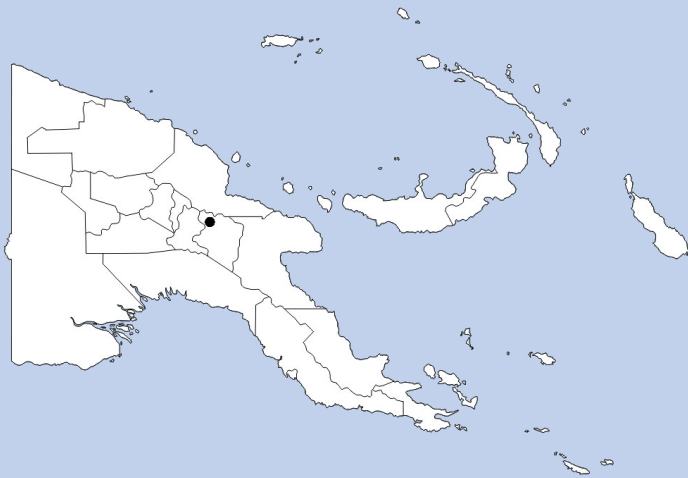




**80 STONE COFFEE ROASTERS**  
**DADDY'S CUP**  
**PAPUA NEW GUINEA**

My dad's favourite coffee.  
 This lot from Papua New Guinea delivers an uncomplicated cup, with notes of dark chocolate, walnuts, and fudge.  
 Perfect with the morning newspaper.



<b>COUNTRY</b> PAPUA NEW GUINEA	<b>REGION</b> EASTERN HIGHLAND
<b>ZONE</b> GOROKA	<b>VARIETIES</b> TYPICA, BOURBON, ARUSHA
<b>ALTITUDE</b> 1400-1700 MASL	<b>HARVEST</b> APRIL – SEPTEMBER
<b>PRODUCER</b> NEW GUINEA HIGHLANDS COFFEE EXPORT (NGHCE)	<b>PROCESS</b> WASHED

**LEARN MORE**

The story of coffee in Papua New Guinea is unlike any other origin. In the Eastern Highlands, altitudes range from 1,400-1,700 masl, across a variety of districts, valleys, soils and microclimates. However, roads are often non-existent, communities are incredibly remote, and most coffee is grown casually in gardens alongside a family's food supply. In fact, 99 percent of coffee is grown by individuals with an average farm size of .83 hectares and an average production of 10 bags per year.

Without access to mills, these producers pulp, ferment, wash and dry their own coffee, selling small volumes of parchment. It is easy to marvel that coffee makes it from these gardens to our cups at all.

Due to the extreme lack of access, all hands along the coffee journey are critical. One such important player in the supply chain is the aggregator or middleman. While in other origins these players can take on (an often earned) negative connotation, in Papua New Guinea, they very often provide the only practical opportunity for many coffees to reach the market. Middlemen set up collections roadside or travel through communities purchasing tiny volumes of parchment with cash, collecting it to truckloads and accumulating enough to be processed and sold to exporters.

**Papua New Guinea Limited Edition Concept**

This point in the story is where New Guinea Highlands Coffee Exports (NGHCE) enters the picture. Decades-long operations have made NGHCE experts in navigating such unique circumstances. One of its most reliable tools is its Quality Control analysis. In fact, NGHCE maintains a strict goal of cupping every lot brought to its door – sometimes by the producers themselves – no matter how small. Under these circumstances, it's able to identify specialty lots, "rescuing" them from being combined into anonymous blends. NGHCE is committed to supporting and developing these high-performing coffees as Papua New Guinea Limited Edition lots.