

Name **Buon Ma Thuot Coffee**

Date of registration

14/10/2005

Country **Vietnam**



Source: NOIP

### Main characteristics/features

### Geographical area

Buon Ma Thot coffee refers to the robusta variety and is processed by wet or dry methods. It can be grey, grey-green or pale green. The seeds are 10-11 mm long, 6-7 mm wide and 3-4 mm thick. Its aroma is appealing and intensive. This taste is slightly bitter, mild and not austere. The caffeine content is 2.0 to 2.2%.

The geographical area is located within the territory of the districts Cu M' gar, Ea H' Leo, Krong Ana, Krong Buk, Krong Nang, Krong Pak and the Buon Ma Thuot city of Daklak province.

### Production/processing

### Link between product and territory

In Buon Ma Thuot highland, robusta coffee berries are harvested in October - December in 2-3 rounds. The selective hand-picking in several rounds ensures only the mature and ripe berries are harvested, that helps to maintain the inherent bean quality. Before wet processing, it is recommended to screen the berries to separate different sizes and impurities, then the berries are soaked and washed. The pulping operation must be strict handled so as not to crush the parchment and bean inside. Afterwards, drying takes place in 2 steps: water drainage then drying. Before hulling, the dried parchment coffee must be screened to remove metals, stones etc., from the raw material. Manual or mechanical screens can be used. Hulling is the process of separating parchment from the bean, and polishing. This is done to separate the silver skin from the bean, which improves the brightness, the polish, the purity, and the attractive appearance of the coffee bean. The end product after grading and quality control must be packaged in clean and odour free bags.

Buon Ma Thuot is the name of the city which is the political, economic, and cultural centre of Daklak province. Buon Ma Thuot is also the name of a highland with red basaltic soil and other typical climatic, pedological and human ethnic characteristics. Buon Ma Thuot highland is where coffee not only grows well but also produces high quality beans with a different flavour from those from other areas of the country. The unique quality of the coffee beans is the decisive factor for the reputation and the competitiveness of 'Buon Ma Thuot Coffee'. Thus, Buon Ma Thuot has become a 'centre' for Robusta coffee, not only in the highland but also in the whole country.

### Publication in the Official Gazette

### Type of product

Coffee

### Competent authority

National Office of Intellectual Property of Vietnam

### Control body

### GI right holder/GI association

Daklak People's Committee/Department of Science and Technology of Dak Lak Province

### File number

00004

### Contact information

Buon Ma Thuot city, Daklak province, Vietnam

### Websites