

## Sustainable Development



The smallholder coffee farmers of Tanna are dedicated to maintaining the current lush eco-system that prevails throughout the island. Even though their objective is to further develop their coffee industry (primarily catering to increased international demands) future expansion will definitely be of a sustainable nature, ensuring that the currently broad bio-diversity remains untouched. A recent

successful Coffee Development Program (underway for the last 5 years), was responsible for increasing both the quantity and quality of production from the farmers participating (500) and it has allowed opportunities to greatly increase their earning capacity through high value-addition and the provision of ready market access. Another 5 year CDP is currently being planned and it is anticipated that a further 500,000 trees will be planted out during this timeframe, with the aim of creating a more viable and sustainable industry that is capable of satisfying the international demands, yet still maintaining the absolutely unique quality that our coffee possesses.



## Suggested brewing methods



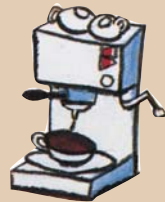
### ***Filter method***

Use either the medium or dark roast styles, with the medium to fine grind for best results. 50gm of ground coffee per litre of water or one rounded tablespoon per cup. Please adjust the amount of coffee used to suit your individual taste.



### ***Plunger method***

Use either the medium or dark roast styles, with the medium to coarse grind for best results. 50gm of ground coffee per litre of water or one rounded tablespoon per cup. Please adjust the amount of coffee used to suit your individual taste.



### ***Espresso method***

Use either the medium or dark roast styles or create your own blend of the two, with a fine grind for best results. 7.5gm or one rounded tablespoon of ground coffee per cup. Please adjust the amount of coffee used to suit your individual taste.



**Terry Adlington & Marilys Halasz  
Tanna Coffee Dev. Co. Ltd.**

PO Box 1531, Port Vila, Vanuatu  
Tel/Fax: (678) 23661  
E-mail: [coffee@vanuatu.com.vu](mailto:coffee@vanuatu.com.vu)  
Website: [www.tannacoffee.com](http://www.tannacoffee.com)



***A unique Coffee that will  
enliven your senses  
and satisfy your soul***

Tanna Coffee is grown in the South Pacific nation of Vanuatu under the shadows of the still - active Yasur volcano. It is the active volcano's influence that makes our Tanna Coffee so unique. The deep rich soils, abundant sunshine and plentiful rainfall are the very essence of this truly natural, excellent product.

## *A truly natural product*

Tanna Coffee accomplishes its award winning high quality through natural means, by hand harvesting only optimum ripe cherries, same day processing, natural fermentation methods and sun drying. This ensures that only a truly natural product is produced without the use of any harmful sprays or chemical fertilisers. The manual processing techniques is what makes Tanna Coffee so unique and it will delight any serious coffee drinker or discerning connoisseur.



## *Carrying on the tradition*



Arabica coffee has been grown in Vanuatu since 1852 with the first recorded plantings being grown at Port Resolution on Tanna. The original varieties planted were 'Bourbon' from the Reunion Islands & 'Typica' from Jamaica. A selection of new 'Catimor' semi-dwarf varieties have now been introduced and these are proving to be of a higher quality, more productive



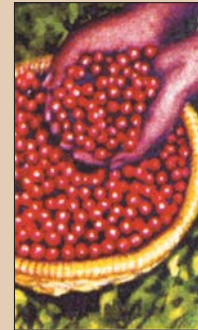
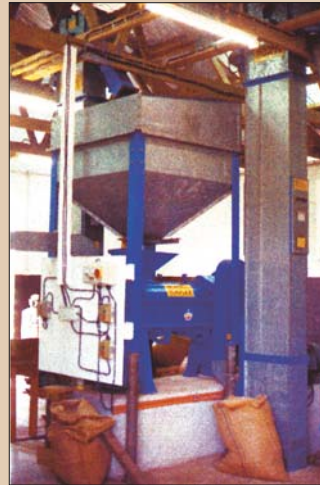
and climatically better suited to Tanna Island's unique environment. These hybrid coffees have now been grown and developed on Tanna Island over the past 15 years and originate from world renowned coffee seed-stock.

## *Wet coffee processing*



The majority of hand-picked cherries are processed at 35 decentralised pulperies strategically located in the production areas of Tanna. The cherries are pulped, naturally fermented, washed, screened and sun-dried prior to transportation to the Dry Processing Factory.

## *Dry coffee processing*



Following delivery of dried coffee from the farmers, the 'parchment' coffee is carefully stored waiting for an order. A modern 'fully mechanised' dry processing plant, 'hulls the parchment' to remove the dry skins, grades the 'green beans' according to size and then 'bags' the beans into 60 kg sacks, ready for shipping.

## *Roasting and Packaging*



The sacks of 'green beans' are shipped to Port Vila on inter-island trading vessels and transported to storage facilities at the Roasting Factory. The coffee beans are then carefully roasted to optimum perfection (gently releasing their oils and wonderful aromatics), under the watchful eye of the master roaster. The art of the 'roaster' is a critical science combining raw beans,

moisture content, controlled temperatures and aroma. There are at least 25 steps in the whole coffee process from the 'plantation to the cup' and with critical time differences as little as 30 seconds (between our dark and medium roasts), each one of these steps are vital in the overall pursuit of producing the 'perfect brew'. To ensure that our roasted & packaged coffee reaches you in best possible condition and to further enhance its freshness, we now utilize the international standard foil coffee pouches with their unique one-way valves. These valves allow the release of coffee gasses after roasting (forcing out all oxygen) and prevents re-entry, thus maintaining optimum freshness. We guarantee that your coffee will be as fresh as when it was roasted.

