

Papua New Guinea Kuang

InterAmerican
COFFEE



Regional Information

Country:	Papua New Guinea
Region:	Kuli Mountain Range, Waghi Valley, Jiwaka Province
Altitude:	1.500 - 1.800 masl
Area:	120 ha of planted coffee in total
Washing Station:	Kuang Wet Mill

The Kuang mill and collection point is located along the famous Highlands Highway, with an amazing backdrop of the Kuli mountain range. This is in the Waghi Valley; the heart of PNG's plantation estate region in the Jiwaka Province. This province is neighbouring the -in the coffee scene-well known Western Highlands Province. Jiwaka province was part of the Western High-lands Province but became a separate province in 2012. More than half of the province's popula-tion is relying on coffee as its main source of income.

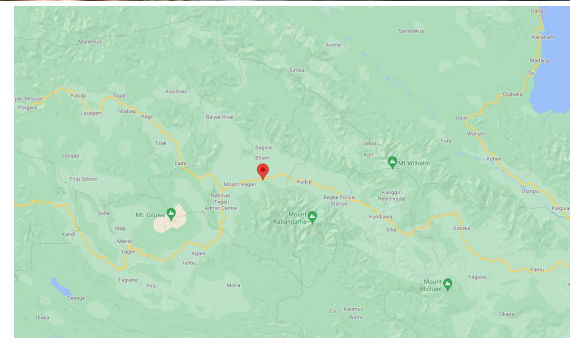
The Kuang Coffee mill is a convenient 15 mi-nute drive from Mt. Hagen's airport. Alternative-ly, it is a 4+ hour's drive from Goroka along the Highlands Highway. This drive is well worth it, to experience PNG's challenging road conditions, and foremost to enjoy the stunning landscapes. The trip will show you an amazing countryside and give you an idea of the vastness of the cof-fee regions in PNG.

A local entrepreneur, Mr. John Kerowa, is the man behind Kuang Coffee Ltd. He named his coffee business after a little spring that never ran dry when a disastrous drought hit the country in 1997. The spring supplied his whole village with fresh cooking and drinking water during the drought. This water source still supplies his household with fresh water. Today this same creek provides the Kuang Wet Mill with crystal clear water.

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Coffees

This coffee has a malic acidity, velvet body, notes of red berries and biscuit with lemony character.

Red Berries

Biscuit

Variety: Typica, Arusha, Bourbon

Processing: dry fermentation, sun-dried, fully washed



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