

Papua New Guinea Peter Seed

Citrus • Stone Fruit • Taffy Candy • Chamomile • Guava

Light



Dark



Peter Seed's Story

Our first coffee from Peter Seed (pictured above in yellow boots), an ambitious farmer near the town of Asaro in the Eastern Highlands of Papua New Guinea. We met Peter while traveling to PNG in 2024.

Peter is quite the exception in PNG, owning a farm large enough to produce the quantity of coffee necessary for an individual lot. Peter installed a new depulper, fermentation tanks, and raised beds with shade for slow, even drying. This unique opportunity shines through with his coffee by delivering complexity and sweetness quite rare from this region.

COFFEE DATA

ORIGIN: PAPUA NEW GUINEA	REGION: EASTERN HIGHLANDS	TOWN: ASARO	PRODUCER: PETER SEED
FARM WORKERS: IMMEDIATE AND EXTENDED FAMILY	ALTITUDE: 1650 m	VARIETIES/CULTIVARS: BOURBON, TYPICA, MUNDO NOVO, K7	PROCESSING: FULLY WASHED
FERMENTATION: OVERNIGHT IN DRY TANKS	DRYING: RAISED BEDS UNDER SHADE	IMPORTER/EXPORTER: CROP TO CUP	TASTING NOTES: CITRUS, STONE FRUIT, TAFFY CANDY, CHAMOMILE, GUAVA

Pricing Transparency

Our Purchase
5 bags (60 kg each)

Landed Cost
(Plus Shipping)
\$6.06 per pound

Roast Moisture Loss
\$0.80 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$18.50