

# 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.

www



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qprojectth.com



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coffeequalitychain.com



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**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:** Cherry, Cedar, Woody, Caramel, Maple syrup, Oolong tea, Citrus, Cocoa, Creamy



**The Characteristics of Coffee / Flavour Notes:** Dried Fruit, Cocoa, Brown Sugar, Caramel, Fig, Tropical Fruit, Orange, Juicy



**The Characteristics of Coffee / Flavour Notes:** Floral, Peach, Rose, Green Grape, Honey, Chocolate, Creamy Body









**The Characteristics of Coffee / Flavour Notes:** Caramel, Sweet, Dry Mango, Corn, Malt, Cocoa, Wine, Tea, Dark Chocolate, Cereal Sweet, Caramel Syrup



## Yod Cha 8 Kao Community Enterprise



# Chawin Leungluesap

## Phu Duen Coffee Farm



# Phongsathorn Khunta

## Phu Chi Duean



# Asadawoot Yapasnggoo

## Ma Family Coffee Farm



|                                                                                                                                                                   |                                               |                                                                            |                                        |                                     |                                  |                                     |                                            |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|----------------------------------------------------------------------------|----------------------------------------|-------------------------------------|----------------------------------|-------------------------------------|--------------------------------------------|
| <div>1,270 M</div> <div>Above Sea Level</div>                                                                                                                     | <div>Species</div> <div>Arabica</div>         | <div>Genetic Description</div> <div>Bourbon, Catimor, Typica, Catuai</div> |                                        |                                     |                                  |                                     | <div>Process</div> <div>Washed / Wet</div> |
| <div>Cupping Score</div> <div>84.50</div>                                                                                                                         | <div>Fragrance / Aroma:</div> <div>7.75</div> | <div>Flavor:</div> <div>7.83</div>                                         | <div>Aftertaste:</div> <div>7.67</div> | <div>Acidity:</div> <div>8.08</div> | <div>Body:</div> <div>7.67</div> | <div>Balance:</div> <div>7.67</div> | <div>Overall:</div> <div>7.83</div>        |
| <div>The Characteristics of Coffee / Flavour Notes:</div> <div>Lemongrass, Sugar Cane, Brown Sugar, Clove, Caramel, Piecrust, Chocolate, White Grape, Spice</div> |                                               |                                                                            |                                        |                                     |                                  |                                     |                                            |



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