



**TANNA COFFEE**

A Taste of the South Pacific

## A Unique & Natural Product

Tanna Coffee is grown in the deep, rich, fertile soils of the South Pacific nation of Vanuatu on the plateau surrounding Mt Yasur Volcano, where abundant sunshine and plentiful rainfall creates the absolute essence of this truly natural product. The active volcano's influence and the lush climatic conditions that surround it, are the very essence of what makes our coffee totally unique.

We accomplish our award-winning quality and recent organic certification through utilising only traditional farming practices that have been handed down over the centuries. Only the sweetest, ripest cherries are handpicked, same-day wet-processed, naturally fermented, washed and then sun-dried to perfection, without the use of any harmful sprays or chemicals.

## Carrying on the Tradition

100% pure Arabica coffee has been grown in Vanuatu since the late 1850s, with records of it first growing at Port Resolution on Tanna Island. The 'Catimor' variety of coffee trees that we now grow, produce the wonderful aromas and flavours we enjoy and have been steadily developing their own individual taste characteristics on Tanna Island during the last 20 years. The Catimor is a semi-dwarf variety which normally grows to 5 or 6 feet tall, but with Tanna Island's rich volcanic soil, they now grow to over 20 feet.



## A Sustainable Future

There are almost 1,000 organically certified small-holder coffee farmers on Tanna, who are dedicated to developing the coffee industry further, whilst maintaining the verdant and sustainable ecosystem prevailing on this idyllic island. These farmers provide the only source of a good cash income to over 5,000 people during the lengthy coffee harvest season and it is the company's objective to empower them even further through provision of additional machinery and equipment for more value-addition processing. Tanna Coffee is currently implementing a new Coffee Development Programme to rehabilitate a previously abandoned plantation that will dramatically increase overall production levels, improve the overall quality of coffee currently being grown and provide farmers with additional income sources through development of a detailed intercropping regime. This programme has entailed the germination, growth and planting of more than 200,000 coffee seedlings, along with many other short-, medium- and long-term vegetables, root crops and essential oil plants that are squarely aimed at Vanuatu's burgeoning domestic and international tourism and hospitality markets.



## From the Tree to The Cup

The hand-picked coffee cherries are processed at 45 decentralised coffee pulperies that are strategically located throughout the key production areas of Tanna Island. After harvesting, the ripe cherries are pulped, naturally fermented and washed. The wet beans are then screened and sun-dried prior to transportation to our dry processing factory at Loukatai Village on Tanna Island.

The sun-dried coffee parchment is processed at Loukatai where it is mechanically hulled to remove all of the dry parchment skin. It is then graded and bagged into 60Kg jute sacks of Dry Green Bean (DGB), ready for inter-island shipping to our roasting and packaging factory along Mele Road at Wasisi near the Golf Course.

The DGB sacks are stored in a controlled environment until they are ready to be further processed. The coffee beans are then skilfully roasted to attain an optimum level of true perfection, until they gently release their wonderful aromatics under the watchful eye of our Master Roaster. The company supplies around 85% of Vanuatu's roast and ground coffee market and proudly supports the vast majority of Vanuatu's hotels, resort and cafes, with the balance of production now being exported overseas to delight serious coffee drinkers and satisfy discerning connoisseurs.

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