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Foodscapes as a mirror of environment and culture - A Journey Through Gastronomy, Environment and Identity

Source:
<http://amazingearth.me/foodscapes/>



18-22 May

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FOOD

FOR THE WORLD



<http://amazingearth.me>

PI



2026

Coffee & Tourism



sources:

<https://www.giverecipe.com/menengic-coffee/>
https://weheartit.com/entry/330068098?context_page=2&context_type=explore
<https://riashaven.wordpress.com/2019/04/11/coffee-beans/>



Source:
www.tripster.com/travelguide/11-of-the-best-things-to-do-in-kona-for-first-time-visitors/amp/



*coffee
myth*

Coffee grown worldwide can trace its heritage back centuries to the ancient coffee forests on the Ethiopian plateau. There, legend says the goat herder Kaldi first discovered the potential of these beloved beans.

The story goes that that **Kaldi** discovered coffee after he noticed that after eating the berries from a certain tree, his goats became so energetic that they did not want to sleep at night.

Kaldi reported his findings to the abbot of the local monastery, who made a drink with the berries and found that it kept him alert through the long hours of evening prayer. The abbot shared his discovery with the other monks at the monastery, and knowledge of the energizing berries began to spread.

As word moved east and coffee reached the Arabian peninsula, it began a journey which would bring these beans across the globe.



<https://www.behance.net/gallery/40450175/Coffee-Plant>

Coffee cultivation and trade began on the Arabian Peninsula. By the 15th century, coffee was being grown in the Yemeni district of Arabia and by the 16th century it was known in Persia, Egypt, Syria, and Turkey.

Coffee was not only enjoyed in homes, but also in the many public coffee houses – called qahveh khaneh – which began to appear in cities across the Near East. The popularity of the coffee houses was unequalled and people frequented them for all kinds of social activity.

Not only did the patrons drink coffee and engage in conversation, but they also listened to music, watched performers, played chess and kept current on the news. Coffee houses quickly became such an important center for the exchange of information that they were often referred to as “Schools of the Wise.”

With thousands of pilgrims visiting the holy city of Mecca each year from all over the world, knowledge of this “wine of Araby” began to spread.



coffee History



This banquet scene, from a 16th- or 17th-century Turkish album of miniatures and calligraphy, shows men drinking coffee. Chester Beatty Library / Bridgeman Art Library

coffee History



Street Coffee Seller
in the Levant. 1714.
©Tim Mills

The Ottoman coffeehouse, or Ottoman **Café** was a distinctive part of the culture of the Ottoman Empire. These coffeehouses, started in the mid-sixteenth century, brought together citizens across society for educational, social, and political activity as well as general information exchange. The popularity of these coffeehouses attracted government interest and were attended by government spies to gather public opinion. Ottoman coffeehouses also had religious and musical ties. And Europeans adopted coffeehouses and other Ottoman leisure customs during the early modern period.

The activity of coffee-drinking and coffeehouses originated in Arabia, and it moved to Egypt then to Persia then to the Ottoman empire during the sixteenth century. In the Ottoman empire, the first coffeehouse was opened in Istanbul in 1555 during the reign of Suleiman the Magnificent. It was founded by two merchants from Damascus (named Hakam and Shams) and established in Tahtakale, (means “inside the castle”) Istanbul. Eventually, coffeehouses offered more than coffee, providing sweet beverages and candies too. Coffeehouses also became more numerous and functioned as community hubs. Before their introduction, the home, the mosque, and the shop were the primary sites of interpersonal interaction. Eventually, though, there existed one coffeehouse for every six or seven commercial shops. And by the end of the nineteenth century, there were nearly 2,500 coffeehouses in Istanbul alone.

https://en.wikipedia.org/wiki/Ottoman_coffeehouse



Vendors of Turk Kahvesi appeared in the bazaar with large copper vessels with fire under them; and those who had a mind to drink were invited to use a little stool or step into any neighboring shop where every one was welcome to enjoy his cup.

By the mid-17th century, there were over 300 coffee houses in London, many of which attracted like-minded patrons, including merchants, shippers, brokers and artists.

Many businesses grew out of these specialized coffee houses. Lloyd's of London, for example, came into existence at the Edward Lloyd's Coffee House.

As demand for the beverage continued to spread, there was fierce competition to cultivate coffee outside of Arabia.

The Dutch finally got seedlings in the latter half of the 17th century. Their first attempts to plant them in India failed, but they were successful with their efforts in Batavia, on the island of Java in what is now Indonesia.

The plants thrived and soon the Dutch had a productive and growing trade in coffee. They then expanded the cultivation of coffee trees to the islands of Sumatra and Celebes.



coffee History



Coffee plantations on Java

source: <http://www.herbmuseum.ca/category/exhibits/exhibits/coffee>

Do all welcomed COFFEE?

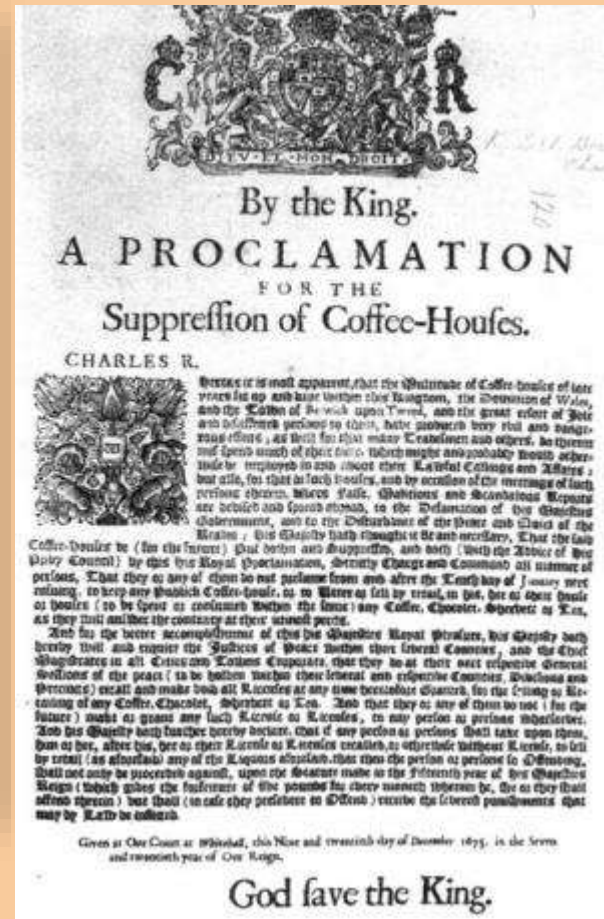
A Proclamation for the Suppression of Coffee Houses

At the gate of the Royal Exchange of Wednesday, 29 December 1675, passers-by would have noticed a flurry of activity. Messengers of the King's printers were fixing a Royal Proclamation to the pillars, its importance proclaimed by its ominous black letter typeface and royal coat of arms. Intrigued onlookers read, under the signature 'Charles R.', 'A Proclamation for the Suppression of Coffee Houses'.¹ 'The Multitude of Coffee-houses of late years set up within this Kingdom', it declared, were the 'the great resort of Idle and disaffected persons' and as such have 'produced very evil and dangerous effects'. In such places, the proclamation rumbled, tradesmen wasted valuable time when they should be employed about their 'Lawful Calling and Affairs'. More seriously, at their coffee-house meetings, 'divers False, Malitious and Scandalous Reports are devised and spread abroad, to the Defamation of his Majesties Government, and to the Disturbance of the Peace and Quiet of the Realm'. As a result, the King declaimed, it was thought 'fit and necessary, That the said Coffee-houses be (for the future) Put Down and Suppressed'. All coffee-house keepers were commanded o desist from retailing their 'coffee, chocolate, sherbet and tea' from 10 January 1676, only twelve days away. To the coffee-house keepers this was an unmitigated disaster, the ruination of their business. To the people of London too this was a calamity: a challenge to their liberty of assembly and free speech.

More here: <http://www.herbmuseum.ca/content/proclamation-suppression-coffee-houses>



<http://www.herbmuseum.ca/content/proclamation-suppression-coffee-houses>



History of coffee in Poland



The history of coffee in Poland began in the 17th century, when it came to us thanks to the Turks. The first coffee house was established in Gdańsk. Gradually, places of this type began to spread in Warsaw, Krakow and other cities. Coffee with a cream was particularly popular, although at first it was drunk in German style - a weak solution without any additions. The times of World War II and the socialist Polish People's Republic were a dark period for coffee - it was shortages of it in most Polish homes. Nevertheless, in those days it was a way to organize many things. It was enough to have a packet of coffee with you to buy the favor of some beaurocrat and get what we needed.





Coffee production, cultivation of the coffee plant, usually done in large commercial operations. The plant, a tropical evergreen shrub or small tree of African origin (genus *Coffea*, family Rubiaceae), is grown for its seeds, or beans



źródła:

<https://worldoffloweringplants.com/coffee-arabica-arabian-coffee/>
<https://www.behance.net/gallery/40450175/Coffee-Plant>

Coffee



The Arabica species of coffee is cultivated mostly in Latin America, while the Robusta species predominates in Africa. Both coffee species are grown in India, Indonesia, and other Asian countries. There are many varieties, forms, and types of each. The effects of environment and cultivation further increase this diversity.

Climatic factors most important for coffee growth are temperature and rainfall. No variety can withstand a temperature in the vicinity of 0°C. Temperatures between 23° and 28° C are the most favourable. Rainfall of 1,500 to 2,000 millimetres per year is required along with a dry period of two to three months for the Arabica. Irrigation is required where annual rainfall is less than 1,000 millimetres.

<https://www.britannica.com/plant/coffee-plant-genus>

photos:

<https://katia-lexx.livejournal.com/1541642.html?thread=3083757>

https://witanddelight.com/2018/01/real-story-behind-coffee-drink-every-day/?utm_content=buffer21289&utm_medium=social&utm_source=pinterest.com&utm_campaign=buffer

<https://us7.campaign-archive.com/?u=7a0f7e8dcd896dc1225d7fdc2&id=3336bc445e&e=986d548dfc>

photos:
<https://katia-lexx.livejournal.com/1549642.html?thread=30837578>
https://witanddelight.com/2018/01/real-story-behind-coffee-drink-every-day/?utm_content=buffer21289&utm_medium=social&utm_source=pinterest.com&utm_campaign=buffer
<https://us7.campaign-archive.com/?u=7a0f7a8dcd896dc1225d7fdc2&id=3336bc445e&e=986d548dfc>



Plantations are usually established in cleared forestland. The young shrubs are planted in rows spaced so that the density varies between 1,200 and 1,800 plants per hectare. Seedlings or cuttings raised in nurseries are carefully planted at the beginning of the rainy season; until they start producing fruit three to four years later, their care is limited largely to the trimming required to give them a robust, balanced framework and to stimulate fruiting.

For a long time coffee was cultivated in the shade. This is still done in many areas but is losing popularity because better results can be obtained without shade or with very light shade if other practices, such as trimming, weeding, and fertilization are followed. Yields as high as 2,000 to 3,000 pounds per acre (2,300 to 3,400 kilograms per hectare) can be grown, compared to 450 to 900 pounds per acre (500 to 1,000 kilograms per hectare) by traditional methods.



Zdjęcia:
<https://www.cafesilesia.pl/JAKIE-SA-RODZAJE-ZIAREN-KAWY-blog-pol-1536670066.html>

Arabica (Coffea arabica) – native of Ethiopia, the species Coffea arabica of the sub-genus Eucoffea of the genus Coffea of the family Rubiaceae of the order Rubiales of the sub-class Dicotyledonae of the class Angiospermae of the sub-kingdom Vegetables from the kingdom of Left to its own devices the Arabica coffee plant can grow up to twenty feet high; its lush, dark-green, ovoid leaves are about six inches long, and it produces small white flowers with the characteristic heady jasmine-like fragrance. The coffee tree usually flowers once in a season, but in some countries where it has been transplanted from its homeland, such as Colombia, it may blossom and produce cherries at various stages of ripeness through out the year. The flowers are pollinated by insects and the wind and go on to form 'drupes', which are invariant coffee berries, and which grow over a period of six months to form bunches of cherries that in many respects resemble the bright red domestic eating cherry."



Arabica

Robusta

(*coffea canephora*) commonly known as robusta coffee, is a species of coffee that has its origins in central and western sub-Saharan Africa. The plant has a shallow root system and grows as a robust tree or shrub to about 10 m tall. It flowers irregularly, taking about 10-11 months for cherries to ripen, producing oval-shaped beans.

The robusta plant has a greater crop yield than that of arabica, contains more caffeine (2.7% compared to arabica's 1.5%), and contains less sugar (3-7% compared to arabica's 6-9%). As it is less susceptible to pests and disease, robusta needs much less herbicide and pesticide than arabica.

Robusta is easier to care for and has a greater crop yield than C. arabica, so is cheaper to produce.



Zdjęcia:
<https://www.cafesilesia.pl/JAKIE-SA-RODZAJE-ZIAREN-KAWY-blog-pol-1536670066.html>

JAKIE-SA-RODZAJE-ZIAREN-KAWY-blog





Liberica (*coffea liberica*) – is a species of flowering plant in the family Rubiaceae from which coffee is produced. It is native to western and central Africa from Liberia to Uganda and Angola, and has become naturalized in the Philippines, Indonesia, Seychelles, the Andaman & Nicobar Islands, Malaysia. The *Coffea liberica* tree grows up to 9 metres in height, producing larger fruits than those found on *Coffea arabica* trees.

Liberica coffee beans are much larger than the more popular Arabica and Robusta beans. Due to its rareness (only about 1% of total coffee production) and limited supply on a global level, the cost of regular Liberica beans are on the higher end. The caffeine content of Liberica beans is in between Arabica and Robusta.



LIBERICA

Zdjęcia:

<https://www.cafesilesia.pl/Gatunki-i-szczepy-kawy-blog-pol-1540566237.html>
<https://www.cie-kawa.pl/coffea-liberica>

Arabica, *C. arabica*

Tetraploid, self
fertile

Ethiopia highlands

>1600m

15-24°C

1300 mm

Best quality

Susceptible to rust

Medium size tree

4-6 m tall

Medium vigor

Leaves

Smaller

Thinner

and

Robusta, *C.*

canephora

Diploid, self
incompatible

Rain forest of Congo
basin

<750m

24-30°C

1550 mm

Less flavor, acidity

Resistant to rust

Medium to large tree

Up to 32' tall

Vigorous

Leaves

Larger

Thicker



źródła:

[https://worldoffloweringplants.com/c](https://worldoffloweringplants.com/coffea-arabica-arabian-coffee/)

[offea-arabica-arabian-coffee/](https://www.behance.net/gallery/40450175/Coffee-Plant)

[https://www.behance.net/gallery/40](https://www.behance.net/gallery/40450175/Coffee-Plant)

450175/Coffee-Plant

Coffee

Site to be selected for coffee cultivation is determined by type of coffee to be grown which is on the basis of requirements for altitudes.

Highland coffee (*C. Arabica*) requires 800 m asl and above

Medium altitude coffee (*C. Liberica*) requires 450 – 600 m asl.

Lowland coffee (*C. Canephora*) requires 0 – 750 m asl.

Deep, slightly acid, well-drained loams, (especially, hillsides with a gentle slope) that are rich in nutrients especially potash and organic matter are ideal for coffee.



więcej o paleniu kawy:

<https://blogkawowy.pl/wizyta-w-palarni-kawy/>

coffee
cultivation



Sources:

<http://kawowy.info/na-czym-polega-palenie-kawy-metody-wypalania-kawy/>

Both Arabica and Robusta begin bearing in 3-4 years

Time to mature fruit

- Arabica, 7-8 months
- Robusta, 11-12 months

Productive for 20-30 years

Both need pruning for best production



coffee
cultivation



Sources:

<http://kawowy.info/na-czym-polega-palenie-kawy-metody-wypalania-kawy/>

Planting

- Slightly acid (pH 5.2 to 6.3) well drained soil
- Beginning of wet season
- Vertical position or 30° angle

Spacing - need light for fruit ripening

- Arabica, 1350 trees/ha
- Robusta, 900-1000 trees/ha

Both species are understory trees

- Well adapted to shade
- Initially coffee was planted under shade
- Later unshaded plants were shown to produce higher yields

coffee
cultivation



Sources:

<http://kawowy.info/na-czym-polega-palenie-kawy-metody-wypalania-kawy/>

- ✓ The earliness of bearing in coffee depends on variety, suitability of the environment and adequate management.
- ✓ Generally coffee plants come into bearing 3 years after transplanting into the field.
- ✓ The immature berries are green while the mature ones are either yellow, purple or red depending on variety.
- ✓ Harvesting must be carried out when berries are ripe.
- ✓ Harvesting is carried out by hand because berries occur in clusters and do not ripen at once.
- ✓ Harvesting is therefore an activity for the women and children.



Harvesting

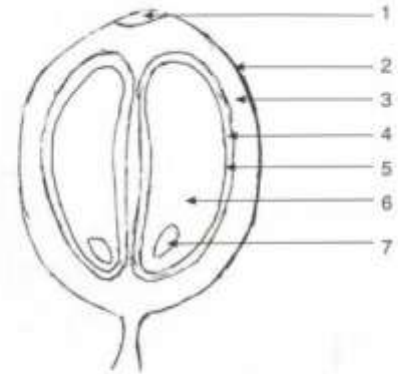


Fig. 4.6. Cross-section of coffee cherry. 1, Disc (navel); 2, exocarp (skin); 3, mesocarp (pulp); 4, endocarp (hull, parchment); 5, testa (silverskin); 6, cotyledon (bean); 7, embryo.

Zdjęcia:

<http://kawowy.info/na-czym-polega-palenie-kawy-metody-wypalania-kawy/>

Wet method:

- Pick berries when ripe and depulp immediately in order to allow for heating through fermentation which spoils the bean flavour.
- Soak in tanks full of water to eliminate infested berries and foreign matter
- The good and fully mature berries are then fed into a pulping machine.
- Pulp being removed, coffee beans coated with mucilaginous covering are transferred into a fermentation chamber for fermentation to proceed for few hours.
- Alternatively, the mucilaginous beans are washed with water, under pressure, to remove the mucilage, thus rendering fermentation unnecessary.
- Coffee beans are then dried and are thus ready for market.
- Beans are of very high cup quality, but expensive and need skilled staff.



<https://global.rainforest.com/en/store/kapazawacoffee/item/st613x>

Dry method:

- Coffee berries are spread out inside sun until they are completely dried.
- The beans are then hulled (removal of pericarp) either with machine or with a pestle and mortar.
- The pericarp chaff is removed by winnowing followed by picking.
- Proper drying eases hulling and winnowing.
- Dry method is simple with low capital cost per unit and does not require skilled personnel.
- However, the long period needed for proper drying depends on weather condition. Besides, the bean is of low quality and there is wide fluctuations in bean quality among growers

Processing / Postharvest

Wet method:



<http://thecoffeeuniverse.org/everything-you-always-wanted-to-know-about-wet-processing-but-were-afraid-to-ask/>

Processing / Post-harvest



Dry method:



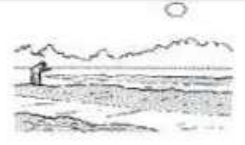
DRY PROCESSING OF COFFEE



1 beans sorted (by hand)



2 cleaned (sieve)



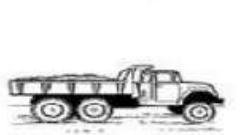
3 dried in sun (4 weeks)



4 raked and turned



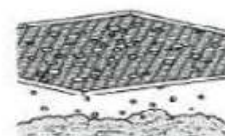
5 stored in silo



6 sent to mill



7 hulling



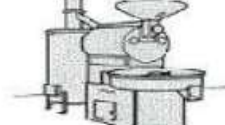
8 grading



9 bagging



10 coffee sold



11 roast



12 packed and sold

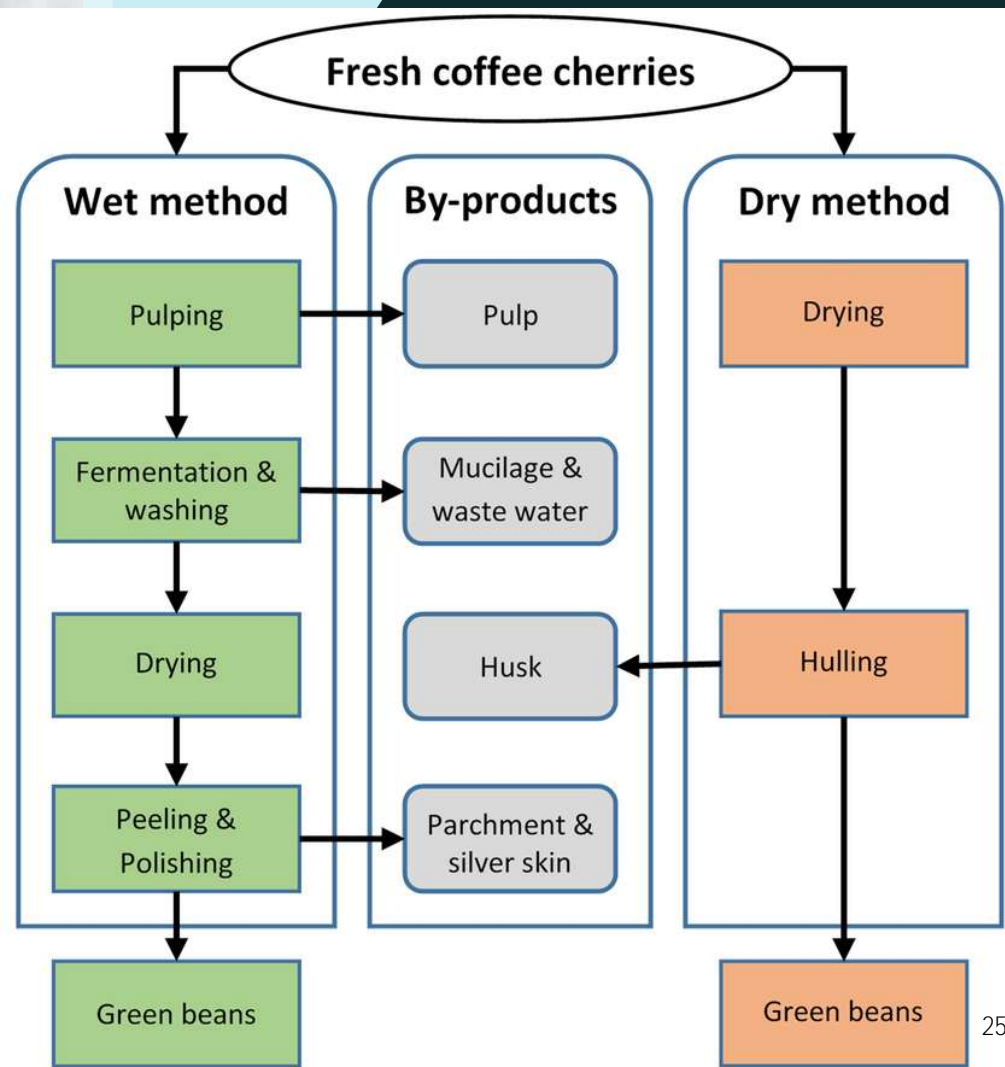
Processing / Post-harvest





Wet & Dry method comparison

Processing / Postharvest



HOW COFFEE WORKS!

Each particle of pick-me-up in your morning coffee has traveled a great distance, not to mention been transformed and refined, to be there for your daily grind. Here's the life cycle of a typical bean:

1 GROWING

There are two species of tropical plants, both bushy evergreens, that provide most of the world's coffee.



The Coffee BERRY

Coffea arabica
• two-thirds of all beans in trade
• more complex & balanced flavor
• less caffeine

Coffea canephora ("robusta")
• disease-resistant
• less acidic, smoky, tart aroma
• not prominent until late 1800's

Both grown here

2 PICKING

Five years after planting, and as berries ripen from green to red, the bush is harvested.



Most berries are handpicked, but in some places (like Brazil) it's done by machine. Often only ripe berries are selectively picked, but usually entire crops are strip-picked.

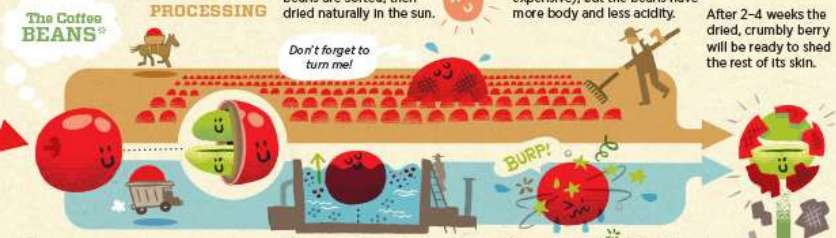
10 Steps from Shrub to Mug!

3 PROCESSING

In this important step, the outer covering and pulpy fruit are removed from the berry, leaving the seeds (aka the "beans"). There are two primary ways to do it:

DRY PROCESSING

In this older method, beans are sorted, then dried naturally in the sun. It's slower, more laborious (and expensive), but the beans have more body and less acidity.



After 2-4 weeks the dried, crumbly berry will be ready to wash the rest of its skin.

WET PROCESSING

This method uses lots of water and equipment. First, usable berries rise during immersion. They are fermented and mechanically scrubbed to remove pulp, then dried. This will produce consistent coffee with less body but more aroma.

5 ROASTING

By applying heat, green coffee will transform into fragile, easily opened packets of flavor.



Chemical reactions inside the bean begin to make it puffy, oily, and tasty.

Starches become sugars
Acidity weakens
Aromatic oils develop

It's usually done with large commercial machines, but home roasting is also possible. Temperature and duration of heat impact a bean's consistency, color, and flavor:

475° F	468° F	450° F	440° F	428° F	410° F	380° F	328° F	75° F
"Italian Roast" • Very dark • Shiny w/oil • Used mostly for espresso	"French Roast" • Burnt flavor • Surface oil	"Vienna Roast" • Second crack • Light oil	"Full City Roast" • Rich, even color • Often bittersweet	"City Roast" • Most popular U.S. roast	"American Roast" • Right after first crack	"Cinnamon Roast" • Lightest drinkable bean	Drying Phase • Yellowing, enlarging	Unroasted • Can be stored for 2 years

6 PACKAGING

Beans are (ideally) put into cool, dark, dry, airtight containers. Vacuum-packing was introduced in 1931

7 SHIPPING

Don't fear! Your coffee is headed your way!

4 MILLING

Any remaining fruit or parchment will be removed and dry coffee will become sought-after "green coffee" beans.



Optional steps:
Polishing
Aging
Decaffeination

GREEN COFFEE

Burr-grinding
Blade-grinding

GROUND COFFEE



8 GRINDING

Beans will be ground into a specific fineness, whether by machine or hand.

9 BREWING

Water can be introduced to the grounds in many ways, but these are the main methods.



10 DRINKING!

Finally! Enjoy your morning joe even more now that you know what the little coffee bean has been through.

D. ZETTWOCH



❖Grading:

- ✓ Re-drying – for uniform moisture content.
- ✓ Cleaning – removal of foreign matter and unhulled beans.
- ✓ Hulling and polishing – removal of testa.
- ✓ Size grading – a set of cylindrical sieve used to separate smaller and broken beans.
- ✓ Density separation – removal of light black and defective beans.
- ✓ Hand-sorting – removal of defective beans which machine could not remove.
- ✓ Mixing – proportional mixing of clean size-graded beans.
- ✓ Bagging – sewing up of mixed lots of specific weights for roasting.

❖Roasting:

- ✓ Roasting brings out the proper flavour of coffee.
- ✓ Roasting is taking various time.

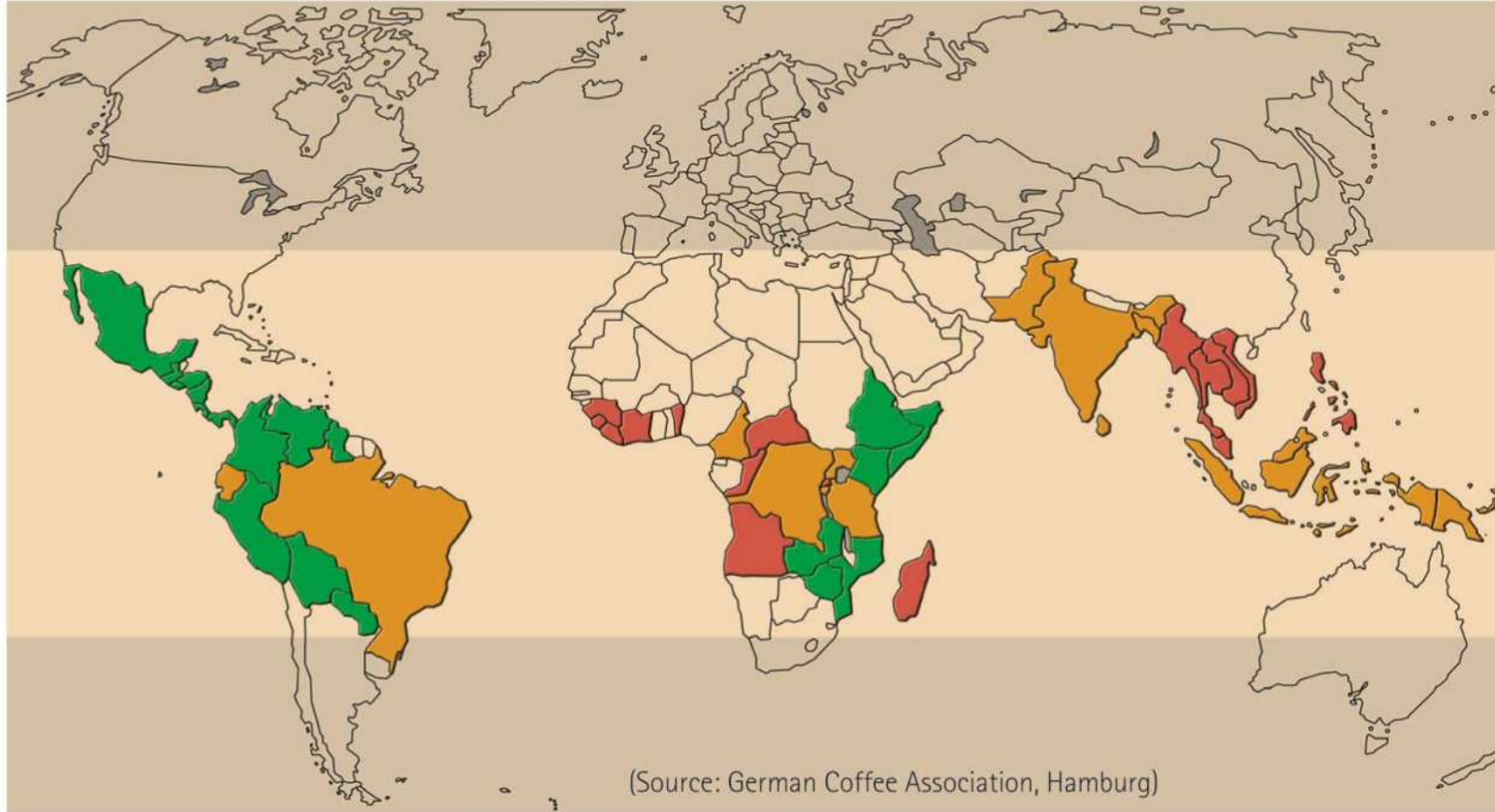
❖Grinding:

- ✓ Roasted coffee is ground into small particles before it can be used.
- ✓ Soluble coffees like Nescafe, are made from infusion of coffee from roasted and ground beans which is drastically dried in very hot air.

Processing / Post-harvest



The Coffee belt



(Source: German Coffee Association, Hamburg)

■ 100 % Robusta ■ 100 % Arabica ■ 100 % Robusta & Arabica

From west to east, the major coffee producing regions fall into a band around the equator, an imaginary line named The Coffee Belt. Between the tropic of Cancer and the tropic of Capricorn wrapping from Africa to Asia, these countries provides most of the coffee we drink every day.



Coffee cultivation area in ha (2016) źródło: <http://chartsbin.com/view/40147>

Plantation in Colombia,

SOURCE: <https://www.baristainstitute.com/behind-bean/what-consider-when-planning-visit-coffee-farm>



Coffee Production

by Country in 2024

10.5 million tonnes

Global coffee production increased by 4% from 2023 to 2024

Global coffee bean production, 2024



Source: U.S. Department of Agriculture



<http://pictures.4ever.eu/other/world-map-219934>

Latin America - covers all Central and South American countries. Coffees from this region are usually refreshing and mild, have a delicate taste. Brazil has been a potentate in coffee production for over a century. Is the largest producer of Arabica, and the second of Robusta. It has two million hectares of plantations that provide 1/3 of world Arabica production. Other South and Central American countries where coffee is produced are Colombia, which, with its 800,000 tons got second place on the list of coffee producers, and Mexico, Guatemala, Costa Rica and Honduras.



<https://alternativebrewing.com.au/coffee-regions-world-central-south-america/>

Colombia

coffee in Colombia



http://viajar_especiales_elperiodico.com/50-paraisos-de-ensueno/america/triangulo-del-cafe-colombia-aromas-y-sabores-intensos/

The introduction of the plant in Colombia was at the end of the 18th century.

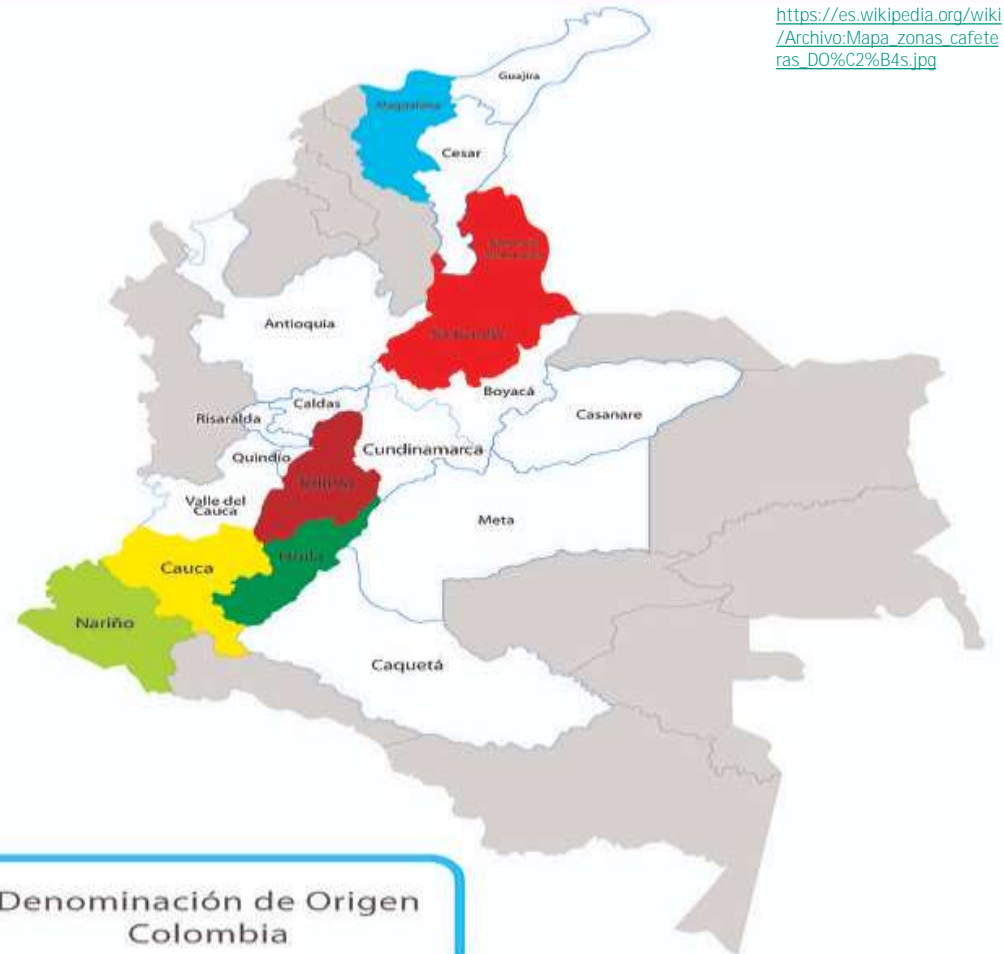
Colombia's consolidation as an exporting country took place in the second half of the 19th century, supported by the economic expansion of the industrial revolution and the increase in demand from countries such as the United States.

During the 20th century, coffee was the primary product within Colombian commercial activities. In the 1920's this country consolidated its position as the first exporter of the Arabica variety of coffee but Brazil continued, and still continues, to be the main world producer.³²

PGI Colombia

Colombian coffee is a Protected Geographical Indication, which was officially recognized by the European Union on September 27, 2007.¹² This denomination is granted to 100% Arabica coffee (*coffea arabica*) produced in the coffee regions of Colombia, delimited between latitude North 1 to 11°15', longitude West 72° to 78° and specific altitude ranges that can exceed 2,000 meters above sea level. These areas are characterized by an average temperature between 17 and 23 degrees and a rainfall over 2,000 millimeters distributed throughout the year. It is also worth noting the height at which these plantations are located, between 1,200 and 1,800 metres above sea level.

The main coffee producing departments are Huila, Antioquia, Tolima, Caldas, Valle del Cauca, Cauca, Risaralda, Santander, Cundinamarca, Nariño, Quindío, Norte de Santander, Cesar, La Guajira, Magdalena, Boyacá, Meta, Casanare and Caquetá.



Tourism

Medellin Coffee Museum: The museum specially dedicated to Colombian coffee in the city of Medellin. A space designed in homage to the more than 500,000 coffee growing families of Colombia. There visitors can live an experience of knowledge, through several stations in which an expert will explain from cultivation to consumption. Thus, people can appreciate step by step the journey of a coffee bean and see why Colombian coffee is considered the best coffee in the world.



Coffee Park: The Interactive Coffee Museum consists of four rooms, so that people of all ages are encouraged to learn about this history that is now full of science and technology. Everything, through an interactive tour that ends with a 3D video.

Interact and learn about our coffee culture and biodiversity in a fun way. We will take you on a journey through the history of the coffee process until it is exported.

Room 1. Coffee Origin and Cultivation.

Room 2. Coffee Culture.

Room 3. Coffee commercialization and industrialization.



The Colombian Coffee Route



<https://100.mq.com/www/simnaba.net/wp-content/uploads/2017/03/imagen17.png?resize=640%2C463&ssl=1>

Where does the coffee route start in Colombia? The Colombian Coffee Route, also known as the "Axis of Coffee", is located in the central western part of the Colombian Andes, which is made up of three departments: Caldas, Risaralda and Quindío. And the three main cities of this area are its capitals: Manizales, Pereira and Armenia, respectively. They are part of the 62 municipalities of the Eje Cafetero, where the production of coffee is exported at an international level.

Which is the best month to make the route of the coffee in Colombia? Between March and May, the main coffee harvest takes place in Quindío, an ideal time to visit the region and go to a coffee farm to participate in the process. Between October and December the Mitaca is held, which is the second harvest of the grain.

The coffee route is an adventure destination: In an environment with coffee plantations and banana plantations everywhere, it's not just coffee, you have to enjoy outdoor activities such as rappelling, paragliding, horseback riding, hiking and mountain biking, among others.



Coffee production in Brazil is responsible for about a third of all coffee, making Brazil by far the world's largest producer, a position the country has held for the last 150 years. Coffee plantations, covering some 27,000 km², are mainly located in the southeastern states of Minas Gerais, São Paulo and Paraná where the environment and climate provide ideal growing conditions. There are about 220,000 coffee farms involved in the industry.

The crop first arrived in Brazil in the 18th Century, and the country had become the dominant producer by the 1840s.

Brazil

Slaves on a fazenda (coffee farm), c.

1885

Marc Ferrez (1843-1923) - Lago, Bia Corrêa do. Os fotografos do Império: a fotografia brasileira no Século XIX. Rio de Janeiro: Capivara, 2005. ISBN 858906516X



Asia &
Pacific



Vietnam



Some people swear by Vietnamese coffee, and coffee is one of Vietnam's major export crops, behind only rice. In the early years, plantation farming was how Vietnamese coffee was produced, and after the Communist North won the Vietnam War in the '70s, coffee was mostly grown on collective farms. However, private enterprise reforms in 1986 allowed Vietnam to set up private coffee companies, and they did. This coffee boom made Vietnam the second largest coffee producer in the world, after Brazil. Vietnamese coffee growers typically develop a number of different varieties in microclimates throughout the distinct regions of Vietnam. Types of coffee beans cultivated in Vietnam include the ever-popular Arabica, as well as Robusta, Chari and Catimor.

<http://rameccoffee.weebly.com/coffee-map.html>

CÁC VÙNG CÀ PHÊ VIỆT NAM COFFEE PRODUCING AREAS IN VIETNAM





Indonesia

Coffee arrived to Indonesia in 1699. Indonesia is 4th world coffee producer. The modern culture of Southeast Asian coffee truly began when the Dutch brought coffee to Java, a part of Indonesia. However, Javanese coffee has undergone many changes since then.

Rust disease devastated the Arabica crop in the 19th century, forcing Javanese coffee farmers to switch to Robusta. In recent years, coffee estates have popped up, using Dutch equipment and methods, to try and bring Java coffee back to its roots. Many of the most famous and coveted Indonesian coffees, like Sumatran and Sulawesi coffee, are produced on small Indonesian farms using the wet hull method called Giling Basah. In Giling Basah, Indonesian coffee farmers take the outer skin off of the coffee cherries and allow the beans to sit in their mucilage for a day. They then wash off the beans and dry them in the sun to about a third of their moisture; the cherries are then hulled and processed.



Asian palm civet

Kopi luwak, is a coffee that consists of partially digested coffee cherries, which have been eaten and defecated by the Asian palm civet (*Paradoxurus hermaphroditus*). It is therefore also called civet coffee. The cherries are fermented as they pass through a civet's intestines, and after being defecated with other fecal matter, they are collected. Asian palm civets are increasingly caught in the wild and traded for this purpose.

Kopi luwak is produced mainly on the Indonesian islands of Sumatra, Java, Bali, Sulawesi, and in East Timor. It is also widely gathered in the forest or produced in farms in the islands of the Philippines, where the product is called kape motit in the Cordillera region, **kapé alamíd** in Tagalog areas, **kapé melô** or **kapé musang** in Mindanao, and kahawa kubing in the Sulu Archipelago. Weasel coffee is a loose English translation of its Vietnamese name cà phê Chồn. Kopi luwak is most expensive coffee of the world. **kilogram kosztował ok 550-750 EURO**. Wynika to z faktu, że roczne światowe „zbiory” tego gatunku kawy wynoszą zaledwie 300–400 kg.



Indonesia

about (un)ethical aspect of kopi luwak production- You can read here:

<https://www.businessinsider.com/kopi-luwak-cat-poop-worlds-most-expensive-coffee-taste-test-2018-11?IR=T>

And

<https://www.nytimes.com/2010/04/18/world/asia/18civetcoffee.html?pagewanted=all>

Kopi luwak, is a coffee that is processed by a civet (Paradoxurus hermaphroditus). The beans are eaten by the civet, and after being defecated in the civet's intestines, and after being defecated, they are collected and traded for this purpose.

Kopi luwak is produced mainly on the Indonesian islands of Sumatra, Java, and Sulawesi. It is also produced in the Philippines, particularly in the Cordillera region. In Tagalog areas, **kapé melô** or **kapé musang** in Mindanao, and **kaharô** in Sabina. The Spanish name is **café de zorro**. Weasel coffee is a loose English translation of its Vietnamese name **cà phê Chồn**. **Kopi luwak is the most expensive coffee in the world. 1 kilogram kosztował ok 550-750 EURO. Wynika to z faktu, że roczne światowe „zbiory” tego gatunku kawy wynoszą zaledwie 300-400 kg.**

...the palm
...with a civet's
...the wild and

It is also widely gathered in the Cordillera region, **kapé alamíd**. Weasel coffee is a loose English translation of its Vietnamese name **cà phê Chồn**. **Kopi luwak is the most expensive coffee in the world. 1 kilogram kosztował ok 550-750 EURO.**

Africa & Middle East



Ethiopia, Yemen, Kenya and Zimbabwe occupy the top position among Arabica producers, but coffee is grown in many other countries.



Coffee in Africa

Drawing by: DANIELLE GRINBERG

SOURCE: <https://vinepair.com/articles/african-coffee-varieties-guide>

Coffee in Africa



source:
<https://www.pinterest.co.uk/pin/860257866300455689/>



Ethiopia



Addis Ababa • Ethiopia

Coffee production in Ethiopia is a longstanding tradition which dates back dozens of centuries. Ethiopia is where *Coffea arabica*, the coffee plant, originates. The plant is now grown in various parts of the world; Ethiopia itself accounts for around 3% of the global coffee market. Coffee is important to the economy of Ethiopia; around 10% of foreign income comes from coffee, with an estimated 15 million of the population relying on some aspect of coffee production for their livelihood. Ethiopia is the world's seventh largest producer of coffee, and Africa's top producer, with 260,000 metric tonnes in 2006. Half of the coffee is consumed by Ethiopians, and the country leads the continent in domestic consumption.

Sidamo

It is very likely that in and around this region is where coffee had its origins. Sidamo coffee is well-balanced with cupping notes exhibiting berries and citrus with complex acidity. The coffee hails from the province of Sidamo in the Ethiopian highlands at elevations from 1,500 up to 2,200 meters above sea level. At these elevations the coffee beans can be qualified as “Strictly High Grown” (SHG).

Ethiopia

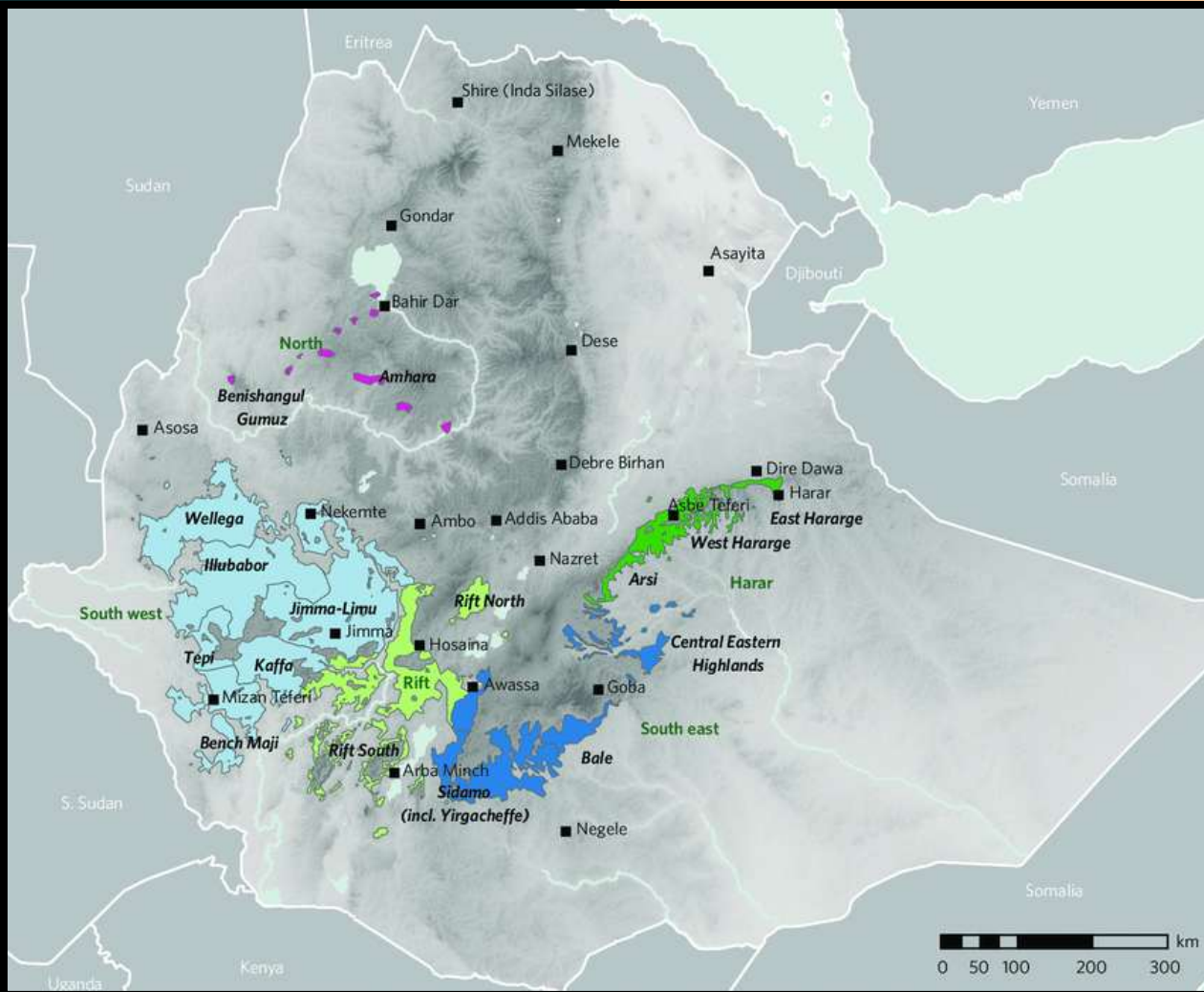


photo:
P. Charzyński,
2020



Addis Ababa • Ethiopia

<https://ethiopianfood.files.wordpress.com/2011/02/ancientcoffee.jpg>



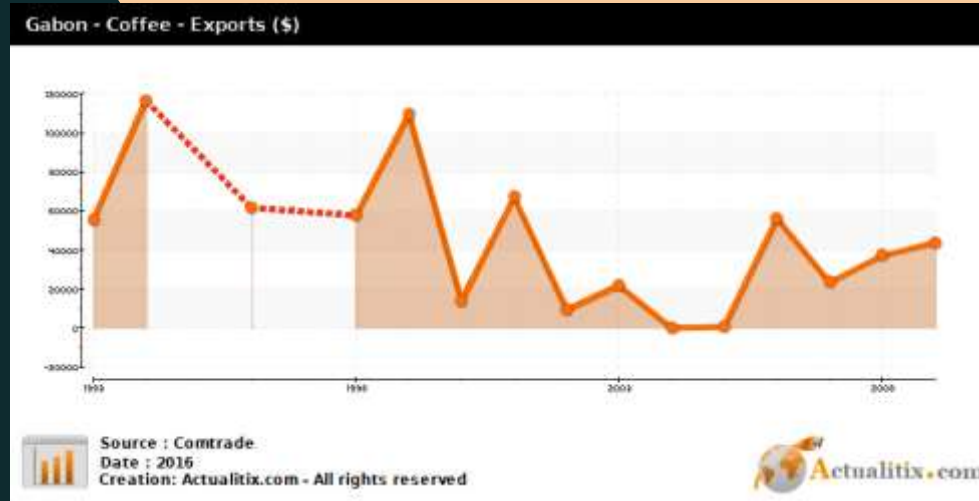
The main coffee growing zones and areas of Ethiopia.

The coffee zones represented by coloured polygons: **red/pink**, North Zone (coffee areas: Amhara and Benishangul Gumuz); **light blue**, South West Zone (coffee areas: Wellega, Illubabor, Jimma-Limu, Kaffa, Tepi and Bench Maji); **light green**, Rift Zone (coffee areas: Rift North and Rift South); **dark blue**, South East Zone (coffee areas: Sidamo, Yirgacheffe, Bale and Central Eastern Highlands); **dark green**, Harar Zone (coffee areas: Arsi, West Hararge and East Hararge).

Ethiopia

J. Moat et al. Resilience potential of the Ethiopian coffee sector under climate change
 June 2017 Nature Plants 3(7):17081
 DOI: 10.1038/nplants.2017.81

Gabon



- The tropical humid climate and the fertile soils are ideal for coffee cultivation and even allow 2 coffee crops per year.
- Between 1981 and 2012, however, Gabon lost 92 % of the harvest area.
- The reason for this is the low level of governmental support for coffee production, with a focus on oil and mineral reserves.
- When the global coffee prices fell sharply from 2000 – 2004, many coffee farmers moved into urban areas - **many coffee farms were neglected or completely abandoned.**
- The increasing world demand and higher coffee prices have resulted in Gabon investing in the agricultural sector.
- With the CAISTAB – state stabilization funds founded in 2016 of CFA 200,000 (\$ 334.000), the annual cocoa and coffee crops are bought - This guarantees at least 3,000 farmers the income.
- Gabon is **exporting more coffee**, than it can harvest



Kenya

A coffee plantations in Kenya in 1936.

image is available from the United States Library of Congress's Prints and Photographs division under the digital ID matpc.13872.



- Ethiopia's southern neighbor, Kenya, employs 6 million in the coffee industry. Unlike Ethiopia, it has a relatively short coffee-production history, dating back to the late 19th century. Nevertheless, the country, whose population is 47.6 million, has developed a reputation for the quality of its specialty-grade coffee, much of which is grown at high elevation around Mount Kenya.
- Kenya has traditionally sold production through a relatively transparent auction system that rewards higher-quality lots with higher prices, an unusual but effective platform for the African industry.
- Specialty Kenyan coffees tend to have a medium-to-full body, dazzling acidity, and characteristics that have been likened to black currant (think Cabernet Sauvignon), plus tropical flavors, berry notes, and citrus undertones. Its famous cultivars read like codes – SL28 and SL34 (SL denoting Scott Laboratories, the progenitor of the National Agricultural Lab) – that were found to be tolerant of drought, some diseases, and many pests.

Tanzania



- Grown on the slopes of Mount Kilimanjaro, Tanzania specialty coffee has developed a reputation for bright, clean, medium-bodied, and complex cups. Though the Haya tribe is thought to have brought coffee to Tanzania from Ethiopia, commercial coffee cultivation was introduced by German colonists nearly a century ago and today accounts for approximately 20 percent of **the country's export value**.
- In the U.S., Tanzania has become known for its peaberry. This moniker refers to a coffee cherry that has only one seed instead of the normal two. Occurring in 5 to 10 percent of coffee cherries, peaberry beans are smaller and rounder than regular coffee beans, which have a flat side.

Coffee Production Challenges and Opportunities in Tanzania: The Case Study of Coffee Farmers in Iwindi, Msia and Lwati Villages in Mbeya Region
February 2019
DOI:
[10.9734/ajahr/2019/v3i229993](https://doi.org/10.9734/ajahr/2019/v3i229993)
[Hillary M. O. Otieno](#)
[Beryle A. Alwenge](#)
[Oliver Otieno](#)



Rwanda & Burundi



Rwanda For a country with less than a 20-year history of producing specialty coffee, Rwanda has developed an outsized reputation. Nearly 80 percent of its total production is specialty-grade. Rwandan coffees, typically based on mutations of Bourbon, a coffee variety, tend toward a sweet and full-bodied experience boasting a wide range of flavor profiles, from red fruit notes (apples, grapes) to a distinct floral character. **The country's high elevation (all of Rwanda is 3,000 feet above sea level)** produces dense beans. Roasters with experience know to employ sufficiently high temperatures to avoid an overly acidic profile, as well as roast beans long enough to develop a rich mouthfeel;

Burundi Like its northern neighbor Rwanda, tiny Burundi farms the Bourbon variety on mountainous terrain. Farmers often fully wash seeds, soaking both during fermentation and afterward. The practice promotes a clean taste as the protective mucilage is thoroughly removed. Burundi coffees are known for their sweet fig and berry flavors and juicy acidity.

In the 1990s, civil war devastated Burundi's coffee industry. Drawing inspiration from Rwanda's post-conflict coffee success, however, Burundi has made strides and lifted the quality of its coffees – the best examples astonish buyers, earning high scores from specialty coffee graders around the globe.

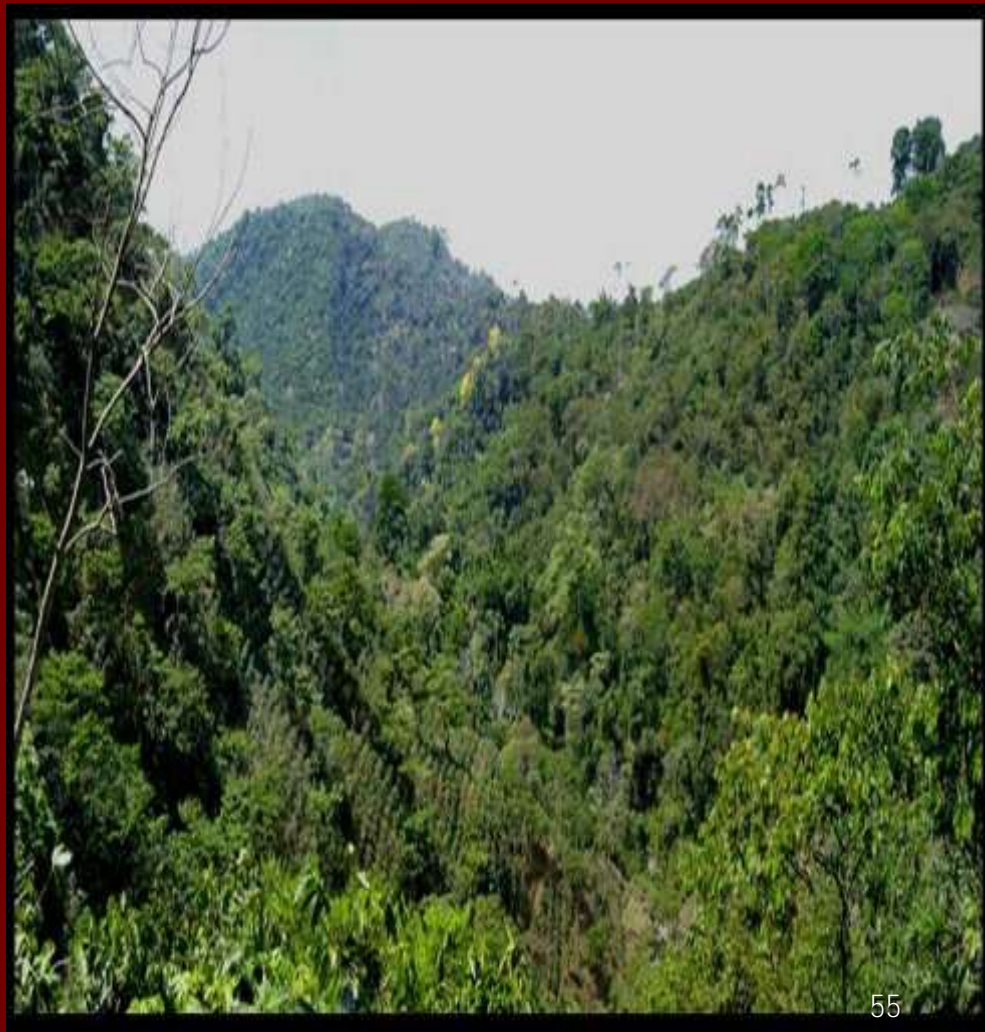
Coffee and the Ecosystem

- Traditionally a shade grown crop that is grown under a canopy of trees
- These shade trees provide an excellent source of biodiversity
- The new modern system however, emphasizes the use of pesticides and the increase in chemical inputs to retain high yields
- Sun plantations—ultimately more prone to water and soil runoff and long term damage of the soil



Benefits of Shade Grown Coffee

- Deforestation is a constant issue in many areas of Latin America
- Destroying the habitat of many species and much biodiversity
- Shade grown coffee plantations provide refuge for forest biota that has been displaced due to deforestation



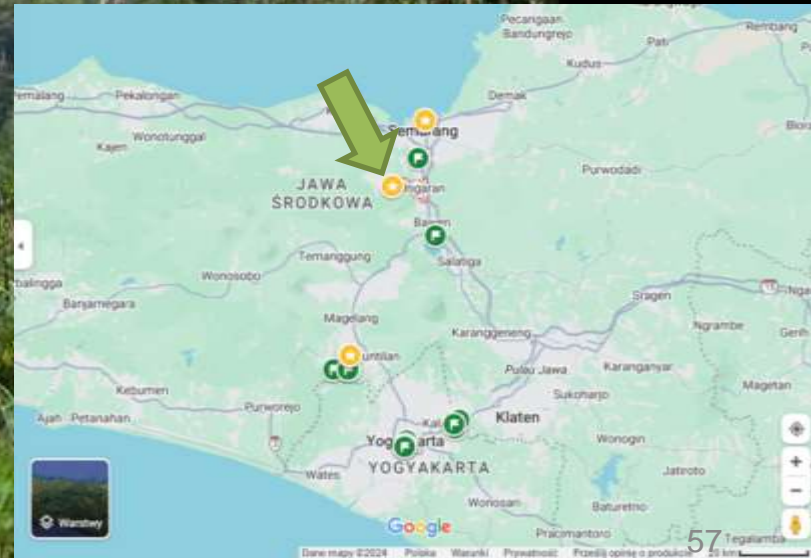
Problems in Coffee Growing

- 70% of the **world's** coffee is grown on farms of less than ten hectares and the vast majority is grown on family plots of between one and five hectares
- Coffee is grown in the wide tropical and sub-tropical belt around the Equator, including some of the countries who face **severe development challenges**

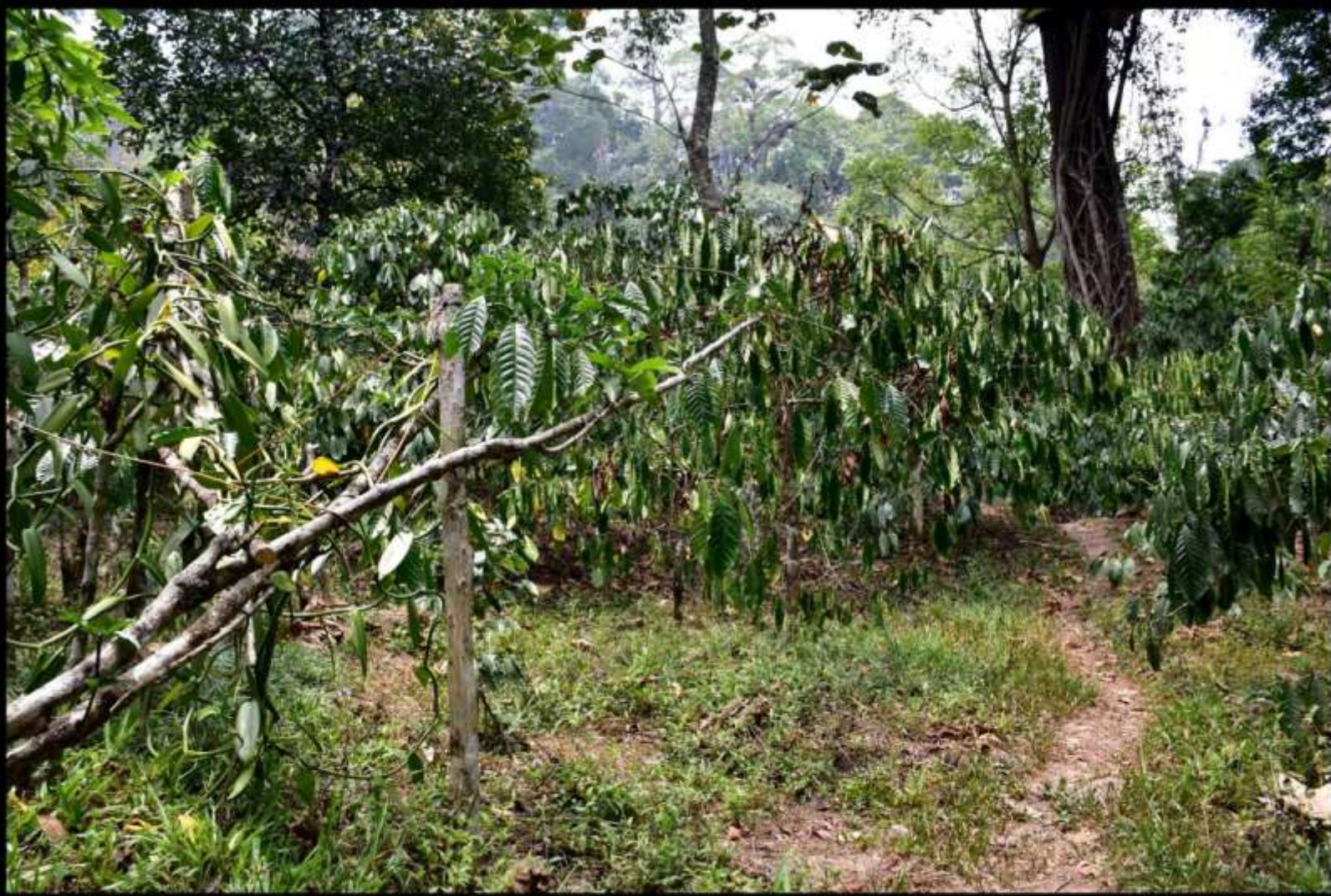


GUNUNGSARI ◊ INDONESIA

Agroforestry
coffee
plantations
on the
slopes of
Mount
Ungaran,
Central
Java.







GUNUNGSAARI ◊ INDONESIA



GUNUNGSARI ◊ INDONESIA





GUNUNGSARI ◊ INDONESIA





TEMPAT PRODUKSI

KEBIJAKAN HALAL

WAHYUDI KOPI ENDEMIX

"Kami berkomitmen tinggi untuk menghasilkan produk halal, dengan hanya menggunakan bahan yang telah disetujui oleh LPPOM MUI dan diproduksi dengan menggunakan peralatan yang bebas dari najis. Kami akan mencapainya dengan membentuk tim manajemen halal dan melaksanakan dengan sungguh-sungguh semua prosedur operasional"



Kendal, 20 Februari 2022
Pemimpin Perusahaan

Wahyudi
Wahyudi







Numerous coffee events and festivals are organized, e.g.:

Coffee and chocolate festival - it takes place in Wrocław.

Warsaw Coffee Festival - the largest coffee event in Poland. It takes place in the Palace of Culture and Science,

World of Coffee - this festival takes place every year in a different European city. It attracts enthusiasts from around the world. This year it will take place in Warsaw (15-10-2020 - 17-10-2020).

London Coffee Festival

Milan Coffee Festival



South America along the coffee, chocolate and wine trail

(Colombia, Ecuador, Uruguay)

Travel agency: Traveling with wine

Price: 5950 PLN + 3050 USD + intercontinental flights from 5500 PLN + international flights from 1800 USD

Duration: 16 days

During the trip tourists have the opportunity to spend the whole day at the coffee plantation in Pereira, Colombia. There they can witness the entire production process of this drink, at the end there is a coffee tasting and you can buy the finished product at home.

Photo: <https://podrozezwinem.pl/produkt/szlakiem-kawy-czekolady-i-wina-przez-ameryke-poludniowa/>

*South
America*



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*thank you for your
attention*