



YARA COFFEE

The
Untamed Taste
of
PAPUA NEW GUINEA

YARA COFFEE



Y Grade

Coffee production in PNG dates back to the late 1920s. It is mostly grown in the highlands where the vast majority of the population are dependent on subsistence agriculture. The coffee is grown organically, given that fertilizers and pesticides are quite expensive for the local subsistence farmers. These farmers tend their own coffee plots and harvest the cherries by hand. The cherries are processed in family units using hand-operated drum pulpers and fermented in bags or wooden boxes. The clean washed parchment is sun-dried and sold to Monpi's buyers. This harvest forms an important part of each family's income.

This grade of coffee is the dominant grade shipped from Papua New Guinea and makes up 85% of the national crop. It is a grade that is produced from all coffee growing provinces nationwide with variations in elevations (between 800 and 1,200 meters above sea level), rainfall (from 1,800 to 2,800mm annually) and temperatures. Due to a variety of buyers and processors, there are slight variations in the cup characteristics of this coffee.

This coffee has good acidity and has won respect in the international marketplace. It is often used by roasters to add complexity and acidity to the blend.

Monpi's Yara blend often has a slight fruit characteristic that is especially enjoyed and loved by the European market, in particular the German customers.

Monpi can also offer its Yara coffee with the following certifications.



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