



# PAPUA NEW GUINEA



**PRIMARY GROWING REGION** 

**PRIMARY ARABICA COFFEE AREAS** 

Papua New Guinea occupies the eastern half of New Guinea, the world's second largest island. Sitting 100 miles north of Australia and on the edge of the "Ring of Fire" – a belt of intense volcanic activity that encircles the Pacific Ocean – New Guinea's mountainous terrain and rich soil is ideal for coffee cultivation.

Papua New Guinea itself is known for its biological and cultural diversity, with most people living in indigenous communities speaking over 850 languages. Much of the coffee here is washed process *arabica* grown in "coffee gardens" by farmers who may have only a couple dozen trees per plot, alongside other crops like legumes and banana. The remote conditions and rural roads make for challenging conditions to produce and transport coffees here, but the high-quality result in the cup is exceptional.

**ARABICA ALTITUDE**  
5,250 ft - 6,000 ft  
(1,600 m - 1,829 m)

**PRIMARY VARIETALS**  
Typica, Bourbon,  
Arusha, Blue Mountain,  
Mundo Novo

**PRIMARY PROCESSING METHODS**  
Washed, Sun-dried

**HARVEST**  
April - August, December

**STARBUCKS**



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**COFFEE ACADEMY**