



इंडियन कॉफ़ी IndianCoffee

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P - 13



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P - 18



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The views expressed in this journal are purely those of the authors and not necessarily of the Coffee Board.

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CoffeeTable

विषय-सूची

C O N T E N T S

Coffee Times

From the Secretary's desk 3

Planters' World

Adaption of wrapping technology with Non-woven fabric stripes for the management of Coffee White Stem Borer in Kodagu District, Karnataka - A success story 4
Coffee Grown in Different Shade Patterns - A General View 8

Coffee Board Circuit

Indian Coffee Trade Delegation Visit to Brussels, Belgium, 17-18 October - 2019 13
Visit of Mr. Kenneth Ian Juster, USA Ambassador of India to Coffee Research Sub-Station, Chettalli, Kodagu 16

In the News

Coffee and Conversations at Marbella's on Cappuccino Day.. 17

Calendar of Coffee Estate Operation

November, December, January 19

Coffee Recipe

Nutella Cold Coffee 22

Market Watch / बाज़ार पर एक नज़र

October 2019 20
अक्तूबर 2019 24

हिंदी पखवाड़ा समारोह

कॉफी बोर्ड के विभिन्न उप-कार्यालयों में हिंदी पखवाड़ा समारोह का आयोजन 27

संपादक के **Letters to**
नाम पर पत्र **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.





स्वच्छ भारत अभियान



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यही हमारा स्वच्छ भारत देश है
हम "स्वच्छ भारत" को
सफल बनाएं



काँफ़ी बोर्ड



वाणिज्य एवं उद्योग मंत्रालय
भारत सरकार



From the Secretary's desk



Coffee Times

Growing coffee under shade is the most sustainable method of coffee cultivation. Shade trees protect the coffee plants from high temperature during summer months, drought effects, damage due to hailstorms/ cold waves, enrich the soil with large quantities of organic matter through leaf litter which help in recycling of nutrients, conservation of soil moisture and combating drought effects. Shade trees also protect the coffee plants from high wind velocities and prevents over bearing of the plants. The shade trees act as a great carbon sinks there by mitigating effects of climate change. More importantly, shaded coffee plantations provide a natural habitat to wide variety of flora and fauna. In a nutshell shade trees promote a healthier environment within the coffee plantations. In view of the adverse effect of climate and other associated problems which affected the coffee crop in recent years an interesting, we present an article on coffee under different shade patterns for the benefit of growers.

In recent years due to changing climatic conditions, the incidence of White Stem Borer has increased significantly. The Research Department of Coffee Board has been conducting extensive research at Central Coffee Research Institute, Balehonnur, Chikmagalur and Coffee Research Sub-Station at Chettalli, Coorg to find effective methods for management of coffee white stem borer. The Department has developed a novel technology to prevent spread of inoculum and protect healthy plants through wrapping the main stem and thick primaries of stem borer infested plants with non-woven fabric. This cost-effective technology has been tested in multi-location trials in growers' fields and is being popularized extensively among the planting community for field adoption. This issue contains a success story on management of white stem borer through integration of wrapping technology in integrated management of stem borer.

Recently a trade delegation from Coffee Board of India led by N.N. Narendra, Director of Finance along with coffee exporters visited Brussels to explore potential business opportunities in Belgium and create network of buyers, agents, suppliers of Indian coffee in that country. A brief report on this trade delegation is presented in this issue for the benefit of readers.

This issue also contains regular features viz., Market Watch, Calendar of Coffee Estate Operations, Coffee Recipe etc.

Happy Reading!

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Adaption of wrapping technology with Non-woven fabric stripes for the management of Coffee White Stem Borer in Kodagu District, Karnataka - A success story

The Coffee White Stem Borer (CWSB), *Xylotrechus quadripes* Chevrolat is a serious pest of Arabica coffee in India and cause severe loss to the coffee growers. In recent years under changing climatic conditions the incidence of WSB has increased significantly. Due to lack of adaption of control operations like, timely tracing and uprooting of affected plants (before flight periods i.e., March and September) due which the adults beetles are coming out and infesting healthy plants contributing for higher incidence of WSB. The main constraint that coffee plantations facing in adaption of timely tracing operation is lack of skilled workers to identify the infested plants and some time planters tend to retain infested plants till harvest this allows emergence of adults from the infested plants and spread the infestation to healthy plants.

Hence in order to find effective methods for the management of coffee white stem borer within the affected plants to prevent spread of inoculum and protect healthy plants Central Coffee Research Institute, Balehonnur as well as Coffee Research Sub Station, Chettalli

initiated many experiments during 2014-16. The institute has come out with a novel technology of wrapping the main stem and thick primaries of WSB infested plants with non-woven fabric stripes. This wrapping method will prevent the adult beetle's emergence from infested plants and decreases the inoculum level further also protects the healthy plants from stem borer infestation. More importantly it avoids the removal of infested plant by that it gives the chance to a plant for rejuvenation.

Methodology for field application of Non-woven fabric wrap in coffee for management of Coffee White Stem Borer.



Field demonstration to planters



Dead adult beetle under the non-woven stripes

Technical Specifications of Non-woven fabric used in coffee

Fabric Quality	Unit	
Basic Weight	GSM	100
Thickness	DTEX	1 mm
Length	Meters	5 m
Width	Meters	5 m

Two methods of implementation:

1. Impregnation of Non-woven strips in insecticide before wrapping.
2. Directly wrapping the infested plant and then spraying on the wrap.

Impregnation before wrapping :

Non-woven fabric material consists of roll with 5 inch width and 5 meters length, the rolls may be soaked for 15 minutes in insecticide solution (Chlorpyrifos 50 EC + Cypermethrin 5 EC combi product @ 1.2ml per litre and 1 ml of any wetting agent) prepared in a container. The soaked rolls were kept in a tray for drain out of the water one day and it can be used for warping.

Directly wrapping the infested plants and spraying on the wrap

Plants were wrapped with non-woven fabric stripes directly to infested plants without soaking the chemical solution. To the wrapping material

later spray the insecticide with Chlorpyrifos 50 EC + Cypermethrin 5 EC combi product @ 1.2 ml per litre and 1 ml any wetting agent using backpack sprayer.

A series of multi location trails were conducted in Chikkamagaluru, Hassan and Kodagu zones during 2015-16, 2016-17 and 2017-18, demonstrated wrapping non-woven fabric stripes for borer infested plants. Many growers of Kodagu where the trails were done on their estates were very happy with results as 90 per cent of the wrapped infested plants were recovering and further re-infestation also nil. Because of this the planters are purchasing the non-woven fabric stripes directly from the private companies and wrapped the infested plants for the management of coffee white stem borer. It has proved successful killing of adult beetle as well as prevent adult emergence in infested plants and protect the healthy plants. By this can retain the doubtful infested plants by that plants gets chance to recover as earlier as possible, as re-infestation will not occur to wrapped plants.

The planters who were adapting the technology experienced the benefits of non-woven wrapping against Coffee White Stem Borer infested plants, such as:

Wrapping of non-woven fabric is only on WSB infested plants, so only few plants need to be wrapped per acre based on infestation level which is highly practical and easy to adapt.



Recoverd plant in planters field



wrapping of infested plants



Wrapping in planters field

Wrapping in during September, can harvest the crop and prevent the emergence of adult beetles from the infested plants.

Wrapping avoids removal of plants which will help to avoid creation of open spaces and plant density will remain same and other healthy plants will not get exposed to WSB attack.

Doubtful of infestation and less infested plants can be wrapped and wait for rejuvenation. If the plants are not rejuvenated, then they can be removed later and plan to supply planting, as re-infestation will not occur to curapped plants.



Wrapping infested plants



Wrapping on infested plant

Wrapping avoids production of suckers on main stem this saves the labour cost and also saves nutrients utilized by the suckers.

With all this advantages the wrapping of non-woven fabric to infested plants is a new and important IPM component for WSB management- as it saves the infested plants.

Cost of Wrapping Per Plant

Cost of the material per meter is Rs. 5-6 depending on market. Each plant requires around 3-4 meter of material to wrap depending on the size and age of the plant. Material cost per plant Rs 15.3 to Rs. 20.00. One mazdoors can wrap 40-50 infested plants per day. Labour charges: (Rs.320/- per day.) Labour cost Wrapping per each plant will be - Rs.6-8/- .Total cost per plant will be – Rs. 21.50 to 28.00 depending on size of the plant chemical cost will be extra.

*Here profit also obtained by the plants by avoiding the removal will get some crop, and also avoids replanting. Once it wrapped the non-woven stays for more than 3 years and it can also be reused.

The ready to use non-woven stripes are now available in local pesticide shops, the interested planters can also contact Entomology Division, CCRI, Balehonnur or CRSS, Chettalli for any details.

Contact numbers:

Coffee Research Station, CCRI, Balehonnur:
Land - 08265243112 Mob : 9449043094.
Coffee Research Sub Station, Chettalli –
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Coffee Grown in Different Shade Patterns – A General View

Introduction:

Coffee (*Coffea* sp.) is a small understory tree or shrub, and has traditionally been grown amongst forest trees in the shade. In fact, in recent years coffee productivity is not showing increase as changes in climate and other associated problems which affected the crop. In the country, the production of coffee has been fluctuating between 2,74,000 to 3,48,000 MT in the recent years (from 2005 to 2015), while the bearing area has been consistently increasing over the years from 3, 41,351 to 3, 97,147 ha (2005 to 2015). Coffee has been cultivated in a traditional agro-forestry landscape under native and in recent times, exotic tree canopy cover. The coffee is being inter cropped with pepper, orange, banana, avocado, areca nut etc. which provides risk coverage against crop failure and price fluctuations. This shade grown, multi-cropping system adopted in Indian coffee estates has been well recognized for their eco-friendliness and sustainability.

Various studies indicated that arabica coffee has the highest yields under 50 to 60% of shade (55,000 to 70,000 LUX) and for robusta 40 to 50% shade (75,000 to 90,000 LUX). In addition, growing coffee under shade helps in

providing congenial micro climatic conditions to the plant growth, prevents large variations in soil temperature and moisture levels, reduces the intensity of sunlight and temperature, combat drought effects and maintain soil moisture levels to provide adequate water to the coffee plant tissues. Besides it improves soil fertility by returning large amount of leaf litter, improves the useful micro organisms in soil, discourages weed growth, may reduce pathogen infection, protect the crop from frost, and helps to increase numbers of pollinators which results in better fruit set. Coffee grown in the shade takes long to ripen and is often thought to taste better because the long ripening times contribute to complex flavors.

Coffee is mostly disadvantaged due to its sensitivity to temperature variations and its shallow feeder roots (Wrigley, 1988). Over time, management strategies in few coffee growing areas have been shifting towards monoculture to intensify cultivation systems and increase yields. However, monoculture coupled with erratic and extreme weather events pose risks to coffee growers in India as coffee phenology and yield heavily depend on natural ecosystem services and certain abiotic environmental conditions. Global climate change will enhance the coffee



Coffee and Pepper Mixed Cropping



General view of shade grown Arabica coffee

vulnerability to drought especially in the coffee marginal areas and flare up of pest problem especially the coffee white stem borer for arabica coffee in Indian condition. Therefore there is need to develop sustainable coffee production strategies. This will enhance adapting to the impact of the global climate change on coffee and possibly widen the coffee growing regions. Keeping above facts, an attempt made to analyze the pros and cons of optimum shade and less shade / open / sun coffee cultivation and under Indian condition and what is the best option for sustainable coffee production.

What happens when the coffee grown under open condition / sun coffee:

Traditionally, all coffee plants were shade grown and prefer a canopy of sun-filtering shade trees. The trees not only protect coffee from direct sun light, they also mulch the soil with their fallen leaves which helps to protect the soil from excessive temperature and retain soil moisture thereof reducing the evaporation.

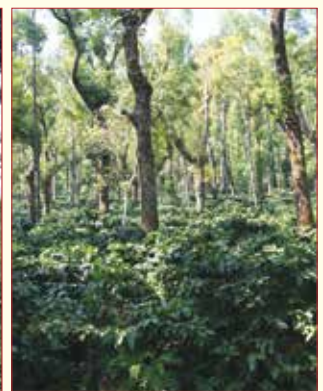
Two species of coffee are grown commercially *Coffea canephora* or robusta coffee that is usually considered low quality compared to arabica coffee. The higher quality arabica coffee, *Coffea arabica*, is an understory tree or shrub which naturally grows in shade. However, mostly with an eye toward increase in productivity and profit, there has been a movement to find ways to grow coffee in the sun or with less shade in recent times. In less shade / sun coffee condition increases the rate of decomposition and exhausts the reserved nutrients at faster rate and reduced the nutrients availability, so in these cases fertilizers must be used at higher dosages / rates, especially nitrogen. Sun coffee / less shade conditions leaches triple the nitrates into the local watersheds than shade conditions (Donald, 2004; Rice and Ward, 1996). Soils in non shade / less shade / sun coffee are more exposed. This leads to erosion of topsoil, leaching of chemical

fertilizers, pesticides and herbicides into local watersheds. Soil erosion and acidification and water pollution are profound consequences of growing coffee with less shade / no shade. Sun coffee / less shade coffee grow faster and age more quickly than those grown in shade and therefore must be replaced more often. Sun-grown coffee trees are typically productive for less than 20 years, while shade-grown coffee trees may yield for 50 years or more.

The tendency of growers to replace shade-grown coffee with less shade and intensive high input usage resulted in early and heavy bearing. These new fields of sun-grown / less shade coffee reduce on farm diversity and require more artificial chemical inputs compared to shade-grown coffee. In India no shade conditions are definitely harmful because coffee grown on hill slopes and the intense tropical rains and the sun will do much harm (Kesavamurthy, 1964). Full sun grown inorganic coffee is more criticized due to lack of biodiversity and high demands for nutrients (Moreira et al., 2008). Sun grown coffee bushes have a shorter life span than shade grown coffee bushes (Bote, 2007). The use of shade trees appears to be feasible as it would reduce wind and temperatures. According to Linne and Scherr (2010), the Kenyan coffee quality is highly threatened by the predicted temperature rise. This will result to hastened ripening and reduced flowering resulting to low coffee yields and quality. The increased shift from shade grown



General view of shade grown Robusta coffee



General view of Shade Grown Coffee

to open sun coffee crop production systems has affected the quality of coffee available to most consumers. Apart from that, the drastic shift in the mode of coffee production manifested a severe decline in the density as well as species diversity of migratory birds. Adapting to climate change mitigation measures like practicing of shading in coffee farming in the increasingly global warming conditions will be necessary in order to safeguard the coffee quality and eco system of coffee growing areas.

Physiological problems of less shade / sun grown coffee

Naturally, coffee plants do not tolerate excessive light intensity. Excessive light intensity as indicated by (Kitao et al., 2000), affects plant growth by promoting photo oxidation of chloroplast components which provoke a reduction of productivity of the plant as a result of photo inhibition. Study on the effect of light, temperatures and carbon dioxide concentration on coffee photosynthesis reported that photosynthetic rates in coffee were comparable to other annual crops at 24°C. Above this, any temperature rises by 1°C resulted to increased carbon dioxide concentration of 20 ppm. This resulted in about 7% decrease in dry matter content (Nunes et al., 1968). Study on a one-year-old coffee seedling revealed that maximum photosynthesis was observed at between 20-25°C at low light intensity of 600 μ moles m⁻²s⁻¹ and increased irradiance with an increase in temperature reduced the rate of photosynthesis drastically (Kumar and Tietszen, 1976). Coffee grown in open condition having shorter inter modal length, shorter leaves and reduction in leaf area per branch over shaded condition. High diurnal temperatures in coffee results to leaf curling a condition referred to as crinkling (Kimemia, 2004).

Coffee and Shade:

Coffee plantations managed in this traditional manner, as they mimic forests, will also provide a lively habitat which is able to harbor wildlife and different bird species. The birds in turn help to facilitate pollination and serve as a biological insect control for their unceasing foraging. It is therefore from this integrated farming system that the best quality coffee beans are produced. Coffee is a shade tolerant crop (Da Matta, 2004). Shade management system is an efficient crop production system that has been considered appropriate for areas that presents risks of high temperatures making the environment unsuitable for coffee production (Carmago and Marcelo, 2008). The object of maintaining shade trees is to give filtered light and minimize variations in day and night temperature. In shaded fields the temperature averaged 7 0C lower during day and 3 0C higher during night than in open condition and the higher night temperature helps to protect the coffee plants from cold wave (Kesavamurthy,1964; D' Souza et al,1992). Further Studies carried out in Brazil by Carmago and Marcelo (2008), to compare the influence on temperatures on shaded and unshaded coffee indicates an average decrease in air maximum temperatures of about 30C there by confirming the recommendations of shaded coffee farming management practices in managing the increasing elevated temperatures (Beining, 2009). Some of the studies revealed that the eco-physiology of arabica coffee populations was strongly influenced by conditions of water deficit, heat and high irradiance, while (Shimber et al., 2002) in Ethiopia indicated that arabica coffee planted between strips of shade trees yielded significantly more than arabica coffee grown under open conditions.

Research undertaken on association of coffee and shade tree in Central American by Vaast et al., (2005) indicated that under sub-optimal

condition, shade will reduce the leaf temperature by up to 4 °C. It also reduces the coffee leaf stress, enhances coffee growth and productivity with an adequate shade levels of 20-40%. This study further indicates that under optimal condition, shade will reduce yields production up to 20% but improves on the size, biochemical composition and cup quality. Various studies under taken at India indicated that two tier shade canopy is must for optimal performance of coffee. First tier with permanent shade trees sp like *Ficus glomarata* (Atti), *Ficus nervosa* (Neerbasari), *Ficus retusa* (Elibasari), *Acrocarpus frakini* (Havalige / Balanji), *Albizia molucane* (Bage), *Artocarpus integrifolia* (Jack), *Dagatpomia lanceolata* (Nandi) etc. and second tier with dapap and silveroak (Anonymous, 1955; Achyuta Rao, 1963 and Gopal et al., 1970).

Importance of shade in coffee production

Growing coffee under shade trees is among the prominent agronomic practices in traditional coffee growing areas in India. Growing coffee under shade trees provides ideal microclimate for growth and production of coffee bushes by damping the diurnal ambient air temperature oscillations. Shaded coffee plantations compare quite favourably to natural forest as refuges for migratory birds and also have high potential as refugees for the conservation of biodiversity (Perfecto et al., 1996 and Kushalappa et al., CAFNET INDIA, 2014). The system is also an ideal way of sustainable production farming practices as the leaf and other falls of the tree shade will add to the organic matter content of the soil by contributing organic biomass to the litter. Chandrappa K (2005) estimated that leaf litter fall in Indian coffee eco system to the extent of 9 to 13 MT / ha / year and addition of NPK through leaf litter fall was 172 to 292 kg N, 21 to 34 kg P and 74 to 162 kg K /ha/year. Shade trees were found to reduce the percentage of incident light intensity reaching coffee bushes.

Apart from that, growing coffee under tree shade supports maintenance of yields not only for the longer-term from the coffee plant but also reduces periodic over-bearing and subsequent die back of coffee plants. In addition to this, shade is also believed to delay the maturation period of coffee berries, which in turn results in a better bean filling and larger bean size.

As a biological soil and water conservation mechanism, shade trees also minimize soil and water erosion by reducing the intensity of rain reaching the ground. Apart from this, the deep root system of most trees helps facilitating the filtration of rain water into the inner layers of the soil strata and thereof reducing surface run-off of rainwater and at the same time contributes in recharging the ground water. Shade trees likewise reduce evaporation from the land surface and evapotranspiration from plants. Various research findings revealed that beans produced from shade grown coffee do have a better quality than those produced from open environments and as a result have higher market value. Among other ecological benefits shade trees are believed to provide substantial economic benefit to coffee growers in the form of woody, firewood, edible fruits, good stand for pepper etc. This is therefore, a worthy compromise among an acceptable decline in coffee plant productivity and a diversification of revenues. Shade coffee farms have more stable microclimates and can buffer against temperature and humidity fluctuations caused by climate change.

Conclusion:

Facing local and global impacts of climate change over the decades as any fluctuations in temperature, rainfall, humidity, soil nutrients, moisture, sunlight, aeration and soil temperature could impact the growth and productivity of coffee plants. Shade reduces and stabilizes soil and air temperature, increases and preserves surface soil humidity and reduces the direct



light intensity reaching the coffee plant which has a principal role towards amplified production of coffee. Growing coffee under shade trees is essential not for the sustenance of coffee plantations but also for protecting the environment in the ecologically delicate regions.

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Indian Coffee Trade Delegation Visit to Brussels, Belgium, 17-18 October - 2019

India - The Seventh largest Coffee producer in the world produces 3.20 Lakh MTs of the worlds' best Sustainable and Scintillating Coffees. Commercial cultivation started in early 19th century by British entrepreneurs. India is the sixth largest exporters in the world thereby, contributing to 5 % world coffee trade. Total area under coffee is about 4.54 Lakhs ha engaging 3,66,242 small farmers. Indian coffee is primarily an export-oriented commodity with over 70% of the annual production being exported to various destinations around the world. The export potential of coffee is primarily dependent on the country's coffee production.

Belgium is the Third-largest importer of green coffee beans in Europe, only behind Germany and Italy. Of Belgium's green coffee imports, 98% were sourced directly in developing countries in 2017. Belgium is one of the main points of entry and trade hubs for coffee in Europe. It is also an increasingly interesting market for certified coffees, following a consumer trend towards sustainable, traceable and high-quality products. The specialty coffee market in Belgium also registers growth, while maintaining the country's tradition for smaller coffee houses and cafés.

Dr. Aarthi Ajit, Research Assistant, Economic and Commerce wing, Embassy of India to Belgium

facilitated to visit Colruyt Coffee Roasting Unit in Ghislenghien. Ms. Ann Herregodts, Customer Communications & Experience, Colruyt Group briefed on Colruyt Food & Beverage Company. Importing of coffee mainly from Central Africa, Vietnam, and Brazil, four to five containers of Arabica coffee and also two containers of Robusta coffee imported from India which are being used for blending purpose. The capacity of the roasting unit is 300 Kg / batch. The units have modernized cup tasting Lab with specialized experts. All the delegates visited the lab and had discussion on various quality aspects and given the samples. Further, delegation team visited to roasting and grinding unit with an annual production volume of 7,000 MT.

Mr. Kenneth Budts, Commercial Manger presented about the warehousing facility of Molenbergnatie at Antwerp was provided, this would be beneficial for green coffee exporters to avail the benefit of this facility to reach out to smaller roasters at Europe and fully modernized warehouse capacity is 6,000 MT with corporate area of 3,00000 M3.

Coffee Board of India, Trade delegation team attended the Trade Delegation meeting at Brussels on 18.10.2019. Dr. Smita Sirohi, Advisor (Agriculture and Marine Products) and Advisor (Industry and Engineering) Additional Charge,





Embassy of India to Belgium, Luxemburg and the European Union welcomed the delegates and delivered introductory speech on the programme. Sri. N.N. Narendra, Director of Finance, Coffee Board, Bengaluru presented on different aspects on Coffees of India such as, Global Coffee Facts, History of Coffee in India, Production and Productivity, Uniqueness of Indian Coffee, Diverse coffees growing states in India, Geographical Indications, Specialty coffees of India and Export promotion Strategies etc., .Further, explained on Fifth ‘World Coffee Conference 2020” will be hosted by Coffee Board of India at Bengaluru between 7-12th September 2020. Sri Naveen Mohan Rajesh, Director for MSP Coffee, Exporter from India made presentation on coffee grown in his estate and quality of coffee produced in the estates as a skin of fourth generations of his coffee family followed by Sri Jayaprasad Halse Byregowda, explained on standards of Indian coffee and also naturally Coffee grown in his estate.

Mr. Hemakiran Gupta, Regional Head, Banking and Financial Services, Tata Consultancy Services and Director BICC & I presented the reports on Belgo-Indian Chamber of Commerce and Industry. The Regional Head highly appreciated Eka Block Chain Market Place App in Coffee Industry; in India which will mitigate the risk involved in marketing between the Buyers and Sellers. Major importers of Belgium expressed on standards of Indian Coffee. Most of the Buyers of Belgium shared about the Belgium Festival being celebrated every year during

the month of August, to meet more number of Buyers as well as to increase the potential for export of Indian Coffee in Belgium market.

Nine coffee Exporters from India participated under the support of Coffee Board of India. The team led by Sri. N.N. Narendra, Director of Finance, Coffee Board, Bengaluru and Dr.K.Thangaraja, Senior Liaison Officer, Coffee Board, Batlagudu. Separate exhibition cum business interaction space was provided to each one of the Indian exporters / specialty coffee producers. The local visitors/ delegates interacted with the exporters and exchanged their samples and explained their products displayed in the stall.

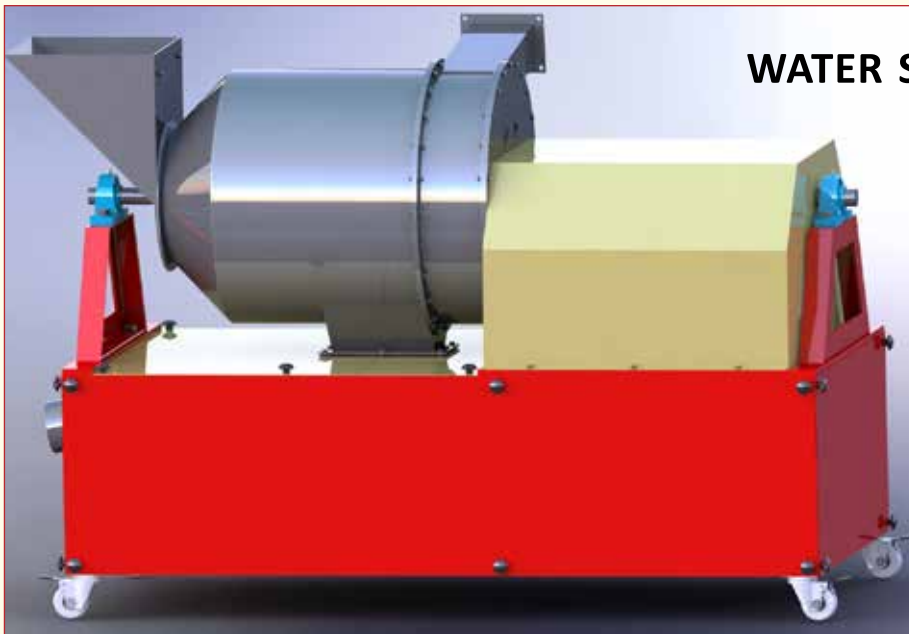
The Boards’ stall was exhibited with different charts and a background of eco-friendly and sustainable nature of Indian coffee estate under natural shade pattern with conservation of biodiversity. Graphics on coffee regions of India was also displayed. Dr.K. Thangaraja, Senior Liaison Officer, explained the different quality Coffees of India to the visitors and shown to them. High quality Roasting and Grinding coffee in attractive packs representing 13 different coffee growing regions of India and specialty coffee of Monsoon Malabar, Mysore Nuggets Extra Bold and Robusta Kaapi Royale were displayed. The green coffee beans of Monsoon Malabar, Mysore Nuggets Extra Bold and Robusta Kaapi Royale (specialty Indian coffees) and Arabica plantation ‘A’, Arabica cherry ‘AB’, Robusta cherry and washed Robusta also displayed and physically

shown to the traders and visitors. In addition to that, promotional literatures such as folders on coffee cultivation, Indian coffee magazine, Coffee data base, list of exporters of Indian coffee were displayed and distributed to the visitors. Freshly brewed Geographical Indication Indian coffee was served to the participants.

Belgium only ranks behind Germany in re-exports of green coffee. The specialty coffee market in Belgium also registers growth. Belgium as an importer and re-exporter is due to the specialization of the Port of Antwerp. More than 300,000 tonnes of coffee can be stored in the Port of Antwerp at a time. Belgium mainly re-exports within Europe. Main destinations were the Netherlands (61%), France (19%) and Germany (8%)

The market potential in Belgium has enormous. Since, there were stakeholders from the Coffee

Associations, a few roasters, warehousing representatives, etc., The entire event was successful in understanding the Belgian coffee market. Sustainability labels such as Rainforest Alliance (now incorporating UTZ Certified into a single organization), Fair trade and organic labels are gaining importance in Belgium. Certified coffee in Belgium represented 20% of the overall Belgian coffee market in value. Fair trade Belgium (formerly Max Havelaar) is the most widely known label among Belgian consumers. UTZ Certified is the leading sustainability label in major Belgian supermarkets, it is important to note that supermarket chains are increasingly developing their own sustainable labels for coffee. Belgians mostly drink blends of Arabica and Robusta coffee a blend of 75% Arabica coffee and 25% Robusta coffee. It is estimated that Belgians drink an average of 4.3 kg of coffee annually.



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02-2018 / ICI

Dr. Shivalingu B. R. and
Ranjeeth Kumar B.V.
Coffee Research Sub-
station, Chettalli - 571248,
Kodagu District, Karnataka

Visit of Mr. Kenneth Ian Juster, USA Ambassador of India to Coffee Research Sub-Station, Chettalli, Kodagu

Mr. Kenneth Ian Juster, USA Ambassador of India included Kodagu as one of the prominent visiting place in his bucket list of visiting places in India; because of his love towards coffee as refreshing drink. In connection to this, he is interested to see coffee plantation in Kodagu. Therefore, in his transient journey visited Coffee Research Sub Station, Chettalli, Kodagu on 28th November 2019 along with other government officials of India and Karnataka. The Scientists and staff members welcome the dignitary and briefed the activities of Coffee Research Sub-Station, Chettalli, North Kodagu, Karnataka, India. As per his interest of choices, immediately made visit in the farm and he enjoyed by seeing bearing nature of Chandragiri coffee plants. During his visit, scientists accompanied him and explained about speciality of Indian coffee cultivation. Mr. Juster was much interested to see the harvesting and processing of Coffee. Our team members took him to harvesting plot, where the harvesting was going with our women mazdoors. He was surprised to see the harvesting of coffee by women mazdoors for their speed and accuracy in picking the ripened good quality fruits. He took some snaps with mazdoors in front of the coffee plants and also at the time of harvesting (Figure-1). After this, afford an Indian traditional filter coffee

at our guest house to relish his tongue. He expressed the excellent taste, aroma and mild body of India coffee in his own words. He said, probably I may be the first USA Ambassador of India made first visit of this Research Sub-Station. During this course of discussion at our guest house, explained about 'origin of Indian coffee cultivation and also other specialities of Western Ghats of India' as a reply to his questions. In addition to this, brief introduction was made on establishment of this station, major research activities of research department and mandates of our station in relation to cater the needs of planting community to produce sustainable and quality coffee in Coorg.

Further, we took him to coffee processing unit and explained about wet and dry method of processing of coffee by demonstration in front of the pulping unit (Figure-2) and also their advantages. In reply to this, he appreciated the eco-friendly production of shade grown, handpicked and sundried Indian coffee. He took few snaps with our staffs in front of our office (Figure-3) to keep in his memory and wrote few words in the memory of his visit in our visitor's records. Finally expressed his gratitude to all the staffs of CRSS, Chettalli, and Coffee Board of India for enlightening his knowledge on speciality of Indian Coffee cultivation and also for warm welcome and hospitality.



Figure-1: Visit to harvesting plot to see the handpicking of Coffee by women mazdoors.



Figure-2: Demonstration of pulping of Coffee.



Figure-3: Group photo with our staff's.

Coffee and Conversations at Marbella's on Cappuccino Day



An evening of unbridled laughter and lots of chatting over food and cups of coffee summed up the celebrations of Cappuccino Day on November 8 at Marbella's, the newest cafe on Hindustan Road. The outdoor section of the cafe set up the mood for the evening with fairy lights, planters, muted walls and soothing music. From memories and nostalgia to food and current affairs—everything was discussed with equal enthusiasm over steaming cups of cappuccinos. The guests for the evening were Eshaani Jaiswal, Neha Gandhi, Parno Mittra, Nil, Ritu Agarwal, Swarup Dutta and Gaurav Karnani.

“The prime offering of our cafe is coffee, so we decided to celebrate Cappuccino Day.

We take pride in the kind of coffees we serve — it comes from different sources and we have wide varieties too. The aim of the evening was to call a few like-minded people and have an adda over coffee,” said Nikhil Chawla, who co-owns Marbella's along with Vinay Manglani and Ridhima Chawla.

t2 LOVED



Matcha Cappuccino: Made with matcha imported from Japan, this had an intense caffeine content and only two grams of matcha is used per cup to avoid making it too bitter.

The coffee is very light and prepared by a single coffee shot, milk and cream to which the matcha is added.

Caramel Cappuccino: This cuppa is made by adding in-house caramel sauce to the coffee. The caffeine content is a little high to balance out the taste of the coffee and the caramel. It's neither bitter, nor too sweet.

Beetroot Cappuccino: This cute pink coffee is made with beetroot powder mixed with coffee to create an infusion that does not overpower the flavour of coffee. The coffee is light and has a natural sweetness from the beetroot and the beans.

On the evening's menu were yum dishes like Zucchini Brownies, Apple Crumble and Caramel Cake, Raspberry and Buttercream Tart cakes, Pesto and Bocconcini on Baguette.

Coffee Confessions

Coffee wakes me up in the morning. I do get coffee from all over the world but now Calcutta has come up with so many coffee shops, so I am a bit sorted now. Earlier I used to get people to get my coffee from Italy or from New York. I am a French vanilla kind of a person and I like my sister to make my coffee. The espressos in Italy are my favourite and in Calcutta I love having coffee in my house because I have the best coffee stocked up — **Parno Mittra, actress**

My choice of brew depends on my frame of mind. I am very particular about it. I believe my coffee should cheer me up. Dean & DeLuca's coffee is my favourite

— **Eshaani Jaiswal, designer**

The first thing that I think of when I open my eyes in the morning is my black coffee. I particularly

like it a little strong. I am spoilt when it comes to coffee because I am based out of Calcutta and Milan. The best coffee is available in Milan

— **Ritu Agarwal, owner Rush Fitness**

I am a coffee person but beer is my first drink! I like my coffee really strong and piping hot

— **Gaurav Karnani, owner of The Grid**

Coffee always brings back memories from college days. When we were stressed with work and half asleep, black coffee always came to our rescue

— **Swarup Dutta, scenographer**

I used to collect tea and tea pots, now I collect a variety of coffee beans from all over the world. I make my own coffee in the morning and usually prefer a drip coffee; Arabica beans are my favourite — **Nil, designer**

I have a funny memory associated with coffee. The first time my fiancé asked me out he convinced me that he is going to take me to a nice coffee shop but we ended up having drinks and that is my fondest memory. Now whenever somebody asks me to meet for tea or coffee, I always relate it to that incident

— **Neha Gandhi, stylist**

Text: Priyanka Roy (t2 intern) Pictures: B. Haider



Source : Telegraph, Kolkata

PRESS RELEASE

The 61st Annual General Meeting of the KARNATAKA PLANTERS' ASSOCIATION was held on 13th November 2019 at the Lalit Ashok, Bengaluru.

The following have been elected to the Executive Committee of the Association for the year 2019-20.

- | | | |
|---------------------------|----|---------------|
| 1. Mr. Shirish Vijayendra | -- | Chairman |
| 2. Mr. S. Appadurai | -- | Vice-Chairman |
| 3. Mr. Mahesh Shashidhar | -- | Member |
| 4. Mr. A. Aravind Rao | -- | Member |
| 5. Mr. Yeshwant R. Gurjer | -- | Member |
| 6. Mr. N. Ramanathan | -- | Member |
| 7. Mr. Waheed Naqvi | -- | Member |
| 8. Mr. Nirad Muthanna | -- | Member |
| 9. Mr. K.G. Rajeev | -- | Member |
| 10. Mr. M.Salman Baseer | -- | Member |
| 11. Mr. M.G. Devaiah | -- | Member |



Mr. Shirish Vijayendra
Chairman



Mr. S. Appadurai
Vice-Chairman

NOVEMBER

South-West Monsoon Areas

1. Clean weeding in Robusta blocks.
2. Liming for correction of soil wherever necessary
3. In new clearings, cover digging during the year of planting followed by scuffling during 2nd and 3rd year
4. Control measures against hairy caterpillars.
5. Forking, mulching and hutting young plants in new clearings.
6. Winter irrigation with sprinklers in Robusta blocks, depending on rainfall conditions and availability of water.

7. Lime washing young dadap stems.
8. Commencement of Arabica harvesting and processing.
9. Removal and burning of shot-hole borer infested twigs in Robusta coffee.
10. Control measures against coffee berry borer- installation of Broca traps. Spot spray with Chlorpyrifos in Robusta.

North-East Monsoon Areas

1. Regulation of dadap shade.
2. Post-monsoon spraying with 0.5% Bordeaux mixture against leaf rust.
3. Rest as above.

DECEMBER

South -West Monsoon Areas

1. Harvesting and processing of Arabica to be continued
2. Commencement of Robusta harvesting. Cover the ground with mats to avoid gleanings while harvesting.
3. Scuffling in new clearings.
4. Cleaning of paths around the estates to prevent fire accidents.

5. Liming for correction of soil pH, wherever necessary.
6. Nursery-collection and drying of jungle soil and FYM

North-East Monsoon Areas

1. Spraying with 0.5% Bordeaux mixture to be completed. Rest as above

JANUARY

South-West Monsoon Areas

1. Harvesting and processing of Arabica coffee.
2. Continuation of Robusta harvesting and processing. Cover the ground with mats to avoid gleanings while harvesting Robusta.
3. Collection of Arabica gleanings and disinfections/disposal of berries infested with berry borer.
4. Collection of left over fruits and off-season berries in berry borer infested blocks.
5. Control measures against root mealy bugs, if necessary.

6. Nursery: Preparation of germination beds and sowing of seeds. Before sowing, seeds may be treated with Vitavax 75 WP at 0.66g/kg of seeds or Bavistin 50 WP at 1g/kg seeds to protect against collar rot.
7. Cleaning of paths around the estates to prevent fire accidents.
8. In young clearings, watering young seedlings when necessary.

North-East Monsoon Areas

1. As above except item 5.

October 2019

In this column, the extracted information from October 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

World production in coffee year 2018/19 is estimated at 169 million bags, which is 5.4% greater than in 2017/18. Production of Robusta increased 11% in 2018/19 to 70.67 million bags. Arabica production rose by 1.7% to 98.33 million bags, as declines from Honduras, Mexico and Peru offset the increase from Brazil. Not only did Brazil's Arabica output increase, but its Robusta production also expanded for the second consecutive year following a downturn in 2016/17. This increase led the growth in South America's production, which rose by 8.1% to 80.69 million bags in 2018/19. Output in Central America & Mexico declined by 1.7% to 21.35 million bags. However, production in Africa and Asia & Oceania increased by 5.3% to 18.30 million bags and 4.4% to 48.66 million bags, respectively.

World production in coffee year 2019/20 is projected to fall by 0.9% to 167.4 million bags. While Robusta output is projected to rise by 1.5% to 71.72 million bags, Arabica output is anticipated to decrease 2.7% to 95.68 million bags. The decline in Arabica production is largely due to Brazil as its 2019/20 crop is in the off-year of its biennial cycle. As a result of this downturn, production in South America could decrease by 3.2% to 78.08 million bags. Output from Colombia is estimated to increase by 1% to 14 million bags, slightly higher than the volume produced in the last two years.

Output from Asia & Oceania is estimated to rise by 1.9% to 49.58 million bags. Viet Nam's output

is anticipated to remain stable at 31.2 million bags in 2019/20. Indonesia's production declined by 13.2% in crop year 2018/19, but is projected to recover by 16.8% to 11 million bags in 2019/20. India may experience another fall in production in 2019/20 due to unfavourable weather, reaching 5.31 million bags, which is 0.3% lower than in 2018/19 and the third consecutive year of decrease.

Central America & Mexico's harvest is projected to grow by 0.9% to 21.54 million bags. Production from Honduras is projected to decrease by 0.4% to 7.3 million bags while Mexico's output could increase by 1.1% to 4.4 million bags. After a decline of 134,000 bags in 2018/19 due to unfavourable weather, production from Costa Rica is projected to rise by 8.6% to 1.55 million bags.

Africa's output is projected to decline by 0.6% to 18.2 million bags. Increases in production from Ethiopia of 1.2% to 7.55 million bags and from Uganda of 1% to 4.75 million bags will likely be offset by declines from other African producers. Côte d'Ivoire's output is projected to decrease by 4.1% to 2 million bags, following an increase of 41.6% to 2.09 million bags in 2018/19. Tanzania could see a decrease of 17.9% to 924,000 bags in 2019/20 as its Arabica crop enters an off-year.

Compared to an average annual rate of 2.1% in the previous 10 years, growth in global consumption in 2018/19 and 2019/20 is estimated to be slower. World consumption in 2018/19 grew 1.7% to 165.35 million bags, and in 2019/20, it is expected to rise by 1.5% to 167.9 million bags. Global coffee demand is expected to be affected by a slowdown in global economic growth, particularly for emerging markets and developing economies, as described by the International Monetary Fund in its October 2019 World Economic Outlook. In 2019/20, coffee demand in Asia & Oceania is projected to



grow by 3% to 37.84 million bags, and in North America by 1.7% to 30.97 million bags. Africa’s demand for coffee is estimated to grow by 1.8% to 11.94 million bags, and Central America &

Mexico’s demand by 1.4% to 5.47 million bags and Europe’s by 1.2% to 54.54 million bags. However, consumption in South America is likely to remain stable at 27.14 million bags in 2019/20.

Prices

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

Month/	Oct'19	Oct'18	Oct'19	Oct'18	Oct'19	Oct'18	Oct'19	Oct'18	Oct'19	Oct'18
Week	I		II		III		IV		Average	
Plant . 'A'	237.00	195.00	232.00	200.00	232.50	207.50	---	206.00	233.83	202.13
Arb.chy. 'AB'	141.00	145.00	---	---	128.00	---	---	---	134.50	145.00
Rob.Pmt. 'AB'	188.00	---	---	---	---	---	---	---	188.00	---
Rob.Chy. 'AB'	144.00	139.50	135.00	143.00	132.00	146.70	---	148.50	137.00	144.43

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

The ICO composite indicator edged downward in October 2019 to 97.35 US cents/lb, decreasing 0.4% from September 2019. It ranged between 93.63 US cents/lb and 101.56 US cents/lb, exceeding 100 US cents/lb only on 1, 3, and 31 October. The market is currently well-supplied as Brazil has completed the harvest of its 2019/20 off-year crop, which fills the gap before the output from the October-September producers reaches the market.

Prices for all group indicators, except Colombian Milds, fell in October 2019. Colombian Milds rose by 0.1% to 132.09 US cents/lb while Other Milds fell by 1.5% to 126.99. As a result, the differential between Colombia Milds and Other Milds increased by 69.4% to 5.10 US cents/lb. The last time the differential had exceeded this was in February 2018 when it reached 5.22 US



Exports:

Global exports in September 2019 declined by 3.1% to 9.29 million bags. Robusta shipments fell by 12.9% to 3.02 million bags, and Colombian Milds decreased by 8.5% to 1.08 million bags. However, exports of Other Milds increased by 5% to 1.98 million bags while Brazilian Naturals grew by 5.2% to 3.21 million bags. Despite the fall in September shipments, total exports for coffee year 2018/19 reached a new record of 129.43 million bags, 8.1% higher than in 2017/18. Shipments of both Arabica and Robusta increased in 2018/19, by 12.3% to 85.01 million bags and 0.9% to 44.43 million bags, respectively.

Indian coffee exports (01.01.2019 to 31.10.2019) 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.	34221	36818	7	--	34227	36818
2	Ar.Chy.	9066	11260	--	--	9066	11260
3	Rob.Pmt.	31897	23903	--	--	31897	23903
4	Rob.chy.	137254	137771	--	--	137254	137771
5	Roasted seeds	66	57	--	--	66	57
6	R&G	146	216	1	--	147	216
7	Instant	21218	24141	74853	73596	96072	97737
	Total	233870	234166	74861	73596	308731	307762

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

Nutella Cold Coffee

Make a great start to your day with this deliciously creamy Nutella Cold Coffee. Those who are fond of nutella, this refreshing recipe is apt for them. A quick recipe to keep you refreshed in summer.

- 2 cup cold milk
- 2 teaspoon coffee powder
- 1 scoop vanilla ice cream
- 2 teaspoon sugar
- 2 teaspoon nutella
- 1/2 cup Ice cubes

How to make Nutella Cold Coffee

• Step 1

In a blender, mix all the above ingredients except ice-cubes and blend them at high speed.

• Step 2

In two glasses, place 2-3 ice cubes and 2-3 spoon of ice-cream. Now, pour the coffee in serving glasses.



• Step 3

Finally, you may garnish this chilled drink either by sprinkling some coffee powder on it or by adding some chocolate syrup on the top depending upon your taste and liking.

Source: <https://recipes.timesofindia.com/beverage/non-alcoholic/cold-coffee/rs53842591.cms>

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अक्तूबर 2019

इस, कॉलम में भारतीय स्वदेशी मूल्य एवं निर्यात के साथ-साथ, वैश्विक उत्पादन, मूल्य, उपभोग, निर्यात पर आईसीओ कॉफ़ी बाजार रिपोर्ट अक्तूबर-2019 की सार-सूचना सम्मिलित हैं।

वैश्विक उत्पादन एवं उपभोग

कॉफ़ी वर्ष 2018-19 का वैश्विक उत्पादन 169 मिलियन बैग्स अनुमानित किया गया है, जो वर्ष 2017-18 की तुलना में 5.4% अधिक है। 2018-19 में रोबस्टा का उत्पादन 11% बढ़कर 70.67 मिलियन बैग्स हो गया है। होंडुरास, मैक्सिको एवं पेरू के उत्पादन में कमी के बावजूद ब्राजील के उत्पादन में वृद्धि के कारण अरेबिका का उत्पादन 1.7% बढ़कर 98.33 मिलियन बैग्स हो गया है। ब्राजील के अरेबिका उत्पादन में न केवल वृद्धि हुई है, बल्कि वहाँ के रोबस्टा उत्पादन में भी 2016-17 की कमी के बाद, निरंतर दूसरे वर्ष भी उत्पादन में वृद्धि हुई है। इस वृद्धि से दक्षिण अमेरिका के उत्पादन को भी प्रभावित किया है, जो 2018-19 में 8.1% की वृद्धि के साथ 80.69 मिलियन बैग्स पहुँच गया है। मध्य अमेरिका एवं मैक्सिको का उत्पादन 1.7% घटकर 21.35 मिलियन बैग्स पहुँच गया है। हालाँकि, अफ्रीका एवं एशिया तथा ओशियानिया के उत्पादन में क्रमशः 5.3% की वृद्धि के साथ 18.30 मिलियन बैग्स और 4.4% बढ़कर 48.66 मिलियन बैग्स तक पहुँच गए हैं।

कॉफ़ी वर्ष 2019-20 में वैश्विक उत्पादन 167.4 मिलियन बैग्स के साथ 0.9% तक कम अनुमानित किया गया है। जबकि रोबस्टा का उत्पादन 1.5% वृद्धि के साथ 71.72 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है, परंतु अरेबिका का उत्पादन 2.7% कमी के साथ 95.68 मिलियन बैग्स तक अनुमानित है। 2019-20 ब्राजील के फसल के द्विवार्षिक चक्र के मंद फ़सल वर्ष के कारण आमतौर पर, अरेबिका के उत्पादन में कमी हुई है। इस पतन के परिणामस्वरूप, दक्षिण अमेरिका का उत्पादन 3.2% घटकर 78.08 मिलियन बैग्स पहुँच सकता है। कोलंबिया का उत्पादन 1% बढ़कर 14 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है, जो विगत दो वर्षों के उत्पादन से नाममात्र अधिक है।

एशिया एवं ओशियानिया के उत्पादन में 1.9% वृद्धि के साथ 49.58 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है। 2019-20 में 31.2 मिलियन बैग्स के साथ वियतनाम का उत्पादन स्थिर रहने का अनुमान किया गया है। फसल वर्ष 2018-19 में इंडोनेशिया के उत्पादन में 13.2% की कमी हुई है, लेकिन 2019-20 में यह 16.8% तक प्रवर्धित होकर 11 मिलियन बैग्स तक पहुँच सकता है। वर्ष 2019-20

में, प्रतिकूल मौसम के कारण भारत का उत्पादन और कम होकर 5.31 मिलियन बैग्स तक पहुँच सकता है, जो 2018-19 की तुलना में 0.3% कम है तथा निरंतर तीसरे वर्ष में कम हो रहा है।

मध्य अमेरिका तथा मेक्सिको की फसल में 0.9% वृद्धि के साथ 21.54 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है। होंडुरास का उत्पादन 0.4% घटकर 7.3 मिलियन बैग्स पहुँचने का अनुमान किया गया है, जबकि मेक्सिको का उत्पादन 1.1% बढ़कर 4.4 मिलियन बैग्स तक अनुमानित है। 2018-19 में प्रतिकूल मौसम के कारण 1,34,000 बैग्स तक कम होने के बाद, कोस्टारिका के उत्पादन में 8.6% वृद्धि के साथ 1.55 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है।

अफ्रीका के उत्पादन में 0.6% कमी के साथ 18.2 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है। इथियोपिया के उत्पादन में 1.2% वृद्धि के साथ 7.55 मिलियन बैग्स तथा युगांडा के उत्पादन में 1% वृद्धि के साथ 4.75 मिलियन बैग्स तक अनुमानित है, जो अन्य अफ्रीकी उत्पादक देशों के उत्पादन में कमी के कारण हुई है। 2018-19 में, 41.6% वृद्धि के साथ 2.09 मिलियन बैग्स तक पहुँचने के बाद कोटे डी आइवर के उत्पादन में 4.1% की कमी के साथ 2 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है। 2019-20 में तंजानिया के उत्पादन में 17.9% के कमी के साथ 924,000 बैग्स तक अनुमानित है, क्योंकि यहाँ की अरेबिका फसल के लिए यह मंदी का वर्ष है।

विगत 10 वर्षों के दौरान, 2.1% की औसत वार्षिक दर की तुलना में, 2018-19 एवं 2019-20 में वैश्विक उपभोग में वृद्धि मंद होने का अनुमान किया गया है। 2018-19 का वैश्विक उपभोग 1.7% की वृद्धि के साथ 165.35 मिलियन बैग्स पहुँच गया है तथा 2019-20 में यह 1.5% वृद्धि के साथ 167.9 मिलियन बैग्स तक पहुँच सकता है। अंतरराष्ट्रीय मुद्रा कोष ने अपने अक्तूबर 2019 विश्व आर्थिक परिदृश्य द्वारा बताया है कि मंद वैश्विक आर्थिक विकास के कारण, विशेषतया उभरते हुए बाजारों एवं विकासशील अर्थव्यवस्थाओं में वैश्विक कॉफ़ी की माँग प्रभावित हो सकती है। 2019-20 में, एशिया एवं ओशियानिया में कॉफ़ी की माँग 3% बढ़कर 37.84 मिलियन बैग्स तथा उत्तरी अमेरिका में 1.7% की वृद्धि के साथ 30.97 मिलियन बैग्स तक पहुँचने का अनुमान किया गया है। अफ्रीका की कॉफ़ी की माँग 1.8% वृद्धि के साथ 11.94 मिलियन बैग्स तथा मध्य अमेरिका एवं मैक्सिको की माँग 1.4% बढ़कर 5.47 मिलियन बैग्स और यूरोप 1.2% वृद्धि के साथ 54.54 मिलियन बैग्स तक पहुँचने का अनुमान

किया गया है। हालाँकि, दक्षिण अमेरिका में उपभोग 2019-20 में यह 27.14 मिलियन बैग्स पर स्थिर रहने की संभावना है।

स्वदेशी बाजार मूल्य: आईसीटीए (बेंगलूरु) साप्ताहिक नीलामी मूल्य (₹/किग्रा)

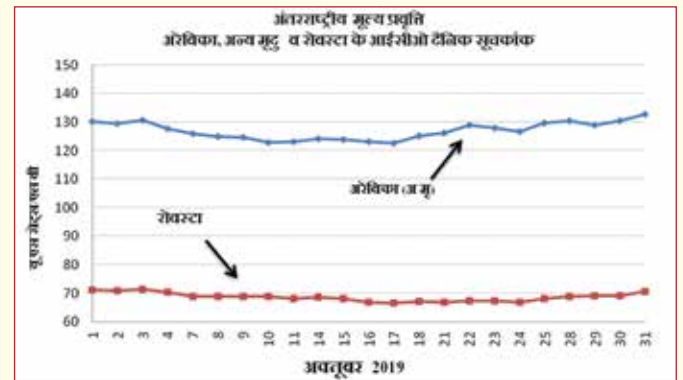
मूल्य

महीना	अक्टूबर 19	अक्टूबर 18	अक्टूबर 19	अक्टूबर 18	अक्टूबर 19	अक्टूबर 18	अक्टूबर 19	अक्टूबर 18	अक्टूबर 19	अक्टूबर 18
सप्ताह	I		II		III		IV		औसत	
प्लांटेशन 'ए'	237.00	195.00	232.00	200.00	232.50	207.50	---	206.00	233.83	202.13
अरेबिका चेरा 'एबी'	141.00	145.00	---	---	128.00	---	---	---	134.50	145.00
रोबस्टा पार्च 'एबी'	188.00	---	---	---	---	---	---	---	188.00	---
रोबस्टा चेरी 'एबी'	144.00	139.50	135.00	143.00	132.00	146.70	---	148.50	137.00	144.43

अंतरराष्ट्रीय तत्स्थान मूल्य - अरेबिका (अन्य मृदु) तथा रोबस्टा के आई सी ओ समूह सूचकांक

अक्टूबर 2019 में, आईसीओ समष्टिक सूचकांक 97.35 यूएस सेंट्स/एलबी के साथ निम्न स्तर की ओर अग्रसर हुआ है, जो सितंबर 2019 की तुलना में 0.4% कम हुआ। केवल 1, 3 एवं 31 अक्टूबर के दौरान, यह 100 यूएस सेंट्स/एलबी से अधिक प्रवर्धित होने के बाद, 93.63 यूएस सेंट्स/एलबी तथा 101.56 यूएस सेंट्स/एलबी के बीच में रहा था। ब्राजील से 2019-20 के मंद फसल वर्ष बीतने के बाद, वर्तमान बाजार में अत्यधिक आपूर्ति प्राप्त हुई है जो अक्टूबर-सितंबर के उत्पादकों के उत्पादन बाजार तक पहुँचने से पूर्व का अंतर भर देता है।

अक्टूबर 2019 में, कोलंबियाई मृदु को छोड़कर, अन्य सभी समूह सूचकांक के मूल्य कम हो गए हैं। कोलंबियाई मृदु का मूल्य 0.1% बढ़कर 132.09 यू एस सेंट्स/एलबी हो गया है, जबकि अन्य मृदु का मूल्य 1.5% कम होकर 126.99 यू एस सेंट्स/एलबी तक पहुँच गया है। इसके फलस्वरूप, कोलंबिया मृदु एवं अन्य मृदु के बीच का अंतर 69.4% बढ़कर 5.10 यू एस सेंट्स/पाउंड हो गया है। विगत वर्ष के दौरान, फरवरी 2018 में यह अंतर सबसे अधिक था, जब 5.22 यू एस सेंट्स/एलबी तक पहुँच गया था। सितंबर 2019 की तुलना में, ब्राजीलियन नैचुरल्स का मूल्य 0.6% की कमी के साथ 98.10 यू एस सेंट्स/पाउंड तक पहुँच गया है, जबकि रोबस्टा का मूल्य 68.63 यू एस सेंट्स/एलबी के साथ 2.8% कम हो गया।



निर्यात:

सितंबर 2019 में, वैश्विक निर्यात 3.1% की कमी के साथ 9.29 मिलियन बैग्स पहुँच गया है। रोबस्टा का नौभरण 12.9% की कमी के साथ 3.02 मिलियन बैग्स पहुँच गया है तथा कोलंबियाई मृदु का निर्यात 8.5% कम होकर 1.08 मिलियन बैग्स पहुँच गया है। हालाँकि, अन्य मृदु का निर्यात 5% की वृद्धि के साथ 1.98 मिलियन बैग्स पहुँच गया है, जबकि ब्राजीलियन नैचुरल्स का निर्यात 5.2% वृद्धि के साथ 3.21 मिलियन बैग्स हो गया है। सितंबर के नौभरण में आई कमी के बावजूद, कॉफी वर्ष 2018-19 के लिए कुल निर्यात 129.43 मिलियन बैग्स रहा है, जो 2017-18 की तुलना में 8.1% की वृद्धि के साथ एक नए कीर्तिमान पर पहुँच गया है। 2018-19 में, अरेबिका तथा रोबस्टा दोनों का नौभरण क्रमशः 12.3% की वृद्धि के साथ 85.01 मिलियन बैग्स तथा 0.9% की वृद्धि के साथ 44.43 मिलियन बैग्स पहुँच गए हैं।

भारतीय कॉफ़ी निर्यात (01.01.2019 से 31.10.2019 तक) मे.ट. में

क्र. सं.	निर्यात	अनंतिम निर्यात		अनंतिम पुनः निर्यात		कुल अनंतिम निर्यात	
		भारतीय कॉफ़ी	विगत वर्ष की संगत अवधि	अनंतिम पुनःनिर्यात	विगत वर्ष की संगत अवधि	कुल अनंतिम निर्यात	विगत वर्ष की संगत अवधि
		1	2	3	4	(1 + 3)	(2 +4)
1	प्लांटेशन 'ए'	34221	36,818	7	-	34,227	36,818
2	अरेबिका चेरी	9066	11,260	-	-	9066	11,260
3	रोबस्टा पार्चमेंट	31,897	23,903	-	-	31,897	23,903
4	रोबस्टा चेरी	137,254	137,771	-	-	137,254	137,771
5	भुने बीज	66	57	-	-	66	57
6	भुने व पिसे	146	216	1	-	147	216
7	इंस्टेंट	21218	24141	74,853	73,596	96,072	97737
	कुल	233,870	234,166	74,861	73,596	308,731	307,762

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

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काँफ़ी बोर्ड के विभिन्न उप-कार्यालयों में 01-14 सितंबर 2019 के दौरान, विभिन्न प्रतियोगिताओं के साथ हिंदी पखवाड़ा का आयोजन किया गया। विभिन्न उप-कार्यालयों में आयोजित कार्यक्रमों की झलकियाँ आगे दी गई हैं।

सीसीआरआई



सी.आर.एस.एस., चेदल्ली



आर.सी.आर.एस., चुंडेल



आर.सी.आर.एस., आर.वी.नगर



आर.सी.आर.एस., ताण्डीगुडी





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- ✓ Non-loses beans in the pulp.
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Washer (Delva) water consumption	2 lts / Kg coffee cherry per hour

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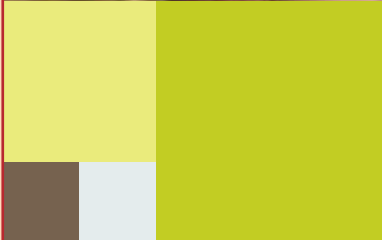


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