इंडियन कॉफ़ी

IndianCoffee

The Coffee Magazine

Vol. LXXXIII No. 8 August 2019

Plant Growth Regulators increases the crop yield and coffee quality

P - 13

Giant African Snail and its management

P - 18

Use of Plant Growth Regulators in Coffee

स्वच्छ भारत अभियान

सुरक्षित आवास, शुद्ध वातावरण
यही हमारा स्वच्छ भारत देश है
हम "स्वच्छ भारत" को
सफल बनाएं।

कॉफ़ी बोर्ड

वाणिज्य एवं उद्योग मंत्रालय
भारत सरकार

इंडियन कॉफ़ी
IndianCoffee
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कॉफ़ी सारणी CoffeeTable

विषय-सूची CONTENTS

संपादक के नाम पर पत्र **Letters** to the **Editor**

Your views, opinions & observations are welcome as long as it is in the spirit of the magazine's principles and values, and may be sent to: editor.indiancoffee1@gmail.com
The publisher reserves the right to respond/publish the same in this magazine.

COFFEE BOARD OF INDIA

Focusing on emerging potential high value markets for Indian Coffee

From the Secretary's desk

Coffee Times

Plant Growth Regulators (PGRs) or Plant Hormones are important horticultural potential tools useful for increasing productivity and quality of certain agricultural crops. The plant growth hormones / regulators work together coordinating the growth and development of cells and enhance or inhibit the growth of plant. Central Coffee Research Institute (CCRI) has carried out extensive work on the use of growth regulators for promoting plant growth and flowering and preventing immature fruit drop in coffee. We bring an article containing recommendations on use of Plant growth regulators in this issue for the benefit of coffee growers.

While coffee cultivation under shade results in cup characteristics that are preferred by coffee aficionados, the microcosm of organisms include some which are not friendly to our shrub that yields the magical beans. The Giant African Snail is one such pest which has been emerging sporadically since 2015 in certain regions of Coffee cultivation in Karnataka, which is the largest coffee-producing state in India. In the previous years, this pest has been brought under control with the collective action of coffee growers collectives/ associations and the Research and Extension personnel of the Coffee Board. During the current year due to continuous and extended rains, this pest is reported to be reappearing in some coffee growing regions in Karnataka. Hence, the need of the hour is to adopt the control measures collectively to tackle snail menace, our scientists at CCRI have suggested integrated control and quarantine measures for effective control of Giant African Snail. An article is presented in this issue for the benefit of coffee growers.

South Korea is a potential high value market for coffee which shows immense growth prospects. The South Korea has emerged as a key market for the Indian Coffee in the Far-East region. The data reveals that export of Indian Coffee to South Korea have substantially increased from a meager 73 MT during 2009 to about 4,500 MT in 2018 with a compound annual growth rate of 46 per cent. No doubt, this has been achieved because of constant focus on export promotion activities of Coffee Board and encouraging the exporters while participating in international trade fairs to showcase our diverse coffees. The Market Research wing at Head Office, Bengaluru has come out with a detailed study paper on the South Korean Coffee Market which is presented in this issue for the benefit of coffee fraternity.

The Government of India has appointed new Board Members for the period of three years from 08.03.2019 to 07.03.2022. The information on the newly appointed Board Members is made available in this issue for the information of the readers.

Apart from the above, this issue contains regular articles viz. Market Watch focusing on Coffee Market Report of ICO on global production, prices, consumption and exports of coffee as well as Indian exports and domestic prices, calendar of coffee estate operations etc. which could be useful to our planter family.

Hope, our readers will find this issue to be a great coffee learning experience.

Dr. Srivatsa Krishna
Secretary

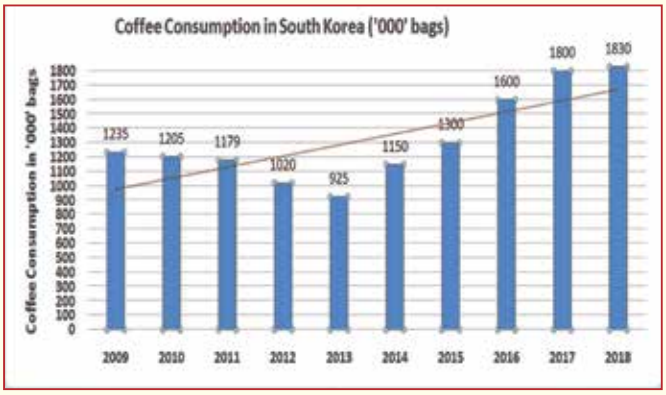
Dr.Pradeepa Babu B N,
SMS (Ag. Economics) and
Dr.D.R. Babu Reddy,
Dy. Director (Market Research), Coffee Board, Bengaluru.

South Korean Coffee Market Trends – An Overview

Traditionally a nation of tea drinkers, South Koreans now consume coffee on an average more than 12 times a week. The coffee beans were first introduced to South Korea in the late 1800's, but it's only been within the last decade or so that cafes have taken hold and Koreans have adopted coffee culture as their own[1]. According to the Korea Customs Service, the country's coffee market stood at 11.7 trillion won ($10.8 billion), up more than threefold from around the middle 3 trillion-won level a decade earlier[1]. As per the United States Department of Agriculture's (USDA) Global Agricultural Information Network (GAIN) report 2018, Korea's coffee imports totalled $655 million during 2018 and coffee is the 8th largest agricultural imports of South Korea. Now coffee is a more preferred form of hot drink in South Korea compared to tea. Consumers very much love specialty coffee shops, which showed continuously high growth during the last several years. The growth in coffee consumption has also been attributed to South Koreans increasingly travelling overseas, both for business trips and tourism. As the younger generation embraces western coffee culture and consumers demand premium, high quality coffee beans, this trend is expected to continue[2]. As per USDA GAIN report, coffee consumption by the average Korean adult increased 23.1 percent between 2009 and 2014 to reach 341 cups in 2014 and further increased to a total of 413 cups of coffee per person on average in 2016. According to a joint study of the Ministry of Agriculture, Food and Rural Affairs and the Korea Agro-Fisheries Trade Corporation, the consumption of coffee among Koreans doubled in the last decade.[3] Chained specialist coffee shops booming in South Korea, which showed continuously high growth during last several years (USDA GAIN Report, 2016). South Koreans are now one among the top global consumers of coffee, Euromonitor International, a global market research agency reported that, there were about 12,000 specialty coffee shops in 2014, such as Starbucks and Café Bene, a 12 percent increase compared to the year 2013 and 140 percent growth since 2009. Starbucks Company successfully has the strongest brand positioning in specialist coffee shops in South Korea with a value share of 6% in 2016. Based on Starbucks data, Korea is the country with the most Starbucks branches, with over 284 locations serving its signature brew[4]. In southern Seoul, nearly one in every two buildings boasts a coffee shop - evidence of a boom that has delivered dizzying growth for the likes of Starbucks and local chains[5]. Coffee has become so popular in Korea that many people now prefer a cup of coffee rather than having kimchi[6] (a staple in Korean cuisine).

South Korea's Coffee Consumption Perks Up

South Korea is an emerging market for coffee as domestic coffee consumption is growing steadily in recent years. South Korea's domestic coffee consumption increased from 1,235 thousand bags of 60 Kg each equivalent to 74,100 MT during 2009 to 1,830 thousand bags equivalent to 1,09,800 MT in 2018 with slight decline observed between 2011 and 2013 is likely due to unobserved changes in pipeline



Source: International Coffee Report, F.O. Litcht

[1]http://www.koreaherald.com/view.php?ud=20180218000032

stocks, as consumption has generally been on the rise (International Coffee Organization Report, 2014). According to ICO's study, Per capita consumption is around 2.1kg per person, and has nearly doubled since 1990.

Coffee imports by South Korea

The total coffee import of South Korea has increased from 1.90 million bags of 60 kg each (1.14 lakh tons) in 2009 to 2.98 million bags (1.79 lakh tons) in 2018. Majority of coffee imported by South Korea is in green coffee form (82.3%) followed by soluble coffee (11.6%) and roasted coffee (6.1%). Imports of all forms of coffee recorded a positive growth rate during 2009 to 2018. However, Roast and Ground (R&G) Coffee registered a highest compound annual growth rate of 15%, this indicates growing demand for R&G coffee in South Korea.

Type wise Import of Coffee by South Korea (in 000' bags GBE)

Calendar Year	Green Coffee	Roasted Coffee	Soluble Coffee	Total Coffee imports
2009	1615.5	70.1	216.8	1902.4
2010	1785.9	88.7	239.8	2114.4
2011	1939.9	108	367.7	2415.6
2012	1670.5	106.8	387.3	2164.6
2013	1785.2	121.5	302.8	2209.5
2014	2100.5	140.4	247.6	2488.5
2015	2159.3	162.4	263.8	2585.5
2016	2381.1	200.1	271.8	2853
2017	2458.3	233.9	273.5	2965.7
2018	2417.5	264.4	297	2978.9
Average	2031.4	149.6	286.8	2467.8
% to total	82.3	6.1	11.6	100
CAGR (%)	4.9	15.1	0.5	4.9

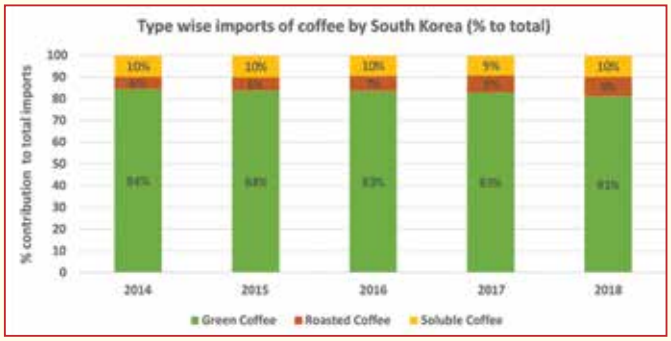
Source: International Coffee Report, F.O. Licht and author's analysis.

Coffee drinkers in South Korea switching from Instant coffee to brewed coffees

Early stages of Korea's coffee industry growth showed a strong preference for instant coffee, but in recent years a growing number of people are shifting their preference from instant coffee to brewed coffee. According to the data by the Korea Agro-Fisheries & Food Trade Corporation, sales of brewed coffee products have steadily increased from 92.8 billion won (one South Korean won is equal to 0.057 Indian rupee) in 2013 to 135.1 billion won in 2015. In contrast, the instant coffee retail market was valued at 1.07 trillion won ($913 million) in 2015, down from 1.26 trillion won in 2013[7].

Structural Changes in Coffee Imports

The share of different forms of coffees in South Koreas' total coffee is changing in the recent years. Share of green coffee (%) in Korea's total coffee imports is about 83% during 2009 to 2018. Demand for roasted coffee has expanded in Korea, percentage share of roasted coffee imports in total coffee imports increased from 6% in 2009 to 9% in 2018. While, the share of soluble coffee imports in total coffee imports is hovering at 9 to 10% during 2009 to 2018. This indicates soluble coffee losing market share to brewed coffee in South Korea.



Source: International Coffee Report, F.O. Licht and author's analysis

Major Suppliers of Coffee to South Korea

The largest coffee supplier to South Korea is Vietnam (23.3%) followed by Brazil (19.8%), Columbia (13.8%), Peru (6.3%) and Honduras (6%) during 2009 to 2018. As seen by share in country's total coffee imports, these five leading suppliers are accounts for about 69 per cent of total coffee imports of the country. India is the ninth largest supplier with the share of 1.5 per cent in South Korean total coffee imports.

Major Suppliers of Coffee to South Korea ('000' bags)

Country	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	Avg. (2008-2017)	% to Avg. total
Vietnam	563.2	573.3	662.1	611.4	596.6	554.4	487.6	529.4	618.4	548.9	574.5	23.3
Brazil	343.5	406.2	456.6	491.0	451.7	464.2	540.9	586.8	538.1	598.2	487.7	19.8
Colombia	241.6	255.4	282.9	226.2	251.3	335.8	387.1	446.0	498.1	482.5	340.7	13.8
Peru	109.0	122.2	159.5	149.1	168.9	189.8	178.7	151.5	183.2	144.9	155.7	6.3
Honduras	183.6	202.9	183.2	151.9	118.7	157.7	99.2	131.5	106.4	141.7	147.7	6.0
Ethiopia	31.4	48.5	57.2	67.1	73.1	103.3	114.1	150.7	176.0	181.0	100.2	4.1
USA	62.5	69.8	62.8	72.9	84.0	84.9	77.5	136.6	156.8	0.6	80.8	3.3
Indonesia	105.5	100.3	26.4	23.1	26.9	30.0	38.4	42.8	54.9	49.0	49.7	2.0
India	1.2	9.2	25.3	8.1	16.4	52.5	41.3	70.2	69.2	74.9	36.8	1.5
Mexico	7.2	6.8	7.3	6.9	12.5	7.6	5.0	3.6	3.2	2.3	6.2	0.3
Others	253.7	319.8	492.3	356.9	409.4	508.3	615.7	603.9	561.4	754.9	487.6	19.8
Total	**1902.4**	**2114.4**	**2415.6**	**2164.6**	**2209.5**	**2488.5**	**2585.5**	**2853.0**	**2965.7**	**2978.9**	**2467.8**	**100.0**

Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

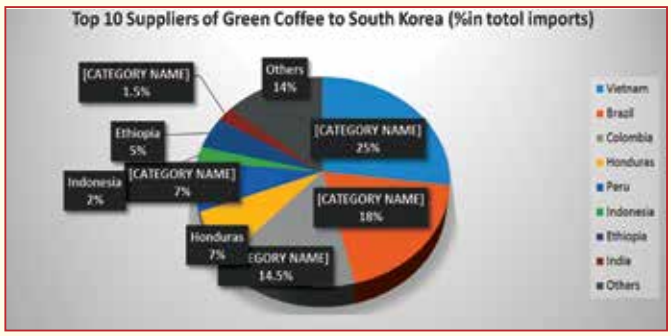
Major Suppliers of Green Coffee to South Korea

Majority of South Korea's total coffee imports are in the form of Green coffee constituting about 81% in 2018. Between 2009 and 2018, about 72% of all of the green coffee imported to South Korea was sourced directly from five exporting countries viz., Vietnam (25.3%), Brazil (17.9%), Colombia (14.5%), Peru (7.1%) and Honduras (6.8%). India's green coffee exports to South Korea have increased substantially with a compound annual growth rate of 82% in volume since 2009 while Vietnam green coffee exports to South Korea have declined consistently with the negative compound annual growth rate (-1.7%) since 2009, indicates South Koreans are preferring high quality coffees in recent years. Smaller but significant suppliers of green coffee to South Korea during 2009-2018 included Ethiopia (4.6%) and Indonesia (2.2%). India's green coffee exports to South Korea has increased from 3.6 thousand bags GBE during 2009 to 70 thousand bags GBE in 2018.

Import of Green coffee by South Korea (in 1000 bags GBE)

Exporting Countries	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	Avg.	% to Total	CAGR (%)
Vietnam	555.8	560.5	645.7	589.6	578.5	542.2	467.0	498.3	580.2	501.3	551.9	25.3	-1.65
Brazil	290.6	330.8	333.6	331.7	343.3	372.8	443.0	496.4	460.1	508.1	391.0	17.9	6.43
Colombia	229.3	239.4	260.8	201.2	226.1	315.0	361.9	418.4	464.3	446.6	316.3	14.5	9.58
Peru	109.0	122.2	159.5	149.1	168.9	189.8	178.7	151.5	183.2	144.9	155.7	7.1	3.58
Honduras	183.6	202.9	183.2	151.9	118.7	157.7	99.2	131.5	106.4	141.7	147.7	6.8	-5.60
Ethiopia	31.4	48.5	57.2	67.1	73.1	103.3	114.1	150.7	176.0	181.0	100.2	4.6	21.09
Indonesia	104.8	99.5	23.9	21.4	25.8	27.5	35.5	41.1	53.3	46.6	47.9	2.2	-4.37
India	0.0	3.6	19.1	6.6	13.1	49.7	36.7	63.5	62.4	70.1	32.5	1.5	82.48
Mexico	5.1	4.7	5.5	5.9	6.2	6.3	4.1	3.0	2.0	2.3	4.5	0.2	-9.93
Other countries	105.9	173.8	251.4	146.0	231.5	336.3	419.2	1954.4	370.4	375.0	436.4	20.0	20.28
Total	**1615.5**	**1785.9**	**1939.9**	**1670.5**	**1785.2**	**2100.5**	**2159.3**	**3908.7**	**2458.3**	**2417.5**	**2184.1**	**100.0**	**6.44**

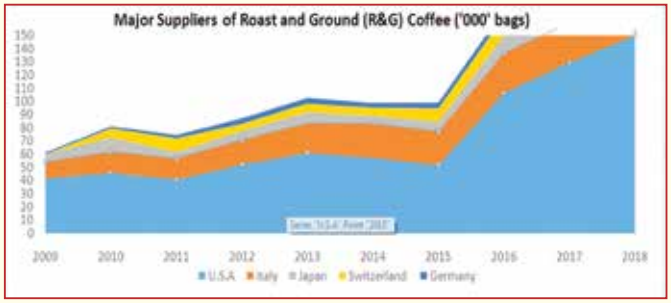
Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis
Note: CAGR- Compound Annual Growth Rate



Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

Major Suppliers of Roast and Ground (R&G) Coffee to South Korea

South Korea's roasted coffee imports have increased substantially from 70.1 thousand bags in 2009 to 266.4 thousand bags during 2018 and registered a compound annual growth rate of 15 per cent. The major coffee importing countries are the suppliers of Roast & Ground coffee to South Korea. USA (49%) is the largest supplier of roasted coffee to South Korea followed by Italy (15.4%). India has not exported Roast and Ground coffee to South Korea during the review period (2009 to 2019).



Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

Major Suppliers of R&G Coffee to South Korea ('000' bags)

	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	Average	% to total
U.S.A	41.4	45.7	40.6	52.1	60.8	57.1	51.7	106.4	129.5	150	**73.53**	**49.08**
Italy	12.8	16.1	16.3	18.8	22.8	26.3	25.6	30.5	30.2	30.8	**23.02**	**15.36**
Switzerland	0	7	10.5	5.2	6.7	6.2	10.2	14.5	19.1	23.4	**10.28**	**6.86**
Japan	6.1	11	4.9	7.1	8.4	5.8	7.4	13	15.7	17.7	**9.71**	**6.48**
Germany	1.4	1.7	2.6	4.4	4.4	3.8	4.7	5.4	7.9	11.1	**4.74**	**3.16**
Others	8.4	7.2	33.1	19.2	18.4	41.2	62.8	30.3	31.5	33.4	**28.55**	**19.05**
Total	**70.1**	**88.7**	**108**	**106.8**	**121.5**	**140.4**	**162.4**	**200.1**	**233.9**	**266.4**	**149.83**	**100**

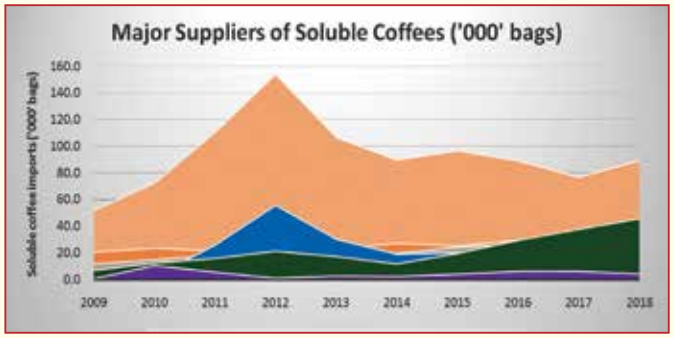
Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

Import of Soluble coffee by South Korea (in 1000 bags GBE)

Country	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	Average	% to total	CAGR (%)
Brazil	52.7	73.1	111.2	154.8	107.6	90.5	97.6	90.0	77.6	90.0	94.5	33.0	1.6
U.S.A	21.1	24.1	22.2	20.8	23.2	27.8	25.8	30.2	27.3	30.6	25.3	8.8	4.1
Colombia	12.3	15.5	19.3	23.7	24.9	20.3	25.0	27.6	33.8	35.9	23.8	8.3	10.7
Germany	1.1	2.6	26.3	56.1	30.8	19.6	20.7	18.9	16.7	13.2	20.6	7.2	20.1
Vietnam	7.4	12.8	16.4	21.8	17.8	12.2	20.1	29.9	38.2	46.1	22.3	7.8	17.4
India	1.2	11.0	6.2	1.5	3.3	2.9	4.6	6.7	6.8	4.9	4.9	1.7	8.3
Others	121.0	100.7	166.1	108.6	95.2	74.3	70.0	68.5	73.1	76.3	95.4	33.3	-7.2
Total	**216.8**	**239.8**	**367.7**	**387.3**	**302.8**	**247.6**	**263.8**	**271.8**	**273.5**	**297.0**	**286.8**	**100.0**	**0.5**

Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

Major Suppliers of Soluble Coffee to South Korea

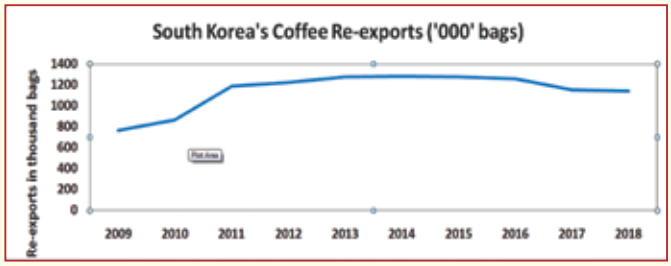


Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

During 2009 to 2018, Brazil (33%) is the major supplier of soluble coffee to South Korea. Other significant suppliers of soluble coffee to the South Korea are USA (8.8%), Colombia (8.3%), Vietnam (7.8%) and Germany (7.2%). South Korea's soluble coffee imports have registered a compound annual growth rate of just 0.53% during the review period (2009-2018) indicates coffee drinkers in South Korea switching from Instant coffee to brewed coffees. However, India's soluble coffee exports to South Korea recorded a compound annual growth rate of 8.3%, which ranges from 3 to 9 thousand bags during the review period.

Exports of coffee by South Korea

In the recent years, South Korea's re-exports have declined consistently from 58 per cent of its total imports in 2013 to 38.4 per cent of its total imports during 2018, which indicates growing domestic demand for coffee in South Korea. Soluble coffee constitutes major chunk in South Korea's Re-exports.



Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

South Korea's Coffee Re-exports ('000' bags)

Year	Re-exports	Total Coffee Imports	% to total Imports
2009	763.9	1902.4	40.2
2010	867.7	2114.4	41.0
2011	1190.7	2415.6	49.3
2012	1225.1	2164.6	56.6
2013	1282.2	2209.5	58.0
2014	1287.1	2488.5	51.7
2015	1280.4	2585.5	49.5
2016	1263.1	2853	44.3
2017	1153.6	2965.7	38.9
2018	1144.8	2978.9	38.4
CAGR (%)	3.7	4.9	-

Source: International Coffee Report, F.O. Licht, Coffee Board Database and author's analysis

India's coffee exports to South Korea

Indian coffee is primarily an exported oriented commodity with over 75% of the annual production being exported to various destinations around the World and has a share of about 5% in the global coffee exports. India is seventh largest producer of coffee while in terms of export performance, India occupied sixth position in recent years. South Korea is the important market for Indian coffee, the Indian total coffee exports to South Korea have substantially increased from 73 metric tons during 2009 to 4,495 metric tons in 2018 with the compound annual growth rate of 46 per cent. Traditionally, India has been exporting instant/ soluble coffee to South Korea but from 2010 onwards export of green coffee also started in noticeable quantities. Korea is a potential high value market for coffee which shows growth prospects.

India's Coffee Exports (including re-exports) to South Korea – by type wise (MT)

Year	Green Coffee	Instant	Ground	Total
2009	2.5	70.1	0.0	72.6
2010	217.9	662.7	0.0	552.0
2011	1145.0	371.0	0.0	1516.0
2012	394.9	91.5	0.0	486.4
2013	785.0	199.0	0.0	984.0
2014	2979.0	173.0	0.0	3152.0
2015	2199.0	278.0	0.0	2476.0
2016	3807.0	404.0	0.0	4210.0
2017*	3742.0	410.0	0.0	4153.0
2018*	4203.0	292.0	0.0	4495.0
Average (2009 to 2018)	**1947.5**	**295.1**	**-**	**2209.7**
CAGR(%)	**82.5**	**8.3**	**-**	**46.0**

*Based on export permits

Prospects

Korea is an emerging potential high value market for coffee which shows growth prospects, being a high quality coffee producer India can increase its exports to South Korea. The growing demand for roasted and brewed coffees in South Korea have opened up great opportunities for Indian R&G coffee exporters to increase their share in South Koreans R&G coffee imports.

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NEW MEMBERS OF THE BOARD - From 08.03.2019 to 07.03.2022

Central Government appointed Members of the Coffee Board to represent various categories as provided in the coffee Act/Rules "Indian Coffee" welcomes the new members and takes pleasure in introducing them to our readers

Office Address	Residence address

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Giant African Snail and its management

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The Giant African Snail, *Achatina fulica* (Bowdich), native of East Africa has moved to many countries in the world and established as a phytopolyphagus pest. In India, incidence of this pest was first noticed in Kolkata during 1847 and in coffee it was first reported during 2007 in Andhra Pradesh. Appearance was noticed for the first time in traditional coffee plantations during 2015 at Shanivarsanthe zone of north Kodagu region of Karnataka. Since 2015, coffee board is working on the management of this pest by doing regular survey, creating awareness programmes through regular meetings, newspapers and conducting field experiments.

The survey data indicated that the spread of this pest is noticed around 1600 acres of coffee growing areas in Karnataka. The major damage of this pest noticed in young pepper wines even though it was noticed in coffee and all other inter crops and shade trees. Incidence of this pest will start during the monsoon and spread to nearby areas. This snail thrives in many types of habitats especially in areas with mild climates. Since, it is spreading in coffee tracts of Karnataka, which need to be tackled on community basis. Hence, coffee growers are advised to tackle snail menace collectively and take up the following integrated control measures.

Giant African Snail

Snail on Coffee plant

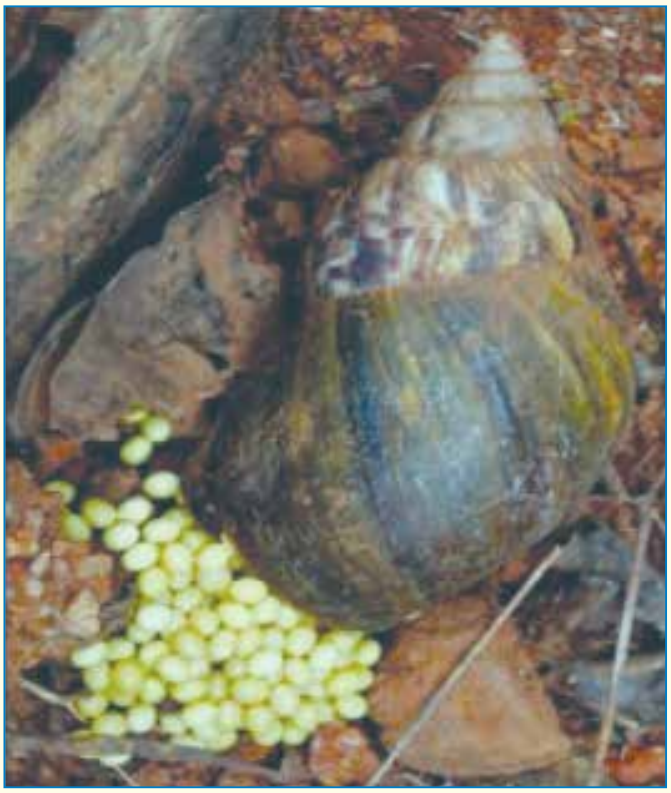
Integrated control measures for GAS:

Cultural Methods

- Regular collection and destruction of snails from fields which will reduce population load to a great extent.
- Removal of weeds, debris and wooden logs and other alternative host plants from the main crop as they act as shelters or hiding places for the snails.
- Application of Shell lime powder or Bleaching powder or salt powder near the aggregation sites.

Use of traps:

- Place the cut pieces of papaya stems, leaves of papaya or wet gunny bags at different locations



Snail eggs

within the field for attracting and trapping the snails for physical collection and destruction.

Use of chemical baits:

i. Rice Bran Bait:

- Mix 160 – 240 gm of Larvin® (Thiodicarb 75 WP) depending on the size and level of infestation to 60 kg of fine rice bran powder and add 300 ml of castor oil to the mixture.
- Dissolve 6 kg of jaggery in 5 L of water and add this solution to the mixture while continuously mixing the material.
- Consistency of the mixture should not be too dry or too wet. If the mixture is pressed, it should adhere and form a lump/cake. If it is too dry some water can be added bring the required consistency.
- Prepare the mixture balls/cakes of approximately 150 g and place such balls/cakes around 400 nos. to cover 1 acre area preferably between 4 plants.

Snail bait

Placing snail baits

Snail on bait

Collected snails

Disposal of collected snails

ii. Papaya bait:

- Mix 160 – 240 gm of Larvin® (Thiodicarb 75 WP) depending on the size and level of infestation to 60 kg of roughly chopped raw papaya along with 6 kg of powdered jaggery.
- Prepare the mixture balls/cakes of approximately 150 g and place such balls/cakes around 400 nos. to cover 1 acre area preferably between 4 plants.

iii. Metaldehyde Pellets:

- Apply 5% Metaldehyde pellets (available as SNAIL KILL®) evenly on the ground around root base of the plants or near the places where the snail movement is noticed.

Application of the baits should be done before the sunset as these snails are nocturnal in nature and become active during nights and move around the field in search of food etc. Next day morning, collect the dead snails around the baits and dispose them off immediately. Wear hand gloves while preparing and applying the baits and also while collecting the snails.

Quarantine measures

- Since this snail is an invasive species and spreads through human intervention like transporting the snails as pets or transporting of infested plants, soil or compost material, utmost care should be taken while transporting materials from one place to the other.

Others

- Carefully observe the presence of snails or their eggs on nursery plants, while buying seedlings from nurseries.
- Encourage domestication of farmyard birds like hen and duck

Precautions:

- Always use gloves while picking the snails.
- Avoid direct contact with the snails.
- Ensure complete covering under the soil and spreading shell lime powder on the surface, while burying of the dead snails.

In conclusion creating awareness about this invasive snail species within the coffee growing community and adoption of community-based collection and destruction of snails is the key to success in management of this pest.

Buttery Cup of Joe

Grant Walsh

There is more to butter coffee than a stick of fat. It offers a paleo - friendly start to the day

Every morning when I wake up, I have one thing, and one thing only, on my mind. Bypassing my attention-deprived barking dog, my drowsy children asking for cartoons on TV, and even my hungry stomach longing for the first bite of the day, I am laser-focused on one destination — my coffee maker. I start my day with coffee for the same reasons most people do — I love the taste and I get the needed short-term caffeine boost to put myself in the right position to conquer my day.

While many coffee consumers, like myself, have traditionally turned to coffee for the morning caffeine injection, the taste, or the simple warm (or cold, considering the weather!) feeling that coffee gives and that is to drink it for lifestyle and health benefits.

For many emerging coffee consumers, coffee is now less about a short-term caffeine buzz and more about a holisitc, life-benefitting regimen. And perhaps the most prolific item that is capturing this trend is that of butter coffee (something on the lines of Bulletproof coffee, which is popular in the US).

Wait! Did I hear that right? butter coffee? You mean, you put butter in coffee?! Yes, you heard it right. As a coffee purist myself, at first I was sceptical. I mean, I don't even add sugar to my daily cup of joe! But the person who first offered me butter coffee whispered: "Trust me, it will change your life." Reluctantly, I tried it… boy was I surprised. It is one of the best coffees I have ever had. I became a believer that day.

What goes into it?

Butter coffee blends black coffee, unsalted butter (or ghee) and coconut oil (or MCTs — medium-chain triglyceride oil) to concoct what can best be described as a creamier type latte with a tropical twist. Blending these three simple elements together brings forth a beverage with a ton of holistic mental and physical positive impact, which is why it is a lifestyle coffee more than anything. As a keto/paleo-friendly option, it caters to the ever-growing fan base of this dietary lifestyle.

In using the beverage as a sort of meal replacement option (and you can, it is very filling), your body can more easily enter into a state called "ketosis" in which the body starts burning fat away for energy because it doesn't have any carbs to burn. This turns your body into a fat-burning machine while also giving you an amazing energy boost that is easier to maintain through the day. These reasons alone can make a believer out of anyone but it gets even better. Beyond these benefits, the lynchpin ingredient of coconut oil is used because the supplement is linked with improving cognitive function — keeping your brain sharper, focused, and dare I say, making you smarter. Coconut oil is also linked to helping fight heart disease by hiking good cholesterol, supporting thyroid function, and is used for fighting diabetes by controlling blood sugar and insulin.

Once you combine all these amazing, healthy ingredients, you get a coffee cocktail that can truly be life-changing, and for so many, it even tastes great. In short, this coffee drink can increase human performance and usher in long-term lifestyle benefits — all done in a simple cup of coffee.

In a food world full of items that actually bog down our mental and physical functions, there are now items that are turning the tide and enhancing our lives by providing us time-tested ingredients for healthy living — there is no better time than now to get on board and start becoming a better you. Convinced yet?

Grant Walsh, a US citizen who lived in Arizona, calls India his second home after opening 8th Day Cafe & Bakery in Calcutta, which is the place for pourover, French press, butter coffee or some nitro coffee. His Facebook whereabouts are @eighthdaycafebakery

Source : The Telegraph

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Use of Plant Growth Regulators in Coffee

Plants produce a number of growth hormones which co-ordinates and controls various phases of plant growth and development. These hormones are organic compounds, produced by plants in minute quantities, which regulate, promote, inhibit or otherwise modify different phases of plant growth, flower bud development, berry retention etc. Besides these endogenous plant hormones, a number of synthetic chemical compounds are also known to regulate and modify growth in a similar manner. These chemical substances of natural or synthetic origins are generally called as plant growth regulators.

A number of plant growth regulators are being used recently to increase crop productivity besides regulating other physiological attributes. Various commercial formulations have surfaced in the market but some of which displayed promising potential to be employed in commercial agriculture for a variety of beneficial purposes. The plant growth regulator like naphthalene acetic acid (NAA), gibberellic acid (GA compounds), cytokinins, n-triacontanol, amino acids, vitamins, hydrolyzed protein complexes along with enzyme precursors (protein hydrolysates) and other chemicals used on various crop plants have indicated the possibilities of increasing crop yield besides vegetative growth and quality. These plant hormones regulate the annual vegetative and reproductive growth of the plant and also aide the proper flowering, fruit set, fruit retention and berry development.

The quantity and quality of growth of a coffee is controlled by the genetic makeup and the environment by bringing changes in physiological and biochemical processes. The environmental factors such as light, water, temperature, rain pattern, relative humidity, soil type and numerous nutrients affects the growth and productivity by altering physiological processes of plant system. Adverse climatic and soil factors during the phases of bud initiation, bud maturity, flowering, anthesis, berry development and ripening reflect in hormonal imbalance leading to low fruit set and quality of coffee. Hence, equipped with a better knowledge of physiological aspects of coffee in relation to hormones, it is possible to increase the crop yield, besides maintaining required quality.

Many large scale multi locational field trials using the proprietary formulations of plant growth regulators were conducted at CCRI and its Regional Research Stations and growers fields. The formulations tested were ascorbic acid, planofix (NAA), atonic (nitrophenolate sodium + nitrogulainol sodium), miraculan (triacontanol), vrudhi (triacontanol), cytozyme crop plus (enzymes and hormone precursors, chelated micronutrients, cytokinins), agronaa (NAA), biozyme granules (hydrolysed protein complex, enzyme precursors) and protozyme (enzymes, cytokinins, auxin precursors and hydrolysed protein complexes). Two foliar applications of these PGR's as post blossom and pre-monsoon significantly increased the crop yield in arabica coffee without affecting the quality of the seeds. Also coefficients of variations for four seasons indicated that application of growth regulators could reduce the variations in yield between the years.

The increase in the crop yield to an extent of 9 to 19 per cent with a cost benefit ratio of 1:3 was observed in treated plants. The increased yield was found due to enhanced vegetative growth, fruit set and reduced premature berry drop and defoliation. Severe defoliation during the development stage of berries results in poor quality seeds.

1. Role of Hormones in Boosting the seedling Growth:

Screening trials conducted on coffee for almost two decades using various proprietary formulations indicated beneficial effects of many growth regulators on crop productivity and growth stages. During the initial growth stages, the basket seedlings are usually transplanted to the field when they are 8 month

Fig. 1. Boosting seedling growth with PGR application

old. If the seedlings are very weak and having insufficient number of leaves, height and vigour there is a necessity to boost the growth of the seedlings before transplanting them to the field for better establishment (Fig.1).

Foliar application of any of the following growth regulator formulations along with 0.5% urea one month before transplanting to field are found to be helpful in boosting the seedling growth by increasing height, nodes, leaves and foliar area.

Formulations	Concentrations (Per 20 litres of water)
Planofix (0.025%)	5 ml + 100 grams urea
Agronaa (0.025%)	5 ml + 100 grams urea
Cytozyme crop (0.03%)	6 ml + 100 grams urea
Ascorbic acid (0.01%)	2 g. + 100 grams urea

2. Role of Hormones controlling Premature Fruit Drop

Under normal conditions the fruit set will be about 80 to 85%. Due to improper differentiation and development of fertilized tissue and in the absence of backing showers, there will be a decrease in the fruit set within a month after blossom. Application of plant growth regulators is found to increase the fruit set by promoting the development of fertilized tissue.

During the developmental stage of berries, pre mature fruit drop generally occurs on coffee between 90 to 120 days after blossom (Fig.2 & 3). The percentage of fruit drop will be normally below 10%. Under the adverse conditions, the fruit drop will be more than 30% which will vary depending upon the environmental conditions as well as internal factors.

Fig. 2. Improper berry development & dropping of small berries

Fig. 3. Premature fruit drop in coffee

The exogenous application of PGR's found to improve the endogenous level of growth regulators to overcome the imbalance in hormones and carbohydrates status caused by wet feet conditions. Any one of these ten formulations could be used on coffee since all the formulations increased the yield over control.

Proprietary formulations	Quantity per 200 L of water	Quantity per acre
Planofix	50 ml	150 ml
Hormonal	50 ml	150 ml
Protozyme	60 ml	180 ml
Agronaa	50 ml	150 ml
Miraculan	50 ml	150 ml
Ascorbic acid	20 g.	60 g.
Cytozyme Crop	60 ml	180 ml
Atonic	50 ml	150 ml
Ergostim	17 ml	50 ml
Vrudhi	50 ml	150 ml

Time of Spray: First spray should be given during 15 days after blossom and second spray may be given during May last week or first week of June month.

Other precautionary measures to be taken up along with PGR application for total control of fruit drops are:

- Improving the root aeration by good drainage system and renovation of cradle pits
- Desuckering and centering during May-June and Thinning of shade before monsoon
- Pre-monsoon application of fungicides
- Removal of mulch to expose the soil around the stem

The second time foliar application of PGRs coincides with per-monsoon Bordeaux mixture application and it becomes difficult for the growers to take up PGR's and Bordeaux mixture application separately. Keeping this in view, the compatibility of PGR formulations with Bordeaux mixture was tested. Among various PGRs formulations, the Planofix was found compatible and 50ml of Planofix could be mixed in 200 litres of Bordeaux mixture solution during pre-monsoon application. Hence, first spray for aforesaid PGR alone after 15 to 20 days

of blossom and second application of Planofix with Bordeaux mixture will give equal benefit.

Alternatively, Biozyme granules @10g /plant applied twice in a year along with pre and post monsoon dose of NPK also found to be effective in the control of premature fruit drop.

3. Role of Hormones in improving Bean Physical characteristics

Coffee beans are being graded for marketing on the basis of size and it is one of the important quality attributes. Growers prefer large beans called 'A' grade because they fetch more money in markets provided they are also of good liquor quality. Post blossom and pre-monsoon foliar application of NAA (Planofix) found to marginally improve the out turn ratio in arabica coffee. Highly significant increase in dry matter accumulation, bean dry matter content was also observed due to application of NAA.

Apart from NAA, a long chain alcoholic fatty acid 'Triacontanol' at the concentration of 1.25 ppm found to improve the out turn ratio, 'A' grade beans and PB in arabica coffee. Marginal increase in seed weight, volume, bean length, bean breadth and been density was also recorded. Significant reduction in bean disorders also observed in the plants treated with triacontanol. Similarly other plant growth regulators studied were also found to have appreciable impact on external quality parameters of coffee beans without affecting intrinsic quality.

4. Role of Hormones in Chemical Bean Characteristics

Studies indicated that, the application of plant growth regulators did not alter the chemical composition of coffee bean appreciably. However a significant increase in bean starch content was observed in NAA treated plants which may be responsible for the increased dry weight of the beans. Also the plant growth regulators found to increase the wood starch, facilitating proper development of berries into quality seeds. Normally the PGR application does not considerably alter the content of total sugars, total acidity, total phenols, caffeine or protein in the seeds. The exogenous application of PGR has negligible impact on nutrient composition of coffee beans.

Fig. 5. Sucker Production in robusta coffee

5. Hormones for Dadap (Erythrina lithosperma) establishment

Dadap stakes are planted as a temporary shade especially in new clearings during the month of June and establish quickly since sufficient moisture is available in the soil due to onset of monsoon. However, in certain areas especially marginal and infertile soils, establishing dadap stakes found to be cumbersome due to unfavorable conditions. In such areas application of PGR as suggested below will help for fast rooting and proliferate branching of Dadap (Fig.4).

Fig. 4. Dadap establishment with PGR

- Plant of shorter stakes of 1.5 to 3 feet
- Apply 1 to 2 litres of water with PGR (Hormonal) @ 1 ml per litre
- After 3 to 4 weeks, apply 25 g Super phosphate to the soil

6. Hormone for inducing sucker production in collar pruned robusta coffee

Rejuvenation of unproductive and moribund robusta plants by collar pruning and top grafting in new suckers (shoots) is a common practice adopted in aged robusta plantations. However, it is observed that 20 to 30 per cent of collar pruned robusta stumps fail to produce new suckers especially in old plantations. To overcome this limitation and induce sucker production, a spray of IAA 200 ppm in combination with 1 per cent DMSO (200 mg of Indole Acetic Acid and 10 ml Dimethyl Sulphoxide in 1 litre of water) could be applied on the collar-pruned stumps (Fig.5).

Hence the plant growth regulators (PGR's) are important horticultural potential tools useful for increasing coffee productivity and maintain coffee quality. The cup quality of the seeds of the plants treated with PGRs was found to be FAQ and FAQ+ indicating no adverse effect on quality. The PGRs are useful not only to increase the quantity but also maintain the coffee quality.

A Good Roast

Everyone's favourite beverage, coffee, tastes even better in its roasted avatar. Good thing Delhi now has a few options for you to give it a try.

Raunak's day is incomplete without a steaming cup of coffee. But the kind he enjoys was almost never available in Delhi. Living in the United States for more than 10 years, roasted coffee had become the love of his life. Recently, the tech professional found out that his kind of coffee is served at a nearby joint. Of course, Raunak has never been happier.

For the uninitiated, roasted coffee, which literally consists of roasted coffee beans, has a rich flavour as compared to any other kind. When you have it, even if you are not an expert, you are immediately able to tell the difference. Roasted coffee also has its own unique aroma.

Devan's, a cosy joint in Delhi's Lodhi Colony, isthe first to offer special Indian categories of roasted coffee. Its third-generation owner of the place, Siddhant Keshav, shares, "My grandfather first started this venture when he worked with the Coffee Board of India and started selling roasted coffee in this part of the country. He experimented with different proportions, which were, along the way, preferred by the public."

Roasting coffee beans is not an easy task as it takes years of training; one need to be careful about the colour, the temperature and other significant factors.

Roasting the coffee loses almost 50 to 70 percent of chlorogenic acid. It has many health benefits, be it weight loss or even reducing the chances of the occurrence of a certain cancer.

Blue Tokai Coffee Roasters, another brand that serves roasted coffee, gives their guests a special opportunity to witness the roasting process. "Customer can ask everything about the process or the recipe, as we do not hide anything from them."says Lalit Chandra Upadhyay, the manager.

"We even organise classes for people if they want to learn how we brew our coffee", adds Upadhyay. So coffee lovers, it is time to taste coffee with a twist and experience its enchanting aroma and flavour. And once you do, the beverage will never be the same for you.

Source : Asian Age

Drinking coffee may help fight obesity, Diabetes : Study

LONDON: Drinking coffee may stimulate the body's own fat-fighting defences, which could be the key to tackling obesity and diabetes, a study claims.

The study, published in the journal Scientific Reports, is one of the first to be carried out in humans to find components which could have a direct effect on 'brown fat' functions, which plays a key role in how quickly we can burn calories as energy.

Brown adipose tissue (BAT), also known as brown fat, is one of two types of fat found in humans and other mammals, said researchers from the University of Nottingham in the UK.

Initially only attributed to babies and hibernating mammals, it was discovered in recent years that adults can have brown fat too.

Its main function is to generate body heat by burning calories, as opposed to white fat, which is a result of storing excess calories.

People with a lower body mass index (BMI) therefore have a higher amount of brown fat.

"Brown fat works in a different way to other fat in your body and produces heat by burning sugar and fat, often in response to cold," said Professor Michael Symonds, from the University of Nottingham.

"Increasing its activity improves blood sugar control as well as improving blood lipid levels and the extra calories burnt help with weight loss. However, until now, no one has found an acceptable way to stimulate its activity in humans," said Symonds.

"This is the first study in humans to show that something like a cup of coffee can have a direct effect on our brown fat functions."

"The potential implications of our results are pretty big, as obesity is a major health concern for society and we also have a growing diabetes epidemic and brown fat could potentially be part of the solution in tackling them," he said.

The team started with a series of stem cell studies to see if caffeine would stimulate brown fat. Once they had found the right dose, they then moved on to humans to see if the results were similar. The team used a thermal imaging technique, which they had previously pioneered, to trace the body's brown fat reserves.

The non-invasive technique helps the team to locate brown fat and assess its capacity to produce heat. "From our previous work, we knew that brown fat is mainly located in the neck region, so we were able to image someone straight after they had a drink to see if the brown fat got hotter," said Symonds.

"The results were positive and we now need to ascertain that caffeine as one of the ingredients in the coffee is acting as the stimulus or if there's another component helping with the activation of brown fat.

We are currently looking at caffeine supplements to test whether the effect is similar.

Once we have confirmed which component is responsible for this, it could potentially be used as part of a weight management regime or as part of glucose regulation programme to help prevent diabetes," he said.

Source : The New Indian Express

August 2019

In this column, the extracted information from August 2019 Coffee Market Reports of ICO on global production, global prices, world consumption and global exports as well as Indian domestic prices and exports are covered.

Global Production and Consumption

Global coffee production in coffee year 2018/19 is estimated at 169.73 million bags, an increase of 3.9% from 2017/18. Production in South America is estimated 4.9% higher at 81.13 million bags, which includes an upward revision of just under a million bags for Brazil from last month. Output from Asia & Oceania is estimated to rise by 4.1% to 48.68 million bags, and from Africa to increase by 2.9% to 18.21 million bags. Production in Mexico & Central America is estimated just 0.4% higher at 21.72 million bags.

Global coffee consumption in 2018/19 is estimated to rise by 2.1% to 164.77 million bags, which is in line with the average annual growth rate of 2.2% over the last two decades. Consumption in Asia & Oceania is estimated to rise by 3.7% to 35.84 million bags while Africa's consumption is set to increase by 3% to 11.88 million bags. Demand in these two regions is growing faster than the long-term average, and includes both producing countries as well as emerging markets. Demand in North America is estimated to grow by 2.2% to 30.61 million bags, in Europe by 1.5% to 53.97 million bags and in South America by 1.1% to 27.27 million bags. Mexico & Central America's consumption is estimated 0.2% higher at 5.21 million bags.

Given the greater growth in production compared to consumption, 2018/19 is expected to end in a surplus of 4.96 million bags. Coffee year 2017/18 also ended in surplus, resulting in a cumulative total of 7 million bags.

Prices

Domestic Market Prices: ICTA (Bengaluru) Weekly Auction Prices (Rs./kg)

Month/	Aug'19	Aug'18	Aug'19	Aug'18	Aug'19	Aug'18	Aug'19	Aug'18	Aug'19	Aug'18
Week	I		II		III		IV		Average	
Plant . 'A'	238.00	200.00	233.50	---	233.00	---	235.00	182.00	**234.88**	**191.00**
Arb.chy. 'AB'	---	164.00	---	---	141.00	---	---	160.00	**141.00**	**162.00**
Rob.Pmt. 'AB'	---	---	---	218.00	---	---	---	196.50	**---**	**207.25**
Rob.Chy. 'AB'	142.26	140.00	141.00	143.00	140.76	140.50	142.00	---	**141.51**	**141.17**

International Spot Prices – ICO Daily Group Indicator Prices of Arabica (Other Milds) and Robustas

The ICO composite indicator averaged 96.07 US cents/lb in August 2019, dropping 6.7% from July 2019. Since the high of 111.21 US cents/lb in October 2018 at the start of the coffee year, the monthly ICO composite indicator has fallen by 13.6%. In August, the daily composite indicator ranged between a low of 94.29 US cents/lb on 19 August and a high of 97.43 US cents/lb on 8 August. Over supply continues to burden the market, putting downward pressure on prices.

Prices for all group indicators fell in August 2019. After recovering 4.7% last month, prices for Brazilian Naturals declined by 9.1% to 95.85 US cents/lb as worry over adverse weather dissipated. Other Milds decreased by 6.8% to 126.23 US cents/lb while Colombian Milds fell 6.1% to 129.2 US cents/lb. Given the larger decrease in Other Milds prices, the differential between Colombian Milds and Other Milds rose by 37.5% to 2.97 US cents/lb. Robusta

prices decreased by 4.3% to 70.78 US cents/lb, which is the lowest monthly average in the last 12 months.

In August, the arbitrage between Arabica and Robusta coffees, as measured on the New York and London futures markets, decreased for the first time in four months to 38.97 US cents/lb, 11.8% lower than in July 2019. Intra-day volatility of the ICO composite indicator price fell by 2.3 percentage points to 6.9% as the intra-day volatility of all group indicators declined. Amongst the Arabica group indicators, the intra-day volatility of Brazilian Naturals decreased by 2.7 percentage points to 9.3%, of Other Milds by 2.5 percentage points to 7.2%, and of Colombian Milds by 2.1 percentage points to 6.6%. The intra-day volatility of Robusta declined to 5.6%, 1.3 percentage points lower than last month.

Exports:

In July 2019, world coffee exports rose by 9.5% to 11.34 million bags compared to July 2018, supported by ample supplies. Global exports in the first ten months of coffee year 2018/19 grew by 10.2% to 109.41 million bags. Shipments of Brazilian Naturals rose by 27.6% to 35.08 million bags in October 2018 to July 2019. Colombian Milds increased by 7.6% to 12.59 million bags while Robusta exports increased by 6.9% to 38.90 million bags in the first ten months of the coffee year. Other Milds reached 22.83 million bags, 3.7% lower than in October 2017 to July 2018.

In the first ten months of coffee year 2018/19, green coffee exports represented 91.3% of total exports, amounting to 99.86 million bags. This current trend is only slightly lower than that observed three decades ago, when green exports accounted for around 95% of total exports, indicating that much value addition remains in importing countries. Soluble coffee shipments accounted for 8.3% of the total while roasted coffee shipments represented just 0.4%. Total exports of soluble coffee reached 9.06 million bags and roasted coffee exports reached 487,080 bags in the first ten months of coffee year 2018/19.

Mexico, Colombia, Viet Nam, Brazil, and the Dominican Republic represent the five largest exporters of roasted coffee among coffee producing countries, accounting for 92.7% of total roasted coffee exports in the first ten months of coffee year 2018/19. Mexico shipped 183,832 bags of roasted coffee while Colombia exported 124,560 bags. Viet Nam's exports of roasted coffee declined by 19.8% to 116,407 bags, and Brazil's exports of roasted coffee decreased by 1.1% to 15,874 bags. However, the Dominican Republic increased its roasted coffee shipments by 45.9% to 11,054 bags. The United States was the main destination for shipments of roasted coffee, accounting for around 60% of the total during the first ten months of 2018/19.

Brazil was the largest exporter of soluble coffee in October 2018 to July 2019, with shipments reaching 3.29 million bags, 10.7% higher than the same period one year ago. **India exported 1.59 million bags**, 10.3% lower than the first ten months of coffee year 2017/18. Soluble exports from Viet Nam rose by 48% to 1.06 million bags. Indonesia's soluble shipments declined by 20.5% to 990,279 bags while Mexico's soluble exports fell by 6.5% to 674,988 bags. The United States, the Russian Federation, the Philippines, Germany and Poland were the main destinations for soluble shipments in October 2018 to July 2019.

While the share of processed coffee has not changed much in the last three decades, processing coffee at origin can add value, as evidenced by the higher unit values for processed coffee compared to those for green coffee. For example, processing green coffee can double the unit value for Brazil's exports, while the unit value for Colombia's processed coffee is around 60-75% greater than those for green coffee. The monthly average unit values for green coffee exported by Brazil and Colombia in 2018/19 were 94.66 US cents/lb and 139.07 US cents/lb, respectively. In comparison, the average unit values for roasted coffee from Brazil were 224.30 US cents/lb and from Colombia were 247.76 US cents/lb. The average unit value for Brazil's soluble coffee exports were 210.44 US cents/lb and for Colombia's soluble exports were 221.82 US cents/lb. This value addition,

whether for local consumption or new export markets, can take advantage of the sustained demand growth in the coffee sector.

Indian coffee exports (01.01.2019 to 31.08.2019) in MT

Sl. No.	Exports	Provisional exports		Provisional re-exports		Total provisional exports	
		Indian coffee	corresponding period last year	Provisional re-exports	corresponding period last year	Total provisional exports	corresponding period last year
		1	2	3	4	(1+3)	(2+4)
1	Ar. Pmt.	30795	33332	7	0	30802	33332
2	Ar.Chy.	8208	9830	0	0	8208	9830
3	Rob.Pmt.	29103	20092	0	0	29103	20092
4	Rob.chy.	120304	116104	0	0	120304	116104
5	Roasted seeds	47	49	0	0	47	49
6	R&G	130	178	0	0	130	178
7	Instant	14411	18632	60330	61066	74741	79698
8	Total	202998	198217	60337	61067	263335	259284

Compiled by: *Dr. D.R. Babu Reddy, Dy. Director (Market Research), Coffee Board, Bengaluru*

CALENDAR OF COFFEE ESTATE OPERATION

July

South-West Monsoon Area:

1. Handling, centring and de-suckering. In marginal areas, centring should be minimised in Arabica to avoid exposure of main stem so as to minimise the risk of stem borer attack.
2. **Black Rot**: In black rot effected plants, removal and destruction of black rot affected twigs, leaves etc. should be done followed by drenching spray with Bavistin 50 WP @ 0.03% (*Carbendazim* 120g per barrel) during the break in rains.
3. Sash weeding.
4. Planting including supply planting - weather permitting.
5. Removal and burning of shot-hole borer infested twigs.
6. **Nursery**: Aftercare of seedlings.
7. **Berry Borer**: If berry borer is noticed, spot sprays with *Beauveria bassiana* may be taken up.

North-East Monsoon Areas:

1. Dadap lopping.
2. Planting dadap stakes, permanent shade seedlings and Coffee depending on weather conditions.
3. Rest as above.

August

South-West Monsoon Areas:

1. Weeding to be continued.
2. Handling, centring and de-suckering to be continued. In marginal areas, centring should be minimised in Arabica to avoid exposure of main stem so as to minimise the risk of stem borer attack.
3. Planting, if weather permits.
4. **Stem Borer**: Tracing & destruction/ disposal of stem borer affected plants.
5. Control measures against cockchafer, if necessary.
6. Removal and burning of shot-hole borer infested twigs.
7. **Black Rot**: In black rot affected plants, removal and destruction of black rot affected twigs, leaves etc. should be done followed by drenching spray with Bavistin 50 WP @ 0.03% (*Carbendazim* 120g per barrel) during the break in rains.
8. Mid monsoon manuring (during break in the monsoon)
9. **Berry Borer**: If berry borer is noticed, spot sprays with Beauveria bassiana or *Chlorpyriphos* 20EC may be taken up.

North-East Monsoon Areas:

Pre-monsoon spraying with 0.5% *Bordeaux* mixture against leaf rust. Rest as above.

September

South-West Monsoon Areas:

1. Planting coffee and shade trees
2. **Stem Borer:** Tracing & burning of Stem borer affected plants to be completed before end of March in the entire estate without fail. If uprooted stumps are to be retained for further use, immerse them in water for about 10 days to kill all pest stages.
3. Control measures against cockchafer, if necessary
4. Control measures against hairy caterpillars
5. Control measures against green scale, if necessary
6. **Leaf Rust**: Post-monsoon spray against leaf rust in Arabica with systemic fungicides like Triademefon @ 0.02% a.i. (Bayleton 25 WP @ 160g in 200 litres of water) or *Hexaconazole* @ 0.01% (Contaf 5% EC @ 400 ml in 200 litres of water). Tolerant VARITIES LIKE Chandragiri, Sln.6, Sln.5B can be sprayed with 0.5% Bordeaux mixture
7. **Nursery**: Spraying nursery seedlings with dithane M-45 or Ferbam at 0.4% or Foltaf at 0.3% against brown eye-spot disease
8. Post monsoon manuring
9. Regulation of dadapshade
10. Shot-hole borer tracing, removal and burning of infested twigs
11. **Berry Borer**: Control measures against berry borer. Harvesting of borer infested berries, if present and treat them with hot water. Spot spray with *Chlorpyriphos* especially in the case of Robusta.

North-East Monsoon Areas:

Same as above.

जुलाई 2019

इस कॉलम में, भारतीय स्वदेशी मूल्यों एवं निर्यातों के साथ-साथ, वैश्विक उत्पादन, वैश्विक मूल्य, वैश्विक उपभोग तथा वैश्विक निर्यातों पर आई सी ओ कॉफ़ी बाज़ार रिपोर्ट जुलाई 2019 की सार-सूचना सम्मिलित की गई है।

वैश्विक उत्पादन तथा उपभोग

कॉफ़ी वर्ष 2018/19 में, विश्व उत्पादन 168.77 मिलियन बैग्स अनुमानित किया गया है, जिसमें अरेबिका का उत्पादन 103.79 मिलियन बैग्स के साथ 61% तथा रोबस्टा का 64.98 मिलियन बैग्स के साथ 39% का अनुमानित किया गया है। इस कॉफ़ी वर्ष में, पाँच सबसे बड़े उत्पादकों का उत्पादन का योगदान, विश्व उत्पादन का 73% होगा।

मार्च 2019 को समाप्त होने वाले फसल वर्ष में ब्राजील का उत्पादन 18.5% तक बढ़कर 62.5 मिलियन बैग्स हो गया, जिससे इस अवधि में इसके निर्यात में 20.6% बढ़कर 37.13 मिलियन बैग्स तक पहुँच गया है। हरे रंग के रोबस्टा के निर्यात में वृद्धि होने के कारण ब्राजील में रोबस्टा का उत्पादन पिछली अनावृष्टि से उबर गया है। वर्ष 2017 के प्रथम छमाही में 72% के साथ 1,19,146 बैग्स तक कम होने के बाद, जनवरी से जून 2018 में तिगुना से अधिक 505,912 बैग्स का निर्यात हुआ और 2019 के प्रथम छमाही में यह बढ़कर 1.46 मिलियन बैग्स हो गया। विगत वर्ष का 12.42 मिलियन बैग्स की तुलना में ब्राजील के ग्रीन अरबिका का निर्यात 2019 के अर्ध वर्ष में 15.86 मिलियन बैग तक पहुंच गया।

वियतनाम का उत्पादन 30 मिलियन बैग्स के साथ 1.3% कम होने का अनुमान लगाया गया है, क्योंकि फसल वर्ष 2018/19 में प्रतिकूल मौसम परिस्थिति ने उपज को प्रभावित किया। कमी के बावजूद, 2017/18 के बाद, वियतनाम का उत्पादन 2018/19 में दूसरी बार सर्वाधिक रिकॉर्ड होगा। वर्ष के प्रथम नौ माहों के दौरान, इसका निर्यात 3.9% घटकर 21.1 मिलियन बैग्स तक पहुँच गया।

2018/19 में कोलंबिया का उत्पादन 13.95 मिलियन बैग्स तक अनुमानित है, जो विगत वर्ष की तुलना में 1% अधिक है। राष्ट्रीय कॉफ़ी रोपक परिसंघ के अनुसार, अक्टूबर 2018 से जून 2019 तक का उत्पादन 10.34 मिलियन बैग्स तक पहुँच गया, जो 2017/18 के समान अवधि की तुलना में 1.1% कम है। हालाँकि, कॉफ़ी वर्ष 2018/19 के प्रथम नौ माहों में कोलंबिया से निर्यात 10.17 मिलियन बैग्स रहा, जो विगत वर्ष से 7% अधिक है। हाल ही के वर्षों में, इसकी विलेयक कॉफ़ी निर्यात के नौभरण में निरंतर वृद्धि हुई है। 2015/16 में, कुल निर्यात के लगभग 5% विलेयक कॉफ़ी का निर्यात किया गया था, जबकि 2018/19 में यह लगभग 6% रह गया है। कॉफ़ी वर्ष 2018/19 के प्रथम छमाही में कोलंबिया का आयात 2017/18 में समान अवधि के दौरान आयातित 288,115 बैग्स से बढ़कर 865,024 बैग्स हो गया। इस वर्ष के दौरान किए गए कुल आयात का 95.8% हरी कॉफ़ी से संबद्ध था।

मार्च 2019 में समाप्त होने वाले फसल वर्ष में इंडोनेशिया का उत्पादन 5.6% घटकर 10.2 मिलियन बैग्स पहुँच गया। फसल वर्ष 2018/19 के दौरान नौभरण 33.7% घटकर 5.15 मिलियन बैग्स हो गया। उत्पादन की कमी के अलावा, निरंतर बढ़ रहे उपभोग से कॉफ़ी निर्यात की उपलब्धता कम हो गई है। इंडोनेशिया में, हरी कॉफी निर्यात का लगभग 75% हरी रोबस्टा के नौभरण से होता है, जो विगत वर्ष के 2.44 मिलियन बैग्स की तुलना में कॉफ़ी वर्ष के प्रथम नौ माहों में 2.06 मिलियन बैग्स तक पहुँच गया है। कुल निर्यात में विलेयक कॉफ़ी का योगदान 2010/11 से 2018/19 तक 5.9% से बढ़कर 20.7% तक गया है। प्रथम नौ माहों में कुल विलेयक कॉफ़ी का नौभरण 7,49,372 बैग्स था।

इथियोपिया में उत्पादन 7.5 मिलियन बैग्स तक अनुमानित है, जो फसल वर्ष 2017/18 की तुलना में 0.6% अधिक है। जबकि इथियोपिया संसार के पाँचवाँ सर्वोत्तम उत्पादक है, प्रवर्धित स्वदेशी उपभोग की दृष्टि से यह नवें सबसे बड़ा निर्यातक देश है। 2018/19 में, इथियोपिया का उपभोग 3.8 मिलियन बैग्स तक अनुमानित है, जो यहाँ के अपेक्षित उत्पादन का 50.7% है। 2017/18 के 2.65 मिलियन बैग्स की तुलना में, कॉफ़ी वर्ष 2018/19 के प्रथम नौ माहों में निर्यात 2.47 मिलियन बैग्स हो गया है।

कॉफ़ी वर्ष 2018/19 में वैश्विक कॉफ़ी उपभोग 164.84 मिलियन बैग्स के साथ 2.1% तक बढ़ने का अनुमान लगाया गया है, जिससे एशिया एवं ओशियानिया में उपभोग की सबसे अधिक वृद्धि होगी, जहाँ की माँग 3.6% बढ़कर 35.91 मिलियन बैग्स हो गई है। 2017/18 के 2.1% वृद्धि की तुलना में, यूरोप में उपभोग धीरे-धीरे 1.5% बढ़कर 53.97 मिलियन बैग्स हो गया है। हालाँकि, उत्तरी अमेरिका की माँग 2.2% बढ़कर 30.61 मिलियन बैग्स हो गई। दक्षिण अमेरिका में यह 1.1% बढ़कर 27.27 मिलियन बैग्स, अफ्रीका में 3% बढ़कर 11.88 मिलियन बैग्स तथा मध्य अमेरिका और मेक्सिको में 0.2% बढ़कर 5.21 मिलियन बैग्स हो गए हैं। इस

वृद्धि के बावजूद, उपभोग से अधिक 3.92 मिलियन बैग्स तक वैश्विक उत्पादन होने का अनुमान है, जिसके परिणामस्वरूप विगत दो वर्षों में 8 मिलियन बैग्स का संचयी अधिशेष उपलब्ध है।

मूल्य

स्वदेशी बाज़ार मूल्य : आई सी टी ए (बेंगलूरु) के साप्ताहिक नीलामी मूल्य (₹/कि.ग्रा.)

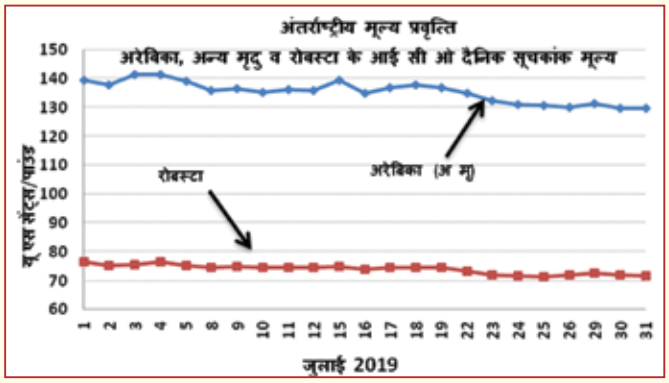
माह/	जुलाई'19	जुलाई'18	जुलाई'19	जुलाई'18	जुलाई'19	जुलाई'18	जुलाई'19	जुलाई'18	जुलाई'19	जुलाई'18
सप्ताह	I		II		III		IV		औसत	
प्लांटेशन 'ए'	235.00	196.40	---	192.00	---	194.00	238.50	192.50	236.75	193.73
अरे.चेरी 'एबी'	151.00	159.36	147.50	165.16	151.00	158.00	---	157.50	149.83	160.01
रोब.पार्च 'एबी'	213.00	213.00	---	214.00	214.00	215.00	---	---	213.50	214.00
रोब.चेरी 'एबी'	140.26	134.50	143.00	---	144.00	136.00	144.00	139.36	142.82	136.62

अंतर्राष्ट्रीय स्पॉट मूल्य - अरेबिका (अन्य मृदु) तथा रोबस्टा के आई सी ओ दैनिक समूह सूचकांक मूल्य

जुलाई 2019 में आई सी ओ समष्टिक सूचकांक 103.01 यू एस सेंट्स/पाउंड औसतन रहा है, जो जून 2019 की तुलना में, 3% अधिक है। फरवरी 2019 में औसतन मूल्य 100.67 यूएस सेंट्स/पाउंड था, उसके बाद यह पहली बार औसतन मूल्य 100 यूएस सेंट्स/पाउंड के ऊपर पहुँच गया है। 4 जुलाई 19 को दैनिक समष्टिक सूचकांक 107.87 यूएस सेंट्स/पाउंड तक के सर्वोत्तम शिखर तक पहुँच गया, परंतु आगामी कुछ सप्ताहों में यह धीरे-धीरे कम होने लगा। यह 31, जुलाई 19 को 98.57 यूएस सेंट्स/पाउंड तक पहुँच गया। हिमपात की तरह समर्थित मूल्य, जून के अंत एवं जुलाई के प्रारंभ व महीने के अंत तक लगभग समाप्त प्राय: हो गया है।

जुलाई 2019 में अरेबिका समूह सूचकांकों के औसतन मूल्य बढ़ गए। ब्राजीलीयन नैचुरल्स के मूल्यों में, औसतन 105.43 यूएस सेंट्स/पाउंड की सबसे बड़ी वृद्धि हुई है, जो जून 2019 की तुलना में 4.7% अधिक है। अन्य मृदु 4.4% बढ़कर 135.47 यू एस सेंट्स/पाउंड हो गया, जबकि कोलंबियाई मृदु 3.1% बढ़कर 137.63 यू एस सेंट्स/पाउंड हो गया। अन्य मृदु के मूल्यों में वृद्धि होने से, कोलंबियन मृदु एवं अन्य मृदु के बीच का अंतर 42.6% घटकर 2.16 यू एस सेंट्स/पाउंड हो गया। अरेबिका समूह सूचक मूल्यों के विपरीत, रोबस्टा के मूल्य 0.1% घटकर 73.93 यूएस सेंट्स/पाउंड हो गए, जो कॉफ़ी वर्ष के प्रारंभ से 13.3% कम है।

जुलाई में, न्यूयॉर्क एवं लंदन फ्यूचर्स बाजारों के मापन के अनुसार, अरेबिका एवं रोबस्टा कॉफ़ी के बीच का अंतरपणन निरंतर चौथे माह में भी बढ़कर 44.18 यू एस सेंट्स/पाउंड पहुँच गया है, जून 2019 की तुलना में यह 13.2% अधिक है। अरेबिका समूह सूचकांकों के अंतर-दिवसीय अस्थिरता बढ़ने के कारण आई सी ओ समष्टिक सूचकांकों के मूल्यों की अंतर-दिवसीय अस्थिरता 0.3% से 9.2% बढ़ गई है। अरबिका समूह सूचकांकों में से, ब्राजीलीयन नैचुरल्स, अन्य मृदु एवं कोलंबियन मृदु की अंतर-दिवसीय अस्थिरता क्रमश: 1% से 12%, 0.7% से 9.7% एवं 0.2% से 8.7% तक बढ़ गई है। हालाँकि, रोबस्टा की अंतर-दिवसीय अस्थिरता घटकर 6.9% तक पहुँच गई, जो विगत माह की तुलना में 1.7 प्रतिशत कम है।



निर्यात :

जून 2018 की तुलना में, जून 2019 के दौरान वैश्विक कॉफ़ी निर्यात 2.8% बढ़कर 10.94 मिलियन बैग्स हो गया। कोलंबियन मृदु के नौभरण से यह वृद्धि हुई है, जो 19.9% बढ़कर 1.23 मिलियन बैग्स हो गया। ब्राजीलीयन नैचुरल्स का निर्यात जून 2019 में विगत वर्ष की संगत अवधि की तुलना में 8.8% बढ़कर 2.91 मिलियन बैग्स हो गया। अन्य मृदु का निर्यात 0.6% बढ़कर 2.93 मिलियन बैग्स हो गया। जून 2019 में रोबस्टा का निर्यात 4% घटकर 3.86 मिलियन बैग्स हो गया।

कॉफ़ी वर्ष 2018/19 के प्रथम नौ महीनों में, वैश्विक निर्यात 97.28 मिलियन बैग्स तक पहुँच गया है, जो विगत वर्ष की समान अवधि की तुलना में 6.5% अधिक है। ब्राज़ीलीयन नैचुरल्स का नौभरण 20.6% बढ़कर 31.12 मिलियन बैग्स हो गया, जबकि कोलंबियन मृदु में यह

8.1% बढ़कर 11.33 मिलियन बैग्स हो गया। अक्तूबर 2018 से जून 2019 तक रोबस्टा का निर्यात 1.4% बढ़कर 34.45 मिलियन बैग्स हो गया, जबकि अन्य मृदु में यह 3.3% घटकर 20.35 मिलियन बैग्स हो गया। अन्य मृदु की कमी भारत, मेक्सिको और कोस्टारिका ने दूर कर दिया है, जहाँ से निर्यात क्रमश: 9.2% से घटकर 4.69 मिलियन बैग्स, 11.8% से घटकर 2.11 मिलियन बैग्स तथा 12.3% से घटकर 785,601 बैग्स हो गया है।

भारतीय कॉफ़ी निर्यात (01.01.2019 से 31.07.2019 तक) मे.ट.में

क्र.सं.	निर्यात	अनंतिम निर्यात		अनंतिम पुन: निर्यात		कुल अनंतिम निर्यात	
		भारतीय कॉफ़ी	विगत वर्ष की संगत अवधि	अनंतिम पुन: निर्यात	विगत वर्ष की संगत अवधि	कुल अनंतिम निर्यात	विगत वर्ष की संगत अवधि
		1	2	3	4	(1+3)	(2+4)
1	अरे. पार्चमेंट	29726	31731	7	0	29732	31731
2	अरे. चेरी	7883	9181	0	0	7883	9181
3	रोब. पार्चमेंट	26806	18492	0	0	26806	18492
4	रोबस्टा चेरी	109811	108365	0	0	109811	108365
5	भुने बीज	31	46	0	0	31	46
6	भुने व पिसे	113	159	0	0	113	159
7	इनस्टेंट	12589	16395	52716	54381	65306	70776
	कुल	186959	184370	52723	54381	239682	238751

संकलन : डॉ. डी. आर. बाबू रेड्डी, उप निदेशक (बाज़ार अनुसंधान), कॉफ़ी बोर्ड, बेंगलूरु

इन बिमारियों को मात देता है ब्लैक कॉफी का सेवन

ब्लैक कॉफ़ी बिना चीनी और दूध से बनी होती है जिसके कई फायदे होते हैं। इसमें कैफ़ीन का असर थोड़ा कम हो जाता है।

ज्यादातर लोगें को कॉफ़ी पीना पंसद होता है क्योंकि कॉफ़ी का सेवन करने से एनेर्जी आ जाती है लेकिन कॉफ़ी अलग-आलग तरह की होती है जैसे ब्लैक कॉफ़ी जिसे पीकर शरीर को कई फायदे होते हैं। ईसमें पाए जानें वाले एंटीऑक्सडेंट्स, कैल्शियम पोटेशियम और अन्य न्यूट्रिएंट्स कई तरह की हेल्थ से जुड़ी परेशनी होने से आपका बचाव करती है।

कोलेस्ट्रोल कंट्रोल : ब्लैक कॉफ़ी को पीने से कोलेस्ट्रोल कंट्रोल रहता है। यही वजह हैं कि इसका सेवन करने से दिल संबधी बीमारी नही होती है। इससे बॉडी में क़िसी तरह की सूजन भी नहीं होती है।

यूरिक एसिड से निजात: ब्लैक कॉफ़ी का सेवन करने से बॉडी में यूरिक एसिड के प्रोडक्शन को भी कंट्रोल करने में सहायता मिलती है। इससे आप गाउट जोकि गठिया का एक प्रकार है ऐसी बीमारी से बचकर रहते हैं।

अल्जाइमर में राहत: ब्लैक कॉफ़ी का सेवन करने से अलजाइमर जैसी बीमारी से जल्द ही छुटकारा मिल जाता है। ये दिमाग को स्वस्थ रखने में सहण्यता करनी है। इसके साथ ही ये याहाश्त तेज करती है।

कैंसर से छुटकारा : ब्लैक कॉफ़ी का सेवन करने से लिवर और ब्रेस्ट कैंसर, हापेटाइटिस और लिवर से जुड़ी बीमारियों छुटकारा मिल जाता है।

डिप्रशन और स्ट्रेस दूर रहे : इसका सेवन करने से डिप्रशन और स्ट्रेस जैसी परेशानियां नहीं होनी है। तनावा महसूस करने पर ब्लैक कॉ. फी पिए, इससे मूड तुरंत ठीक हो जाएगा और रिलैक्स फील करेंगे।

बेहतर करे मेटाबॉलिक

ब्लैक कॉफ़ी मेटाबॉलिक रेट बढ़ाकर बॉडी के एक्सट्रा फैट को तेजी से कम कर देती है। इसलिए दिन में दो बार ब्लैक कॉफ़ी का सेवन करना चाहिए।

Source : Punjab Kesari

"INDIAN COFFEE"
THE COFFEE MAGAZINE (English Monthly)

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The Editor-in-chief, Indian Coffee Section, Coffee Board, No.1, Dr. Ambedkar Road, Bengaluru-560 001

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Position	Rate (INR)	Position	Rate (INR)
Back Cover in colour	15,000	Inside Cover colour	12,000
Inside Full Page Colour Black & White	 10,000 7,500	**Inside Half Page** Colour Black & White	 6,000 4,000
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1. The above rate is per insertion only
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4. The publisher cannot ensure quality of those artworks not satisfying the above

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