

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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qprojectth.com



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coffeequalitychain.com



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The Characteristics of Coffee / Flavour Notes: Pink Flower, Peach, Milk Chocolate, Raspberry, Cinnamon, Caramel Nougat, Smooth Juicy, Balanced



The Characteristics of Coffee / Flavour Notes: Tropical Fruit, Almond, Blackberry, Strawberry, Rootbeer, Orange, Cocoa, Stonefruit, Juicy, Smooth Creamy,



The Characteristics of Coffee / Flavour Notes: Guava, Maple, Sweet Tangerine, Prune, Champagne, Sparkling, Juicy, Strawberry



The Characteristics of Coffee / Flavour Notes: Dark chocolate, Vanilla, Peach, Tropical Fruit, Honey, Floral, Warm Spice, Juicy



The Characteristics of Coffee / Flavour Notes: Cherry, Berry, Cocoa, Malt, Berries, Cheesecake, Herbal, Lemongrass, Sage, Chocolate, Blueberry, Overripe



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



Asadawoot Yapasnggoo

A202433311004

Ma Family Coffee Farm

Pang Khon, Chiang Rai, Thailand



1,270 M Above Sea Level	Species Arabica	Genetic Description Bourbon, Catimor, Typica, Catuai				Process Natural / Dry		
Cupping Score 86.58	Fragrance / Aroma: 8.17	Flavor: 8.25	Aftertaste: 7.92	Acidity: 8.17	Body: 8.00	Balance: 8.00	Overall: 8.08	
The Characteristics of Coffee / Flavour Notes: Tropical Fruit, Hazelnut, White Grape, Sweet Milk Chocolate, Prune, Raisin, Butterscotch, Creamy								



Warit Mantawali

A2024513211020

Heramon Farm

Doi Chang, Chiang Rai, Thailand



1,200 M Above Sea Level	Species Arabica	Genetic Description Mixed Varietals			Process Natural Anaerobic			
Cupping Score 86.50	Fragrance / Aroma: 8.17	Flavor: 8.17	Aftertaste: 8.00	Acidity: 8.17	Body: 8.00	Balance: 7.92	Overall: 8.08	
The Characteristics of Coffee / Flavour Notes: Chocolate, Raspberry, Stone Fruit, Green Apple, Cherry, Nutty, Honey, Caramel, Juicy, Coating								



Uten Somboonkumchoo

A202436812045

Lica Coffee

Mae Dad Noi, Chiang Mai, Thailand



1,250 M Above Sea Level	Species Arabica	Genetic Description Catimor			Process Natural Anaerobic			
Cupping Score 86.42	Fragrance / Aroma: 8.17	Flavor: 8.08	Aftertaste: 8.08	Acidity: 8.17	Body: 7.83	Balance: 8.00	Overall: 8.08	
The Characteristics of Coffee / Flavour Notes: Stone Fruits, Spice, Peach, Caramel, Rose, Orange, Spice, Long Sweet, Creamy								





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



The Characteristics of Coffee / Flavour Notes: Honey, Apricots, Sweet Bread, Sugarcane, Starfruits, Green Grapes, Sweet Acidity



The Characteristics of Coffee / Flavour Notes: Caramel, Spice Orange, Sweet wine, Sundried-Tomato, Dried Apricots, Champagne, Crisp, Bright, Creamy



Tanagrit Rungpokinan

A2024512811017

Nan Coff

Doi Suan Ya Luang, Nan, Thailand



1,270 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Variety

Process

Natural / Dry

Cupping Score

85.92

Fragrance / Aroma: 7.83

Flavor: 8.25

Aftertaste: 8.08

Acidity: 7.92

Body: 7.92

Balance: 7.92

Overall: 8.00

The Characteristics of Coffee / Flavour Notes: Peach, White Wine, Tropical Fruits, Walnut, Savory, Persimmons, Creamy



Theerawan Wanlaem

A202450031015BM

Theerawan Coffee

Pa Miang, Lampang, Thailand



1,400 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Varietals

Process

Washed / Wet

Cupping Score

85.83

Fragrance / Aroma: 8.08

Flavor: 8.00

Aftertaste: 7.83

Acidity: 8.08

Body: 8.00

Balance: 7.92

Overall: 7.92

The Characteristics of Coffee / Flavour Notes: D. Choc, Peach, Berry, Cola, Almond, Floral, Tea Rose, Green Grape, Lime, Plum, Mango, Creamy



Wittawadee Sriyapan

A2024514021023

Secret Garden of Life

Mae Kumpong, Chiang Mai, Thailand



1,300 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Varietals

Process

Honey Red

Cupping Score

85.83

Fragrance / Aroma: 8.08

Flavor: 8.17

Aftertaste: 7.75

Acidity: 8.17

Body: 7.83

Balance: 7.75

Overall: 8.08

The Characteristics of Coffee / Flavour Notes: Apricots, Orange, Milk Chocolate, Dried Fruits, Dried Persimmon, Assam Tea, Creamy



Tanaban Jomjai

A2024512611016

Baan Mae Hang Farm

Wiang Pa Pao, Chiang Rai, Thailand



1,200 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Varietals

Process

Natural / Dry

Cupping Score

85.83

Fragrance / Aroma: 8.00

Flavor: 8.00

Aftertaste: 7.92

Acidity: 8.08

Body: 8.00

Balance: 7.83

Overall: 8.00

The Characteristics of Coffee / Flavour Notes: Honey, Stone Fruit, Caramel, Peach, Rose, Berry, Spice, Orange, Pineapple, Juicy, Smooth



Phongthanat Phatarlyachai

A2024512431012

Pha Yong Community Enterprise

Mae Sai, Chiang Mai, Thailand



1,300 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Varietals

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 Varietals

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 Varietals

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



Aramsri Meeprom

A202433011003

Monbery Coffee: Mon Matubhumi

Samoeng, Chiang Mai, Thailand



1,300 M

Above Sea Level

Species

Arabica

Genetic Description

Mixed Varietals

Process

Natural / Dry

Cupping Score

85.67

Fragrance / Aroma:

7.75

Flavor:

8.00

Aftertaste:

7.83

Acidity:

8.08

Body:

8.08

Balance:

8.00

Overall:

7.92

The Characteristics of Coffee / Flavour Notes: Mint, Chocolate, Raisin, Plum, Caramel, Apple, Hazelnut, Red Wine, Creamy