



# Papua New Guinea

## Luoka Plantation AX

HONEY – ORANGE – HERBAL

PACIFIC ISLAND



**Producer:** Small Producers



**Region:** Eastern Highlands



**Cultivar:** Typica and Arusha



**Processing:** Washed




**Elevation:** 1400-2000 masl



**Harvest:** May-August



Peno Kavori at his dry mill 



Eastern Highlands Province 



The name Luoka is derived from the locality from which the coffee is sourced. A blend of Lufa and Okapa's best are grown in this most remote and prestigious area of the Eastern Highlands. Rainfall measures 1,800-4,400 mm annually and the grey soil is rich in minerals, ideal for coffee farming.

The parchment is transported through the rough terrain by our partner and coffee entrepreneur, Peno Kavori. During the past 30 years Mr. Kavori has developed a vast network which ranges from North Tua Valley through Crater Mountain range, to lower Lamari Valley, made possible through his own fleet of vehicles that operate in these very remote areas. Incentives such as premiums for quality and transport services, as well as community relationships encourage our local network to farm and process responsibly. Mr. Kavori also owns and operates a green processing facility in the Lufa District where all of the parchment is processed into exportable beans. Our sister office, Monpi Exports, handles all of the quality control, verifying lots to AX grade. The cup has bright, sweet, orange and herbal notes with a smooth, buttery, chocolate finish.

Atlantic Specialty Coffee Inc  
Specialty Green Coffee Importers

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