



इंडियन कॉफी IndianCoffee

The Coffee Magazine

Vol. 84 No. 11 November 2020



Good Management Practices (GMPs) for the
Production of Quality Coffee during Dry Processing

Pg 5



Pg 7

Shot hole borer management in coffee:
Current focus of research



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डॉ. के.जी. जगदीशा, आई.ए.एस.
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लेखक के हैं तथा इससे कॉफी बोर्ड का सहमत
होना अनिवार्य नहीं है।

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

कॉफी बोर्ड

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

विषय-सूची CONTENTS

Coffee Times

► From the Secretary's desk.....3

Planters' World

► Good Management Practices (GMPs) for the Production
of Quality Coffee during Dry Processing 4

► Shot hole borer management in coffee:
Current focus of research.....6

Coffee Board Circuit

► AIC - CCRI - Centre for Entrepreneurship Development 10

Open House

► Pro-Farmer Reforms 2020-Freedom, Protection and
Higher Income 12

In the News

► Cup of Joy.....18

Calendar of Coffee Estate Operations

► November, December, January, February, March and April 20

Market Watch / बाज़ार पर एक नज़र

► October 2020.....22

► अक्तूबर 2020 25

संविधान दिवस के आयोजन - एक संक्षिप्त रिपोर्ट

► संविधान दिवस के आयोजन - एक संक्षिप्त रिपोर्ट.....28



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



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



कॉफी बोर्ड



वाणिज्य एवं उद्योग मंत्रालय
भारत सरकार



From the Secretary's desk



Coffee Times

The shot hole borer (SHB) is predominantly a pest of robusta coffee in many countries and often reported in arabica coffee too. In Indian conditions, till recently, SHB has been considered as a minor pest on robusta coffee and as natural pruner of coffee bushes. Nevertheless, the incidence of this pest has been on rise for the last few years particularly in robusta growing areas, causing extensive damage especially in young plants. Though the exact reasons for the flare ups of this pest in field situations is not clear, it is predicted that the change in climatic conditions are favouring the pest build up. In addition, some of the innovative agronomic practices adopted by the robusta growers like drip irrigation coupled with fertigation that contribute for luxurious vegetative growth with more succulent secondary and tertiary branches and also plant training by multiple stem method are some of the favourable factors for SHB attack. Therefore, planters are advised to monitor carefully for early detection of pest and to adopt recommended measures to keep the pest population under check. Our research department at Central Coffee Research Institute persistently engaged in finding a solution to eradicate this pest. There is a positive hope that the ongoing research on mass trapping and bio-control strategies are expected to give some breakthrough. An article containing current focus of research on shot hole borer and its management is presented in this issue for the benefit of growers.

In the previous edition, we have discussed about Good Management Practices (GMPs) for the production of quality coffee through wet processing. Another popular method of coffee processing is dry process. In this method, the coffee cherries are laid out in the sun on a concrete drying patio. To avoid mould, fermentation or rotting, the cherries are turned regularly and need to follow other GMPs. We have presented an article in this issue which summarizes a list of GMPs to be followed for the production of quality coffee during dry processing at the estate level.

The Coffee Board of India in its continuous endeavour to encourage entrepreneurship in the coffee sector has established an Atal Incubation Centre (AIC) by enabling the collaboration between Central Coffee Research Institute (CCRI) and Atal Innovation Mission (AIM). The incubation centre is called the AIC – CCRI - Centre for Entrepreneurship Development (CED). AIC CCRI CED will create an entrepreneur friendly eco-system for encouraging business innovations in coffee sector. It is envisioned that AIC – CCRI – CED will successfully incubate & graduate a minimum of 100 coffee based start-ups in the next 5 years. The incubator will be enabling entrepreneurs in all aspects of coffee sectors including the eco-system, shade crops & their produce, co- crops such as spices and the agriculture sector in general. To enable this incubation, AIC – CCRI – CED has a pool of mentors who are experts in various domains of coffee, technologies and business management. I wish aspiring entrepreneurs who are keen on developing and commercializing their ideas in coffee sector should join us. Look for the details in this issue.

Apart from the above, this issue contains regular articles viz. Market Watch, Calendar of Coffee Estate Operations etc.

We hope that all these articles will be of great interest to our readers.

Dr. K. G. JAGADEESHA
CEO & Secretary

Good Management Practices (GMPs) for the Production of Quality Coffee during Dry Processing

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Coffee is the second most important commodity exchanged in the world market next only to crude oil. Though there are more than one-hundred coffee varieties reported to be present in the nature, Arabica and Robusta are the two main coffee varieties grown on commercial scale worldwide. Coffee is grown in about eighty countries in the world and India is the seventh largest producer of coffee in the world with 4,49,357 ha of land under coffee cultivation (Arabica - 2,23,816 ha; Robusta - 2,25,541 ha). The total coffee production in India was 3.16 lakh MT (Arabica: 1 lakh MT; Robusta: 2.16 lakh MT) during 2017-2018 harvest season (Database on coffee 2020).

Coffee is processed at the estate either by wet or dry method. The coffee processed by wet and dry methods is known as parchment or cherry coffee, respectively. Wet processing is largely employed for Arabica coffee (excepting Brazil & Ethiopia where Arabica coffee is largely dry processed). In wet processing, immediately after harvesting, the ripe coffee fruits go through a flotation process to remove the floaters (low-

density fruits) and debris. Only the sound/matured ripe fruit is pulped, fermented (about 16 to 24 hours for Arabica and 60 to 72 hours for Robusta depending on the ambient temperature), washed and dried in sun until the moisture level reaches to 10 to 11 percent. In dry processing, the harvested fruits are sorted out (to remove the over-ripe, tree-dried & damaged fruits) and then directly dried in sun (without removal of the pulp) until the moisture level reaches to 11 to 12 per cent.

In India, Robusta coffee is predominately grown in Chikkamagaluru, Hassan and Kodagu districts in Karnataka and Waynad district of Kerala. About 80% of Indian Robusta is dry processed (cherry coffee). Indian Robusta (wet processed/parchment coffee as well as dry processed/cherry coffee) are well-recognized for its quality and fetches premium price in the international market. Properly wet processed Robusta coffee bean develops grey color while dry processed Robusta coffee bean is golden brown in color. In general, Robusta bean produces a strong & full-bodied coffee and an important ingredient



C x R Robusta Cherries



Robusta Plant Bearing Ripe Cherries



Avoid Heaping of Harvested Cherries

in espresso blend, as it gives a better foam (or) crema on the coffee.

The present article summarizes a list of Good Management Practices (GMPs) to be followed for the production of quality coffee during dry processing at the estate level:

- In dry method, it is recommended to pick the coffee fruits when about 90% of fruits are ripe on the plant.
- Avoid heaping of harvested coffee fruits (or) storing of harvested coffee fruits in gunny bags for longer time, as it increases the likelihood of mould growth and subsequent spoilage of coffee quality.
- Sort out all the unripe (greens), over-ripe, tree-dried and damaged coffee fruits before spreading the coffee fruits for drying. Over-ripe, tree-dried and damaged coffee fruits are potential source of mould contamination which results in the production of “mouldy” coffee. Mouldy coffee imparts “mouldy/musty” taste in the coffee liquor.
- After sorting, spread the coffee fruits evenly to a thickness of not more than 4 cm for the first 3 to 4 days of drying on a clean drying yard. After 3 to 4 days of drying, thickness of drying needs to be increased to 7 to 8 cm.
- Dry the coffee fruits on a clean cemented or tiled drying yard. Do not dry coffee fruits on bare soil. Coffee fruits dried on bare soil imparts “earthy” taste in the coffee liquor besides coffee fruits getting contaminated with mould spores present on the bare soil.
- Do not mix the freshly harvested coffee fruits with the previous day’s coffee fruits, as this result un-even drying of fruits.
- During the course of drying, the coffee fruits must be regularly raked/stirred (6 to 8 times per day) to facilitate uniform drying of cherries.
- After 3 to 4 days of initial drying, the coffee samples should be covered with a clean plastic sheet during night hours to avoid rewetting of coffee samples.
- Dry the coffee fruits to the recommended forlit weight/bushel weight of 18 kg (which correspondence to a moisture level of 11% to 12%). At estate level, the forlit weight of dry cherry lot should not exceed beyond the said recommended limit, to minimize risk of mould contamination.
- After completion of drying process, clean the dried cherry lots by winnowing to remove the all the extraneous matters (dried leaves, twigs, dirt etc.) before bagging them into clean gunny bags.
- In case of on-farm storage, store the cherry bags in a well-ventilated godown without letting in the moisture and rain water. The cherry bags should be stored on a raised wooden platform to ensure circulation of air underneath the bags and away from the wall to avoid to re-hydration of dried cherries & subsequent development of mould growth.
- Do not store the coffee sample at the estate level for long duration (beyond May) as the wet monsoon conditions prevailing in plantation areas during June to October are not ideal for coffee storage.



Raking of Robusta Coffee



Checking of Forlit Weight of Robusta Cherry

Reference:

Database on coffee (2020). Market research and intelligence unit, January 2020 edition, Coffee Board, Bangalore.

Shot hole borer management in coffee: Current focus of research

Uma M.S., Krishna Reddy P., Roobak Kumar A., Seetharama H.G.,
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Shot hole borer (SHB) or black twig borer is a beetle with wide host range covering large varieties of plants. The Shot Hole Borer, *Xylosandrus compactus* (Coleoptera: Scolytidae) is native to Asia and its distribution is reported in many countries in the world. It causes damage not only to agricultural crops, including coffee, but also to native forest plants. The major damage of this borer is reported from tropical Africa, Indonesia, India, Fiji, Japan, Malaysia, Madagascar, Mauritius and USA.

Other host plants recorded:

It has been reported that, over 225 species of plants belonging to 62 families are recorded as host for *X. compactus*, clearly indicating its ability to adopt on a wide range of plants. The severity of damage depends on the favourable environmental conditions. Some of the common hosts other than coffee, recorded in Indian conditions are Avocado, Citrus, Cacao, Clerodendrum, Litchi, Mango, Mahogany, Hibiscus, Guava, Dadap, Dendrobium, Neem etc. Thus, the beetle can breed on a wide range of plants depending on suitable moisture content and twig size.

SHB and Coffee:

The shot hole borer is predominantly a pest of robusta coffee in many countries and often reported in arabica coffee too. In Indian conditions, till recently, SHB has been considered as a minor pest on robusta coffee and as natural pruner of coffee bushes. Nevertheless, the incidence of this pest has been on rise for the last few years particularly in robusta growing areas, causing extensive damage especially in young

plants. Though the exact reasons for the flare ups of this pest in field situations is not clear, it is predicted that the change in climatic conditions are favouring the pest build up. In addition, some of the innovative agronomic practices adopted by the robusta growers like drip irrigation coupled with fertigation that contribute for luxurious vegetative growth with more succulent secondary and tertiary branches and also plant training by multiple stem method are some of the favourable factors for SHB attack.



Fig. 1 SHB adults inside the tunnel

Mode of infection and feeding behaviour of SHB:

The adult beetle usually infests green and succulent twigs by making a small hole on the lower side of the twig between the nodes. In young plants, occasionally attacks main stem as well as primaries and also the suckers. Interestingly, none of the SHB stages either larval stages or adult beetles feed on the coffee tissues. They survive by feeding the fungus called *Ambrosia* sp. That is the reason, the SHB beetles are also called as **Ambrosia beetles**. Thus, SHB uses the plant tissues as a medium to grow the ambrosia fungus. The mother beetle makes a longitudinal tunnel inside the twigs and subsequently inoculate/deposit the *Ambrosia*

fungus on the walls of the tunnel. Always the female beetle carries the fungus on her body and covers the wall of the gallery with the fungus.



Fig. 2 Fungal mass inside the tunnel

Life Cycle of SHB

The adult beetle is brown to black in colour with a short, sub cylindrical body. Females are darker and larger which can fly to a limited distance, whereas males are dull, small and without functional wings. Body of the beetle is covered with fine hairs. Female beetle bores into the bark of tertiary branches and suckers. The pest enters the twigs through a shot hole, normally between the two nodes and makes a longitudinal tunnel. The adult female beetle lines the wall of the tunnel with ambrosia fungus, using the spores which are present on their body surface.

Once the fungal colonies are grown, the female beetle of SHB lays eggs in batches, up to 50 eggs. The eggs hatch in 2 to 3 days and the larvae feed on the ambrosia fungus inside the tunnel for 13 to 20 days and grow. Pupation takes place within the tunnel itself with a pupal period of about 11 days. The entire life cycle is completed in about 4 to 5 weeks. After complete development, the beetles remain in the tunnel for a few days and emerge during afternoons through same entry holes and infest the fresh twigs. Mating occurs inside the gallery. Unmated females give birth to male progeny. Even though beetles spend majority of their lives inside the host plant,

adult females leave the gallery through the entry hole and establish new galleries elsewhere. The short life cycle enables the pest to complete several generations in quick successions, under favourable conditions.



Fig. 3 SHB stages inside the tunnel

Parental care:

The adult female beetle exhibiting parental care and prefers to stay at the tunnel entrance for most of the time, by guarding the young ones from natural enemies.

Favourable factors

In south Indian conditions, factors that favour the infestation of SHB is high humidity and continuous rainfall during the south west monsoon. These conditions are also conducive to fungal growth. Other factors which support pest incidence are heavy shade, poor drainage and retention of unwanted shoots and suckers on coffee plants by improper pruning and bush handling.

Nature of damage and symptoms

- The coffee plants/bushes with withered & dried branches/twigs with shot-holes indicate the SHB infestation. The leaves above the point of attack drop off prematurely and twigs gradually turn black due to the discontinuity in the flow of sap.
- The tip of the branches/twigs wilt, droop and dry. Withering is faster in young branches and relatively slows in older twigs/branches.
- Severe infestation of SHB results in the loss of considerable number of productive branches. The loss is pronounced in young plants because the loss of primaries affects

the growth of young plants and also the canopy development.



Fig. 4 SHB damage symptoms

SHB Management:

The shot hole borer incidence could be effectively managed by adopting the following measures.

1. Maintain optimum shade and provide good drainage in the estate.
2. Prune the affected twigs 7 cm below the point of shot hole and burn immediately. This operation should commence from September onwards and as soon as the first symptom of attack like drooping of leaves is noticed. During the dry period, the pest prefers to breed in suckers. Hence, timely removal of unwanted or infested suckers helps in minimizing the inoculum.
3. If the pest incidence level is still high, application of systemic fungicide, propiconazole 25 EC @ 160 ml in 200 litre of water is recommended. The fungicide should be sprayed during August and September months on the infested branches.

Critical windows for management of SHB:

The following are the critical windows that help in effective management of SHB.

1. **Regular monitoring & Early detection of pest**
Early detection of pest by regular monitoring

in the estates and timely removal of suckers to reduce the pest load and further spread of this pest.

2. Optimization of vegetative growth

Luxurious growth of new shoots coupled with a cool microclimate that normally exist in irrigated plots provide favourable conditions. Indiscriminate use of nitrogen-based fertilisers over and above the recommended doses favours vegetative growth in plants, which indirectly helps for build up the pest.

Current focus of research on SHB:

Currently, the research efforts are focused on developing effective and pragmatic strategies for management of SHB taking into the account the critical windows in its life cycle as follows.

1. Chemical measures

A total of 12 insecticides with different mode of actions were evaluated as both preventive and curative measure of control by following drenching and as foliar spray. In trials with drenching, though mortality was observed for some of the insecticides, none of the assessed insecticides significantly prevented the tunneling of SHB. The foliar sprays of insecticides though killed 100 percent of the adults present in the entrance hole, the efficacy of the insecticides on different live stages present inside the tunnel is very limited as in normal conditions, the borer blocks the entry holes, protecting the developing stages of the pest.

In addition, field trials have been conducted on the efficacy of insecticides in combination with fungicides. Among the tested insecticide + fungicide combinations, Chlorpyrifos 20 EC (3ml) + Propiconazole 25EC (0.8ml) per litre of water has given substantial control of adults in young plants.

2. Bio-control measures

The biological control strategies not only help in management of pest but also are self-sustainable since fungal spores are the means by which the

infection spreads under favourable conditions. Thus, cost of application could also be reduced. Moreover, their handling and application are also convenient, and safe for human beings and environment.

Natural enemies: Several natural enemies of the shot hole borer have been recorded from India and elsewhere in the world which check the build-up of population naturally. Some of the natural enemies like parasitoids and predators recorded from India are:

Parasitoids: *Tetrastichus xylebororum* and *Tetrastichus* sp. (Hymenoptera: Eulophidae) are larval endo-parasitoids. *Pyemotes herfsii* (Acari: Pyemotidae) a mite feeds ecoto-parasitically on immature stages. **Predators:** *Callimerus* sp. (Coleoptera: Cleridae) and *Eupelmus* sp. (Hymenoptera: Eupelmidae). These natural enemies exert very low pressure on the SHB population and hence cannot be used as bio-control agents.



Fig. 5 SHB mortality after *Beauveria bassiana* treatment



Fig. 6 *Beauveria bassiana* mycelial growth on adult

Alternatively, *Beauveria bassiana* is found effective and the coverage of spray should be critical and needs humid conditions for its spread.

3. Identification of attractants for mass trapping of SHB beetles

Identification of the attractants is one of the important components in the IPM of cryptic natured pests. Hence, various alcohol-based

attractants have been tried for mass trapping of adult beetles to reduce the population load. The preliminary experiments on the attractants have given positive results, when placed in the field as lures using BROCA traps. Refining of the mass trapping protocols and large-scale validation of their efficacy are in progress. It is expected that the mass trapping strategy would become an efficient tool for management of SHB in coffee, soon.

4. Focus on feed - Ambrosia fungus

Arresting the fungal growth within the tunnel is one of the critical components for managing SHB infestation. Hence, the antagonistic efficacy of six native bio-agents was evaluated against the *Ambrosia* fungus. The results of the laboratory experiments are encouraging, and further studies are in progress to confirm the pathogenicity on different life stages of SHB.

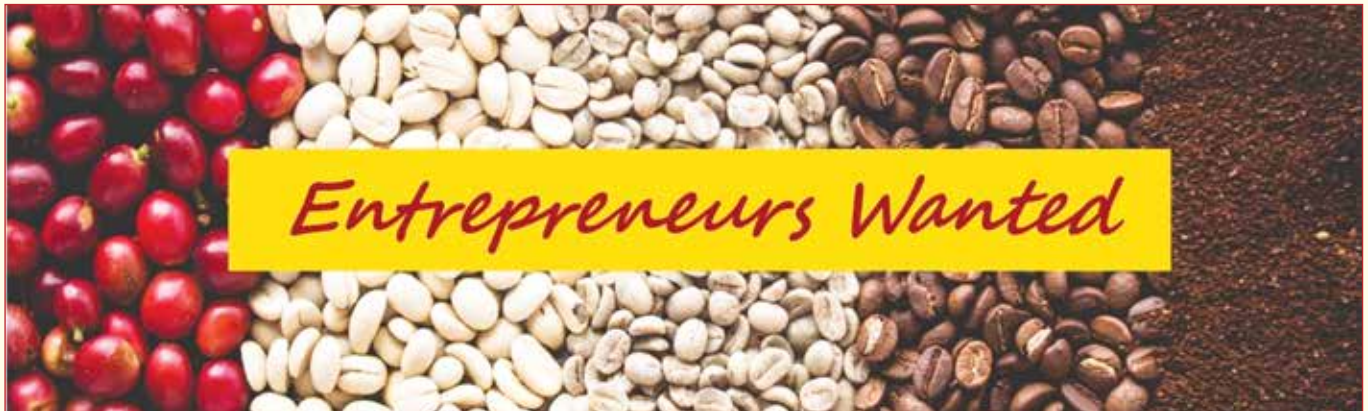
5. Screening Robusta for genetic tolerance to SHB:

Because of cross pollinating nature, the Robusta populations are heterogeneous and there exists a scope for having genetic variability for tolerance to SHB. In order to screen natural populations, a cage release technique of adult females on succulent twigs has been developed and is being tested. If identification of sources of tolerance is successful, it would have great implications in development of SHB tolerant clones of robusta.

As the SHB was a low risk pest, the proposed control measures have so far been focused on prevention measures. Of late, the gradual increase in occurrence of this pest has been reported from all the robusta growing regions especially on young plants. Therefore, the planters are advised to monitor carefully for early detection of pest and to adopt recommended measures to keep the pest populations under check. There is a positive hope that the ongoing research on mass trapping and bio-control strategies are expected to give some breakthrough.

AIC - CCRI - Centre for Entrepreneurship Development

Vaibhav B S CEO, AIC - CCRI - Centre for Entrepreneurship Development



Nurturing New blossoms of the Coffee Sector

The human spirit for innovation and to solve problems is the driving force which has helped the humans evolve in to the foremost specie in this biome called earth. It is this entrepreneurial spirit to solve challenges and to use opportunities that has led the progress of the human civilization. The progress of the Coffee Sector is also the fruit of this entrepreneurial spirit. With the Pandemic redefining human behaviour and interactions, The Coffee Sector is in the cusp of new challenges and the moment seems to have come for disruptive innovations to change the coffee sector. The climate change has already given us the final notices and has already started making some irreversible changes and coffee sector, which is very close to nature, is reeling under these changes. The time has come for sustainable innovations and it should have happened yesterday! It's time for the entire sector to enable innovations and empower the entrepreneurs to bring in new ideas that can make the sector sustain and flourish in the future.

The Coffee Board of India in its continuous endeavour to encourage entrepreneurship in the coffee sector has established an Atal

Incubation Centre (AIC) by enabling the collaboration between Central Coffee Research Institute (CCRI - a Nationally Important research institute established in 1929, working under administrative control of the Coffee Board) and Atal Innovation Mission (AIM). The incubation centre is called the AIC – CCRI - Centre for Entrepreneurship Development (CED).

AIC CCRI CED will create an entrepreneur friendly eco-system for encouraging business innovations in coffee sector. It is envisioned that AIC – CCRI – CED will successfully incubate & graduate a minimum of 100 coffee based startups in the next 5 years. The incubator will be enabling entrepreneurs in all aspects of coffee sectors including the eco-system, shade crops & their produce, co- crops such as spices and the agri sector in general.

The Process of Incubation:

The process of incubation is the process of enabling a start-up to move from idea stage to the commercialization stage and making sure that the idea has reached the society. In the entire process the role of the entrepreneur is key, it is he/ she who is the visionary and the driver of the

business idea towards commercialization. The incubator is the enabler for this process.

To enable this incubation, AIC – CCRI – CED has a pool of mentors who are experts in various domains of coffee, technologies and business management. Each incubatee of AIC – CCRI – CED will have access to these experts and seek their help in developing their idea into an implementable business enterprise.



Pre - Incubation



Incubation



Graduation

Preincubation:

The process of Incubation at AIC CCRI CED starts with the Pre – Incubation Training Program – Varttarambha – ‘Let’s Enterprise’. Further the aspiring entrepreneurs are invited for applying for the incubation before the screening cum selection committee. The selected incubatees are allocated mentors for addressing their challenges to convert their business idea in to an implementable plan by helping creation of proof of concept and minimum viable product.

AIC CCRI CED has just finished with the first batch of Pre – incubation i.e. Varttarambha participants. It was an intensive program which covered the entire coffee sector, the marketing plan, financial planning, legal and other compliances. The program had over 35.5 hrs of lectures & insights by stalwarts in the field of coffee and business development, which helped the aspiring entrepreneurs understand the core aspects of the business planning and innovations in the coffee sector.

It is expected from the participants of the Varttarambha that they prepare a business plan

and apply for Incubation at AIC - CCRI - CED (either virtual or Onsite Incubation). The idea should be commercializable within 1 to 1.5 years of incubation.

Incubation:

AIC - CCRI - CED has already initiated the virtual incubation with Mentorship and by the beginning of the next financial year we will be launching the onsite incubation with office spaces (workstations) and product development lab (with sample roasters, grinders, cupping facility, blenders, espresso machines, etc). We will also be partnering with other institutions such as CFTRI and other institutions to expand the capabilities for our incubatees.

Inviting Aspiring Entrepreneurs:

Aspiring Entrepreneurs who are keen on developing and commercializing their idea in coffee sector and related sectors are invited for applying for the next batch of incubation vide the online application link: <https://forms.gle/LC49hE1DcqdKD3667>.

For details Contact:

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NOTIFICATION

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-Editor-in-Chief



Pro-Farmer Reforms 2020 - Freedom, Protection and Higher Income



Background of Farm Reforms 2020

Despite economic liberalisation in the beginning of the nineties, agriculture as a sector was left out. The difference in annual income of farmer and non-farmer worker, which stood at Rs. 25,398 in 1993-94 further widened to Rs. 54,377 in 1999-2000 and in the next decade it further increased to more than Rs. 1.42 lakh.

The dairy and fisheries sectors are growing at an annual rate of 4% to 10%, while the growth in food grain sector, where regulations were seen as excessive, has been at an average of 1.1% annually after 2011-12. Hence, it was always known that agriculture sector too needed pro-farmer reforms, just like the reforms in other sectors, to double the income of farmers.

Need for Pro-Farmer Reforms

1. **Fragmented Markets**-each market functioned as a separate entity, hampering intra and interstate trade.
2. **Insufficient Markets**-at the same time, there were not enough markets to deal with growing produce.
3. **Market Fees & Charges**-taxes, various commissions raised the cost of final product, while reducing returns to farmers.
4. **Inadequate Infrastructure**-despite market taxes, infrastructure in markets remained underdeveloped and not in tune with modern supply chains.
5. **Post-Harvest Losses**-this inadequate infrastructure led to high post-harvest losses, estimated at Rs 90,000 crore in 2014.
6. **Restriction in Licensing**-entry as a licensed agent was restricted, discouraging competition and encouraging cartelisation.
7. **High Intermediation Costs**-the fragmented system led to high intermediation costs, raising costs for consumers, while depressing prices received by farmers.
8. **Information Asymmetry**-farmers often lacked market information, which traders & commission agents withheld from farmers.
9. **Inadequate Credit Facilities**-informal credit channels still dominates formal channels.

The three acts include:

i. Farmers Produce Trade and Commerce (Production and Facilitation) Act, 2020- Myth and Reality

Sl. No.	Myth	Reality
1	a. "Farmers will not get the Minimum Support Price (MSP)" b. "It may eventually end MSP based procurement system" c. "MSP operations will discontinue"	- MSP system stays. In fact, the Present Union Government has increased MSPs multiple times and also procured more from farmers at MSP than any past Government. - The new law will not affect MSPs adversely. MSP purchase on agricultural produce is done through State Agencies and there is no change in this due to this law. - MSP procurement from farmers is the top priority of the present Government and it will continue to be so.
2	"Trade & Commerce Act will replace the State APMC Act and affect the functioning of the APMCs"	- This Act is not intended to replace the State APMC Act and does not affect the functioning of the APMCs. - APMCs will continue to regulate the marketing of agricultural produce within the physical boundaries of market yards. They can levy market fee within physical mandis as per their regulations. - The Act only provides farmers with additional marketing opportunities outside existing APMCs. - Both the laws will co-exist for the common interest of farmers.
3	a. "Infringement into the States powers of making Legislation" b. "Encroachment in State Powers"	- Inter-State trade falls within Entry 42 of Union List of the Constitution of India. - Though intra-State trade falls within Entry 26 of State List, the same is subject to Entry 33 of Concurrent List of Constitution of India. - Central Government is fully competent and empowered to legislate here. - Hence, no encroachment in State powers.
4	a. "Sufficient safeguard is not provided to protect the interest of farmers" b. "Exploitation of farmers by traders"	- Act provides sufficient elaborate mechanism to protect the interest of farmers. - Simple, accessible, quick and cost-effective dispute resolution mechanism is prescribed for the farmers against traders to prevent and curb any unscrupulous acts.

Sl. No.	Myth	Reality
5	a. “The Act doesn’t safeguard farmer payments. b. The commission agents under APMC are verified and payment is secured.”	• Payment has to be made to the farmers on the same day or within three working days. • Deterring penal provisions have been put in place for traders to curb any malpractices. • The penalty provision against trader will act as deterrent against any fraudulent motives.
6	a. “Revenue loss of APMC mandis” b. “The Act will block the ways for the state to generate revenue from agriculture trade and will lead to the closure of APMCs.”	• States/APMC continue to have regulatory powers to impose mandi fees and other charges within markets. • APMC markets will continue to operate and are not affected in any way by this reform. • In fact, APMC markets will become even more efficient to compete with other buyers and attract farmers to generate revenue. • APMC markets have understanding of farming patterns and their agents already have a connect with farmers. They will make APMCs more efficient and competitive

ii. The Farmers (Empowerment and Protection) Agreement on Price Assurance and Farm Services Act, 2020 - Contract Farming Law

Sl. No.	Myth	Reality
1	Contractors will take over farmers’ land and farmers will end up becoming labourers	• Agreement is for crops and not for land. • The law clearly disallows any transfer, including sale, lease and mortgage of the land or premises of the farmer. • The law ensures that buyers/sponsors are prohibited from acquiring ownership rights or making permanent modifications on farmers’ land.
2	a. No legal safety net for farmers against contractors. b. Contractors can take over farmer land for recovery	• Clear pro-farmer dispute resolution mechanism outlined. Some farmers have already got due compensation by taking legal action against traders. • No recovery of dues against farmers’ land. Farmers’ land is safe, no matter what the situation.

Sl. No.	Myth	Reality
3	The Act does not provide any price guarantee for farmers	- The law clearly says that the price of farming produce will be mentioned in the farming agreement itself, which assures the price. - It also says that, in case, such price is subject to variation, then, the agreement shall explicitly provide for a guaranteed price to be paid for such produce. - If the contractor fails to honour the agreement and does not make payment to the farmer, penalty may extend to one and half times the amount due. - Some farmers have already benefited from this.
4	Big companies will exploit farmers in the name of contract	- The contract agreement will guarantee the farmers to get the fixed price. - Farmer can withdraw from the contract at any point without any penalty
5	Such agreement-based farming has never been tried in India	Punjab, Tamil Nadu and Odisha already have contract farming laws.

iii. Essential Commodities (Amendment) Act, 2020

Provisions to remove commodities like cereals, pulses, oilseeds, edible oils, onion and potatoes from the list of essential commodities. The Government, while liberalizing the regulatory environment, has also ensured that interests of consumers are safeguarded. It has been provided in the Amendment that, in situations such as war, famine, extraordinary price rise and natural calamity, such agricultural foodstuff can be regulated. However, the installed capacity of a value chain participant and the export demand of an exporter will remain exempted from such stock limit imposition so as to ensure that investments in agriculture are not discouraged. Further, the Essential Commodities (Amendment) Act, 2020 aims to remove fears of private investors of excessive regulatory interference in their business operations. The freedom to produce, hold, move, distribute and supply will lead to harnessing of economies of scale and attract private sector/foreign direct investment into agriculture sector. It will help drive up investment in cold storages and modernization of food supply chain.

Benefits of the New Farm Laws

Sl. No.	Before Reforms	After Reforms
1	Can sell notified farm produce only in APMC Mandi. Monopoly of few Cartels of traders could keep prices artificially low.	- Freedom of choice to sell in APMC mandi or choose any other seller. - Multiple options to sell. - Better price realisation through competition.
2	Once produce brought to mandi, farmer has to accept whatever price is offered.	Can bargain for price even at door-step.

Sl. No.	Before Reforms	After Reforms
3	Mandi fee, commission, and other charges borne by producers and consumers	- No fee, no commission. - Large savings to benefit producers and consumers.
4	Large price spread, long chain of intermediaries.	- Higher share of farmer in consumer's payment. - Minimum or no intermediary.
5	No opportunity for farm youth to trade agri commodities.	Rural farm youth will get opportunity to trade and run supply chain.
6	Cannot directly sell to consumers.	Can sell directly to anyone and earn higher price.
7	Freedom to sell fruits and vegetables outside of APMC mandi existed in some States.	This freedom is now extended to all agri produce and all over the country.
8	Small land holders did not have scale and bargaining power in input and output markets.	- Empowered to access modern input, services and protection against price risk. - Farmer Producer Organisations help small farmers' organise for better bargaining power.
9	Contract farming restricted only to some pockets.	Contract farming now nationally enabled and on terms favourable to farmers.
10	Farmers not part of value chains.	Farmers will now be partners in value chain.
11	Exports getting uncompetitive due to long chain of intermediaries and poor logistics.	Export competitiveness will increase and benefit farmers.

Conclusion:

- MSP Will not go away - MSP system will continue and after passing farm bills, Government has increased MSP. Thus, farm bills do not affect MSP system.
- APMC Mandis will not be closed-APMC mandis will continue to function. Farmers can sell in APMC Mandis or outside- it is their choice. Further, not a single APMC Mandi has closed after the new farm bills were passed.
- Famer's land will not be taken away.
- Buyers cannot make any changes to farmer's land.
- Buyers cannot cheat farmers- buyers must pay on time or face legal action.
- Contractors cannot end agreement without full payment, while farmers can end agreement anytime they wish.
- Farmers can fix prices for produce even before growing it.
- More investment and infrastructure will flow to agriculture sector.

Source:

- Putting Farmers First document released by the Ministry of Information and Broadcasting
- <https://pib.gov.in/PressReleasePage.aspx?PRID=1657657>

Compiled by : Dr. Pradeepa Babu B N Subject Matter Specialist (Agricultural Economics)

Executive Committee of the Karnataka Planters' Association for the year 2020-21

The 62nd Annual General Meeting of the KARNATAKA PLANTERS' ASSOCIATION was held on 11th November 2020 at the Hotel Aadrika, Chikmagalur.

The following have been elected to the Executive Committee of the Association for the year 2020-21.



Mr. S. Appadurrai
Chairman

MEMBERS :

Mr. Mahesh Shashidhar
Mr. A Arvind Rao
Mr. Yeshwant R. Gurjer
Mr. Sameer Gurjer
Mr. Waheed Naqvi
Mr. K.G. Rajeev
Mr. M.C. Kariappa
Mr. M. Salman Baseer
Mr. Krishanth Chowdlu



Mr. N. Ramanathan
Vice-Chairman



Rotary Dryer

Can be used for both Cherry and Parchment Coffee.
Capacity Range: 1,000 ltrs. to 16,000 ltrs., per batch.
Heat source can be Wood or Diesel.
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Cup of Joy

Source : Financial Express, New Delhi



Be it the south Indian filter coffee or the instant variety, coffee is not just a beverage, but a feeling for many. The brown beans of joy make their way into homes and offices across the world from the greens of Ethiopia, Uganda, India, Mexico and other major coffee-producing parts of the world. Here are the most popular types of coffee to try out at home.

Irish coffee

This is a coffee with a mischievous cocktail twist. To prepare, one needs two parts of Irish whiskey,



fresh cream, brown sugar and four parts of hot coffee. Heat the coffee, whiskey and sugar without boiling and add fresh cream on top for added flavour. It was first made in mid-20th century in

Ireland. Usually, Irish coffee has many variations, depending on the type of cream and coffee used. Other cocktail coffees include Jamaican coffee (made with rum), Gaelic coffee (made with Scotch whisky), etc.

Orange-flavoured coffee

A number of brands have introduced the newest bizarre coffee flavour: orange. Country Bean's instant coffee flavour Choco Orange is a blend of Arabica and Robusta beans. Rage Coffee's Sparky Orange flavour coffee powder and Maverick & Farmer Coffee's Orange You Curious flavours are the latest twists to coffee and can be bought online. Orange You Curious is, in fact, an orange juice fermented coffee prepared after the Arabica beans undergo a unique barrel

fermentation process with orange juice for 24 hours. The natural yeasts on the orange and coffee skins work on the fruit sugars to produce flavours and fragrances.

Dark chocolate coffee

This dark delight can be prepared at home by infusing melted dark chocolate with coffee powder and sugar, and whisking it. Hot milk can then be added to this mixture. For readymade options, one can go for the dark chocolate flavour of Rage Coffee, a plant-based coffee brand made of 100% Arabica or Arabian coffee, which was believed to be the first species of coffee to be cultivated. Chocolate powder can be sprinkled on the coffee for added flavour.



Coffee frappe

Also called Greek frappe or Nescafe frappe, it is a Greek iced coffee, which was invented as an experiment in 1957 by Dimitris Vakondios, a Nescafe representative. The French meaning of frappe is a drink with ice. It is the most common and popular form of coffee in Greece and Cyprus. The summer coffee can be made with simple ingredients like sugar, milk, coffee, ice cubes blended together and whipped cream as an option. Frappe coffee mixes can be bought online too.

Dalgona

The dalgona coffee got the tag of 'quarantine coffee' as it was largely prepared during the lockdown because cafes were closed and people experimented with recipes at home. The do-it-yourself coffee technique involves whipping equal proportions of coffee powder, sugar and hot water till it thickens and becomes creamy and then adding it to hot or cold milk, so that the milk remains at the bottom and the thick paste above it. Chocolate powder can be sprinkled on top.



Cappuccino

The espresso-based Italian coffee drink is traditionally prepared with steamed milk foam. It can be prepared with instant coffee, sugar, milk and water.

Initially, its consumption in Europe was based on boiling water and coffee, but milk was added to it later in the 1700s. For the flavour, one can buy Nescafé's

Cappuccino powder range or Continental's This is Cappuccino online.

Latte

Latte comes from the Italian phrase 'caffee latte' meaning coffee and milk. Traditionally, coffee latte has been a part of breakfasts in Europe since the 17th century. One can choose from Nescafé's range of Latte, Cold Creamy Latte, Irish Latte, Caramel Latte or Chilled Latte. You can also try Kings Coffee's Premium Cold Coffee Latte or prepare the beverage at home.

Cold smoked coffee

In September, Bengaluru - based brand Maverick & Farmer launched the world's first cold smoked coffee 01 Smoky, which has a smoky, non-bitter flavour with a hint of spices and a nutty smell. It can be had with or without milk. The Arabica beans are placed in a closed room with smoke of the fallen trees and leaves being introduced through a hole for around 14 hours. For DIY, try smoking-roasting the coffee beans in your oven for the flavour.

Caffe mocha

It is similar to caffè latte, but apart from espresso and hot milk, it has an added chocolate flavour (chocolate powder or syrup) to it. White caffè mocha can be made with white chocolate instead of dark chocolate. Tariero's Peppermint Mocha flavoured coffee, Nescafé's Choco Mocha, Colombian Brew Coffee's Blueberry Chocolate Mocha are some readily available options.

COFFEE FILTERS FOR SALE

Coffee Board has designed superior quality 304 food grade stainless steel Coffee filters. These filters are available for sale in 2 Cups & 4 Cups capacity at India Coffee Depot outlets of Coffee Board.

Available at:

India Coffee Depot, Coffee Board,
No.1, Dr. B.R. Ambedkar Veedhi,
Bengaluru - 560 001.

Selling price:

2 Cups capacity: Rs. 900
4 Cups capacity: Rs. 1000



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 disinfestations/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.

FEBRUARY

South-West Monsoon Areas

1. Continuation of Robusta harvesting and processing. Cover the ground with mats to avoid gleanings while harvesting Robusta.
2. Collection of left over fruits and off-season berries in berry borer infested areas.
3. Collection of Arabica gleanings and disinfections/disposal of berries infested with berry borer.
4. Pruning of Arabica. Delay pruning if hot, dry weather conditions prevail.
5. Pre-blossom manuring.
6. **Leaf Rust:** Pre-blossom spraying with 0.5% *Bordeaux* mixture against leaf rust and anthracnose (twig die-back)
7. Control measures against root mealy bugs, if necessary.

8. Collection and destruction of pupae of hairy caterpillars.
9. Cleaning of paths around the estates to prevent fire accidents.
10. **Nursery:** Preparation of secondary beds, filling & arranging of poly bags and transplanting.
11. Preparation of land for new planting, removal of under-growth and selective felling of trees and their disposal.
12. Blossom irrigation during the second fortnight for Robusta.
13. In young clearings, watering young seedlings when necessary.

North-East Monsoon Areas:

1. As above.

MARCH

South West Monsoon Areas

1. Completing of harvesting of Robusta
2. Collection and disinfestations/disposal of berry borer-infested gleanings
3. Removal of leftover fruits and off-season berries in berry borer infested areas
4. Refilling of lure material in Brocatraps
5. Pruning of Arabica and Robusta
6. Pre-blossom manuring
7. **Leaf Rust:** Pre-Blossom spraying with 0.5% *Boardeaux* mixture if not completed earlier.
8. **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.
9. Collecting and destruction of pupae of hairy caterpillars
10. Control measures against root and shoot mealy bugs and green scale, if necessary
11. Cleaning of paths around the estates to prevent fire accidents
12. **Nursery:** Transplanting of button stage seedlings into poly bags and after-care of seedlings
13. **New Clearings:** Watering young seedlings when necessary
14. **Backing:** irrigation for Robusta within 20 days from blossom irrigation

North-East Monsoon Areas

Same as above

APRIL

South-West Monsoon Areas

1. Collection and disinfestations/disposal of gleanings in berry borer infested Robusta areas.
2. Pruning of Robusta
3. **Stem Borer:** If tracing of stem borer affected plants is not completed by end of March covering the entire estate, it should be completed by the 2nd week of April.
4. **Stem Borer:** For the remaining healthy plants, the main stem and thick primary branches should be sprayed or swabbed with *Chlorpyrifos* @ 600ml + 200 ml wetting agent in 200 litres of water to protect against stem borer. Spraying/ swabbing should be completed by the end of April for the entire area.

5. Control measures against root and shoot mealy bug and green scale, if necessary.
6. Collection and destruction of pupae of hairy caterpillars.
7. Line marking and opening of pits in new clearings.
8. **Nursery work and after care:** Spraying of nursery seedlings with *Dithane M-45* or *Indofil M45* at 0.4% against brown eye-spot disease. If *myrothesium* incidence is noticed, spray *Propiconazole* 0.02% (Tilt 25EC @ 0.8 ml/litre of water) once in a month till field planting stage.
9. Application of compost/bulky organic manures.

North-East Monsoon Areas

Same as above

October 2020

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



In this column, the extracted information from October 2020 Coffee Market Reports of ICO on global production, global prices, world consumption and global exports as well as domestic prices and exports are covered.

Global Coffee Production and Consumption

Global output in 2019/20 is estimated at 168.84 million bags, 2.5% lower than in 2018/19. Arabica output is estimated to decrease by 5% to 96.05 million bags while Robusta output is expected to rise by 1.1% to 72.78 million bags. The decrease in output is attributed primarily to the reduction in Brazil as it was an off-year for its Arabica production. Additionally, the ongoing low prices

as well as the effects of covid-19 on labour supply have also contributed to the lower output.

In 2019/20, global coffee consumption is estimated to fall by 0.9% to 167.59 million bags following an increase of 4.6% in 2018/19 to 169.11 million bags. Demand is estimated downwards due to ongoing pressure from a global economic downturn and limited recovery in out-of-home consumption as social distancing measures remain in place globally.

Although both production and consumption decreased, 2019/20 is seen in surplus, with global output exceeding consumption by 1.24 million bags.

Prices

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

Month/	Oct'20	Oct'19	Oct'20	Oct'19	Oct'20	Oct'19	Oct'20	Oct'19	Oct'20	Oct'19
Week	I		II		III		IV		Average	
Plant . 'A'	---	237.00	---	232.00	---	232.50	---	---	---	233.83
Arb.Chy. 'AB'	---	141.00	---	---	---	128.00	---	---	---	134.50
Rob.Pmt. 'AB'	---	188.00	---	---	---	---	---	---	---	188.00
Rob.Chy. 'AB'	---	144.00	---	135.00	---	132.00	---	---	---	137.00

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

The monthly average of the ICO composite indicator fell by 8.9% to 105.85 US cents/lb in October 2020, nearly reversing the gains made in the last two months. The daily composite

indicator continued the descent that began in mid-September, going from a high of 107.94 US cents/lb on 9 October 2020 to a low of 103.3 US cents/lb on 21 October. In the last seven days of the month it ranged between 104.49 US cents/lb and 106.5 US cents/lb. Increased exports in September, signalling availability of supplies at

the end of the crop year, and the larger crop from Brazil are weighing on prices.

Prices for all group indicators declined in September 2020 after three months of increase. The largest decrease occurred in the average price for Brazilian Naturals which fell by 11.8% to 100.37 US cents/lb. The average price for Other Milds decreased by 8.7% to 152.06 US cents/lb while the price for Colombian Milds fell by 8.4% to 154.28 US cents/lb. As a result, the differential between Colombia Milds and Other Milds grew by 23.3% to an average of 2.22 US cents/lb as the supply of Colombian Milds became relatively scarcer. Robusta prices averaged 68.36 US cents/lb, 6.1% lower than in September 2020.

The average arbitrage in October, as measured on the New York and London futures markets, fell by 12.2% to 51.56 US cents/lb. After falling for eight consecutive months, stocks of certified Arabica increased by 3.2% to 1.3 million bags in October 2020. Certified Robusta stocks amounted to 2.04 million bags, 10.3% higher than in September 2020.

September 2019. Shipments of Arabica fell by 4.1% to 6.17 million bags, but Robusta exports offset this fall, rising by 9.6% to 4 million bags. Colombian Milds recorded the largest decrease in September, falling by 12.5% to 953,000 bags. Exports of Other Milds fell by 6.9% to 1.82 million bags, while Brazilian Naturals rose by 0.2% to 3.39 million bags.

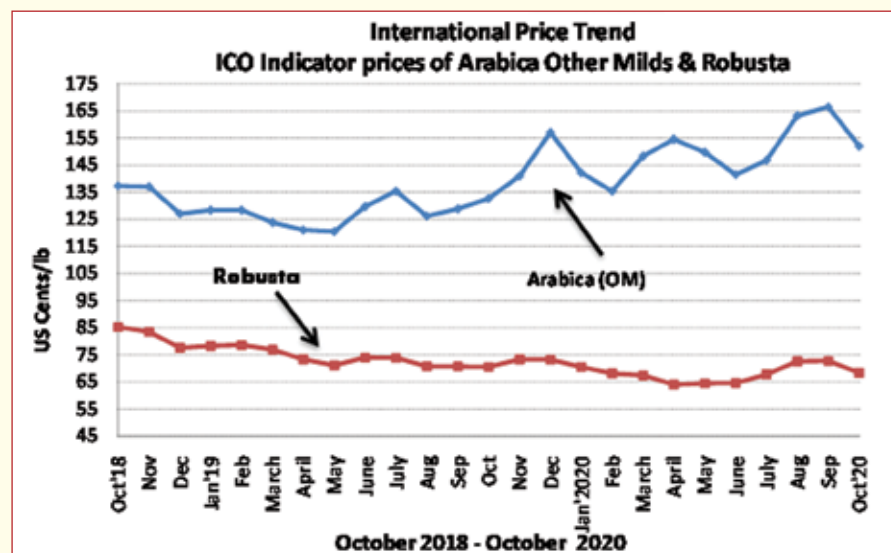
In coffee year 2019/20, global coffee shipments fell by 4.9% to 126.9 million bags compared with coffee year 2018/19. In October 2019 to September 2020, Robusta exports recorded the smallest decrease, declining by 1.4% to 48.68 million bags. Shipments of Other Milds fell by 9.8% to 25.15 million bags, Colombian Milds by 7.2% to 13.88 million bags and Brazilian Naturals by 4.9% to 39.18 million bags. The total value of coffee exports fell by 3.6% to 17.87 billion USD compared to coffee year 2018/19 while the average unit value per pound of green bean equivalent decreased to 148.66 US cents compared to 177.50 US cents in 2018/19.

Green Arabica exports fell by 7.7% to 71.98 million bags in 2019/20. Shipments from four

of the five largest green Arabica exporters, which represent 78% of total green Arabica exports, fell in 2019/20. Brazil's exports of green Arabica declined by 8.1% to 31.84 million bags, Colombia's by 7.2% to 11.59 million bags, and Honduras' by 19.1% to 5.51 million bags. However, Ethiopia's shipments of green Arabica rose by 1.3% to 3.85 million bags while Peru's exports decreased by 9.5% to 3.63 million bags.

The total value of green Arabica

exports fell by 2.8% to 12 billion USD from 12.35 billion USD in 2018/19 and 13.48 billion USD in 2017/18. The average unit value grew by 5.3% to 126.07 US cents/lb.



Exports:

In September 2020, world coffee exports rose by 0.9% to 10.16 million bags compared to

In 2019/20, green Robusta shipments fell by 1.6% to 42.65 million bags, due largely to the decrease in exports from Viet Nam, which accounts for 56% of all green Robusta exports. Viet Nam's shipments fell by 8.6% to 24.05 million bags. However, Brazil's green Robusta exports rose by 21.2% to 4.63 million bags, Uganda's by 25.9% to 4.39 million bags, and Indonesia's by 31% to 3.93 million bags. On the other hand, India's shipments of green Robusta fell by 14.3% to 2.78 million bags. The total value of green Robusta exports declined by 8% to 3.93 billion USD from 4.27 billion USD in 2018/19 and 4.77 billion USD in 2017/18. The average unit value fell by 6.5% to 69.6 US cents/lb.

Shipments of roasted coffee have grown in each consecutive year from 370,000 bags in 2014/15 to 788,000 bags in 2018/19. However, roasted coffee exports fell by 15% to 669,000 bags in 2019/20. Colombia is the largest exporter of roasted coffee, and its shipments grew by 15% to 198,000 bags. However, Mexico's exports fell by 12.7% to 194,000 bags. Indonesia's roasted shipments more than doubled to 48,500 bags

while Brazil's shipments fell by 11.2% to 23,000 bags. While the volume of roasted coffee exports declined in 2019/20, the total value rose by 7.8% to 176.36 million USD. Additionally, the average unit value of roasted coffee increased by 26.8% to 199.18 US cents/lb.

In the previous five years, soluble coffee exports have grown by an annual average rate of 5% from 9.01 million bags in 2014/15 to 11.34 million bags in 2018/19. In coffee year 2019/20, shipments of soluble coffee rose by 2.3% 11.60 million bags. Brazil is the largest exporter of soluble coffee, and in 2019/20, Brazil shipped 3.94 million bags, 2.1% lower than in 2018/19. Indonesia's exports of soluble coffee rose by 36.1% to 1.81 million bags while India's fell by 7.8% to 1.8 million bags, which is the third year of decrease for India. Viet Nam's shipment of soluble coffee decreased by 3.2% to 1.32 million bags. However, Mexico's soluble coffee exports grew by 8.8% to 861,000 bags. The total value of soluble coffee exports rose by 0.3% to 1.76 million USD in 2019/20, and the average unit value decreased by 2% 114.81 US cents/lb.

Indian coffee exports (01.01.2020 to 31.10.2020) 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.	28576	34079	5	7	28581	34086
2	Ar. Chy.	9995	8954	0	0	9995	8954
3	Rob.Pmt.	26297	31775	0	0	26297	31775
4	Rob.Chy.	122116	136206	0	0	122116	136206
5	Roasted Seeds	49	66	0	0	49	66
6	R & G	212	145	2	1	214	146
7	Instant	11807	20606	72775	73874	84582	94481
8	Total	199051	231831	72782	73882	271833	305713

अक्तूबर 2020

डॉ. डी.आर. बाबु रेड्डी, उप निदेशक (बाज़ार अनुसंधान), कॉफी बोर्ड, बेंगलूरु



इस कॉलम में, भारतीय कॉफी के घरेलू मूल्य एवं निर्यात के साथ-साथ वैश्विक उत्पादन, वैश्विक मूल्य, विश्व में उपभोग तथा वैश्विक निर्यात पर आईसीओ कॉफी बाजार रिपोर्ट अक्तूबर 2020 की सार-सूचना सम्मिलित है।

वैश्विक कॉफी उत्पादन और उपभोग

वर्ष 2019-20 में कॉफी का वैश्विक उत्पादन 168.84 मिलियन बैग्स अनुमानित किया गया है, जो 2018-19 की तुलना में 2.5% कम है। अरेबिका का उत्पादन 5% घटकर 96.05 मिलियन बैग्स होने का अनुमान लगाया गया है, जबकि रोबस्टा का उत्पादन 1.1% बढ़कर 72.78 मिलियन बैग्स होने की उम्मीद है। वर्ष 2019-20 ब्राजील के लिए अरेबिका की फसल रहित वर्ष था जिससे, वहाँ उत्पादन कम हुए। इसलिए वैश्विक उत्पादन में कमी होने का जिम्मेदार मुख्यतः ब्राजील

को ठहराया गया। इसके अतिरिक्त, वर्तमान कम मूल्यों के साथ साथ श्रमिकों की आपूर्ति करने पर कोविड-19 का प्रभाव ने भी कम उत्पादन के लिए योगदान दिया है।

वर्ष 2018/19 में वैश्विक कॉफी उपभोग में 169.11 मिलियन बैग्स के लिए 4.6% वृद्धि होने के बाद, 2019/20 में, वह 0.9% से 167.59 मिलियन बैग्स तक घटने का अनुमान लगाया गया। वर्तमान में वैश्विक आर्थिक मंदी के दबाव के कारण माँग में गिरावट का अनुमान लगाया गया है क्योंकि विश्व के कई स्थानों पर सामाजिक दूरी बनाए रखने के कारण घर के बाहर कॉफी का उपभोग भी सीमित हो गया है।

हालांकि उत्पादन और उपभोग दोनों में कमी पाई गई है, फिर भी वर्ष 2019/20 में वैश्विक उपभोग से भी ज्यादा 1.24 मिलियन बैग्स का उत्पादन का अधिशेष देखा गया है,

मूल्य

घरेलू बाजार मूल्य : आईसीटीए (बेंगलूरु) साप्ताहिक नीलामी मूल्य (₹/कि.ग्रा.)

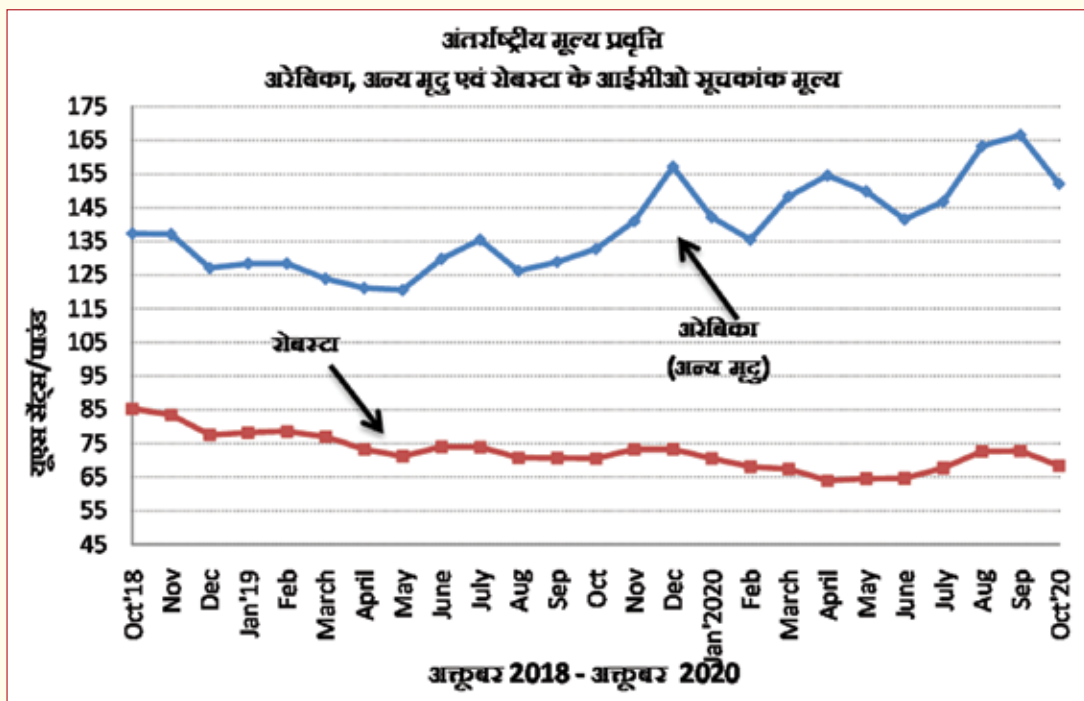
महीना / सप्ताह	अक्तूबर		अक्तूबर		अक्तूबर		अक्तूबर		अक्तूबर	
	2020	2019	2020	2019	2020	2019	2020	2019	2020	2019
	I		II		III		IV		औसत	
प्लांटेशन 'ए'	---	237.00	---	232.00	---	232.50	---	---	---	233.83
अरे.चेरी 'एबी'	---	141.00	---	---	---	128.00	---	---	---	134.50
रोब. पार्च. 'एबी'	---	188.00	---	---	---	---	---	---	---	188.00
रोब. चेरी 'एबी'	---	144.00	---	135.00	---	132.00	---	---	---	137.00

अंतर्राष्ट्रीय तत्स्थान मूल्य - अरेबिका (अन्य मृदु) तथा रोबस्टा के आईसीओ दैनिक समूह सूचकांक मूल्य

अक्तूबर 2020 में आईसीओ समष्टिक सूचकांक का मासिक औसत 8.9% घटकर 105.85 यूएस सेंट्स/पौंड हो गया, जो पिछले दो महीनों में प्राप्त लाभ को उलट दिया है। दैनिक समष्टिक सूचकांक गिरने लगे जो सितंबर के मध्यावधि से शुरू होकर, 9 अक्टूबर 2020 को 107.64 यूएस सेंट्स/पौंड तक उच्च रहते हुए 21 अक्टूबर को 103.3 यूएस सेंट्स/पौंड तक कम हुआ। महीने के अंतिम सात दिनों

में यह 104.49 यूएस सेंट्स/पौंड एवं 106.5 यूएस सेंट्स/पौंड के बीच में रहा। सितंबर में निर्यात में हुई वृद्धि ने, फसल वर्ष के अंत में आपूर्ति की उपलब्धता का संकेत दिया तथा ब्राजील से अधिकतम फसलों के कारण मूल्य प्राप्त होने की उम्मीद रखी।

लगातार तीन महीनों के वृद्धि के बाद, सितंबर 2020 में सभी समूह सूचकांकों के मूल्य घटे। ब्राजीलीयन नैचुरल्स के औसत मूल्य में सबसे बड़ी कमी पाई गई, जो 11.8% गिरकर 100.37 यूएस सेंट्स/पौंड हो गए। अन्य मृदुओं की औसत मूल्य 8.7% घटकर 152.06



कॉफी वर्ष 2018-19 की तुलना में, कॉफी वर्ष 2019-20 में वैश्विक कॉफी नौभरण 4.9% से गिरकर 126.9 मिलियन बैग्स हो गया। अक्टूबर 2019 से सितंबर 2020 तक, रोबस्टा के निर्यात में थोड़ी सी कमी दर्ज की गई, जो 1.4% घटकर 48.68 मिलियन बैग्स हो गया। अन्य मृदु का नौभरण 9.8% से गिरकर 25.15 मिलियन बैग्स, कोलम्बियाई मृदु का 7.2% से गिरकर 13.88 मिलियन बैग्स और

यूएस सेंट्स/पाउंड हो गए, जबकि कोलंबियाई मृदुओं के मूल्य 8.4% घटकर 154.28 यूएस सेंट्स/पाउंड हो गए। परिणामस्वरूप, कोलंबियाई मृदु तथा अन्य मृदुओं के बीच का अंतर 23.3% बढ़कर औसत 2.22 यूएस सेंट्स/पाउंड हो गया, क्योंकि कोलंबियाई मृदु की आपूर्ति अपेक्षाकृत कम हो गई थी। सितंबर 2020 की तुलना में रोबस्टा की मूल्य औसत 6.1% कम होकर 68.36 यूएस सेंट्स/पाउंड हुआ।

जैसा कि न्यूयॉर्क एवं लंदन फ्यूचर्स मार्केटों में मापे गए अनुसार, अक्टूबर में औसत अंतरपणन 12.2% से गिरकर 51.56 यूएस सेंट्स/पाउंड हो गया। लगातार आठ महीनों तक गिरने के बाद, अक्टूबर 2020 में, अरेबिका के प्रमाणित स्टॉक में 3.2% वृद्धि होकर 1.3 मिलियन बैग्स हुआ। सितंबर 2020 की तुलना में, रोबस्टा के प्रमाणित स्टॉक में 10.3% वृद्धि हो कर 2.04 मिलियन बैग्स हो गया।

निर्यात

सितंबर 2019 की तुलना में, सितंबर 2020 में विश्व कॉफी निर्यात 0.9% बढ़कर 10.16 मिलियन बैग्स हो गया। अरेबिका के नौभरण से 6.17 मिलियन बैग्स के लिए 4.1% गिरा, लेकिन इस गिरावट की भरपाई करते हुए रोबस्टा का निर्यात 9.6% बढ़कर 4 मिलियन बैग्स हो गया। सितंबर के महीने में कोलंबियाई मृदुओं के निर्यात 12.5% के साथ 953,000 बैग्स तक गिरकर अत्यधिक कमी दर्ज की। अन्य मृदुओं के निर्यात 6.9% के साथ 1.82 मिलियन बैग्स तक गिर गए, जबकि ब्राजीलीयन नैचुरल्स 0.2% बढ़कर 3.39 मिलियन बैग्स हो गया।

ब्राजीलियाई नैचुरल्स 4.9% से गिरकर 39.18 मिलियन बैग्स हो गया। वर्ष 2018-19 की तुलना में, कॉफी निर्यात का कुल मूल्य 3.6% घटकर 17.87 बिलियन यूएस डॉलर हो गए, जबकि ग्रीन बीन समतुल्य के औसत इकाई मूल्य प्रति पाउंड वर्ष 2018-19 में 177.50 यूएस सेंट्स की तुलना में, वर्ष 2019-20 में 148.66 यूएस सेंट्स से तक घट गया।

वर्ष 2019-20 में, ग्रीन अरेबिका का निर्यात 7.7% घटकर 71.98 मिलियन बैग्स हो गया। वर्ष 2019-20 में ग्रीन अरेबिका के कुल निर्यात का 78% प्रतिनिधित्व करने वाले पाँच सबसे बड़े ग्रीन अरेबिका के निर्यातकों में से चार निर्यातकों द्वारा किए गए नौभरण कम था। ग्रीन अरेबिका का निर्यात ब्राजील में 8.1% घटकर 31.84 मिलियन बैग्स, कोलंबिया में 7.2% घटकर 11.59 मिलियन बैग्स तथा होंडुरास में 19.1% घटकर 5.51 मिलियन बैग्स हो गया। हालाँकि, इथियोपिया का ग्रीन अरेबिका के नौभरण में 1.3% की वृद्धि होकर 3.85 मिलियन बैग्स हो गया, जबकि पेरू का निर्यात 9.5% घटकर 3.63 मिलियन बैग्स हो गया। 2018-19 में ग्रीन अरेबिका के निर्यात का कुल मूल्य 12.35 बिलियन यूएस डॉलर से 2.8% की कमी के साथ 12 बिलियन यूएस डॉलर तक पहुँच गया, जो 2017-18 में 13.48 बिलियन यूएस डॉलर था। औसत इकाई मूल्य 5.3% बढ़कर 126.07 यूएस सेंट्स/पाउंड हो गया।

सभी ग्रीन रोबस्टा के निर्यात का 56% प्रतिनिधित्व करनेवाला वियतनाम से निर्यात मुख्यतः कम होने के कारण, वर्ष 2019-20 में ग्रीन रोबस्टा

का नौभरण में 1.6% के साथ 42.65 मिलियन बैग्स तक की गिरावट हुई। वियतनाम का नौभरण 24.05 मिलियन बैग्स के लिए 8.6% गिरा। हालाँकि, ब्राजील का ग्रीन रोबस्टा के निर्यात 21.2% बढ़कर 4.63 मिलियन बैग्स, युगांडा का 25.9% बढ़कर 4.39 मिलियन बैग्स और इंडोनेशिया का 31% बढ़कर 3.93 मिलियन बैग्स हो गए। दूसरी ओर, भारत से ग्रीन रोबस्टा का नौभरण 14.3% गिरकर 2.78 मिलियन बैग्स हो गया। ग्रीन रोबस्टा के निर्यात का कुल मूल्य, 2018-19 में 4.27 बिलियन यूएस डॉलर से 3.93 बिलियन यूएस डॉलर तक पहुँच कर 8% की कमी हुई, जो 2017-18 में 4.77 बिलियन यूएस डॉलर था। औसत इकाई मूल्य 6.5% गिरकर 69.6 यूएस सेंट्स/पाउंड हो गया।

भुनी कॉफी के नौभरण, वर्ष 2014-15 में 370,000 बैग्स हो गया। वहाँ से लगातार हर वर्ष बढ़कर, 2018-19 में 788,000 बैग्स हो गया। हालाँकि, वर्ष 2019-20 में भुनी कॉफी के निर्यात 15% घटकर 669,000 बैग्स तक पहुँच गया। कोलंबिया भुनी कॉफी का सबसे बड़ा निर्यातक है वहाँ का नौभरण में 198,000 बैग्स के लिए 15% की वृद्धि हुई है। तथापि, मेक्सिको का निर्यात 12.7% घटकर 194,000 बैग्स हो गया। इंडोनेशिया का भुनी कॉफी के नौभरण दुगुनी से भी बढ़ कर 48,500 बैग्स हो गया, जबकि ब्राजील का नौभरण 11.2% गिरकर 23,000 बैग्स हो गया। वर्ष 2019/20 में जब भुनी

कॉफी के निर्यात की मात्रा में गिरावट आई तो कुल मूल्य 7.8% बढ़कर 176.36 मिलियन यूएस डॉलर हो गया। इसके अतिरिक्त, भुनी कॉफी का औसत इकाई मूल्य 26.8% बढ़कर 199.18 यूएस सेंट्स/पाउंड हो गया।

पिछले पाँच वर्षों में, वर्ष 2014-15 में घुलनशील कॉफी का निर्यात 9.01 मिलियन बैग्स के लिए 5% की वार्षिक औसत दर से बढ़ने के बाद, वर्ष 2018-19 में 11.34 मिलियन बैग्स हो गया है। कॉफी वर्ष 2019-20 में, घुलनशील कॉफी के नौभरण में 2.3% के साथ 11.60 मिलियन बैग्स की वृद्धि हो गई। घुलनशील कॉफी का सबसे बड़े निर्यातक ब्राजील से निर्यात, वर्ष 2019-20 में 3.94 मिलियन बैग्स हुआ, जो वर्ष 2018-19 के निर्यात से 2.1% कम था। इंडोनेशिया से घुलनशील कॉफी का निर्यात 36.1% बढ़कर 1.81 मिलियन बैग्स हो गया, जबकि भारत से निर्यात 7.8% गिरकर 1.8 मिलियन बैग्स हो गया, जो भारत के लिए कम निर्यात का तीसरा वर्ष है। वियतनाम से घुलनशील कॉफी के नौभरण 3.2% घटकर 1.32 मिलियन बैग्स हो गया। हालाँकि, मैक्सिको का घुलनशील कॉफी निर्यात 8.8% बढ़कर 861,000 बैग्स हो गया। वर्ष 2019-20 में, घुलनशील कॉफी के निर्यात का कुल मूल्य 0.3% बढ़कर 1.76 मिलियन यूएस डॉलर हो गया और औसत इकाई मूल्य 2% गिरकर 114.81 यूएस सेंट्स/पाउंड घट गया।

भारतीय कॉफी के निर्यात (01.01.2020 से 30.10.2020) मे.ट. में

क्र. सं.	निर्यात	अनंतिम निर्यात		अनंतिम पुनः निर्यात		कुल अनंतिम निर्यात	
		भारतीय कॉफी	पिछले वर्ष की संगत अवधि	अनंतिम पुनः निर्यात	पिछले वर्ष की संगत अवधि	कुल अनंतिम निर्यात	पिछले वर्ष की संगत अवधि
		1	2	3	4	(1 + 3)	(2 + 4)
1	अरे. पार्च.	28576	34079	5	7	28581	34086
2	अरे. चेरी	9995	8954	0	0	9995	8954
3	रोब. पार्च	26297	31775	0	0	26297	31775
4	रोब. चेरी	122116	136206	0	0	122116	136206
5	भुने बीज	49	66	0	0	49	66
6	भुने व पिसे	212	145	2	1	214	146
7	इंस्टंट	11807	20606	72775	73874	84582	94481
	कुल	199051	231831	72782	73882	271833	305713

मुख्य कार्यालय, कॉफी बोर्ड, बेंगलूरु में 26 नवंबर 2020 को संविधान दिवस के आयोजन पर एक संक्षिप्त रिपोर्ट / A brief report on the celebration of the Constitution Day on 26th November 2020 at Head Office, Coffee Board, Bengaluru

भारतीय संविधान की 70^{वीं} वर्षगांठ के उपलक्ष्य में, कॉफी बोर्ड, बेंगलूरु द्वारा आयोजित गतिविधियों का ब्योरा। / In commemoration of 70th Anniversary of Indian Constitution, the details of the activities observed by Coffee Board, Bengaluru at Head Office, on 26th November 2020.

कॉफी बोर्ड के मुख्य कार्यालय और उप-कार्यालयों के अधिकारियों / कर्मचारियों के बच्चों के लिए, पीयूसी एवं हाई स्कूल श्रेणी में कन्नड़, हिंदी और अंग्रेजी भाषाओं में निबंध लेखन प्रतियोगिता आयोजित की गई थी। इस संबंध में, परिपत्र सं. स/राभास्क/111/2020-21/64, दिनांक 13/16 नवंबर, 2020 को जारी किया गया था। बोर्ड के मुख्य कार्यालय एवं उप-कार्यालयों में से पीयूसी श्रेणी में कुल 8 छात्र और हाई स्कूल श्रेणी में 6 छात्र ने हिंदी और अंग्रेजी भाषा में ई-मेल के जरिए और डाक द्वारा अपने निबंध भेजे थे। कन्नड़ भाषा में कोई भी निबंध प्राप्त नहीं था। निबंध के उत्तर पत्रिकाओं का मूल्यांकन बाह्य विषय विशेषज्ञ द्वारा किया गया। सचिव, कॉफी बोर्ड, बेंगलूरु ने दि.26.11.2020 को भारतीय संविधान दिवस पर विजेताओं के नामों की घोषणा की। प्रतियोगिता के विजेताओं को ट्रॉफी और प्रमाणपत्र देकर सम्मानित किया गया।

A written essay competition was conducted for the Children of officers/employees of Head Office and Sub-Offices, Coffee Board, under PUC and High School category, vide Circular No. SE/OLW/111/2020-21/64, dated 13/16th November, 2020, in Kannada, Hindi and English languages. Total no. of 8 students in PUC category and 6 students in High school category from H.O and as well as Sub- Offices of Board were submitted their essays in Hindi & English language through E-mail and by post. None of the essay received in Kannada language. Valuations of Essay papers were done by external subject expert. The names of the winners were announced by Secretary, Coffee Board, Bengaluru on the Day of Indian Constitution i.e. on 26.11.2020. Winners of the competition were awarded with Trophies and Certificates.

इसके अलावा, भारतीय संविधान की 70^{वीं} वर्षगांठ की उपलक्ष्य में, दि.26.11.2020 को भारतीय संविधान दिवस पर भारत के माननीय राष्ट्रपति श्री राम नाथ कोविंद ने संविधान के प्रस्तावना को हिंदी में पढ़कर देश का नेतृत्व किया जिसका राष्ट्रपति भवन से सीधा प्रसारण हुआ था, जिसे, बाद में, मुख्य कार्यालय, कॉफी बोर्ड के अधिकारियों / कर्मचारियों ने दोहराए। तदनंतर, सचिव, कॉफी बोर्ड ने कन्नड़ भाषा में संविधान की प्रस्तावना पढ़े जिसका अनुसरण अधिकारियों / कर्मचारियों ने किया।

Further, in commemoration of 70th Anniversary of Indian Constitution observed on 26.11.2020, Hon'ble President of India Shri Ram Nath Kovind led the nation by reading the Preamble to the Constitution in Hindi, which was live telecast from Rashtrapathi Bhavan. The Officers/Officials of the Board repeated the same. Subsequently, the Officers/Officials followed the Secretary, Coffee Board in reading out the Preamble to the Constitution in Kannada language.





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