

Coffee Directory

Q

Q PROJECT
Thailand





ABOUT Q PROJECT THAILAND

Q PROJECT
Thailand

It is the first time that Coffee Quality Institute (CQI), will be carrying out a development project in Thailand, with the aim that Q Project Thailand will be a key milestone in history of the development of Thailand coffee quality ecosystem. By partnering with Bolliger & Company (Thailand), a public policy consultancy firm in Thailand, CQI plans to implement a comprehensive project to develop the Thai specialty coffee industry during 2023-2027.

The purpose of the Q Project Thailand is to train Thai coffee producers and processors in the best post-harvest processing practices to produce high-quality, high-value specialty coffee and connect these producers with new markets.



www.qprojectth.com

Q PROJECT *Thailand*

COFFEE DIRECTORY (MARCH 2024)

รวบรวมสุดยอดกาแฟพิเศษจากเกษตรกรในโครงการ Q Project Thailand ที่คัดสรรกาแฟอาราบิก้า 32 รายการ และกาแฟโรบัสต้า 3 รายการ เพื่อคุณได้ลิ้มลองกาแฟคุณภาพดี “จากฟาร์มไทย..สู่ความประทับใจทั่วโลก”

This coffee directory gathers the finest specialty coffees from farmers participating in the Q Project Thailand. It features a selection of 32 Arabica and 3 Robusta coffees, enabling you to experience high-quality coffee “**from Thai farms to global charm.**”



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ARABICA

Farmers	Origin		Coffee Lot No.
1. Wish Junprasert	Omkoï	Chiang Mai	A202434411022
2. Nathagrid Somboonkhamchoo	Mae Daet Noi	Chiang Mai	A202433911008
3. Wish Junprasert	Omkoï	Chiang Mai	A202434311022
3. Tanagrit Rungpokinan	Doi Suan Ya Luang	Nan	A202435331017
5. Nathagrid Somboonkhamchoo	Mae Daet Noi	Chiang Mai	A202433811008
6. Watcharaphong Krathomrompral	Mae La Noi	Mae Hong Son	A202438713067
7. Manop Phiarchobphai	Mae Sariang	Mae Hong Son	A202434711007
8. Asadawoot Yapasnggoo	Pangkhoñ	Chiang Rai	A202433311004
9. Soonthon Mingsirijaroen	Pang Khoñ, Huay Chom Phu	Chiang Rai	A202438013060
10. Phongsathoñ Khunta	Phu Chi Duen	Chiang Rai	A202433411011
11. Tanagrit Rungpokinan	Doi Suan Ya Luang	Nan	A202434511017
12. Suwinai Chockpattarachai	Mae Hi	Mae Hong Son	A202438233062

Process	Score	Page
Natural Cabonic	87.75	7
Natural	87.50	8
Natural	87.42	9
Washed	87.42	10
Natural	87.25	11
Natural	87.09	12
Natural	86.75	13
Natural	86.58	14
CM Natural	86.50	15
Natural	86.33	16
Natural	86.25	17
Washed	86.17	18



Farmers	Origin		Coffee Lot No.
13. Amnart Saksittanupap	Phu Chi Duen	Chiang Rai	A202436913047
14. Nopparat Chaimongkol	Wiang Kaen	Chiang Rai	A202433211009
15. Aramsri Meeprom	Samoeng	Chiang Mai	A202433011003
16. Nathagrid Somboonkhamchoo	Mae Daet Noi	Chiang Mai	A202433711008
17. Chukait Hongarthan	Khun Mae Ruam, Galyani Vadhana	Chiang Mai	A202437223051
18. Aphisit Bise	Pang Khon, Huay Chom Phu	Chiang Rai	A202437033048
18. Uthai Jirakasem	Ban Khunchangkian	Chiang Mai	A202438513065
20. Wichai Kamnerdmongkon	Manipruerk Natural Terrior	Nan	A202438823068
21. Phichit Bunyuenphanakun	Doi Wawee	Chiang Rai	A202433611010
22. Phongsathorn Khunta	Phu Chi Duen	Chiang Rai	A202433531011
23. Seksan Deecho	Om Koi	Chiang Mai	A202434011015
23. Kantima Tadplevthong	Doi Saket	Chiang Mai	A202435131006

Process	Score	Page
Natural	85.92	19
Natural Anerobic	85.75	20
Natural	85.67	21
Natural	85.58	22
Honey	85.50	23
Washed	85.17	24
Natural	85.17	25
Honey	85.08	26
Natural	84.92	27
Washed	84.83	28
Natural	84.75	29
Washed	84.75	30



Farmers	Origin		Coffee Lot No.
25. Chawin Leungluesap	Phu Chi Duen	Chiang Rai	A202432431005
26. Autwitroj Sumungka	Pang Khon	Chiang Rai	A202437123050
26. Aramsri Meeprom	Samoeng	Chiang Mai	A202432921003
26. Asadawoot Yapasnggoo	Pangkhon	Chiang Rai	A202433431004
29. Sorasak Intakad	Pang Bong Doi Saket	Chiang Mai	A202432711014
29. Soravit Runglertmaneepong	Pang Khon	Chiang Rai	A202438133061
31. Wanthani Sibunpan	Ban Khun Lao, Wiang Pa Pao	Chiang Rai	A202438623066
32. Thanapoom Eungtrakool	Chiang Kham	Phayao	A202438313063

Process	Score	Page
Washed	84.58	31
Honey	84.50	32
Honey	84.50	33
Washed	84.50	34
Natural	84.25	35
Washed	84.25	36
Inoculated Honey Process	84.25	37
Natural	84.17	38



ROBUSTA

Farmers	Origin		Coffee Lot No.
1. Athit Sengtow	Poppra	Tak	R202436412025
2. Supaporn Pumnin	ThaSea	Chumphon	R202435512041
3. Chari Manob	Krabi	Krabi	R202435412028

Process	Score	Page
Natural Anerobic	86.17	39
Natural	85.58	40
Natural	85.00	41





WISH TA JUNPRASERT

OMKOI, CHIANG MAI, THAILAND.

Save Omkoi Forest & Traditional Coffee (SOFT) is located in the remote southwestern area of Chiang Mai. Coffee plantations in this area help maintain fertility of the soil and forest. SOFT's main objective is to provide a vital mechanism to help conserve watershed forests in the area. His coffee is well-known for its sweetness and long aftertaste.

1,200M

Above Sea Level

**NATURAL
CARBONIC**

Process

**CATIMOR, TYPICA,
BOURBON**

Genetic Description

A202434411022

The Characteristics of Coffee

Flavour Notes

Pink Flower, Peach, Milk Chocolate, Raspberry, Cinnamon, Caramel Nougat, Smooth Juicy, Balanced



2024

87.75
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.58

AROMA

FLAVOR

8.42

AFTERTASE

8.00

ACIDITY

8.25

BODY

8.00

BALANCE

8.17

OVERALL

8.33



A202433911008

NATHAGRID YOS SOMBOONKHAMCHOO

MAE DAET NOI, CHIANG MAI, THAILAND.

Yosniyom coffee is a well known coffee farm located in Mae Daet Noi Province of Chiang Mai. Coffee produced here is sourced from local specialty coffee communities. The hand-picked and hand-clean process give the coffee from this estate its sweet taste. Green beans from Yosniyom coffee is distributed to well-selected roasters throughout Thailand, making Yosniyom coffee one of the most prominent members of Thai Specialty Coffee community.

1,250M

Above Sea Level

NATURAL

Process

CATIMOR, TYPICA

Genetic Description

The Characteristics of Coffee

Flavour Notes

Dark chocolate, Vanilla, Peach, Tropical fruit, Honey, Floral, Warm spice, Juicy



2024

87.50
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.50

AROMA

FLAVOR

8.42

AFTERTASE

7.83

ACIDITY

8.17

BODY

8.08

BALANCE

8.25

OVERALL

8.25



WISH TA JUNPRASERT

OMKOI, CHIANG MAI, THAILAND.

Save Omkoi Forest & Traditional Coffee (SOFT) is located in the remote southwestern area of Chiang Mai. Coffee plantations in this area help maintain fertility of the soil and forest. SOFT's main objective is to provide a vital mechanism to help conserve watershed forests in the area. His coffee is well-known for its sweetness and long aftertaste.

1,200M

Above Sea Level

NATURAL

Process

**CATIMOR, TYPICA,
BOURBON**

Genetic Description

A202434311022

The Characteristics of Coffee

Flavour Notes

Pink Flower, Peach, Milk Chocolate, Raspberry, Cinnamon, Caramel Nougat, Smooth Juicy, Balanced



2024

87.42
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.17

AROMA

FLAVOR

8.42

AFTERTASE

8.00

ACIDITY

8.25

BODY

8.17

BALANCE

8.08

OVERALL

8.33





A202435331017

TANAGRIT KHET RUNGPOKINAN

DOI SUAN YA LUANG, NAN, THAILAND.

For more than 30 years, Nan Coffee Farm produces both Arabica and Robusta coffee by using mixed crops. The farm is also capable of processing both commercial coffee and specialty coffee.

1,270M

Above Sea Level

WASHED

Process

GEISHA

Genetic Description

The Characteristics of Coffee

Flavour Notes

White Floral, Peach, Dark Chocolate, Strawberry, Vanilla, Sugar cane, Hazelnut, Almond, Smooth juicy



2024

87.42
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.33

AROMA

FLAVOR

8.50

AFTERTASE

8.00

ACIDITY

8.08

BODY

8.08

BALANCE

8.08

OVERALL

8.33



A202433811008

NATHAGRID YOS SOMBOONKHAMCHOO

MAE DAET NOI, CHIANG MAI, THAILAND.

Yosniyom coffee is a well known coffee farm located in Mae Daet Noi Province of Chiang Mai. Coffee produced here is sourced from local specialty coffee communities. The hand-picked and hand-clean process give the coffee from this estate its sweet taste. Green beans from Yosniyom coffee is distributed to well-selected roasters throughout Thailand, making Yosniyom coffee one of the most prominent members of Thai Specialty Coffee community.

1,250M

Above Sea Level

NATURAL

Process

CATIMOR, TYPICA

Genetic Description

The Characteristics of Coffee

Flavour Notes

Sweet, Peach, Raspberry Jam, Grapefruit, Juicy, Dark Chocolate, Smooth Coating



2024

87.25
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.25

AROMA

FLAVOR

8.33

AFTERTASE

8.00

ACIDITY

8.25

BODY

8.00

BALANCE

8.17

OVERALL

8.25





A202438713067

WATCHARAPHONG PUNPUN KRATHOMROMPRAL

MAE LA NOI, MAE HONG SON, THAILAND.

The first step to produce Klohaki coffee's great taste begins with carefully selecting coffee beans grown at 1,200 meters above sea level. The estate possesses an unreplaceable collective know-how on coffee farming that has been passed down from one generation to another. Their expertise, combined with the estate's all-year-round cool weather, brings forth delectable Arabica coffee, uniquely characterized by its sourness and floral aroma.

1,200M

Above Sea Level

NATURAL

Process

**CTYPICA, CATUAI,
CATURRA**

Genetic Description

The Characteristics of Coffee

Flavour Notes

Green grape, Nectarine, White wine, Milk Chocolate, Nutty, Syrupy, Bright acidity



2024

87.09
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.00

AROMA

FLAVOR

8.33

AFTERTASE

8.00

ACIDITY

8.25

BODY

8.17

BALANCE

8.17

OVERALL

8.17



MANOP NOP PHIARCHOBPHAI

MAE SARIANG, MAE HONG SON, THAILAND.

Homhoh Coffee is located in Mae Sariang District, Mae Hong Son Province. Considered as one of the best Arabica coffee plantation in the province, Homhor coffee is originated by the Hill Tribe Development Center, which is funded by the Thai-German Development project. Coffee plantations in this area help maintain soil and forest fertility. Growing coffees is vital to conserve watershed forests in the area and to also help improve economic wellbeing of the hill tribe communities.

A202434711007

1,200M

Above Sea Level

NATURAL

Process

BOURBON, CATIMOR

Genetic Description

The Characteristics of Coffee

Flavour Notes

Floral, Berry, Mango, Peach, Strawberry, Dark chocolate, Bright acidity



2024

86.75
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.08

AROMA

FLAVOR

8.25

AFTERTASE

7.92

ACIDITY

8.17

BODY

8.00

BALANCE

8.17

OVERALL

8.17



13



ASADAWOOT **KEN** YAPASNGGOO

PANGKHON, CHIANG RAI, THAILAND.

"Ma" Coffee Farm has been producing Arabica coffee for more than 5 years. The farm is run by a joint effort between four families, who aim to improve coffee processing for local coffee varieties.

1,270M

Above Sea Level

NATURAL

Process

**BOURBON, CATIMOR,
TYPICA, CATUAI**

Genetic Description

A202433311004

The Characteristics of Coffee

Flavour Notes

Tropical Fruit, Hazelnut, White grape, Sweet milk chocolate, Prune, Raisin, Butterscotch, Creamy



2024

86.58

FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.17

AROMA

FLAVOR

8.25

AFTERTASE

7.92

ACIDITY

8.17

BODY

8.00

BALANCE

8.00

OVERALL

8.08



14



SOONTHON **SAN** MINGSIRIJAROEN

**PANG KHON, HUAY CHOM PHU, CHIANG RAI,
THAILAND.**

Magpie Farm practises mountainous agriculture. The farm is initiated by the community's own youngbloods who are driven to improve their communities and the environment through creating a sustainable ecosystem in coffee plantations.

1,350M

Above Sea Level

CM NATURAL

Process

**CATURRA, BOURBON,
CATIMOR**

Genetic Description

A202438013060

The Characteristics of Coffee

Flavour Notes

Tropical Fruit, Strawberry, Peach Syrup, Caramel, Warm spice, Juicy, Syrupy body



2024

86.50
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.00

AROMA

FLAVOR

8.25

AFTERTASE

7.83

ACIDITY

8.17

BODY

8.08

BALANCE

8.17

OVERALL

8.00



PHONGSATHORN FOLK KHUNTA

PHU CHI DUEN, CHIANG RAI, THAILAND.

Phu Chi Duen used to be a deforested mountain due to monocropping in the area. Thanks to the collective effort by the locals that restored the area by planting trees as well as prevent deforestation, the area is now home to a coffee farm, which became a vital source of income for local hilltribes.

1,450M

Above Sea Level

NATURAL

Process

**CATIMOR, TYPICA,
JAVA, BOURBON**
Genetic Description

A202433411011

The Characteristics of Coffee

Flavour Notes

Grape, Tropical fruit, Dark Chocolate, Sugar cane, Caramel, Almond, Raisin, Smooth



2024

86.33

FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.00

AROMA

FLAVOR

8.33

AFTERTASE

7.92

ACIDITY

8.17

BODY

7.92

BALANCE

8.00

OVERALL

8.00





TANAGRIT KHET RUNGPOKINAN

DOI SUAN YA LUANG, NAN, THAILAND.

For more than 30 years, Nan Coffee Farm produces both Arabica and Robusta coffee by using mixed crops. The farm is also capable of processing both commercial coffee and specialty coffee.

A202434511017

1,270M

Above Sea Level

NATURAL

Process

CATIMOR, CATURRA

Genetic Description

The Characteristics of Coffee

Flavour Notes

Strawberry, Mango, Guava, Honey, Lemon Tea, Nutty, Medium smooth, Coating



2024

86.25
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.17

AROMA

FLAVOR

8.17

AFTERTASE

7.83

ACIDITY

7.92

BODY

8.08

BALANCE

8.00

OVERALL

8.08



SUWINAI NAI

CHOCKPATTARACHAI

MAE HI, MAE HONG SON, THAILAND.

At Mae Hi village, Mae Hong Son Province, Khun Nai had been producing natural-process specialty coffee from his 15-rai (6 Acre) farm for half a decade. His Typica Arabica coffees are sweet and infused berry flavours, and are very high-quality.

1,350M

Above Sea Level

WASHED

Process

MIXED VARIETIES

Genetic Description

A202438233062

The Characteristics of Coffee

Flavour Notes

Toffee, Brown sugar, Orange, Pomelo, Dark Chocolate, Butterscotch, Cinnamon, Syrupy



2024

86.17
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.08

AROMA

FLAVOR

7.92

AFTERTASE

7.83

ACIDITY

8.17

BODY

8.08

BALANCE

8.08

OVERALL

8.00



AMNART TAR SAKSITTANUPAP

PHU CHI DUEN, CHIANG RAI, THAILAND.

After years of monocropping, Phu Chi Duen 's mountaintop became barren. In 2020, a massive 500 rais of land underwent a forest restoration effort with support from the World Wildlife Fund. With the lush shades in place 1,200-1,500 meters above ground, the Chiang Rai locals can finally taking care of this area, which is perfect for Arabica crops.

1,450M

Above Sea Level

NATURAL

Process

**CATIMOR, JAVA,
TYPICA**

Genetic Description

The Characteristics of Coffee

Flavour Notes

Mango, Milk Chocolate, Nutty, Butter, Vanilla, Syrupy



A202436913047



2024

85.92

FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.25

AROMA

FLAVOR

8.17

AFTERTASTE

7.67

ACIDITY

8.08

BODY

7.92

BALANCE

7.92

OVERALL

7.92





A202433211009

NOPPARAT **DOI** CHAIMONGKOL

WIANG KAEN, CHIANG RAI, THAILAND.

I Amm Doi Farm is located in Wiang Kaen District, Chiang Rai, near the famous Doi Tung, Doi Pha tang, and Phu Chi Fa. At his 50-rai (20 Acres) farm, Mr. Noparat, or better known as Doi, plans to disseminate the knowledge about coffee quality to his neighbors and improve their economic situation.

1,300M

Above Sea Level

**NATURAL
ANEROBIC**

Process

**CATIMOR, TYPICA,
CATUAI**

Genetic Description

The Characteristics of Coffee

Flavour Notes

Raisin, Fruity, Chocolate, Vanilla, Maple Syrup, Cotton Candy, Grapefruit, Balanced Sweet, Juicy



2024

85.75

FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.00

AROMA

FLAVOR

8.08

AFTERTASE

7.83

ACIDITY

8.08

BODY

7.83

BALANCE

8.08

OVERALL

7.83





ARAMSRI AE MEEPROM

SAMOENG, CHIANG MAI, THAILAND.

Monbery Coffee by Mon Matubhumi coffee farm is located in Samoeng District of Chiangmai Province. Located in the northern part of Thailand. The crop is shade-grown and direct-sun, with the harvest typically occurs from November through February.

A202433011003

1,300M

Above Sea Level

NATURAL

Process

TYPICA

Genetic Description

The Characteristics of Coffee

Flavour Notes

Mint, Chocolate, Raisin, Plum, Caramel, Apple, Hazelnut, Red wine, Creamy



2024

85.67
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.75

AROMA

FLAVOR

8.00

AFTERTASE

7.83

ACIDITY

8.08

BODY

8.08

BALANCE

8.00

OVERALL

7.92



A202433711008

NATHAGRID YOS SOMBOONKHAMCHOO

MAE DAET NOI, CHIANG MAI, THAILAND.

Yosniyom coffee is a well known coffee farm located in Mae Daet Noi Province of Chiang Mai. Coffee produced here is sourced from local specialty coffee communities. The hand-picked and hand-clean process give the coffee from this estate its sweet taste. Green beans from Yosniyom coffee is distributed to well-selected roasters throughout Thailand, making Yosniyom coffee one of the most prominent members of Thai Specialty Coffee community.

1,250M

Above Sea Level

NATURAL

Process

CATIMOR, TYPICA

Genetic Description

The Characteristics of Coffee

Flavour Notes

Raspberry, Bubblegum, Vanilla, Lemon, Banana, Syrupy



2024

85.58
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.08

AROMA

FLAVOR

8.08

AFTERTASE

7.67

ACIDITY

8.00

BODY

8.00

BALANCE

7.83

OVERALL

7.92



22



A202437223051

CHUKAIT TOKI HONGARTHAN

KHUN MAE RUAM, GALYANI VADHANA, CHIANG MAI, THAILAND.

Toki Organic Coffee Farm believes in the preservation of the environment and the way of life of the indigenous Pakakeyor tribe. The estate is 100% organic, and proudly so for more than 50 years and counting. The farm doubles as a learning space for the locals, and educational touristic spot for travelers. These are a few ways Toki farm is sharing their specialty coffee and their conviction to the world.

1,200-1,600M HONEY

Above Sea Level Process

TYPICA, CATIMOR, BOURBON

Genetic Description

The Characteristics of Coffee

Flavour Notes

Sugar cane, Dark chocolate, Vanilla, Tangerine, Caramel, Lemon, Orange blossom, Balanced



2024

85.50
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.92

AROMA

FLAVOR

8.08

AFTERTASE

7.83

ACIDITY

7.92

BODY

8.00

BALANCE

7.92

OVERALL

7.83



APHISIT YOL BISE

PANG KHON, HUAY CHOM PHU, CHIANG RAI, THAILAND.

Soyi Coffee Farm has been growing Arabica coffee at Ban Pang Khon for over 30 years, Natives of Chiang Rai, the Soyi farmers grow coffee under the shade. They aim to develop better coffee and introduce their own variety of specialty coffee, a labour of the community's hard work and determination.

1,350M

Above Sea Level

WASHED

Process

BOURBON, SL28

Genetic Description

A202437033048

The Characteristics of Coffee

Flavour Notes

Raisin, Floral, Dried Fruit, Guava, Cane Sugar, Chocolate, Balanced



2024

85.17
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.08

AROMA

FLAVOR

8.00

AFTERTASE

7.67

ACIDITY

7.92

BODY

7.92

BALANCE

7.75

OVERALL

7.83





UTHAI MAX JIRAKASEM

BAN KHUNCHANGKIAN, CHIANG MAI, THAILAND.

Ban Khunchangkian is a decades-old coffee farm, best known for producing a unique flavour inimitable by any other source.

A202438513065

1,000-1,400M NATURAL

Above Sea Level Process

**TYPICA, CATIMOR,
JAVA**

Genetic Description

The Characteristics of Coffee

Flavour Notes

Blackberry, Guava, Winey, Honey, Cedar, Medium to high body



2024

85.17
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.83

AROMA

FLAVOR

8.00

AFTERTASE

7.75

ACIDITY

8.00

BODY

7.92

BALANCE

7.83

OVERALL

7.83





WICHAI KLUAY KAMNERDMONGKON

MANIPRUEK NATURAL TERRIOR, NAN, THAILAND.

This coffee farm was one part forest and one part cabbage crop. Coffee crops started in 2012 and has been growing organically ever since. In the cabbage crop area, big trees were planted first to prepare the area for Gesha, Java and Syrina Catimor coffee trees that followed.

1,300M

Above Sea Level

HONEY

Process

TYPICA

Genetic Description

A202438823068

The Characteristics of Coffee

Flavour Notes

Floral, Peach, Rose, Green grape, Honey, Chocolate, Creamy body



2024

85.08
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.83

AROMA

FLAVOR

8.00

AFTERTASE

7.67

ACIDITY

7.92

BODY

7.92

BALANCE

7.92

OVERALL

7.83





A202433611010

PHICHIT PHICHIT BUNYUENPHANAKUN

DOI WAWEE, CHIANG RAI, THAILAND.

Khun Pichit leads a Community Enterprise in remote village of Doi Wawee in Chiang Rai province. Surrounded by tea plantations, Doi Wawee also can produce unique specialty coffee. With more than 5 years of experience in coffee, Pichit grows both Arabica and Robusta. His passion is to empower members of his community enterprise with coffee quality knowledge.

1,320M

Above Sea Level

NATURAL

Process

**CATIMOR, TYPICA,
BOURBON**

Genetic Description

The Characteristics of Coffee

Flavour Notes

Nutty, Peach, Ripe Raspberry, Coconut, Milk Chocolate, Lemongrass, Juicy, Full body



2024

84.92
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

8.00

AROMA

FLAVOR

7.92

AFERTASE

7.58

ACIDITY

7.83

BODY

7.83

BALANCE

7.83

OVERALL

7.92



PHONGSATHORN FOLK KHUNTA

PHU CHI DUEN, CHIANG RAI, THAILAND.

Phu Chi Duen used to be a deforested mountain due to monocropping in the area. Thanks to the collective effort by the locals that restored the area by planting trees as well as prevent deforestation, the area is now home to a coffee farm, which became a vital source of income for local hilltribes.

1,450M

Above Sea Level

WASHED

Process

**CATIMOR, TYPICA,
JAVA, BOURBON**
Genetic Description

A202433531011

The Characteristics of Coffee

Flavour Notes

Chocolate, Honey, Vanilla, Peach, Tea, Smooth, Tannin aftertaste



2024

84.83

FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.67

AROMA

FLAVOR

7.83

AFTERTASE

7.67

ACIDITY

7.92

BODY

7.92

BALANCE

8.00

OVERALL

7.83





SEKSAN CHAY DEECHO

OM KOI, CHIANG MAI, THAILAND.

Forest Coffee Bean provides guidances for mountain dwellers to grow coffee while maintaining harmony with the forest by avoiding deforestation. Coexistence with nature can produce very good coffee. This coffee should be conserved and enjoyed of by the locals.

A202434011015

1,250M

Above Sea Level

NATURAL

Process

BOURBON, TYPICA

Genetic Description

The Characteristics of Coffee

Flavour Notes

Chocolate, Vanilla, Toasted Almond, Cherry, Green apple, Juicy



2024

84.75
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.67

AROMA

FLAVOR

7.92

AFTERTASE

7.67

ACIDITY

8.08

BODY

7.83

BALANCE

7.75

OVERALL

7.83





KANTIMA ANN TADPLEVTHONG

DOI SAKET, CHIANG MAI, THAILAND.

Phupha Coffee Estate, Ban Mae Ton Luang, Chiang Mai has been growing coffee for decades. Their shade-grown coffee is hand-sorted by Ann and her team to find perfectly ripe coffee cherries. The cherries are then washed and fermented in a barrel for about 72 hours at Ban Mae Ton Luang, where the weather is temperate all year round. The fermented coffee is slowly dried in a plastic dome for about 35 days, then aged for bolder flavor.

A202435131006

1,400M

Above Sea Level

WASHED

Process

**TYPICA, BOURBON,
CATUAI, CATURRA**
Genetic Description

The Characteristics of Coffee

Flavour Notes

Toasted Almond, Chocolate, Caramel, Butter, Apple, Vanilla, Syrupy



2024

84.75
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.67

AROMA

FLAVOR

8.00

AFTERTASE

7.58

ACIDITY

7.92

BODY

7.92

BALANCE

7.83

OVERALL

7.83





CHAWIN TONY LEUNGLUESAP

PHU CHI DUEN, CHIANG RAI, THAILAND.

Phu Chi Duen used to be a bald mountain due to monocropping in the area. Since this was a bald mountain area, in order to grow coffee, trees must first be planted. In 2020, 500 rai of land underwent a forest restoration effort together with the World Wildlife Fund. Now the locals take good care of the area and plant trees as well as prevent deforestation.

A202432431005

1,450M

Above Sea Level

WASHED

Process

**CATIMOR, BOURBON,
JAVA**

Genetic Description

The Characteristics of Coffee

Flavour Notes

Apple, Tea, Raisin, Chocolate, Sweet, Citrus, Tannin aftertaste, Balanced



2024

84.58
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.75

AROMA

FLAVOR

7.83

AFTERTASE

7.67

ACIDITY

8.00

BODY

7.83

BALANCE

7.75

OVERALL

7.75



AUTWITROJ CUTTER SUMUNGKA

PANG KHON, CHIANG RAI, THAILAND.

Panuwat Pangkhon farm has been growing coffee for more than 25 years. The people behind this farm are the pioneering coffee farmers in their community. The majority of their crops are shade-grown under the foliage of the Pangkhon's lush forest. Handling the estate to the next generation, Panuwat Pangkhon Farm is on the path to uplift Thai coffee standards and showing it off to the world.

1,350-1,500M HONEY

Above Sea Level Process

MIXED BOURBON

Genetic Description

A202437123050

The Characteristics of Coffee

Flavour Notes

Milk chocolate, Roasted almonds, Coriander, Buttery, Lemon, Caramel, Syrupy body



2024

84.50

FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.83

AROMA

FLAVOR

7.92

AFTERTASE

7.67

ACIDITY

7.83

BODY

7.92

BALANCE

7.67

OVERALL

7.67





ARAMSRI AE MEEPROM

SAMOENG, CHIANG MAI, THAILAND.

Monbery Coffee by Mon Matubhumi coffee farm is located in Samoeng District of Chiangmai Province. Located in the northern part of Thailand. The crop is shade-grown and direct-sun, with the harvest typically occurs from November through February.

A202432921003

1,300M

Above Sea Level

HONEY

Process

MIXED VARIETIES

Genetic Description

The Characteristics of Coffee

Flavour Notes

Caramel, Honey, Chocolate, Nutty, Stone fruit, Creamy



2024

84.50
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.75

AROMA

FLAVOR

7.83

AFTERTASE

7.58

ACIDITY

7.92

BODY

7.92

BALANCE

7.67

OVERALL

7.83





ASADAWOOT **KEN** YAPASNGGOO

PANGKHON, CHIANG RAI, THAILAND.

"Ma" Coffee Farm has been producing Arabica coffee for more than 5 years. The farm is run by a joint effort between four families, who aim to improve coffee processing for local coffee varieties.

A202433431004

1,270M

Above Sea Level

WASHED

Process

**BOURBON, CATIMOR,
TYPICA, CATUAI**
Genetic Description

The Characteristics of Coffee

Flavour Notes

Lemongrass, Sugar cane, Brown sugar, Clove, Caramel, Piecrust, Chocolate, White grape, Spice



2024

84.50
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.75

AROMA

FLAVOR

7.83

AFTERTASE

7.67

ACIDITY

8.08

BODY

7.67

BALANCE

7.67

OVERALL

7.83





SORASAK NUI INTAKAD

PANG BONG DOI SAKET, CHIANG MAI, THAILAND.

Jaisooksern farm, co-owned by Khun Nui Sorasak and Khun Aoy Runglamai, had been supporting coffee community in Doi Saket for more than 6 years. The engineer and accountant couple found themselves immersed in Coffee ever since their move from Bangkok years go. During harvesting season, the couple wash and dry their coffee by hand at the break of dawn everyday. Specialty coffee is now their passion, and they are working to help young farmers in their community to learn more and take pride in their coffee quality.

A202432711014

1,350M

Above Sea Level

NATURAL

Process

**MIXED TYPICA,
BOURBON, CM80**
Genetic Description

The Characteristics of Coffee

Flavour Notes

Rum raisin, Dark Chocolate, Almond, Hazelnut, Vanilla, Black tea, Cinnamon, Tannin, Coating Body.



2024

84.25
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.83

AROMA

FLAVOR

8.00

AFTERTASE

7.42

ACIDITY

7.92

BODY

7.75

BALANCE

7.67

OVERALL

7.67





SORAVIT ARTHUR RUNGLERTMANEEPONG

PANGKHON, CHIANG RAI, THAILAND.

Kru Natee Coffee Farm, also known as Buppo Estate, is located in Pang Khon District, Chiang Rai Province. The area is home to a collective of farmers covering coffee plantations, ranging in altitude from 1,100 to 1,400 meters above sea level.

1,350M

Above Sea Level

WASHED

Process

BOURBON

Genetic Description

A202438133061

The Characteristics of Coffee

Flavour Notes

Grape, Malty, Caramel, Lemon, Hazelnut, Rounded citric, Smooth Body



2024

84.25
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.83

AROMA

FLAVOR

7.75

AFTERTASE

7.58

ACIDITY

7.92

BODY

7.83

BALANCE

7.67

OVERALL

7.67



WANTHANI BEW SIBUNPAN

BAN KHUN LAO, WIANG PA PAO, CHIANG RAI, THAILAND.

Under the cool shade of the Khun Lao Village trees, Lungdit coffee farm has been growing Arabica coffee for more than 20 years. The estate keeps the farm running by its own tight-knit family members, each one of them is driven to optimize coffee processing so that their crop achieve specialty coffee grade. The family, as well as the community, works tirelessly to make constant improvement sustainably.

1,100-1,200M

Above Sea Level

**INOCULATED
HONEY**

Process

YELLOW BOURBON

Genetic Description

A202438623066

The Characteristics of Coffee

Flavour Notes

Cocoa, Dark Chocolate, Nutty, Prune, Orange, Tannin aftertaste



2024

84.25

FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.67

AROMA

FLAVOR

7.75

AFTERTASTE

7.58

ACIDITY

7.92

BODY

7.83

BALANCE

7.67

OVERALL

7.83



37



A202438313063

THANAPOOM ART EUNGTRAKOOL

CHIANG KHAM, PHAYAO, THAILAND.

Jiddy Coffee Future Farm is driven to take their coffee from Phayao Province to the world. The farm is well-versed in producing commercial coffee, and they are upgrading their operation and know-hows to enter Specialty coffee territory.

1,200-1,300M

Above Sea Level

NATURAL

Process

MIXED VARIETIES

Genetic Description

The Characteristics of Coffee

Flavour Notes

Chocolate, Caramel, Lemon, Green grape, Honey, Brown spice, Smooth



2024

84.17
FINAL SCORE

CUPPING SCORE
AVERAGE

FRAGRANCE

7.75

AROMA

FLAVOR

7.75

AFTERTASE

7.50

ACIDITY

7.92

BODY

7.83

BALANCE

7.67

OVERALL

7.75



ATHIT MENG SENGTOW

POPPRA, TAK, THAILAND.

A coffee roaster that intends to support farmers who grow Robusta coffee in Tak Province to create added value and maintain the sustainability of environmentally-preserving agriculture.

R202436412025

-
Above Sea Level

**NATURAL
ANEROBIC**
Process

ROBUSTA
Genetic Description

The Characteristics of Coffee

Flavour Notes

Strawberry & Cream, Caramel, Coriander, Tea Rose, Lemon Red Berries, Ripe Fruit, Honey, Dark Chocolate, Sugarcane



2024

86.17
FINAL SCORE

CUPPING SCORE
AVERAGE

F/A	FL	SALT/AC	MF	OA
8.25	8.25	8.00	8.125	8.25
AT	BT/SW	BA		
7.875	8.375	8.25		





SUPAPORN PUI PUMNIN

THASEA, CHUMPHON, THAILAND.

"Pumma Coffee" Chumphon Province proudly tells of the success of Puma Coffee that we intend to develop Chumphon's Robusta coffee to be the best. They have entered the contest to develop coffee quality for 5 years.

R202435512041



2024

85.58
FINAL SCORE

- **NATURAL** **ROBUSTA**
Above Sea Level Process Genetic Description

The Characteristics of Coffee

Flavour Notes

Watermelon, Coriander, Dark Chocolate, Fresh Cucumber Berries, Floral, Honey, Sweet, Blueberry, Cinnamon, Clove

CUPPING SCORE
AVERAGE

F/A	FL	SALT/AC	MF	OA
8.50	8.375	8.00	8.00	8.375
AT	BT/SW	BA		
8.00	8.125	8.125		



CHARI OH MANOB

KRABI, KRABI, THAILAND.

Based in Krabi, Phutawan Robusta Coffee Roaster is a family-run farm and roaster set apart by meticulousness and care. Our several-award-winning Phu Tawan Coffee is a product of scientific methodology, environmental sustainability and the true spirit of Krabi agricultural community.

- **NATURAL** **ROBUSTA**
 Above Sea Level Process Genetic Description

R202435412028

The Characteristics of Coffee

Flavour Notes

Sweet Raspberry, Silky Caramel, Pecan Berries, Peach, Blueberry Jam, Dark Chocolate, Honey, Blueberry Pies



2024

85.00
FINAL SCORE

CUPPING SCORE AVERAGE	F/A	FL	SALT/AC	MF	OA
	8.50	8.375	8.00	7.75	8.375
	AT	BT/SW	BA		
	8.125	8.125	8.00		

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