

Q PROJECT

Thailand

FROM THAI FARMS TO GLOBAL CHARMS

Q Project Thailand is a coffee and farmer development initiative, a collaborative venture between the Coffee Quality Institute (CQI) and Bolliger & Company (Thailand). Our mission is to elevate the standards of Thailand's coffee industry through four key objectives:

Empowering Farmers: Enhancing the Skills and Knowledge of Local Farmers.

Cultivating Expertise: Nurturing the Next Generation of Professional Q Graders.

Connecting Markets: Establishing Strong Market Linkages for Sustained Growth.

Innovating Policies: Nurturing New Approaches in our Policy Sandbox to Promote Efficiency and Fairness.

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1,300 M Above Sea Level	Species Arabica	Genetic Description Mixed Variety		Process Slow Dry			
Cupping Score 86.83	Fragrance / Aroma: 8.25	Flavor: 8.25	Aftertaste: 7.92	Acidity: 8.25	Body: 8.08	Balance: 8.00	Overall: 8.08
The Characteristics of Coffee / Flavour Notes: Licorice, Cocoa, Berries, Caramel, Malt, Milk Chocolate, Mango, Chrysanthemum, Coating							



The Characteristics of Coffee / Flavour Notes: Floral, Berry, Mango, Peach, Strawberry, Dark Chocolate, Bright Acidity



The Characteristics of Coffee / Flavour Notes: Walnut, Fig, Winey, Cinnamon, Cocoa, Herb, D. Choc, Smooth



The Characteristics of Coffee / Flavour Notes: Berry, Floral, Strawberry, Almond, Marzipan, Red Apple, Peach, Red Grape, Nut, Plum, Bake Apple



The Characteristics of Coffee / Flavour Notes: Strawberry, Mango, Guava, Honey, Lemon Tea. Nutty, Medium Smooth. Coating

1,300 M Above Sea Level	Species Arabica	Genetic Description Mixed Variety	Process Washed / Wet				
Cupping Score 85.83	Fragrance / Aroma: 7.83	Flavor: 8.08	Aftertaste: 7.75	Acidity: 8.00	Body: 8.08	Balance: 7.83	Overall: 8.00
The Characteristics of Coffee / Flavour Notes: Toasted nut, Cereal, Date, Plum, Peach, Juicy, Milky, Smooth							



Thaisang Sae-jang

A2024513011018

Queen of Coffee

Doi Wawee, Chiang Rai, Thailand



1,320 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Variety

Process

Natural / Dry

Cupping Score

85.75

Fragrance / Aroma: 8.00

Flavor: 8.00

Aftertaste: 7.83

Acidity: 8.00

Body: 8.00

Balance: 7.92

Overall: 8.00

The Characteristics of Coffee / Flavour Notes: Almond, Red apple, Pear, Grapefruit, Berry jam, Purple Grapes, Sugar cane, Lemongrass, Clean



Chawin Leungluesap

A2024511031005

Phu Duen Coffee Farm

Phu Chi Duean, Chiang Rai, Thailand



1,450 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Variety

Process

Wet / Wash

Cupping Score

85.67

Fragrance / Aroma: 8.00

Flavor: 8.08

Aftertaste: 7.83

Acidity: 7.92

Body: 8.08

Balance: 7.83

Overall: 7.92

The Characteristics of Coffee / Flavour Notes: Strawberry, Spice, White Wine, Chocolate, Overripped Fruit, Smooth, Lactic Acid



Nathagrid Somboonkhamchoo

A2024511411008

Yosniyom Coffee

Mae Daet Noi, Chiang Mai, Thailand



1,250 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Variety

Process

Dry / Natural

Cupping Score

85.50

Fragrance / Aroma: 8.08

Flavor: 8.00

Aftertaste: 7.67

Acidity: 8.00

Body: 8.08

Balance: 7.83

Overall: 7.83

The Characteristics of Coffee / Flavour Notes: Almond, Spice, Malt, Cherry, D. Choc, Orange, Blackcurrant, Smooth



Phichit Bunyuenphanakun

A2024511511010

Yod Cha 8 Kao Community Enterprise

Doi Wawee, Chiang Rai, Thailand



1,320 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Variety

Process

Dry / Natural

Cupping Score

85.33

Fragrance / Aroma: 7.83

Flavor: 8.25

Aftertaste: 7.67

Acidity: 8.00

Body: 8.00

Balance: 7.75

Overall: 7.83

The Characteristics of Coffee / Flavour Notes: Maple Syrup, Wine, Mango, Orange Candy, Berry Jam, Green Pepper, Cinnamon, Juicy Smooth



The Characteristics of Coffee / Flavour Notes: Nutty, Hint of Floral, Honey, Apricots, Melon, Green Grapes, Green Apple



The Characteristics of Coffee / Flavour Notes: Cherry, Lychee, Honey, Hazelnut, Tomato, D. Choc, Pepper, Dry



The Characteristics of Coffee / Flavour Notes: Floral, Melon, Peach, Honey, Chocolate, Orange, Almond, Hazelnut, Bright Acid



The Characteristics of Coffee / Flavour Notes: Nutty, Honey, Tangerine, Lemon, Raisin, Apricots, Blackberry, Long Clean Sweet



Phongsathorn Khunta

A2024512331011

Phu Chi Duean

Phu Chi Duean, Chiang Rai, Thailand



1,450 M

Above Sea Level

Species

Arabica

Genetic Description

Typica, Java, Bourbon

Catimor,

Process

Washed / Wet

Cupping Score

84.42

Fragrance / Aroma:

7.92

Flavor:

7.67

Aftertaste:

7.67

Acidity:

7.83

Body:

7.75

Balance:

7.83

Overall:

7.75

The Characteristics of Coffee / Flavour Notes: Nutty, Honey, D Choc., Stone Fruits, Plum, Apple, Zest, Apricots, Lemon, Dry Acid



Tanagrit Rungpokinan

A2024512931017

Nan Coff

Doi Suan Ya Luang, Nan, Thailand



1,270 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Variety

Process

Washed / Wet

Cupping Score

84.17

Fragrance / Aroma:

7.67

Flavor:

7.75

Aftertaste:

7.67

Acidity:

7.83

Body:

7.92

Balance:

7.67

Overall:

7.67

The Characteristics of Coffee / Flavour Notes: Cherry, Green apple, Nutty, Stonefruit, Sugarcane, Silky



Wiritphon Chokphattarachai

A2024513531021

Typica-Rak-Pa

Mae Hi, Mae Hong Son, Thailand



1,400 M

Above Sea Level

Species

Arabica

Genetic Description

Caturra, Bourbon, Catimor

Process

Washed / Wet

Cupping Score

84.08

Fragrance / Aroma:

7.83

Flavor:

7.75

Aftertaste:

7.67

Acidity:

7.67

Body:

7.75

Balance:

7.67

Overall:

7.75

The Characteristics of Coffee / Flavour Notes: Chocolate, Stone Fruit, Citrus, Nutty, Toast, Sugarcane, some Grainy, White Grapes



Phichit Bunyuenphanakun

A2024511631010

Yod Cha 8 Kao Community Enterprise

Doi Wawee, Chiang Rai, Thailand



1,320 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Variety

Process

Wet / Wash

Cupping Score

83.92

Fragrance / Aroma:

7.83

Flavor:

7.83

Aftertaste:

7.58

Acidity:

7.75

Body:

7.58

Balance:

7.58

Overall:

7.75

The Characteristics of Coffee / Flavour Notes: Dried fruit, Almond, Green pepper, Spice, Peach, Chocolate, Tangerine, Juicy