

Name **Kafae Doi Chaang**

กาแฟดอยช้าง

Country Thailand

Date of registration

24 / 10 / 2007



Translation sponsored by ECAP Phase II

Source: DIP - Thailand

### Main characteristics/features

Kafae Doi Chaang is a single-estate premium Arabica coffee made up of the varieties Caturra, Catimor and Catuai. The plants are grown on the slopes of the Doi Chaang mountains, at an altitude of 1100-1700 metres. Kafae Doi Chaang is a pure, refreshing coffee, with a sweetly acidic and honey-toned aroma, and floral and fruit (tart cherry) notes. Kafae Doi Chaang refers to both green coffee beans and roasted coffee.

### Geographical area

Doi Chaang coffee is produced in the Doi Chaang mountains – the Wawi Subdistrict of the Mae Suai District in Chiangrai Province, northern Thailand.

### Production and processing

The coffee cherries bloom in February and are harvested between November and March. Ripe cherries are selectively hand-picked to ensure the best quality. To obtain green beans, the cherries are washed (fully submerged), sorted, pulped, fermented, soaked, dried (up to an 11 % moisture level), graded and stored in accordance with Doi Chaang's specific methods. The coffee beans are initially sorted and graded by shaking them through different sized sieves, and then hand-sorted to ensure only the finest grade beans are roasted. The roasting process does not necessarily occur in the production area. Kafae Doi Chaang is packaged in valved bags, which allow ventilation within the bags but prevent the outside air from getting in.

### Link between product and territory

The Doi Chaang growing area is characterised by its production of coffee beans that produce a clean cup of coffee, with moderate acidity, medium body and a floral aroma. These features and qualities can be achieved by using the Arabica blend, combined with an ideal climate, high altitudes and perfect soil conditions. The success of Kafae Doi Chaang also depends on the following aforementioned factors: the wet-processed method, and the specific cultivation and hand-harvesting of only the ripest cherries. All the attributes of Kafae Doi Chaang derive from its climate and topography, in terms of highly organic matter, natural shade and, above all, high production standards.

Publication in the Official Gazette 24/10/2007

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

GI right holder/GI association The Doi Chaang Coffee planters' group

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Type of product Coffee

Control body

File number 49100025

Websites

[www.doichaangcoffee.com](http://www.doichaangcoffee.com)