



## PAPUA NEW GUINEA

100 % ARABICA

**Region:** Bena, Eastern Highlands **Cooperative:** Korofeigu Cooperative **Altitude:** 1.400 - 1.900 m  
**Species:** 100 % Arabica **Variety:** Ateng, Ganjang, Onan, S795, Tim Tim, Typica **Processing:** washed  
**Taste:** sweet, full-bodied with a fine flavour of ripe fruit with a lingering aftertaste



### Roast



### Preparation



## Great things in small packages

The smallholders of Papua New Guinea don't grow their coffee on classic-style plantations. This coffee with its gentle flowery aroma is grown in coffee gardens – small plots that usually have room for no more than 20 plants. With a landscape characterised by mountain ranges, steep valleys and remote plateaus, the plots are hard to reach. This often requires the coffee to be collected by planes landing on grass runways. These farmers grow their coffee without using any synthetic fertilisers or chemical pesticides. The coffee cherries are either processed by hand pulper or brought to the central washing station. PSC stands for Premium Smallholder Coffee – a fully deserved designation.