



## Timor-Leste

The Democratic Republic of Timor-Leste has had a long history to achieve independence and to employ coffee as a national economic export. The island of Timor was settled by the Portuguese in the early 16th century, and further invaded by the Dutch later that same century. They defined a border that would divide the island into East and West Timor, with West Timor eventually handed to Indonesia. It was not until 1975 when East Timor, Timor-Leste, declared their independence from Portugal, but this declaration led to a civil war that would see a third of the population perish and an invasion from Indonesia. In 1998, a new president was sworn in, and the following year he held a referendum. The vote saw a 90% participation rate with 78.5% of the people voting for the independence of Timor-Leste over autonomy from Indonesia. The nation was thrown into more turmoil with the pro-Indonesia militia taking action, and after global pressure, the UN deployed a force of 'blue berets'.

After time, the country voted in their constituents, and in May 2002, they released the Timor-Leste Constitution on the same day they were given national sovereignty.

Today, Timor-Leste is an independent nation. The country is split into 13 municipalities and are home to a diverse range of indigenous groups, languages and cultures that are ever evolving. The land is mountainous and fertile, and Project Origin are proud to work with our partners to share the flavours of these mountains and these independent peoples with the wider coffee world.



**Coffee was first introduced to Timor-Leste by the Portuguese in the early 1800s, and today, it is an important product for the nations economy. Coffee is classified by the municipality from which it grew. The structure of Timor-Leste geography is broken down as follows:**

**Country:** Timor-Leste

**Municipality:** 13 municipalities across the nation, such as Ainaro

**Administrative Post:** 67 administrative posts spread through the municipalities.  
Each municipality has one administrative post designated as the municipality's capital city

**Suku:** village within each administrative post

**Aldeias:** hamlets within each suku

**Bairos:** neighbourhoods within each aldeia or suku

Project Origin is proudly in partnership with Timorese specialty coffee producers Kape Diem, Australian profit-for-purpose consultancy 1LM, and the Australian Government through the Palladium managed Business Partnership Platform (BPP) to improve and promote the coffee industry in Timor-Leste.

The goals of this partnership are to:

- 1.** increase both the volume and quality of specialty grade coffee production, to establish a sustainable coffee export business for the Timor-Leste economy, and
- 2.** improve the sustainability of coffee production in Timor-Leste by addressing three main environmental impacts in coffee processing: power consumption, water consumption and waste-water contamination, and
- 3.** build women's roles within this sector, enable their asset growth, provide training and skill development, as well as introduce steps to allowing women more recognition and ownership in their roles of coffee production.

Our partnership will see this project across three years, but Project Origin are committed to furthering these goals for longer. We are building direct relationships with Kape Diem and the producers they work with to establish long-term beneficial trade connections that will see Timor-Leste on the same platform as many other specialty grade coffee producing countries. We believe the quality and the flavours are there, and we want to share these successes with the world.



TIMOR-LESTE



*Harvested cherries floated to separate low density beans – Ainaro- Timor-Leste*

## Ainaro

Producer Mateus Lopes

Administration Post	Maubisse
Aldeia	Sara
Altitude	1200 m
Harvest	August - October

## About Ainaro

Producer Mateus Lopes grows and harvests coffee trees in the aldeia of Sara, which is in the Maubisse suko in the Maubisse administrative post of Ainaro. The vibrantly coloured coffee trees on his farm grow and thrive beneath the shade of the casuarina trees. The shade trees is only one of many elements that allow the coffee cherries here to mature at a more constant and slower rate. Ainaro is home to Mount Ramalau, the highest peak in Timor-Leste, reaching 2960 metres above sea level. Because of the terrain around this mountain, the region attracts a cooler climate and this proves very beneficial to the growth and maturation of the coffee cherries. The cooler climates also result in a later harvesting season for the pickers in the Maubisse suko, and all of these elements combined leave us with some clean and delicious tasting profiles.

Mateus has been working with our origin partners Kape Diem since 2019, which was the same year that his washed coffee came in 4th place at Timor-Leste's national coffee quality competition.

During farm management, Mateus collects the off-cuts from his pruning and stumping of the coffee trees and gives them to a local art school, where they are turned into sculptured art. Kape Diem describe the work as "a unique interpretation on the art of coffee".

# Regional Ainaro

Varietal: Timor Hybrid

Process: Washed

Lot: AN1-1



## Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries at a size of 6mm
- o Cherries are left to ferment for 96 hours
- o Once fermentation is complete beans are washed to remove all mucilage
- o Beans are laid on raised African beds under sun
- o Drying typically takes 5-7 days
- o Moisture content is reduced to 13%
- o Sorted beans are stored in parchment in Grainpro bags in a closed warehouse until milling and export preparation

# Regional Maubisse

Varietal: Timor Hybrid

Process: Washed

Lot: M1-A



## Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries at a size of 6mm
- o Cherries are left to ferment for 96 hours
- o Once fermentation is complete beans are washed to remove all mucilage
- o Beans are laid on raised African beds under sun
- o Drying typically takes 5-7 days
- o Moisture content is reduced to 13%
- o Dried beans are collected by Kape Diem and sorted by bean size to create this regional offering. This offering is bean size A
- o Sorted beans are stored in parchment in Grainpro bags in a closed warehouse until milling and export preparation

# Regional Maubisse

Varietal: Timor Hybrid

Process: Washed

Lot: M1-B



## Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries at a size of 6mm
- o Cherries are left to ferment for 96 hours
- o Once fermentation is complete beans are washed to remove all mucilage
- o Beans are laid on raised African beds under sun
- o Drying typically takes 5-7 days
- o Moisture content is reduced to 13%
- o Dried beans are collected by Kape Diem and sorted by bean size to create this regional offering. This offering is bean size B
- o Sorted beans are stored in parchment in Grainpro bags in a closed warehouse until milling and export preparation