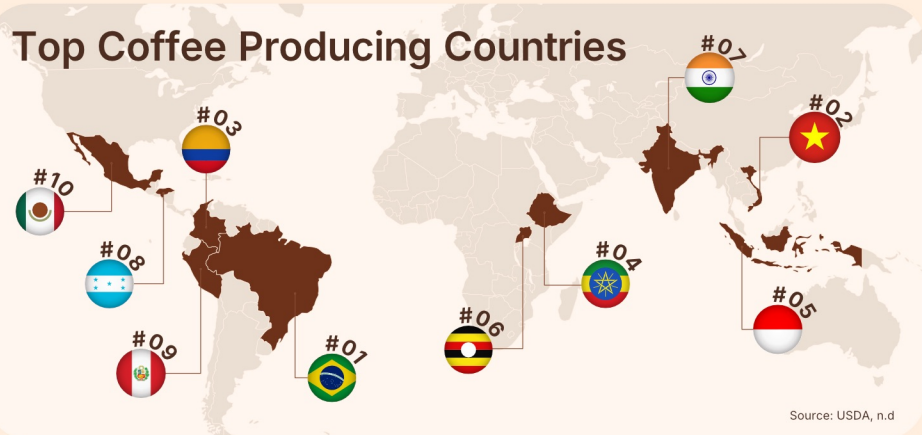


## General Information

Coffee (either *Coffea canephora* or *Coffea arabica*) is considered to have originated in Ethiopia

### Top Coffee Producing Countries



**8.74** mio ha  
coffee plantations are located in the leading coffee-producing countries.

80% of the global coffee supply chain is driven by  
**25** mio smallholder producers

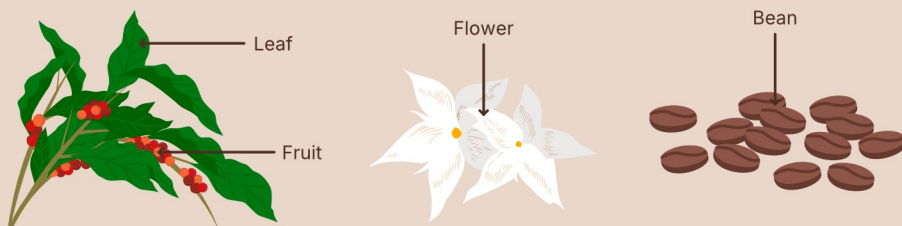
Annual coffee production  
**10.79** million tonnes



Annual coffee consumption  
**9.2** million tonnes

Source: Statista, 2024 | Perfect Daily Grind, 2024 | International Coffee Organization, 2023

### PART OF COFFEE PLANTS



## Current Issues



The European Union Deforestation-Free Regulation (EUDR) requires that effective December 31\*, 2024, all coffee commodities imported into or produced within the EU must be verifiably free from deforestation and degradation.

\*The European Commission has proposed a one-year delay to the implementation of the EUDR, but the decision is still under review.

Deforestation from expanding coffee plantations converts forests into agricultural land, causing biodiversity loss and ecosystem disruption. This contributes to climate change, resulting in rising temperatures, erratic rainfall, and increased pest and disease outbreaks that impact coffee production systems.



Regenerative Agriculture is initially introduced in coffee plantation, thus there are currently many programs related to this system including agroforestry in coffee.



Coffee is the first agricultural product from perennial crops with an insurance system. Mainly coffee insurance based on climate issues.



The rising demand for specialty coffee and sustainable products is driving the implementation of traceability systems that track the journey from farm to the cup.

## Certification

Coffee certification plays a crucial role in promoting sustainable practices within coffee production.



There are several certifications in the coffee industry, e.g., 4C, RA, Organic, Fair Trade, ISCC.

## Good Agriculture Practices

Among the over 120 coffee species, *Coffea arabica* (Arabica) and *Coffea canephora* (Robusta) are the most widely cultivated.



Robusta coffee has emerged as the most widely produced coffee globally due to the ease of plant maintenance.

Coffee can thrive in diverse environments, ranging from lowlands to highlands, but it particularly excels in highland regions. For Robusta coffee, the ideal rainfall is about 2000 to 2500 mm per year (maximum of three dry months).



Harvesting can begin as early as two years after planting.



The tree density for coffee ranges from 1,500 – 2,500 trees/ha.

Planting material is seedlings with suitable clones in specific areas.



### Common pest & disease (P&D):

- Coffee berry borer (*Hypothenemus hampei*)
- Red stem borer (*Zeuzera coffeae*)
- Coffee green bug (*Coccus viridis*)
- Coffee leaf rust (*Hemileia vastatrix*)
- Brown eye spot (*Cercospora coffeicola*)
- Pink disease (*Upsasia salmonicolor*)

### P&D and weeds

are controlled by pesticides, herbicides, and biological control methods (natural enemies).



### Fertilizer dosage:

Immature plants: 100 – 200 g/tree/year

Mature plants: 350 – 1000 g/tree/year

Potential yield: up to 3,500 kg of green beans per ha annually.



### Average yield:

- 1,000 kg of green beans/ha/year for smallholders
- 1,500-2,500 kg of green beans /ha/year for well-maintained farm

## Coffee Fun Facts

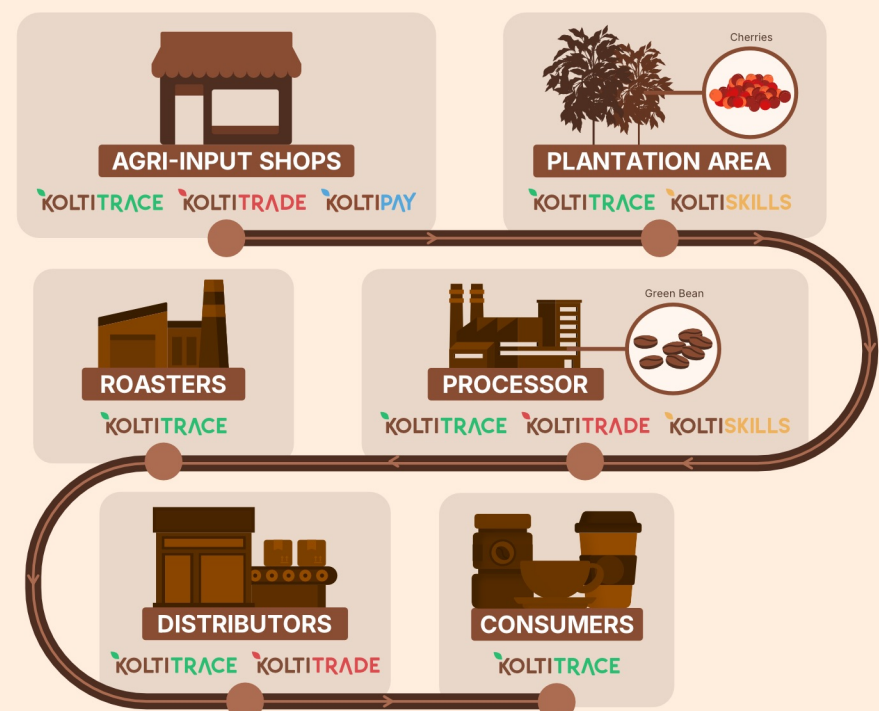
The taste of coffee is influenced by the soil and the surroundings environment.

Coffee has the potential to serve as a wound healer and an effective odor absorber.



Arabica coffee has an **acidic flavor profile** but is easier on the stomach for those with acid reflux. On the other hand, **Robusta** has a strong, **bitter taste** and is not advisable for individuals with ulcers because of its higher caffeine levels.

## Supply Chain



Coffee is harvested as a cherry and processed into parchment and green beans. Processing coffee involves harvesting, pulping, fermentation, washing, drying, and hulling. During this process, a significant portion of the original cherry mass is lost, roughly 1/6 of the mass of the original coffee cherries. Before coffee can be enjoyed, it needs to be roasted.