

Papua New Guinea Waingar Cluster

Dark Chocolate • Cantaloupe • Toffee • Syrupy

Light



Dark



Waingar's Story

Our third year purchasing coffee from the Waingar Cluster Group. We met the Waingar community when traveling to PNG in 2024, and they were the focus of our first Smallholder Project Fund. Funds were raised to construct a water pump and collection tanks, supplying the village with fresh water for the first time.

The project was successful, and completed in April of 2025. The secondary project was dispersing educational material and equipment to slow down and improve their drying practices, and this coffee is the result of that project.

COFFEE DATA

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| ORIGIN: PAPUA NEW GUINEA | REGION: EASTERN HIGHLANDS | PROVINCE: CHIMBU | VILLAGE: WAINGAR CLUSTER GROUP |
| FARM WORKERS: 22 FAMILIES OF WAINGAR | ALTITUDE: 1750-1850 m | VARIETIES/CULTIVARS: BOURBON, TYPICA, CATURRA | PROCESSING: FULLY WASHED |
| FERMENTATION: OVERNIGHT IN DRY TANKS | DRYING: RAISED BEDS UNDER SHADE | IMPORTER/EXPORTER: CROP TO CUP/ PNG COFFEE EXPORTS | TASTING NOTES: DARK CHOCOLATE, CANTALOUPE, TOFFEE, SYRUPY |

Pricing Transparency

Our Purchase
5 bags (60 kg each)

Landed Cost
(Plus Shipping)
\$6.26 per pound

Roast Moisture Loss
\$0.86 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$19.00