




## 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 Aileu

**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.



*Drying beds – Aileu - Timor-Leste*



## Aileu

Exporter	Kape Diem
Municipality	Aileu
Administrative Post	Aileu
Altitude	1000 - 1100 m
Harvest	May - June

## About Aileu

The mountainous terrain across Aileu has the perfect growing conditions to experiment with coffee tree agriculture. Our Orijem Timor partners in Timor-Leste, Kape Diem, have been working with members of the Centro Treinamento e Recursos Aileu (CTRA) in partnership with Quinta Portugal to build up their agricultural skills as well as improve quality of life for the community. The CTRA translates to 'Training and Resources Centre of Aileu' and the members of this group receive training and support in their agriculture and horticultural practices, in literacy, and support in community events including arts and craft fairs and cultural festivals.

There are around 70 families that are members with the CTRA, and over 50 of them own a coffee field. CTRA members sell the cherries and the parchment as a way to create a balanced income throughout the year. They are all supported to revitalise their trees and soils, learn better harvesting and processing techniques, and are supplied with better equipment and tools for processing. This support network that focuses not only on coffee agriculture, but on economic balance and community involvement too is something that we are proud to see and support, and we are already seeing the work and effort put in throughout Aileu truly showing in the coffee profiles that we offer to the world.





*The mobile pulper being used across Aileu to provide more farmers with access to processing equipment for better quality results.*

## About Aileu & Orijem Timor

Aileu is the site of the first wet mill we built as part of our partnership in Orijem Timor. This wet mill is where Kape Diem process a large portion of the cherries we buy using various techniques to allow for experimental processing, anaerobic fermentations, and classic washed processing methods, which becomes a Regional washed offering. We constructed this wet mill to be able to handle all these methods.

Across Timor-Leste, we have also implemented mobile processing methods. This initiative is in response to the sometimes-limited road access across the mountains denying trucks to transport cherries, and to provide the many remote farmers and villages access to processing equipment who would not have otherwise been able to deliver their cherries directly to our mill. Kape Diem delivers a pulper and helps set up drying beds that allow a farmer, or a group of farmers, to process and dry their cherries themselves. This flexible model is providing a solution to access more farmers across the country whilst maintaining contact and direct relationships.

This is our second year of working in Timor-Leste, and we are already witnessing the differences Orijem Timor is making. In the last harvest, we have seen product consistency increase. The general training provided to farmers and producers has resulted in the harvested cherries being at a more consistent ripeness and this has led to the overall cup score and quality increasing. The higher quality lots also mean we are paying farmers more for their cherries. This last harvest saw an average pay increase of 18-19% from the previous season. Most excitedly, we can see that this practice leading to improved quality is being taken up effectively by farmers even as we scale our reach. We are thrilled about the results we are seeing and tasting, and this excites us for the future.

# Regional Aileu

Varietal: Typica / Catimor

Process: Washed

Lot: AL1

Cupping notes: caramel, milk chocolate, malt, cacao, lime, orange, medium body, balanced, sweet, clean



## Processing Details

- o Cherries are harvested by a group of smallholder families and sorted to select cherries at 14° Brix
- o Beans are fully washed and left to ferment for 36-48 hours
- o Beans are laid on African drying beds
- o Drying typically takes 14 days
- o Moisture content is reduced to 12%
- o Dried beans are collected by Kape Diem and sorted by bean size to create this regional offering. This offering is bean size 17
- o Sorted beans are stored in parchment in Grainpro bags in a closed warehouse until milling and export preparation

# Laclo

Varietal: Typica / Catimor

Process: Anaerobic natural

Lot: MC5



## Processing Details

- o Red cherries are delivered to the wet mill in Aileu
- o Cherries are processed in a yeast-inoculated citrus-coferment oxygen free environment for an extended period at an ambient temperature to prolong fermentation which helps reduce rapid oxidation post-harvest
- o Cherries are then spread in thin layers on raised beds to dry and are regularly rotated even drying for 5-7 days. The temperature at Aileu wet mill is cooler for the first few days of drying
- o Cherries are transported to Dili to our dedicated drying area where temperatures are warmer and moisture is lower which allows more control for the remainder of the drying process
- o Drying typically takes 25-30 days
- o Moisture content is reduced to 10-12%
- o Sorted beans are stored in dried cherry pods in Grainpro bags in a closed warehouse until milling and export preparation

# Laclo

Varietal: Typica / Catimor

Process: Anaerobic natural

Lot: 5D



## Processing Details

- o Red cherries are delivered to the wet mill in Aileu
- o Cherries are processed in an oxygen free environment for an extended period at an ambient temperature to prolong fermentation
- o Cherries are then spread in thin layers on raised beds to dry and are regularly rotated even drying for 5-7 days. The temperature at Aileu wet mill is cooler for the first few days of drying
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*KD coordinator Elvira Martins checking harvest – Liquidoe - Timor-Leste*



## Liquidoe, Aileu

Producer	Liquidoe smallholder families
Municipality	Aileu
Administrative Post	Aileu
Altitude	1000 - 1100 m
Harvest	May - June

## About Liquidoe

Through the municipality Aileu, the mountains are vast but ideal for experimental agroforestry rehabilitation. Our partners in Timor-Leste, Kape Diem, have been working with smallholder families across Aileu to help improve their trees' health and harvests. A group of smallholder families in the Liquidoe aldeia, in the Liquidoe suko in Aileu have taken their generations-old coffee trees and farms and have begun to implement new coffee processing and harvesting strategies. After only one season, the progress in cup quality was incredible. They bettered their harvesting techniques, began to control the fermentation stage, and used raised drying beds to improve the airflow around the beans for a cleaner cup.

One key part of training for farmers is measuring the harvested cherries. The wooden board seen in the picture above has 100 holes in it. When farmers bring their harvested cherries to the mill for processing, 100 cherries are randomly placed on the board for a quick count of any cherries that are not at the ideal ripeness and colour. Producers are rewarded with higher per kilo payments where picking has a better red cherry count, with 90+ red cherries being an ideal picking, 80+ red cherries is a good picking and below 80 cherries is considered substandard.

These improvements saw the coffees from the Liquidoe suko shift from commodity grade to specialty grade, and one of the female producers, Celestino Manchada, had her fully washed coffee come in first place at the 2021 Regional Coffee Quality Competition in Aileu. It is with great pleasure that we now offer these Regional Aileu coffees to our roasting partners across the world.