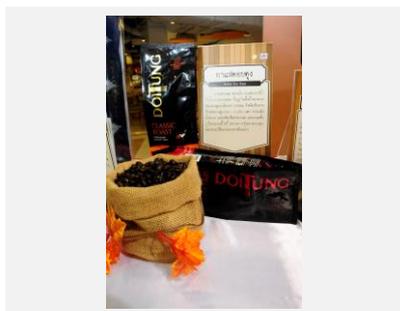


Name **Kafae DoiTung**
กาแฟดอยตุง

Country Thailand

Date of registration

02 / 05 / 2006



Source: DIP - Thailand

Translation sponsored by ECAP Phase II

Main characteristics/features

Kafae Doi Tung refers to Arabica coffee beans obtained from coffee plants grown on the Nang Non mountain range in Chiang Rai Province. Kafae Doi Tung is produced exclusively using the Arabica hybrids of Catimor, Caturra, and Catuai. Doi Tung coffee is free from toxins and ochratoxin. This gives Kafae Doi Tung a unique, well-balanced taste with a fruity, sweet fragrance/aroma, a generous acidity without sharpness and a medium body.

Geographical area

The Doi Tung coffee production zone is located on the boundary of Mae Fah Luang District and Mae Sai District of Chiang Rai Province, Thailand.

Production and processing

Seeds are selected from high yielding plants that are free from disease and pests, and have a high budding percentage. Trees are planted at about 800-1 200 metres above sea level, under the natural shade of verdant forest. Certain rules are followed with respect to cutting the grass, using fertilisers and avoiding the use of chemicals. Harvesting happens yearly between October and February. Only ripened cherries are hand-picked and transferred immediately to the factory within the same day. The berries are then washed and sorted. The pulp from the good quality cherries is removed from the seeds and fermented in water for around 36 hours. The beans are then washed by fresh flowing water and sun-dried on a cement lawn. This is repeated until the moisture level comes down to 10-12 %. The beans are packed in dry parchment in burlap sacks and stored on palettes away from direct sunlight. The GI covers the production of the green beans and roasted coffees. Doi Tung coffee is packed in three sizes: 200 grams, 500 grams and 1 000 grams. The packaging process must be carried out under the supervision of the Mae Fah Luang Foundation.

Link between product and territory

The Doi Tung Development Project was a royal initiative started in 1988 to promote reforestation and battle narcotics. It has created jobs and a stable income for the local people, enabling more self-reliance. Kafae Doi Tung is part of a reforestation area, standing at an altitude of 800-1200 metres above sea level. The shade and high elevation, coupled with the use of organic fertilisers, make the cherry beans gradually ripen to create the unique and intense flavour of Doi Tung coffee. The fallen leaves from the verdant forest are a natural fertiliser, and the shade from the big trees also helps to provide a balanced ecosystem and natural habitat for animals. This setting is complemented by the meticulous selection of the coffee strains, their careful maintenance, complex harvesting procedures and a standard production process.

Publication in the Official Gazette

02/05/2006

Competent Authority

Intellectual Property Department
<http://www.ipthailand.go.th/en/>

GI right holder/GI association

Mae Fah Luang Foundation

Contact information

1875/1 Rama IV Rd. Lumpini, Pathumwan,
 Bangkok 10330 Thailand

Type of product

Coffee

Control body

Mae Fah Luang Foundation and Internal Control System (ICS)

File number

48100009

Websites

www.doitung.com