor: Choco, nutty, palm sugar, fully, forest, creamy, nutty, st:libe: bit finish tart, med to good body light acidity

- Advantage: chocolate like aroma with palm sugar taste
- Disadvantage: light body, dominant acidity, grassy, and finish

3. Arabica Gayo

Location: Gayo, Aceh, Sumatera

Coffee preparation: semi washed

Cupping: September 2017 by Gayo Cuppers Team

Sample #	213-GCT/CR/IX/2017	Vendor	ASEAN FOUNDATION
Sampling date	04 September 2017	Address	Jl Samratulangi No.2 Menteng - Jakarta
Cupping date	05 September 2017	Product	Sample #A10

Attribute	Score
Fragr/Aroma	8.00
Flavor	8.00
Aftertaste	7.75
Acidity	7.75
Body	8.00
Balance	7.75
Uniformity	10.00
Clean Cups	10.00
Sweetness	10.00
Overall	8.00
Total Score	85.25
Defect	-
Final Score	85.25

Remarks :

Fragr/Aroma : Choicy, nutty, caramel, floral, spicy, fruity, tobacco like
 Flavor : Choicy, nutty, caramel, floral, fruity, tobacco like, tart, good body, light acidity

Evaluation of The Coffee Sample:

- Advantage: heavy body, has richness in body and complexity in flavor
- Disadvantage: bright acidity

4. Arabica Karo

Location: Karo, North Sumatera

Cupping: September 2017 by Gayo Cuppers Team

Sample #	206-GC/CR/IX/2017	Vendor	ASEAN FOUNDATION
Sampling date	04 September 2017	Address	Jl Samratulangi No.2 Menteng - Jakarta
Cupping date	05 September 2017	Product	Sample #A3

Attribute	Score
Fragr/Aroma	7.50
Flavor	7.25
Aftertaste	7.00
Acidity	7.75
Body	8.00
Balance	7.00
Uniformity	10.00
Clean Cups	-
Sweetness	10.00
Overall	7.00
Total Score	71.50
Defect	20.00
Final Score	51.50

Remarks :

Fragr/Aroma : Yeasty, vegetable, animal like, fruity, guava, black berry, leather, latex like
 Flavor : Fruity yeasty, animal like, latex, leather, w woolly, greenish, vegetable, med, good body, light acidic

Evaluation of The Coffee Sample:

- Advantage: fruity and heavy body
- Disadvantage: flavor taints such as mold and fruit decomposition

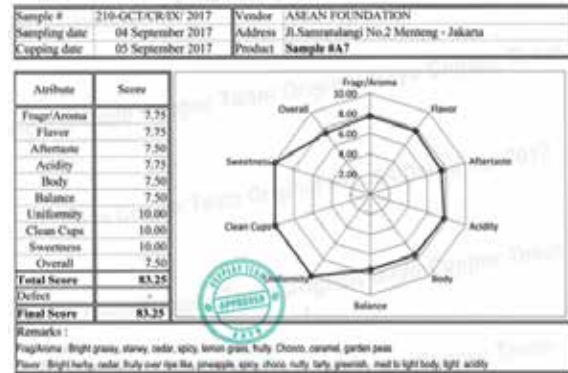
5. Arabica Kerinci

- Coffee trees are planted in Jernih Jaya Village located in Gunung Tujuh, Kerinci District, Jambi Province. Coffee plantation are grown in the altitude of 1,200 - 1,400 meter above sea level in the Mount Kerinci areas. Beside of coffee, the location is well known for agro tourism.
- Farmers have cultivated both Arabica and Robusta coffee. The cherry bean is processed through honey miel method to spicy flavor at the end.
- The Koerintji Barokah Cooperative is supporting farmers in improving production and marketing.

6. Arabica Simalungun

Location: North Sumatera

Cupping: September 2017 by Gayo Cuppers Team



Evaluation of The Coffee Sample:

- Advantage: grassy and peas like taste
- Disadvantage: light body

Java

1. Arabica Merapi

Location: Sleman, Yogyakarta,

Cupping: September 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:

Sample #	204-GC/CR/EX/ 2017	Vendor	ASEAN FOUNDATION
Sampling date	04 September 2017	Address	Jl.Samaratunji No.2 Menteng - Jakarta
Cupping date	05 September 2017	Product	Sample #A1

Attribute	Score
Fragr/Aroma	7.75
Flavor	7.50
Aftertaste	7.00
Acidity	7.50
Body	7.25
Balance	7.00
Uniformity	10.00
Clean Cups	10.00
Sweetness	10.00
Overall	7.00
Total Score	81.00
Defect	-
Final Score	81.00

Remarks :

Fragr/Aroma : Floral jasmine like, fruity, grassy, tea like, roasted peanut
 Flavor : Tea like, fruity, tobacco, grassy, larky, low to med body, light acidity

- Advantage: spice and vegetal notes
- Disadvantage: light body and grassy

2. Robusta Sridonoretno

Cupping in July 2017 by Gayo Cuppers Team

- The coffee brand is coming from the name of Srimulyo, Sukodono, and Baturetno villages in Dampit, Malang, East Java.
- The Sridonoretno Maju Bersama Cooperative is working with their member to produce premium coffee quality by only selected the red cherries during the harvest season and practicing good handling during the post harvest by having the drying method. By working together, the Cooperative is able to guarantee better price for their members.
- Farmers plant the Robusta BP3 (Tugusari variety) at the altitude of 800 meter above sea level. The green bean from this coffee variety has characters of nutty, dark cherry, chocolatey, and caramel.

Evaluation of The Coffee Sample:



- Advantage: heavy body, light bitterness, sweet and clean
- Disadvantage: bland, sour, watery and less character taste

Flores

1. Arabica Flores Bajawa

Cupping: July 2017 by Gayo Cuppers Team

- Arabica Flores Bajawa has a strong unique ashy flavor. The strong aroma of ashy is developed because trees are planted on the Inerie Mountain where the volcanic ashes showers the coffee trees. The precise coffee plantation areas is in the Watu Ata Sanctuary, Radabata village, Bajawa, Ngada, East Nusa Tenggara.
- The farmers has cultivated two varieties of Arabica at the altitude of 1,200 - 1,400 meter above sea level. Farmers have implemented internal control system to ensure the sustainability in farming practices. These system helps farmers in establishing business group to participate in coffee value chain. Permata Ngada Farmers Society supports the farmers to participate in the coffee value chain.



Evaluation of The Coffee Sample:

Sample #	148-GCT/CR/VII/2017	Vendor	ASEAN FOUNDATION
Sampling date	11 Juli 2017	Address	Jl. Sarmitulangi No.2, Menteng - Jakarta
Cupping date	12 Juli 2017	Product	Sample #A2

Attribute	Score
Fragr/Aroma	7.73
Flavor	7.73
Aftertaste	7.25
Acidity	7.50
Body	7.75
Balance	7.25
Uniformity	8.00
Clean Cups	8.00
Sweetness	10.00
Overall	7.50
Total Score	78.73
Defect	4.00
Final Score	74.75

Remarks :

Fragr/Aroma : Dole, creamy, grassy, starchy, chooc, fruity
 Flavor : 1:5 nutty, grassy, chooc, sweet, loby, fruly, tanginea, straw, low carakier, long sweetness, med good body, light acidity

- Advantage: richness
- Disadvantage: light body and musty

2. Arabica Ende

Cupping: July 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:

Sample #	147-GCT/CR/VII/2017	Vendor	ASEAN FOUNDATION
Sampling date	11 Juli 2017	Address	Jl. Sarmitulangi No.2, Menteng - Jakarta
Cupping date	12 Juli 2017	Product	Sample #A4

Attribute	Score
Fragr/Aroma	7.75
Flavor	7.75
Aftertaste	7.50
Acidity	7.75
Body	7.75
Balance	7.50
Uniformity	10.00
Clean Cups	10.00
Sweetness	10.00
Overall	7.50
Total Score	83.50
Defect	
Final Score	83.50

Remarks :

Fragr/Aroma : Bright floral tea like, creamy, chooc powder, lemon, spicy, greenish and grassy, butter nut
 Flavor : black tea, spicy, citrus lemon like, chooc powder, palm sugar, tart, tanginea, grassy, straw, med good body, light acidity

- Advantage: fruity notes
- Disadvantage: probably mishandling during the processing processes.

3. Arabica Juria

Cupping: July 2017 by Gayo Cuppers Team

- One of rare arabica variety is found at Colo and Tangkul, Rende Nao Village, East Manggarai, East Nusa Tenggara.
- This arabica is planted 60 years ago at the altitude of 1,100 - 1,700 meter above sea level. The trees are about 4 - 5 meter in height and coffee cherries are picked through climbing the trees. The coffee trees are considered as sacred trees by the local villagers.
- Arabica grown in this areas are S-Line, Typica and Columbia. The cherries are processed through full washed method and resulted in having nutty, creamy, chocolatey notes with medium acidity.

Evaluation of The Coffee Sample:

Sample #	143-GCT/CR/VII/2017	Vendor	ASEAN FOUNDATION
Sampling date	11 Juli 2017	Address	Jl. Samratulangi No.2, Menteng - Jakarta
Cupping date	12 Juli 2017	Product	Sample #A3

Attribute	Score
Fragr/Aroma	7.75
Flavor	7.50
Aftertaste	7.25
Acidity	7.50
Body	7.50
Balance	7.25
Uniformity	10.00
Clean Cup	10.00
Sweetness	10.00
Overall	7.35
Total Score	82.00
Defect	
Final Score	82.00

Remarks :

Fragr/aroma : floral, spicy, nutty, grassy, herby, tea like, sweet, st. Musty all cup
 Flavor : floral, tea like, coffee blossom, nutty, st/spicy, citrusy, lime like, gummy, cedar, st old disk and musty, med to light body, light acidity

- Advantage: unique arome and taste
- Disadvantage: light body, musty and flavor taints.



4. Arabica Manggarai

Cupping: in July 2017 by Gayo Cuppers Team

- The coffee is coming from Tangkul and Colol, Rendena-Uluwae and Biting villages, East Manggarai, East Nusa Tenggara.
- The coffee is traditionally produced with less chemical inputs. The Arabica S-Line and Typica varieties are planted at the altitude of 1,100 -1,700 meter above sea level. Cherries are selectively picked and full washed method is the common practices for post harvest processing.
- Farmers registered as the members of Asnikom Cooperatives in which they can enjoy the benefit to have collective marketing.
- Coffee has the mixed aroma of soy sauce notes, with medium grape fruit like acidity, and mild sweetness flavor.

Evaluation of The Coffee Sample:

Sample #	153-GCT/CR/VII/ 2017	Vendor	ASEAN FOUNDATION
Sampling date	11 Juli 2017	Address	Jl. Sauratralangi No.2, Menteng - Jakarta
Cupping date	12 Juli 2017	Product	Sample #A7

Attribute	Score
Fragr/Aroma	7.75
Flavor	8.00
Aftertaste	7.75
Acidity	7.75
Body	8.00
Balance	7.75
Uniformity	10.00
Clean Cup	10.00
Sweetness	10.00
Overall	8.00
Total Score	85.00
Defect	
Final Score	85.00

Remarks :

Frag/Aroma : Spicy paper like, herby, grassy, floral, subtle, balsamic

Flavor : bright spicy, paper, coriander seed, dry chili, truly juicy, grassy, caramel, chocolate, floral, med good body, light acidity

- Advantage: Spicy and fruity taste
- Disadvantage: light body



5. Arabica Yellow Caturra

Cupping: July 2017 by Gayo Cuppers Team

- Yellow Catura Arabica is one of the rarest variety in Indonesia and it is only suitable to grow this variety in Flores Island. Not like the common Arabica with red riped cherries, the color of riped Caturra is yellow. Because of its color, local called this variety, Columbia.
- Asnikom Cooperatives help members to grow this variety at Rende Nao village, in East Manggarai, East Nusa Tenggara. Recently only 700 - 900 Catura trees are being nursed.
- The coffee has the aroma of honey, caramel, nougat, citrus-like acidity and sweet clean aftertaste.

Evaluation of The Coffee Sample:



- Advantage: unique aroma and vegetative taste
- Disadvantage: taints



6. Robusta Manggarai

- Robusta BP-308 is planted at 600 - 1,000 meter above sea level by the members of Asnikom Cooperative in Tangkul area, Poco Ranaka, East Manggarao, East Nusa Tenggara. Red-ripped cherries are carefully picked and traditional pulping method is used to have good quality green bean.
- The BP-308 Robusta has a soft mint taste. The neutral character of this Robusta will allow perfect blending with other coffee varieties.

7. Arabica Tepal Sumbawa

- Arabica Kartika and Andung Sari are cultivated at the altitude of 1,000 - 1,200 meter above sea level in Tepal, Batulanteh, Sumbawa District, West Nusa Tenggara. The growers are coming from the Samawa Tribe, the indigenous tribe of Sumbawa. Ripped cherry beans are selectively handpicked with full washed processing method to obtain good quality coffee beans. The flavors of Tepal Coffee are black tea, brown sugar and spicy notes.



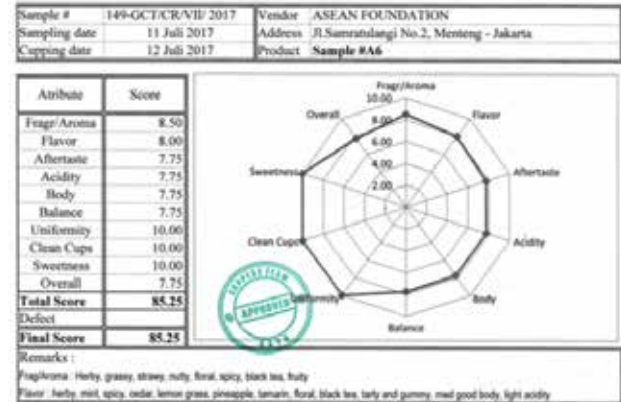
Toraja

1. Arabica Toraja Kapalapitu

Cupping: July 2017 by Gayo Cuppers Team

- The Arabica S-Line is cultivated at the altitude of 1,200 - 1,600 meter above sea level. It could be found in Kapalapitu highlands, North Toraja, South Sulawesi. The farmers selectively harvest the ripe red cherry, continued with full washed method processing before it is fermented for 12 -36 hours. The good fermentation will have impact on the coffee flavors: herby, grassy, nutty, black tea, fruity. The coffee also produce flavors of mint, cedars, lemongrass, pineapple, with mild acidity tastes.

Evaluation of The Coffee Sample:



- Advantage: unique flavors
- Disadvantage: light body, pungent aftertaste, and sour



2. Arabica Toraja Pango-pango

- The Arabica S-Line is cultivated at the altitude of 1,300 - 1,700 meter above sea level at Pango-pango Mountain, South makale, Tana Toraja, South Sulawesi. This areas are also wellknown as Land above the Cloud, one of famous tourist destination in Indonesia. The cherries are carefully handpicked by farmers households before processed through full washed method. The flavor of this coffee is spicy like with mild acidity.

3. Arabica Toraja Parindingan

Cupping: July 2017 by Gayo Cuppers Team

- The Arabica Parindingan trees are planted ath the altitude of 1,300 - 1,600 meter above sea level in Parindingan village, Tana Toraja, South Sulawesi. Farmers selectively harvest the ripe red cherry and coffee cherries are prepared through full washed processing method. The pulped cherries are then fermented for 36 hours to get the flavors such as: herb, floral, fruity with mild acidity.



Evaluation of The Coffee Sample:

Sample #	132-GCT/CR/VII/2017	Vendor	ASEAN FOUNDATION
Sampling date	11 Juli 2017	Address	Jl.Samaratungki No.2, Menteng - Jakarta
Cupping date	12 Juli 2017	Product	Sample #A1

Attribute	Score
Fragr/Aroma	8.50
Flavor	8.60
Aftertaste	7.75
Acidity	7.75
Body	7.75
Balance	7.75
Uniformity	10.00
Clean Cup	10.00
Sweetness	10.00
Overall	7.75
Total Score	85.25
Defect	
Final Score	85.25

Remarks :

Fragr/Aroma : Grassy, herby, tea like, floral coffee blossom like, sweet, fruity, spicy

Flavor : Grassy, herby, spicy, cedar like, floral, pineapple, tart, lemon grass, tomato, gummy, potato, lead to light body, light acidity

- Advantage: unique flavors
- Disadvantage: light body, pungent aftertaste, astringent.

4. Arabica Toraja Sapan

- The Toraja Sapan is produce by the PPKT Cooperative.
- The Arabica S-Line is cultivated at the altitude of 1,800 - 2,500 meter above sea level at Sapan Mountains, Sapan village, Buntu Pepasan, Nort Toraja, South Sulawesi.
- The red cherries are selectively picked, pulped and fermented in less than 36 hours.
- The coffee has flavors of caramel, honey, old woody and grape-like or apple-like acidity.



5. Arabica Toraja Sesean

- The Arabica S-Line is cultivated on the rocky areas at the altitude of 1,400 - 1,900 meter above sea level. It located at the Sesean Matallo village of Sesean Suloara, North Toraja, South Sulawesi.
- Under the assistance of PPKT Cooperatives, this coffee is marketed under the brand of Saleco meaning high quality buffalo.
- The coffee has mix flavor of spicy, caramel, corriander, papaya -like with citrus - like acidity.

6. Arabica Bela

Cupping: in July 2017 by Gayo Cuppers Team

Sample #	146-GCT/CR/VB/ 2017	Vendor	ANJIAN FOUNDATION
Sampling date	11 Juli 2017	Address	Jl.Samranulangi No.2, Menteng - Jakarta
Cupping date	12 Juli 2017	Product	Sample #A8

Atribute	Score
Fragr/Aroma	7.75
Flavor	7.50
Aftertaste	7.50
Acidity	7.50
Body	8.00
Balance	7.50
Uniformity	10.00
Clean Cups	-
Sweetness	10.00
Overall	7.50
Total Score	73.25
Defect	20.00
Final Score	53.25

Remarks :

Fragr/Aroma : Floral, Cedar, greenish, vegetable like, starchy, sweet, soiled, nutty, bakery like, caramel, moody all cup

Flavor : Buggy and moody and medicine all cup, tart and gummy, buty, grassy, vegetable, nutty, caramel, good body light acidity

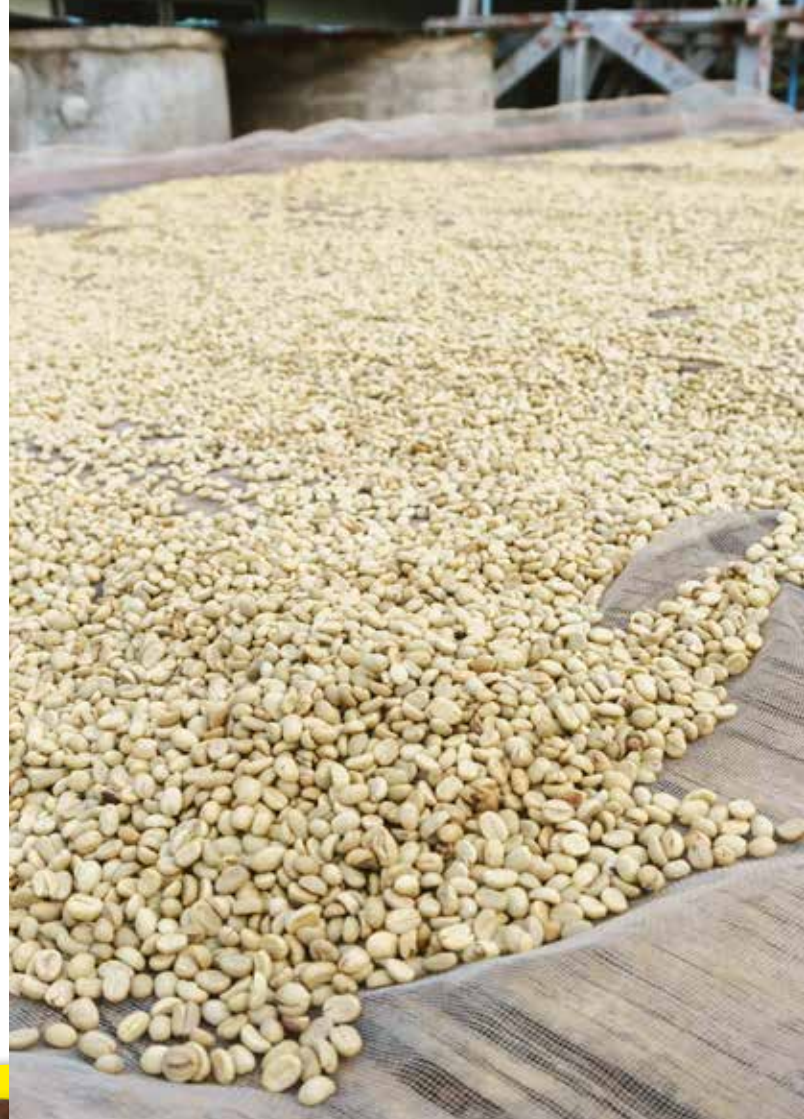
Evaluation of The Coffee Sample:

- Advantage: unique flavors, vegetal like with heavy body
- Disadvantage: musty and baggy



7. Bawakaraeng Coffee

- The coffee is planted at the altitude of 1,000 - 1,500 meter above sea level, in Bawakaraeng, South Sulawesi. Coffee is prepared through 100% semi washed method.
- The coffee is marketed through the support and assistance of Koperasi Global Agrimitra. This Cooperative works to improve the livelihood and income generation of their members through adding the value and shortening the value chain. The Cooperative also provides micro insurance to their members.
- In addition, Koperasi Global Agrimitra was one of the national finalists under the Mandiri Bersama, Social Entrepreneurship Competition in 2015. The Cooperative was also a grantee of Kinara Indonesia and Village Capital USA under the project Social Business Impact Accelerator (Batch 1).





LAO PDR



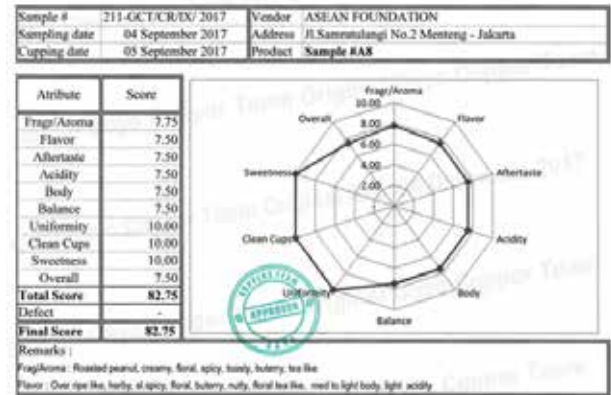
1. Arabica Paksong Coffee

- The Arabica Typica is cultivated on the volcanic soil at the altitude above 1,300 meter above sea level at small town of Paksong, Bolaven Plateu, Southern Lao PDR. The coffee trees are grown in the unique agro climatic conditions. Because of this environment, the trees only produces 11,5 tons per hectare green beans. The small amount of production results in the special branding of coffee from Bolaven.
- There are approximately 2,000 households from 68 villages in Paksong are working in this coffee production.
- JHAI Cooperative is responsible to manage the green bean coffee processing/roasting.
- The Arabica Typica has sweet and citrus like acidity. It also has the flavors of jasmine, tea, rose, honey, and citrus.

2. Arabica Shetkot Gourmet

Cupping: September 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:



- Advantage: Coffee aroma and taste are vegetable and fruity notes.
- Disadvantage: light body.

3. Arabica Typica Lao

Cupping: September 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:

Sample #	212-UK/UCR/XX/ 2017	Vendor	ASEAN FOUNDATION
Sampling date	04 September 2017	Address	Jl. Sarmentalangi No.2 Menteng - Jakarta
Cupping date	05 September 2017	Product	Sample #49

Attribute	Score
Fragr/Aroma	8.50
Flavor	8.00
Aftertaste	7.75
Acidity	7.75
Body	7.75
Balance	7.75
Uniformity	10.00
Clean Cups	10.00
Sweetness	10.00
Overall	8.00
Total Score	85.50
Defect	-
Final Score	85.50

Remarks :

Frag/Aroma : Choco, spicy, herby, grassy, cedar like, fatty, sweet

Flavor : Choco, spicy, olive, cinnamon, cardamom, fully tartar like, cedar, grassy, fatty, need to good body, light acidity

- Advantage: Coffee aroma are herby and spicy notes.
- Disadvantage: Medium body.

4. Arabica Catimor Paksong

- Arabica Catimor coffee cultivated by farmers at Paksong district in Champasak province. Catimor is a cross between Timor coffee and Caturra coffee.
- The coffee plantation received organic treatment in the very best agro-climatic conditions for growing coffee.
- The riped cherries are handpicked before being processed through full washed method.



5. Arabica Typica Lao X

Cupping: July 2017 by Anomali Cuppers Team

RECAPITULATION CUPPING

Date: July 28, 2017

Laos (Typica)

Fragrance/ Aroma	7.5
Flavor	7.35
Aftertaste	7.3
Acidity	7.2
Body	7.4
Balance	7.35
Uniformity	10
Clean cup	10
Sweetness	10
Overall	7.6
Total Score	8.17
Defect	0



Information

Rose, Tea, Jasmine, Nutty, Fruity, Chocolate, Caramel, Spicy

6. Arabica Lao XX

Cupping: July 2017 by Anomali Cuppers Team

RECAPITULATION CUPPING

Date: July 28, 2017

Laos

Fragrance/ Aroma	7.45
Flavor	7.2
Aftertaste	7.35
Acidity	7.35
Body	7.25
Balance	7.25
Uniformity	10
Clean cup	10
Sweetness	10
Overall	7.4
Total Score	8.125
Defect	0



Information

Earthy, Nutty, Spicy, Lemon, Sweet Caramel, Cucumber, Herb, Nutty





MYANMAR



1. Arabica Myanmar

Cupping: September 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:

Sample #	2017-OCT-CR/EX/2017	Vendor	ASEAN FOUNDATION
Sampling date	04 September 2017	Address	Jl. Samratulangi No.2 Menteng - Jakarta
Cupping date	05 September 2017	Product	Sample #A4

Attribute	Score
Frag/Aroma	8.00
Flavor	8.00
Aftertaste	7.75
Acidity	7.75
Body	7.75
Balance	7.50
Uniformity	10.00
Clean Cups	10.00
Sweetness	10.00
Overall	7.75
Total Score	84.50
Defect	-
Final Score	84.50

Remarks :

Frag/Aroma : Choco powder, grainy, spicy, cinnamon like, tangy, brown sugar
 Flavor : Choco, toasty, brown sugar, hully, spicy, grassy, floral, tea like, med to light body, light acidity

- Advantage: Coffee aromas and tastes are spicy and fruity.
- Disadvantage: Dry-hulled process, light body, the beans have small and thin physical.

2. Arabica Myanmar X

Cupping: July 2017 by Anomali Cuppers Team

RECAPITULATION CUPPING

Date: July 28, 2017

Myanmar

Fragrance/ Aroma	7.75
Flavor	7.4
Aftertaste	7.3
Acidity	7.2
Body	7.5
Balance	7.35
Uniformity	10
Clean cup	10
Sweetness	10
Overall	7.5
Total Score	8.2
Defect	0



Information

Strawberry, Fruity, Spicy, Lemon, Caramel, Chocolate, Honey





THE PHILLIPINES

60 | 1. Arabica Typica Sweet Coffee MT Kitanglad Area

Cupping: September 2017 by Gayo Cuppers Team

Evaluation of The Coffee Sample:

Sample #	205-GC1/CUR/DK/2017	Vendor	ASFAN FOUNDATION
Sampling date	04 September 2017	Address	Jl. Satezatuljari No.2 Menteng - Jakarta
Cupping date	05 September 2017	Product	Sample #A2

Attribute	Score
Fragr/Aroma	8.50
Flavor	8.00
Aftertaste	7.50
Acidity	7.50
Body	7.50
Balance	7.25
Uniformity	10.00
Clean Cup	10.00
Sweetness	10.00
Overall	7.50
Total Score	83.75
Defect	-
Final Score	83.75

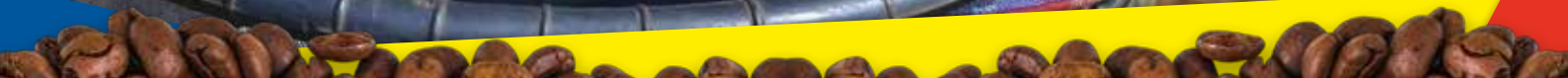
Remarks:
 Fragrance: herbal, grass, mint, fruity, vegetable, spicy clove, cinnamon, st earthy
 Flavor: Daisy, clove, ginger, cinnamon, cardamom, lemon grass, mint, fruity, nutty, bakery like, all top of earth, real body, light acidic

- Advantage: unique flavor, floral, tea-like and fruity taste
- Disadvantage: light body, earthy, taints flavor due mishandling in the dry hull processes.





VIET NAM



1. K'Ho Ethnic Coffee

- This coffee planted at the altitude of 1400-1700 m.a.s.l. It is located in the foothills of the legendary Plateau of Lang Biang in Lac Duong, Lam Dong Province. Lam Dong is wellknown as one of the oldest Arabica coffee plantations in Viet Nam since a French traveller introduced Arabica in 1920.
- The coffee trees cultivated and nursed by the K'Ho ethnic minority group.
- The unique taste of K'Ho coffee is a mixture of chocolate and fruity flavor with sharp acidity flavor.

2. Lam Ha Coffee

- This coffee is produced by a collaboration of some cooperatives group in Nam Ban town at Lam Ha district, Lam Dong province. More than 110 households are working together to plant the trees in of plantation areas.
- The coffee trees are treated without chemical pesticide and fertilisers. Growers also apply UTZ standards to comply one of recognisable international standards on sustainable farming.
- The coffee trees are planted under the warm agro climatic conditions (16 -28 degree Celcius) at the altitude of 1,000-1,200 meter above sea level. The unique coffee flavors are the result of soil characterisrtics/properties and its agro climate environments.



[VIETNAM] Sustainable Coffee Production in Lam Dong Province

Lam Dong Province has a lot of potential in agricultural production and marketing, one is coffee. In contrast with its agricultural potential, coffee growers have been facing challenges on unsustainable production due to small scale production, poor processing storage, and lack information on coffee production and marketing. Observing the root cause on production and value chain participation, under the MTCP2 Programme, Tu Liem-Thang Long and Chi Lang-Dong Anh Cooperatives have worked together and established networks with local authority. The two cooperatives set operational regulations that applies to their members in delivering common tasks (e.g. like maintaining coffee quality).

The outcomes from the collaboration of two cooperatives has significantly increased the awareness of potential benefits received by the members. This also has impact on the next collaboration through international networks, UTZ, and MTCP 2. The cooperatives are able to establish network with input companies as well as the off taker companies. One of success story is coming from the cooperation with Vinh Han Company. Vin Han has committed to purchase 1,00 ton of green coffee bean per year with incentives of 300VND (0.13

USD)/kg for every compliance to UTZ Standards. Under this contract farming scheme, farmers are able to decrease input cost, receive continuous - guaranteed income which later contributed to improved their standards of living.

Lessons learned

- Generating trust for positive changes and sustainable cooperation.
- Farmers Organisations play important roles at all levels to connect the farmers with cooperatives, enterprises, business sectors, scientists/researchers, governments, and development partners.
- It is important to enhance the role of leaders to actively manage and take decision on the operationalisation and organisation of the cooperatives.

Recommendations

- Build and enhance the capacity of Farmers Organisation's staff in their roles to support cooperatives' line of business.
- Increased resource mobilisation to support the growth of cooperatives.
- Transformed the institutional arrangement of farmer organisation to agricultural cooperatives, in order to better access external supports.





ASEAN STANDARD FOR COFFEE BEAN

Retrieved from <https://www.asean.org/storage/images/Community/AEC/AMAF/UpdateApr2014/ASEAN%20standard%20for%20coffee%20bean.pdf>



ASEAN STANDARD FOR COFFEE BEAN

(ASEAN Stan 31: 2013)

1. DEFINITION OF PRODUCE

This standard applies to dried green coffee bean of commercial varieties grown from *Coffea arabica* L., *Coffea robusta* L. (*Coffea canephora* Pierre ex Froehner), *Coffea liberica* Bull ex Hiem and *Coffea excelsa* Chev of the Rubiaceae family supplied to processors for human consumption.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried green coffee bean must be:

- whole;
- showing characteristic of the variety;
- dry with not more than 13% moisture content;
- clean, practically free of any visible foreign matter;
- sound, free of defect and deterioration in quality that may make it unfit for brewing
- practically free of physical damage;
- practically free of abnormal external moisture;
- free from mycotoxin producing mould;

- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of any foreign smell and/or taste.

2.1.1 The dried green coffee bean must be harvested and have reached an appropriate degree of maturity, in accordance with the variety, season and the area in which they are grown.

The development and condition of the dried green coffee bean must be such as to enable them to arrive in satisfactory condition at the place of destination.

2.2 CLASSIFICATION

Dried green coffee bean is classified in three classes defined below

2.2.1 “Extra” Class

Dried green coffee bean in this class must be of superior quality. It must be practically free of defects provided these do not affect the general appearance of the



produce, the quality, the keeping quality and presentation in the package. The total allowable of defects should not be more than 7%.

2.2.2 Class I

Dried green coffee bean in this class must be of good quality. The following defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The total allowable of defects should not be more than 15%.

2.2.3 Class II

Dried green coffee bean in this class does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed provided the coffee bean retains its essential characteristics as regards the quality, the keeping quality and presentation. The total allowable of defects should not be more than 25%.

3. PROVISIONS CONCERNING SIZING

Size is determined by the diameter of the individual bean, in accordance with the following table:

Size Code	Bean size (mm)
1	>7.0
2	>6.5-7.0
3	>6.0-6.5
4	>5.5-6.0
5	>5.0-5.5
6	4.0-5.0



4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 QUALITY TOLERANCES

Table of Defects

Type of Defect	Percentage of Defect		
	Extra Class	Class I	Class II
Black bean	<4.0	4.0-6.0	>6.0– 15.0
Mouldy (other than mycotoxin producing mould) and infested bean	<5.0	5.0-6.0	>6.0-8.0
Immature bean	<2.0	2.0-3.0	>3.0-8.0
Broken bean	<3.0	3.0-5.0	>5.0-10.0
Dried cherries	<0.5	0.5-1.0	>1.0-2.0
Foreign matter	<1.0	1.0-1.5	1.5-2.0
Total allowable for defects	7.0	15.0	25.0

4.2 SIZE TOLERANCES

For all classes, 10% by weight for beans corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The content of each package (or lot for produce presented in bulk) must be uniform and contain only coffee bean of the same origin, variety and/or commercial type, quality and size. The visible part of the content of each package (or lot for produce presented in bulk) must be representative of the entire content.

5.2 PACKAGING

Coffee bean must be properly packed in such a way as to protect the produce. The materials used inside the package must be clean and of good quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.



5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the coffee bean.

Packages (or lot for produce presented in bulk) must be practically free of foreign matter and smell.

6. MARKING OR LABELLING

6.1 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

6.1.1. Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

6.1.2. Nature of Produce

Name of produce, variety and/or commercial type.

6.1.3. Origin of Produce

Country of origin and, optionally, district where grown or national, regional or local place name.

6.1.4. Commercial Identification

- Class;
- Size;
- Net weight (optional).

6.1.5. Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

Coffee bean shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs for Pesticides, and/or by authority for this commodity.

7.2 OTHER CONTAMINANTS

Coffee bean shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission and/or by authority for this commodity.



8. HYGIENE

It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), Code of Practice for the Prevention and Reduction of Ochratoxin A in Coffee (CAC/RCP 69:2009) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

9. METHODS OF ANALYSIS AND SAMPLING

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

References:

Indonesian National Standard for Coffee bean (SNI 01-2907-2008, ICS 67.140.20) Malaysian Standard for Raw coffee bean specification (MS 1232:1991)

Philippine National Standard for Green coffee bean – Specification (PNS/BAFPS 01:2003)

Thai Agricultural Standard for Robusta coffee bean (TAS 5700-2009) Thai Agricultural Standard for Arabica coffee bean (TAS 5701-2009) Vietnam National Standard for Green coffee bean (TCVN 7032:2007)

CODEX CAC/RCP 1-1969, Rev 4-2003. General Principles of Food Hygiene.

CODEX CAC/RCP 44-1995, Amd. 1-2004. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables.

CODEX CAC/RCP 69:2009. Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee.



80 | CODEX STAN 1-1985, Revision 1-1991. Codex General Standard for the Labeling of Prepackaged Foods.

ASEAN Harmonized MRLs for Pesticides

ISO 1446:1978, "Green Coffee-Determination of moisture content (Basic reference method)"

2011 Standard Layout for UNECE Standard on Dry and Dried Produce

Viet Nam National Standard for Green Coffee – Defect Reference Chart (TVCN 7032:2007)

ANNEX 1

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DEFINITION OF TERM

Black bean : green coffee has black color inside or external or partially (more than ½)

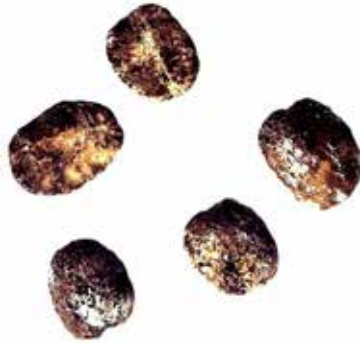
Figure 1 Black Bean



Off-odor bean : fermented bean, acrid ,sour taste or foreign odor (fertilizer, chemical and mouldy)



Figure 2 Mouldy bean



Broken bean : broken bean less than half green bean



Immature bean : abnormal shape, light weight bean, wrinkle bean

Infested bean: bean with holes bores by insects.

Figure 4 Infested bean



Dried cherry: dried coffee cherries or semi husk green coffee

Figure 5 Dried cherries



84 | **Foreign matter** : physical foreign matter that not include green coffee; eg. Stone, soil, wood and also include husk and coffee parchment.

Total defects : weigh of total defect (Black bean, mouldy bean, broken bean, immature bean, infested bean, dried cherries and foreign matter.

ANNEX 2

VERNACULAR NAMES OF COFFEE BEAN IN ASEAN MEMBER STATES

Country	Common Name
Brunei Darussalam	Kopi
Cambodia	Kafe
Indonesia	Kopi
Lao PDR	Kafe
Malaysia	Kopi
Myanmar	
Phillipines	Kape
Thailand	Kafe
Vietnam	Ca Phe







Case Study
Coffee Sector in Indonesia
 Business Model



Contents



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1 Overview

Indonesia is among the largest coffee producers in the world. In terms of Robusta coffee, which makes up approximately 85% of Indonesia's total coffee production, Indonesia is the 3rd largest producer and 2nd largest exporter in the world. More than 60% of Indonesia's Robusta production comes from South Sumatra, with an estimated 0.5 million smallholder farmers in the region¹.

Compared to other crops such as cocoa, rubber and palm, coffee produces competitive net income potential to smallholder farmers – approximately US\$800 per hectare per year². However, robusta coffee yields in Indonesia have stagnated over the past two to three decades, and remain around 0.5 MT/ha currently³. In contrast, average yields for coffee farmers in Vietnam are more than three times higher⁴.

¹ IICRI is a state-owned enterprise.

² FAO KUB is an independent organization that was established to organize farmer participation in the value chain project. In the early phases of Nestlé's operations in Tanggamus, Nestlé realized that it could not work alone in organizing farmers and building capacity for them. Nestlé took the strategic step to work with informally organized integrators in its network and support them to become KUBs.

³ IICRI is a state-owned enterprise.

⁴ Nestlé. The value chain for Indonesian coffee in a green economy, 188

2 Challenges

Minimal fertilizer use, aging tree stock and poor agricultural practices have resulted in low productivity. As a result, exporters face higher unit costs for verification and certification, making it a challenge for the Indonesian coffee industry to meet increasing global demand for sustainable coffee. There is significant potential to improve coffee yields by improving awareness and adoption of improved agronomic practices with minimum additional cash outlays by farmers.

3 The Project

As a solution to challenges in the sector, PISAgro Coffee Working Group (WG) brought together industry players and Indonesian Government officials with the goal of empowering 20,000 smallholder farmers by 2020 and improving outcomes in coffee quality, coffee output, coffee sustainability, and farmer incomes. In line with the Grow Asia approach, the WG aims to achieve this through multi-stakeholder collaboration where actors seek a common good to create inclusive, sustainable change in the coffee value chain.

The program targets Tanggamus district, Lampung province in Sumatra, which is the second largest coffee producing province after its neighboring South Sumatra province.

Based on the challenges the coffee WG identified, the WG has adopted the following strategy. By providing farmer training, improved seed varieties, traceability and access to finance, the WG aims to improve the farmgate price for smallholder coffee farmers. This strategy is executed through project sub-components, with the lead company Nestlé playing a strong role in coordinating among the different sets of stakeholders.

4 Stakeholders

Government
 > Ministry of Agriculture, Indonesia

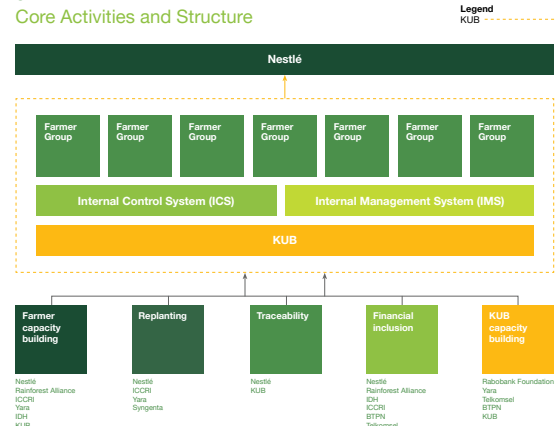
Private
 > Seeds: Indonesian Coffee and Cocoa Research Institute (ICCRI)
 > Crop protection: Syngenta
 > Fertilizer: Yara
 > Local integrators: Kelompok Usaha Bersama (KUB)¹
 > Banks and digital finance: BTPN, Telkomsel, Rabobank Foundation
 > Off-taker: Nestlé (leader)

NGO
 > Training: IDH, Rainforest Alliance

¹ IICRI is a state-owned enterprise.

² FAO KUB is an independent organization that was established to organize farmer participation in the value chain project. In the early phases of Nestlé's operations in Tanggamus, Nestlé realized that it could not work alone in organizing farmers and building capacity for them. Nestlé took the strategic step to work with informally organized integrators in its network and support them to become KUBs.

5 Core Activities and Structure



Farmer capacity building

Nestlé
 > Provides training to farmer groups on quality (defect factor, dryness level, flavor)
 > Provides funding for module development and training delivery to Rainforest Alliance
 > Monitors Training of Trainers (ToT) and farmer training
 > Develops Edu Farm as nursery and learning center
 > Develops demo plot as learning center for model farm

Rainforest Alliance

> Develops six training modules with supports from ICCRI, based on Nestlé's Nescafé Better Farming Practices (NBFP)
 > Provides Good Agriculture Practices (GAP) ToT to KUB
 > Provides 4C (Common Code for the Coffee Community) Certification to eligible farmers
 > Provides ToT of livelihood and financial literacy as part of advanced farmer training modules

ICCRI

> Provides technical assistance at Edu Farm and demo plots
 > Provides technical assistance on pruning, fertilizing, and protective plant management at demo plot
 > Provides technical assistance to encourage independent nursery for locally developed seeds

Yara

> Provides technical assistance on how to use fertilizer in Edu Farm and KUB's nurseries

IDH

> Provides financial support for GAP training program and farmer 4C Certification

KUB

> Acts as main intermediary between IWG partners and farmer groups, with around 2,000 farmers in each KUB
 > Announces daily price to farmer for transparent and fair pricing
 > Provides quality control of bean from farmer

> Provides Good Agriculture Practice (GAP) training to farmer and facilitate 4C certification process

> Develops farmer field school (sekolah lapang) as training centers
 > Appoints ICS staff who coordinate farmer groups, lead farmer trainings and monitoring at field schools. There are 40 ICS staff across the 8 KUBs, each handling around 10 farmers groups each.

> Through ICS staff, provides feedback to IWG partners to facilitate program improvements

5 Core Activities and Structure

Coffee replanting

ICCFRI

- › Sells coffee plantlets to Nestlé at market rate
- › Supervises activities at Edu Farm nurseries
- › Provides support to KUB to monitor farmer replanting activities
- › Provides technical assistance on land clearing and land replanting
- › Conducts research and testing for super clone seeds in demo plots

Nestlé

- › Oversees program where farmers replant 10% of their trees every year
- › Provides free and subsidized plantlets to farmers
- › Monitors plantlets distribution and replanting activities
- › Subsidizes the cost of starting up a local nursery to produce future plantlets

Yara

- › Sells fertilizer at market rate to farmers through KUBs

Syngenta

- › Develops nursery protocols
- › Oversees plant nutrition at nurseries
- › Supplies crop protection at nursery

KUB

- › Organizes distribution of plantlets for replanting
- › Develops nursery that sells plantlets to farmers

Supply chain of traceable sustainable coffee beans

KUB

- › Buys 4C coffee beans from farmers and sells to Nestlé
- › Pays premium for 4C produces to farmers
- › Ensure traceability of coffee beans
- › Appoints Internal Management System (IMS) staff who handle farmer information, which is key for traceability

Nestlé

- › Buys 60% - 70% (20,000 tons) of 4C farmers' production annually from KUBs
- › Recommends supply excess to export-oriented buyers
- › Provides tracking system for traceable produce
- › Provides training for traceability and premium payment to KUB
- › Monitor traceability program in KUB

Financial Inclusion

Rabobank Foundation

- › Provides low interest loan to KUB for farmer loan
- › Provides training and consultation for loan management to KUB

Yara

- › Provides inputs that the KUB disburses to farmers as part of the loan package (in-kind)

Telkomsel (T-Cash)

- › Promotes digital finance through Telkomsel mobile banking and support cashless transaction, bundle with BTPN WOW to farmer

BTPN

- › Provides Branchless Banking service to farmers through agents
- › Provides ToT on financial products and services, including branchless banking and digital financial service to KUB staff
- › Provides consultation on payment system to KUB

KUB

- › Disburse loan to farmer
- › Receive repayment of loan in the form of coffee bean every coffee season
- › Monitor's loan disbursement and payment
- › Facilitates bank account opening of farmer
- › Promotes branchless banking and mobile money use among farmers

KUB Capacity Building

Nestlé

- › Provides technical assistance on quality control
- › Provides management training and support to KUB
- › Provides tracking system, traceability and premium payment training
- › Provides support to KUB for recruitment and training of ICS and IMS; also subsidizes remuneration

BTPN and Telkomsel

- › Provides ToT on financial products and services, including branchless banking and digital financial service to KUB staff
- › Provides consultation on payment system to KUB

IDH

- › Provides capacity building to KUB for loan management and accounting

Rainforest Alliance

- › Provides GAP ToT to KUB ICS staff
- › Handover GAP modules to KUB at the end of program

Rabobank Foundation

- › Provides training on loan management

ICCFRI

- › Provides consultation for on-farm technical assistance to ICS

6 Progress and Achievements

Progress and Achievements				
Farmer Capacity	Plantation	Productivity	Profitability	Financial Inclusion
<ul style="list-style-type: none"> › 18,000 farmers trained and certified with 4C standard › 8 KUBs with 20,000 farmers registered › 40 ICS staff trained › Strengthened KUB management 	<ul style="list-style-type: none"> › 3 million new coffee trees (replanting) › Lower mortality rate of plantlets in nursery – reduced from 4% to 2% › Good Agriculture Practice: from 'coffee forest' to coffee plantation 	<ul style="list-style-type: none"> › Average increase in production of 1.2-1.3 tons/ha, from 0.8 tons/ha › Improved quality with lower reject rate (From 15-20% to 8-9%) › Supply of 20,000 tons annual traceable coffee beans › Supply of export quality beans from 8 KUBs 	<ul style="list-style-type: none"> › Net income (from increased production and 4C premium) increased by more than 80%, from IDR 9 million per year to IDR 17 million per year. 	<ul style="list-style-type: none"> › Piloted in KUB Robusta Prima › 14,000 farmers using savings account and T-Cash › 280 branchless banking agents in Tanggamus area, including farmers and ICS staff › Financing program piloted in KUB Robusta Prima › KUB trained on loan management and accounting › Disbursed loans to 201 farmers, for a total loan portfolio of IDR 1 billion

7 Timeline

Pre-Working Group		Coffee Working Group					
✓ R&D plantlets with root cutting method (Nestlé and ICORI)							
✓ Capacity building for Farmer Focus on coffee quality (Agri-services of Nestlé)							
✓ Establishment of KUB and recruitment of ICS (champion farmers) (Nestlé)							
✓ Development of basic modules, plotting, TOT for ICS (Rainforest Alliance)							
		<ul style="list-style-type: none"> ✓ Nestlé and ICORI assist farmer with GAP and continue research for "Super Clone" seeds ✓ Development of Edu Farm ✓ Replanting process of up to 10% area per annum ✓ ICS started "Field School" for farmers 					
			<ul style="list-style-type: none"> ✓ Use of quality fertilizer and technical assistance for the use in demo plot and Edu Farm (Yara) ✓ Development and pilot of Livelihood training module (Rainforest Alliance) 				
				<ul style="list-style-type: none"> ✓ Financial Inclusion (BTPN, Telkomsel) ✓ Loan scheme for farmers (Rabobank Foundation) ✓ Supply of quality fertilizer for farmers through KUB (Yara) 			
					<ul style="list-style-type: none"> ✓ Modules hand over to KUB and continuous monitor (WV) 		
2012	2013	2014	2015	2016	2017-2020		

Philippines' Coffee



Harmonizing stakeholder initiatives in support of Philippine smallholder coffee farmers

Public and private sector partners are working together to implement the Philippine Coffee Industry Roadmap, which envisions a national coffee industry that is cost-competitive, aligned with global quality standards, environment-friendly, and provides sustainable benefits to farmers, processors, traders and exporters.

The Philippine Coffee Industry Roadmap is the detailed plan to guide key players and government agencies in the progress of coffee industry towards their goal. It is crafted based on the coffee industry stakeholders' pursuit of inclusive growth models through value chain approach and to sustain increases in yields, incomes, improved farm productivity and to enhance farmers' technical capability and skills, and also to create avenues for food security and poverty alleviation.*

*Extracted from the Philippine Coffee Industry Roadmap 2017-2022



Multi-stakeholder partnership platform

With the leadership of the Department of Agriculture - Office of High Value Crops and Rural Credit and the Department of Trade and Industry's National Priority Industry Cluster for Coffee, Grow Asia supported the Working Group in driving the Roadmap forward

- Encouraged the Working Group to adopt the Roadmap as a sector transformation strategy under Nestlé Philippines leadership as the Coffee Working Group Lead

- Committed Secretariat support to organizing activities, documenting initiatives, and providing administrative, logistics, and communications support in collaboration with the Department of Trade and Industry - National Priority Industry Cluster for Coffee

- Brought in a consultant to help design the logical framework and a 4-year work and financial plan for its key priority interventions (2017-2022)

- Shared knowledge and best practices from regional partners, highlighting Vietnam's experience with the Vietnam Coffee Coordinating Board during the 2018 Philippine Coffee Congress



The Philippines Partnership for Sustainable Agriculture (PPSA)

Serving as a coordinating body for the Working Group's action programs under the Roadmap

- Convene Executive Committee meetings, Working Group Meetings and ad hoc consultation meetings as required

- Communications, outreach and engagement with the coffee industry and its stakeholders



National tri-sector behavior and collaboration

Supporting Working Groups in contributing to the country's goal of attaining food security and alleviating poverty

- Interdepartmental coordination spearheaded by the Department of Agriculture, Department of Trade & Industry, and Department of Science & Technology

- Localization at the regional and sub-regional level with respect to activities per strategic objective, targets of regions per roadmap indicator, and financial requirement and sourcing

- Implementation of various interventions, including improved quality and availability of planting materials, enhanced farm efficiency and investments, competitive market pricing, and setting coffee standards

- Uplift national coffee production, from farming to manufacturing, to observe the best and most sustainable practices that conform to food safety, quality control and environmental requirements





Smallholder Impact

The Roadmap aims to achieve the following over the next 5 years:

Increase the average yield of green coffee beans from 0.3 MT/ha to **1 metric ton/hectare** by 2022



Increase total planting area from 140,522 ha to **210,788 hectare** by 2022



Reduce dependence on the importation of coffee beans and coffee products

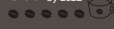


Improve farmers' standard of living from poverty level of

15% per annum through diversified sustainable agribusiness farming systems



Increase employment in the coffee industry by **3%** by 2022



“ The partnership of the private sector and the government is more evident now because of the birth of the first-ever Philippine Coffee Roadmap. The Roadmap will chart the progress of the coffee industry over the next five years. The benefits to the farmer in having this coffee venture is prime in all our considerations. The more we are able to work together – the private sector and the government – the better for the industry.

Ruth Novales

Vice President and Corporate Affairs Executive, Nestlé Philippines

Farmer cooperatives will benefit under the guidelines as improved planting materials, farming techniques, equipment and financial support enhances the production of quality coffee beans. Organizing and capacitating small farmer organizations like cooperatives is important in facilitating the provision of technology transfer, establishment of service facilities and linkage of farmers with consolidators, processors and other interventions.

Gina Mangalindan

Talaorani Multipurpose Cooperative ”

About Philippines' Coffee Industry

The Philippines lies within the so-called “bean belt” in the equatorial zone, where most coffee is grown. Due to this advantageous location and favorable tropical climate, the country produces four varieties of coffee: Robusta, Arabica, Excelsa and Liberica.

Despite a steady increase in the number of coffee consumers, production has been declining. In 2017, the Philippines produced 28.5 million kg of coffee. However, the output represented just 6.8% of the 417 million kg of coffee consumed in the same year.

In fact, Filipinos are the fifth highest consumers of coffee globally behind EU, US, Brazil, and Japan. This thirst for coffee has made the country the world's top importer of soluble or instant coffee (\$90 million kg), and the fourth biggest coffee importer (soluble and green coffee beans). The Philippines imports mainly from Vietnam and Indonesia.

“ The Philippine Coffee Roadmap was crafted through a long process involving multi-stakeholders, with the end-view of making coffee farming profitable for small farmers, Philippine coffee globally competitive, and productivity improved to acceptable levels, with a menu of calculated interventions.

Evelyn Lavinia

Undersecretary for High Value Crops and Rural Credit, Department of Agriculture

DTI provides shared services such as pulpers, hullers, roasters and grinders to improve the quality of processed beans. We want the farmers to share in the value-adding, resulting in bigger incomes for our farmers and encouraging more people to engage in the coffee business and employ more Filipinos.

Myrna Pabio

National Industry Cluster Coordinator for Coffee & Regional Director-CAR, Department of Trade & Industry ”





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