

PAPUA NEW GUINEA AROKARA

Region:	Eastern Highlands
Altitude:	1,200 - 1,300 MASL
Process:	Washed, sun dried
Grade:	B
Variety:	Typica, Bourbon, Arusha
Harvest:	Apr-Nov
Export:	All year
Cert. avail:	Organic, EUDR
Profile:	Tangerine upfront, date, brown sugar smooth and balanced. SCA 82.5



Coffee bio

Our Arokara B coffee is rooted in a long-standing partnership between InterAmerican Coffee and New Guinea Highlands Coffee Exports (NGHCE, a fellow NKG Company and a leading coffee processor in Papua New Guinea's Eastern Highlands). For decades, NGHCE has worked hand in hand with coffee growing communities in areas such as Tairora and Gadsup, building relationships based on trust, consistency, and mutual respect. This enduring collaboration has made NGHCE an integral part of the region's coffee DNA and a vital link between its smallholder farmers and the global market.

Arokara B is born from these smallholders who prepare the coffees and deliver them in parchment form to NGHCE who meticulously process these coffees in their dry mill to create a coffee that consistently rises above the typical PNG B grade. These plantations were originally set up with modern farming methods by the Rural Development Bank. In the last 10 to 15 years. The cherry is hand picked by the whole group, and then pulped on the same day and fermented in cement vats for 36 hours. After the fermentation process, the coffee is washed with fresh mountain stream water from the nearby Aru River and then sun dried until it reaches the nice, even blueish color that coffees from the area are known for. The drying process can take between seven and 12 days.