

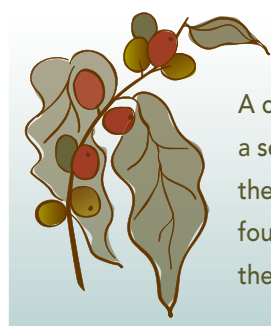
THE GEOGRAPHY OF COFFEE

Coffee culture has spread from its beginnings in Ethiopia to over 50 countries that have coffee-friendly climatic and soil conditions. The prime coffee-growing latitudes, sometimes called the coffee “belt,” lie mostly between the Tropic of Cancer to the north and the Tropic of Capricorn to the south.



The Botany of Coffea

There are 20 species of the botanical genus *Coffea*. However, almost all the coffee beans in the world market come from the fruits of two species of coffee tree: arabica (*Coffea arabica*) and robusta (*Coffea canephora*). Arabica trees account for about 70 percent of the commercial coffee crop and robusta about 30 percent.



A coffee bean is a seed. Its fruit is the coffee cherry found on trees of the genus *Coffea*.

Arabica beans

All coffee trees need fertile, lush soil and moderate temperatures with a reliable balance of sun and rain. But of the two main species, *Coffea arabica* is the more demanding. It prefers a year-round temperature range between 59° F to 75° F (15° C to 24° C); about 59 inches (1200-1500 mm) of rain during the growing season; and a dry harvest season. The fruit of the delicate arabica tree yields the most highly valued beans.

Robusta beans

Robusta beans are hardier than arabica and can be grown at lower altitudes, so they are less expensive. They are most often used in blends with arabica and in instant coffee.

Did you know...

Different countries have different rules about the amount of caffeine allowed in your brew.

For example:

- The U.S. allows 6mg of caffeine per liquid ounce in all coffee drinks.
- Australia limits caffeine to 145mg per liter of beverage.
- In parts of Northern Thailand, caffeine is illegal!

Source:

<http://www.talkaboutcoffee.com>



Geography and Characteristics

Just as specific vineyards produce characteristic wines, each coffee-producing area is associated with its own unique characteristics of flavor and body. Here we discuss arabica coffees from different growing regions.

East Africa and the Middle East

The coffees of these regions are widely considered to be outstanding. Coffees from this part of the world often feature wonderfully complex and intriguing flavor notes, such as blueberry, citrus, cocoa, and a variety of spices. The coffees of Kenya, Ethiopia, and Yemen are particularly well-regarded. (Among consumers, Ethiopian coffee is sometimes called “highland coffee.”)

Latin America

Latin American arabica beans are usually among the lighter coffees, with a tangy quality that makes them great for blending.

The coffees of Mexico, Guatemala, Panama and Costa Rica all have their own unique characters. In Colombia, where coffee is grown in the misty, temperate foothills of the Andes, the combination of high altitude and moist climate makes for an especially flavorful cup.

This region is a coffee powerhouse, with Brazil and Colombia growing more arabica coffee than any other five countries combined. Brazil is the only major coffee producer with a climate subject to frost. Severe frosts—one in 1975 and two in 1994—depleted the huge Brazilian crop enough to raise coffee prices worldwide.

Asia

The coffee producers of Asia are known for thick, full-bodied, distinctively flavored coffees that are ideal for blends that require a little deepening. Most of the Asian coffee beans of quality are grown in the rich volcanic soil of Indonesia.



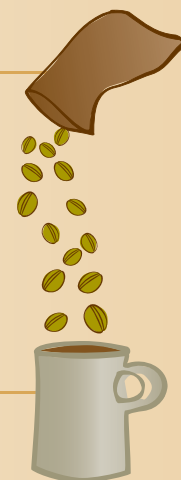
A lush mountainside growing environment provides the ideal combination of fertile soil, ample rain drainage, and sun exposure needed to grow arabica beans.

Top 10 COFFEE GROWERS

- | | |
|--------------|-------------|
| 1. Brazil | 6. India |
| 2. Vietnam | 7. Honduras |
| 3. Colombia | 8. Ethiopia |
| 4. Indonesia | 9. Uganda |
| 5. Guatemala | 10. Peru |

Top 10 COFFEE CONSUMERS

- | | |
|------------------|-------------------|
| 1. United States | 6. Russia |
| 2. Germany | 7. Spain |
| 3. Japan | 8. Canada |
| 4. Italy | 9. United Kingdom |
| 5. France | 10. Netherlands |



Source: Neuman Kaffee Gruppe Quarterly Report

NEXT MONTH'S TOPIC:

The World of Tea

SAVE A TREE—READ THIS NEWSLETTER ONLINE AT WWW.BOYDS.COM



Boyd Coffee Company

19730 N.E. Sandy Boulevard, Portland Oregon 97230
503-666-4545 or 800-545-4077

www.boyds.com (Boyd Philippines: www.boydphil.com)

email comments: perfectcup@boyds.com