

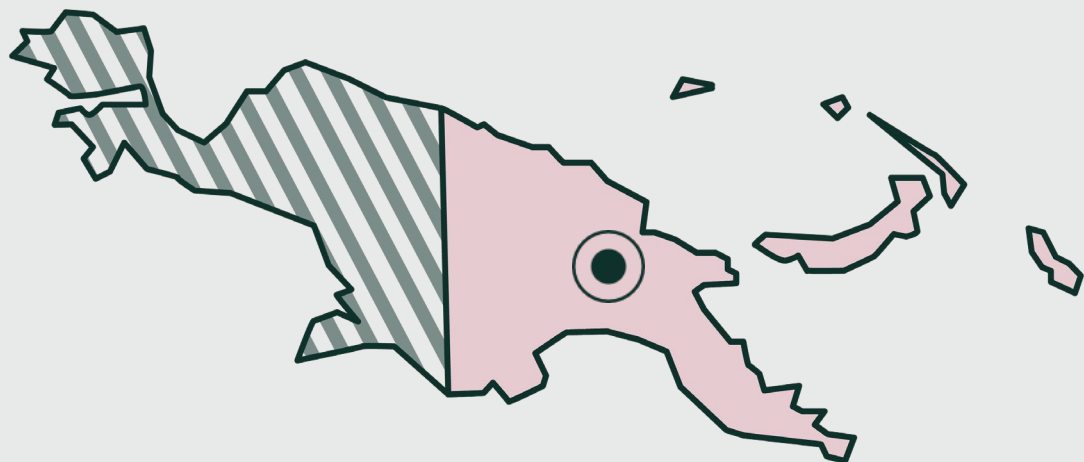


Kongo Elimbari, PNG





Overview



Producer:

Elimbari Producers



Varietal:

Typica, Bourbon



Region:

Simbu, Central Highlands, PNG



Process:

Washed



Altitude:

1,500-1,700masl



Cup Profile:

Chocolate, Red Apple, Black Currant



Screen Size:

16 - 18



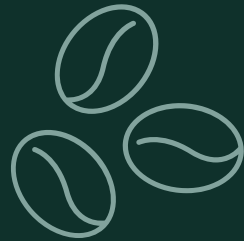
Planning Guide



MARCH

Reach Out

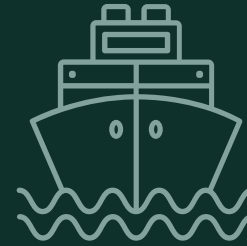
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL

Offer Samples

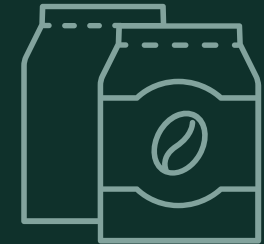
Offer Samples will become available.



MAY

Shipment Begins

Our coffee allocation will begin to ship.



JUNE

Stock Arrival

We anticipate stock will be ready for distribution.



About the Producer



Kongo has been involved in the coffee industry for two decades in growing, buying, processing and exporting. As a rural village based company, Kongo is deeply rooted in its local community. Kongo work with producers to incentivise sustainable production with a circular economy, that promotes direct trade. This helps to eliminate the need of multinationals accessing buyers around the world while delivering much needed financial independence back to the locals in Simbu.

The Elimbari represents a select group of producers in the highest altitudes who produce the most vibrant and premium of all the coffee from the Simbu region. Elimbari is named after the mountain which the Kongo mill looks out upon.

Kongo has long practiced paying a higher price for higher quality coffee. While common in central American countries, this practice is more of a rare occurrence in PNG, as large companies tend to buy up all the coffee at a “market price”. Due to these incentives, farmers in Simbu have put an extra level of care and understanding into their coffee. This has helped define a unique profile, with strong and definitive characteristics. Motivating farmers to replace old trees, and chase quality over volumes has improved the consistency we see year on year.

The Elimbari profile can be recognized by crisp red fruits, black currant and a milk chocolate finish.





Enquire now.

Reach out to your LCM Account Manager
to secure your allocation.