



PAPUA NEW GUINEAN RIKA RIKA ESPRESSO

EASTERN HIGHLANDS – PAPUA NEW GUINEA – TYPICA, ARUSHA & BOURBON – WASHED

FARM:	129 smallholders
OWNER:	Rika Rika Cooperative
VARIETAL(S):	Typica, Arusha & Bourbon
PROCESS:	Fully washed
ALTITUDE:	1800-2200masl
RAINFALL:	2000mmpa
TOWN:	Hengonofi & Okapa (Goroka)
REGION:	Eastern Highlands Province
COUNTRY:	Papua New Guinea
FARM SIZE:	187.7 Hectares (500-2000 trees per member)

IN THE CUP: MALT LOAF, DRIED MANGO & BROWN SUGAR

Unlike most cooperatives we buy coffee from, Rika Rika does not currently operate its own processing facility. Each farmer uses hand-pulpers to remove the cherry fruit from his/her freshly harvested coffee. The coffee is then fermented in purpose built boxes for up to 48 hours, before being cleaned with fresh running water, then placed on raised beds for drying. Only then is the coffee delivered to a mill, alongside coffee from other smallholders, where it is graded and sorted.

It is presumed that the quality present in this coffee could be improved still further by future investment into the cooperative, and the running of their own

mill, where lots could be processed as a whole. Thus eliminating any discrepancies between one farmer's product and another's.

Due to the optimum climatic conditions, high rainfall, high altitude and rich volcanic soils there is no need for any pest control or fertilizers beyond what can be done by hand.

Looking to the future, things look very prosperous for these farmers. Whilst PNG coffees in the speciality sector are rare, this is a great omen of good things to come from the region.

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