



Presented by:
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(Chairman)

8.11.2016

Myanmar Coffee Industry in Brief



Location and Climatic Data

Located in Mandalay Region

- Lat 22° N, Longitude 96°
- 1000 m.a.s.l
- rainfall about 1600 mm (63in)
- Mini Temp: 2 °C
- Max temp 39 °C



Myanmar Coffee Background

- Since 1885, Missionaries initiated coffee growing in Myanmar (Tanintharyi Division of lower Myanmar during the colonial era).
- In 1930, Roman Catholic missionaries introduced Arabica coffee to Southern Shan State, Northern Shan State and in Pyin Oo Lwin.
- In 1968 to 1994, Ministry of Industry 1 managed the coffee state farms, especially the Chaungwe(NaungCho township), Pwe Daung(Pyin Oo Lwin township).
- In 1994, Ministry of Agriculture & Irrigation, carried out the cultivation and production of the crop where it remains to the present day.



Varieties grown in Myanmar



- Two main varieties-
 - (a) Arabica coffee in high land.
 - (b) Robusta coffee in low land.
- Out of all the species of Arabica coffee, the following varieties are grown in Myanmar.

(1) S-795	(9) C 1669	(17) SL 4
(2) Amarella	(10) LC 1662	(18) SL 6
(3) Caturra (Red & Yellow)	(11) P 86	(19) SL-28
(4) T 5175	(12) P 88	(20) SL-34
(5) T 8667	(13) P 90	(21) SanRamon
(6) Catuai	(14) H 306	(22) K 7
(7) Catimor	(15) H 420	
(8) Blue Mountain	(16) H 528	
- High land Arabica coffee is mostly grown in Northern and Southern Shan State, Chin State, Kachin State, Kayah State, Sagaing Division and Mandalay Division.
- Low land Robusta coffee is already grown in Bago Division, Ayeyarwaddy Division and Kayin State.

Highland Arabica Coffee



Lowland Robusta Coffee



Brief Profile of Myanmar Coffee Association

Myanmar Coffee Association has established in 2014 with the aim to increase income for coffee farmers and to upgrade their living quality by means of annual increase in productivity and innovation. Our Association main office is located in **Pyin Oo Lwin City (formerly Maymyo)**, a scenic hill town in **Mandalay division, Myanmar**.

Our Association recently is composed of six clusters; Pyin Oo Lwin, Moegok, Ywarngan, Nyaungcho, Mintat and Yangon. There are more than 300 members in our Association.

Coffee Production of Myanmar over the past 10 crop years (2003-2004 to 2012-2013)

Year	Sown (ha)	Production (ha)	Total yield(MT)
2003-04	10878.54	5645.75	3012
2004-05	14473.68	6484.21	3615
2005-06	18542.51	6882.59	4150
2006-07	21764.78	8362.75	4923
2007-08	23336.03	9181.78	6043
2008-09	23979.76	9717.81	6388
2009-10	24380.97	10663.97	7143
2010-11	24613.36	10899.19	7368
2011-12	25125.91	11114.57	7687
2012-13	24613.36	10923.08	7441 ⁹

Actual Sown Areas in State/ Division (2012/13)

No	Stat / Division	2012-2013 Actual sown area (ac)	2012-2013 Actual sown area (ac)	2012-2013 GB Yield (MT)
1	Kachin	2102	1699	373
2	Kayah	1678	758	191
3	Kayin	9590	4067	1243
4	Chin	1283	912	156
5	Sagaing	542	471	146
6	Tanintharyi	126	37	6
7	Bago (East)	793	560	168
8	Bago (west)	565	45	10
9	Magway	569	137	10
10	Mandalay	16982	3350	758
11	Mon	69	29	4
12	Shan (South)	10669	6955	1598
13	Shan (North)	13953	7400	2678
14	Shan (East)	1799	560	108
15	Ayeyarwady	75	-	38
	Total	60795	26980	7441

Vision

Creating Pathways to Prosperity for the Myanmar Coffee Industry

Mission

The Myanmar Coffee Association is a non-profit trade association working to increase the prosperity of all sectors of the industry by providing:

- Technical Training:
- Professional development education:

- Local and inter national market linkages;
- Access to financial assistance:
- Information resources:
- Capacity for sustainable economic growth:
- Industry representation and advocacy:
- Recognition for excellence:
- Opportunities for collaboration:

Base On:

- Our pride in our product
- Our commitment to the principles of accountability, equal opportunity, sustainability and transperence,
- Our responsibility to build unity within the coffee industry.

Well grown new cultivars



Post Harvest Technology

- Coffee Processing
(Testing with pulper & mucilage remover).
- Green bean grading (with exam sheet).
- Evaluation of cup quality (different varieties from state-owned coffee estates & Private farms).



Wet Processing method (Standard full wash method)



Pulping Cherries

Dry Processing method



Direct sun dried



dry

Hulling machine



Air blower

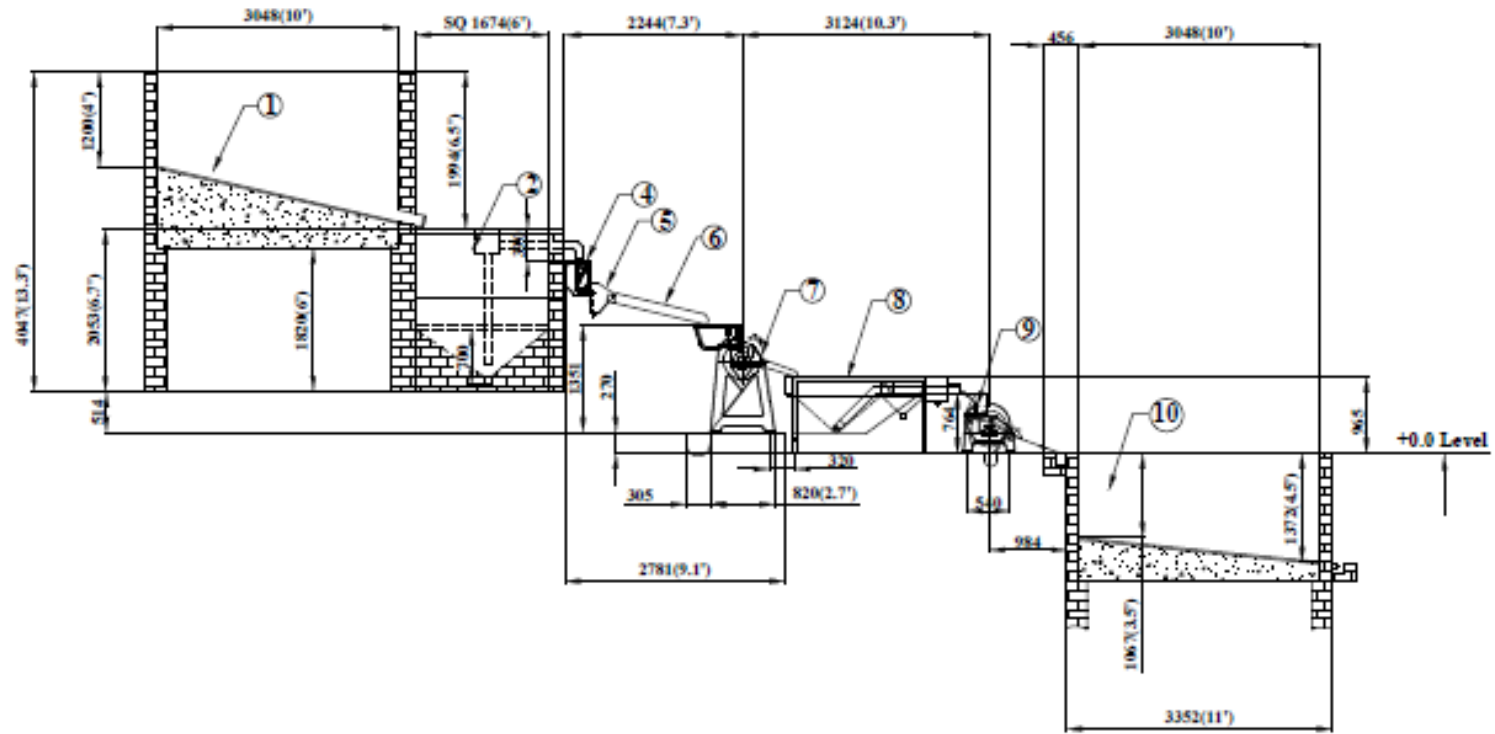


Clean seeds



Store

ELEVATION



S.No.	DESCRIPTION	QTY	S.No.	DESCRIPTION	QTY
1	Fruit vat	1 No.	8	McKinnon-Aagard	1 No.
2	Syphon Tank	1 No.	9	Single Disc Repasser	1 No.
3	Floats Tank	1 No.	10	Fermentation Tank	1 No.
4	Cherry Feeder	1 No.	Note: Fruit vat size and Fermentation tank sizes are to be arrived based on customer Requirement		
5	Stone Catcher	1 No.			
6	Stone Catcher Chute	1 No.			
7	3 - Disc Pulper	1 No.			

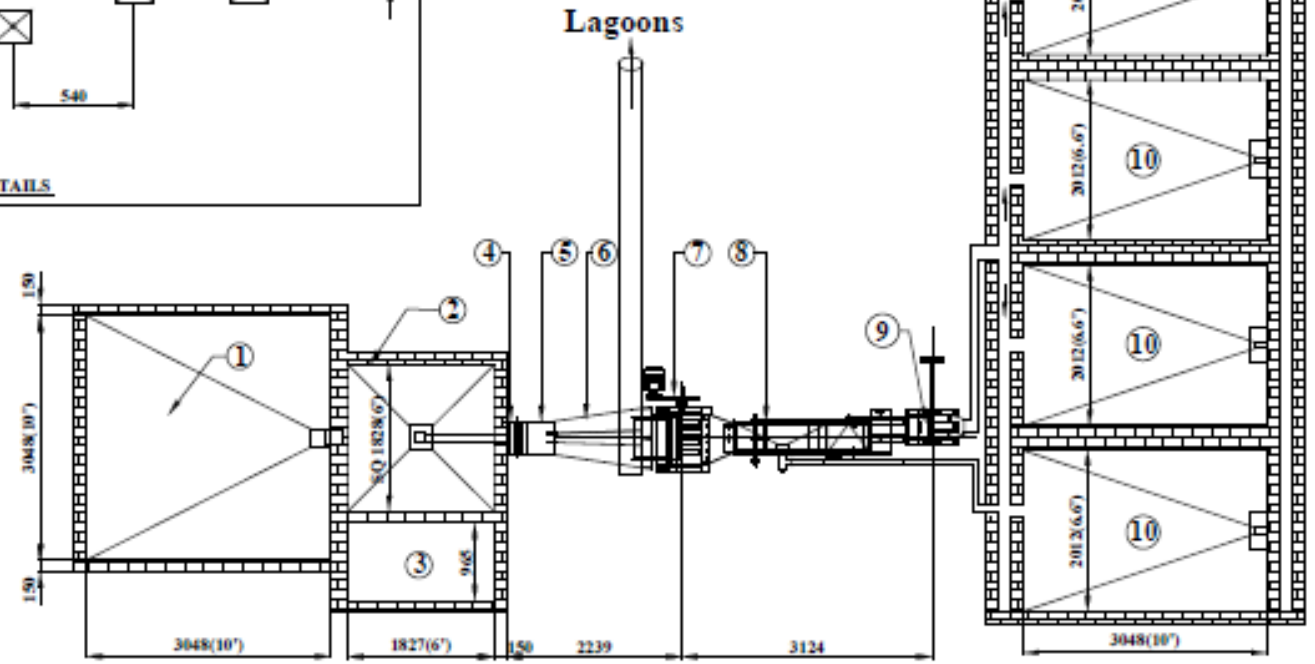
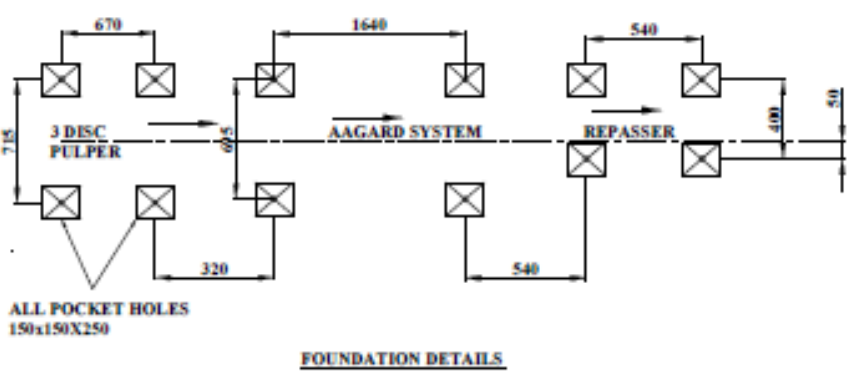


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COIMBATORE - 31.

GENERAL LAYOUT

AFPDE

PLAN



S.No.	DESCRIPTION	QTY	S.No.	DESCRIPTION	QTY
1	Fruit vat	1 No.	8	Mckinnon-Aagard	1 No.
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GENERAL LAYOUT
3-DISC PULPER WITH AAGARD SYSTEM

CUSTOMER: AFPDE



Thank you for your attention!