

Papua New Guinea Mong

Chocolate • Plum • Tamarind • Hazelnut

Light



Dark



Galaxy A34 5G

Mong's Story

Our first purchase from Mong Coffee, a mill near the town of Hagen in the Western Highlands. The mill is operated by Rexson "Rex" Raguni.

We met Rex in 2024 on our sourcing trip to PNG, and he was the first person to implement Crop to Cup's proposed processing practice changes.

Rex immediately constructed the shaded raised beds you see above, in order to slow the drying of their coffees. The improved clarity and sweetness is an example of what the future of PNG coffee can be.

COFFEE DATA

ORIGIN: PAPUA NEW GUINEA	REGION: WESTERN HIGHLANDS	TOWN: HAGEN	MILL: MONG COFFEE
FARMS: 8 FARMS CONTRIBUTING TO MONG	ALTITUDE: 1850 m	VARIETIES/CULTIVARS: BLUE MOUNTAIN, MUNDO NOVO, CATURRA	PROCESSING: FULL NATURAL
CHERRY HANDLING: RIPE SELECTION AND SORTING	DRYING: RAISED BEDS UNDER SHADE	IMPORTER/EXPORTER: CROP TO CUP/ PNG COFFEE EXPORTS	TASTING NOTES: CHOCOLATE, PLUM, TAMARIND, HAZELNUT

Pricing Transparency

Our Purchase
10 bags (60 kg each)

Landed Cost
(Plus Shipping)
\$6.06 per pound

Roast Moisture Loss
\$0.75 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$18.50