WINNERS of the 2016 Na
tional Coffee Cupping Competi
tion, Timuza Coffee Cooperat
ive Group from Timuza village,
Eastern Highlands, received their
prize, a four-wheel drive vehicle,
last week from the Coffee Industry
Corporation.

The national competition, held
in Lae from Aug 15-19, brought
127 coffee producers from 12
provinces. The beans were as
sessed by eight international Q
graders from Australia, New Zea
land, Hong Kong, Indonesia and
Costa Rica.

Timuza Coffee Cooperative
won first place at the national
event this year with a score of
85.75 points, just 2.25 points
above the 2015 winners.

Coffee Industry Corporation
(CIC) CEO Charles Dambui told
the Timuza community that their
win was a challenge for other co
operatives to work hard and pro
duce quality coffee.

“This vehicle that you received
today is not change but a tool for
you to bring change into your
community.”

Dambui said that it was pleas
ing to see that a group like Timuza
who had been cultivating and
market grouping coffee in the last
12 years excel to the next level
through the coffee competition.

He said the competition looked
at opening avenues for farmers to
participate in the specialty market
to fetch higher prices apart from
the conventional local markets.

Coffee competition coordinator,
Sam Menanga said the specialty
market was a difficult market to
participate in as it needed one to
consistently supply the same
quality coffee every time it was
requested by the buyer or party
overseas.

“I congratulate Timuza for your
achievement in this year’s compe
tition and urge you to strive for the
best when you produce and pro
cess your coffee,” Dambui said.

He also acknowledged CIC pro
vincial extension coordinator for
Eastern Highlands, Samson Jack,
who was instrumental in grooming
this group.

“We want to work with and see
groups who are ready to do group
marketing and are committed to
producing quality coffee.”

The PNG Coffee Cupping Com
petition started in 2014 through a
directive by the Government
through the Tree to Cup Policy
to enable farmers to go into SMEs.
The competition aims to iden
ify and profile good quality cof
fee from progressive cooperative
groups in major coffee growing
provinces and expose the intrinsic
value of coffee grown and pro
duced in PNG to the outside world.
Since its inception, over 150
farmer groups have participated,
receiving more than K450,000 in
export receipts from coffee sales.

Coffee cooperative wins cupping competition

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PNG cocoa “some of the best cocoa in the world”

By SAMANTHA RINA – Communica
tions Officer, PHAMA Programme
A GROUP of international cocoa buy
ers from the United States of America
and Europe currently visiting Papua
New Guinea have expressed a strong
interest in sourcing locally produced
New Guinea cocoa. By SAMANTHA RINA –

“Among other recommendations,
PHAMA undertook a market
study in May 2016 to better under
stand future opportunities for dif
ferentiated cocoa in PNG and to outline
the potential is actually developed. Some of
this work so that’s the most important
thing. What we’ll do after this trip is a
deep assessment on the samples so we
can select the best taste.” he said.

“It’s cocoa) grown in paradise, has
a unique taste, really powerful
fruity notes, tobacco notes and lots of
other flavours which, as chocolatiers,
we can tease out but we can’t tease it
out unless the farmer has grown, har
vested, fermented and dried (the co
coa) correctly,” he added.

Brad Kintzer, head chocolate mak
er of TCHO in San Francisco, USA,
has previously purchased cocoa from
the Pacific.

“There’s a lot of different ways I
could use PNG cocoa so I’d love to
start looking at a way to buy and test
it” he said.

He said what sets PNG apart from
other cocoa-producing countries was
the cocoa itself.

“If the cocoa is processed properly, it
is some of the best cocoa in the world.
Not all countries can say that.
PNG really has a unique flavour pro
file that could be very much sought
after in the developing specialty
chocolate market.

“There’s a lot of potential for PNG
to focus on quality and branding it-
self as one of the top flavour coun
tries in the world.”

Mathieu Bours, a cocoa buyer for
Cercle du Cacao in Belgium, said
while the aromatic profile of PNG
cocoa was stunning, some fermen
taries and drying systems lacked
proper methods to prevent cocoa
being tainted by smoke during
the drying process.

“There is a huge potential for PNG
bean but given that every single
process post-harvest can harm the
aromatics we have to make sure that
every step is correct so that the po
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them lack evacuation for the smoke so
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better off the evacuation of smoke.

French chocolatier Raoul Bou
langer and Bours have not previ
ously sourced cocoa from Pacific
origins but are keen to explore possibili
ties with cocoa farmers and exporters
from PNG and the Solomon Islands.

As part of the study conducted in
May, we received some samples that
we really liked but the problem is the
smoke taint. We are here to see if we
can get some well processed cocoa
and see how we can develop better
processing procedures.”

The problem with smoke taint
in cocoa beans is well documented
across the Pacific. In Solomon Is
lands, Vanuatu and Samoa, PHAMA
has been trialling low cost “solar dri
ners” to address this problem.

Traders and exporters’ take on the
trade visit

Firan Romaso, field service man
ager for Agmark NGIP, one of PNG’s
major exporters, said they would like
to see how they could help farmers
access the specialty market.

“It’s a new market and we’re trying
to access these markets for the farm
ers. Unfortunately, what we’re finding
is because PNG cocoa is high premi
um cocoa, it fetches a high price but a
lot of buyers are hesitant to give a little
extra (as premium) for the farmers.”

Romaso said the premiums were
incentive for farmers who used it
for community development, such as
construction of classrooms and
housing quarters for teachers as a
means of securing better education
for their children.

Kulili Estates’ (Karkar Island, Ma
dang) co-owner Brett Middleton said
while they did not export directly, they
were interested in maximising returns.

“Having small buyers here opens
up a door that may lead to more prof
itable cocoa exports in the future,” he
said.

He said Kulili Estates had previ
ously exported directly to interna
tional buyers but the challenges of
logistic arrangements and costs of
doing business from Karkar Island
deterred their efforts. With the current
high price of cocoa, Mid
dleton said the idea of exporting was
worth revisiting.

“The future is in high-end qual
ity cocoa and we’d like to get some
benefit from producing high quality
cocoa so I’m hoping it works out.”

Head chocolate maker of TCHO in
San Francisco, Brad Kintzer, with
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