




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 Ermera

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.



Processed cherries – Ermera - Timor-Leste



Ermera

Exporter	Kape Diem
Municipality	Ermera
Administrative Post	Letefoho and Railaku
Altitude	1200 m
Harvest	June - July

About Ermera

The Ermera municipality distinguishes itself as one of Timor-Leste's major coffee growing regions. Ermera translates to "red water" in the local Mambai language, the second most common language spoken throughout the country, and it is one of only two landlocked municipalities in Timor-Leste. In the Administrative Post of Letefoho, Project Origin's coffee processing and exporting partner Kape Diem work with several farms and workers to utilise the fertile lands of this municipality to produce high quality coffees, and in the Administrative Post Railaku, Kape Diem works with families around the Matata suku to provide our Regional offerings, showcasing the flavours of Ermera.

The farms in Letefoho include that of producers Tomas Maia and Domingos Lopes, who manage some of the most well manicured and well organised farms of all of Kape Diem's partners. These particular farms are located only a short distance from where the hibrido de timor (HdT) varietal was first identified in 1927. The commonly known timor hybrid is leaf rust resistant, it is a sturdy plant with high yields and is planted across many farms in this area, alongside some catimor heirlooms. Producers in Ermera have worked with Kape Diem for over three years, improving their harvesting techniques, farm management and rehabilitation of the trees and land. Their success has been proven through their recent awards in national coffee competitions, placing 10th in 2019 for a CM natural processed lot, and 2nd in the 2021 Coffee Quality Competition with an experimental anaerobic fermentation lot. This is Project Origin's second year working in Timor-Leste, and the progress is already astounding, with the quality and consistency of cherries improving, which results in higher prices by 18-19% above the previous harvest. We couldn't be more proud to present these flavours of Ermera.

Regional Ermera

Varietal: Estado Typica / Catimor

Process: Washed

Lot: TG1

Cupping notes: citrus acidity, orange, peach, caramel, toffee, milk chocolate, clean, juicy, sweet, round, medium body



Processing Details

- o Cherries are harvested when red and ripe
- o Cherries are pulped and left to ferment for 24-30 hours
- o Once fermentation is complete beans are washed to remove all mucilage
- o Beans are laid on patios under sun
- o Drying typically takes 15-18 days
- o Moisture content is reduced to 12%
- o Beans are stored in parchment in Grainpro bags in a closed warehouse until milling and export preparation

Regional Ermera

Varietal: Estado Typica / Catimor

Process: Washed

Lot: ER1

Cupping notes: malt, brown sugar, nutty, sweet, medium body



Processing Details

- o Cherries are harvested when red and ripe
- o Cherries are pulped and left to ferment for 24-30 hours
- o Once fermentation is complete beans are washed to remove all mucilage
- o Beans are laid on patios under sun
- o Drying typically takes 15-18 days
- o Moisture content is reduced to 12%
- o Beans are stored in parchment in Grainpro bags in a closed warehouse until milling and export preparation

Regional Ermera

Varietal: Estado Typica / Catimor

Process: Natural

Lot: NT1

Cupping notes: orange, yellow nectarine, chocolate, toffee, sweet, clean, medium body



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are dried on patios under full sun and turned to ensure even drying
- o Drying is controlled and done slowly over 30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Moisture content is reduced to 13%
- o Dried beans are stored in Grainpro bags in a closed warehouse in dried cherry pod for protection until milling and export preparation