

"As a relatively new buyer of robusta beans, I had found it difficult to find information which was both accurate and non-biased.

This book is the best resource I've seen, for both new and old buyers alike.

Equipped with this guide, I feel ready to travel to Vietnam for an exciting Robusta Journey..."

David Kelly, co-founder of FOB Coffee Roasters

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Preface

Originally from Vietnam and having lived in Sydney for sometime, we noticed that Robusta is often overlooked. It's perceived as an inferior product compared to other coffees due to the way it is harvested by stripping both green and ripe pods and processing the cherries without care.

Consequently, this coffee often ends up in instant coffee or subtly in blends with others.

We believe in the power of alternatives and that robusta can be very pleasant with proper harvesting and processing methods. Vietnam does have great robustas that some of the most well-known coffee roasters across Australia, Europe and North America are using as both single origins and specialty blends.

This guidebook will help guide you through the landscape of robusta production in Vietnam, and what questions to ask when assessing your potential robusta suppliers before taking your time to cup samples and travel to the country. That way, you can find the best Robusta coffee for you.

Who is this book for? We wrote this book mainly for people who buy green beans and want to source the best robusta beans for their customers. It's also helpful for anyone interested in high-quality robusta coffee.

When you hear about Vietnamese coffee, you might think of a special way to make it called "Ca Phe Sua Da." It's made with a Phin filter and served with condensed milk and ice.

While this drink is something we're proud of, Vietnamese coffee doesn't have to be brewed and consumed that way to taste great. Our roaster partners in different countries are making it their own way, and people are loving it.

If you're curious, grab a coffee and let's learn together.

Cheers

Great Cherry Team

I Things to consider when buying specialty robusta beans from Vietnam

1

Coffee varieties and geographic regions

S₂, the original robusta species in Vietnam, produces relatively small and dense beans, with screens 14 and 16 accounting for about 85%. It offers a deep flavour, rich body and great texture. It also leaves a long-lasting aftertaste with a lingering aroma.

But there's a problem with S₂ coffee. It doesn't make a lot of beans, only averaging about 3 to 4 tons per hectare. To fix this, farmers started using different varieties that produce more beans such as TR4, TR9, and TR11. These new plants are capable of producing 5-7 tons per hectare on average. Their beans are also bigger, mostly screens 16 and above.

But some people believe there is a trade-off. They say these plants don't make coffee that tastes as good. They might have a lighter body, less complex flavour and not leave a good taste in your mouth after you drink it.

One reason for this is because of something called mucilage in the coffee cherries. Most of the new varietals have less mucilage while the original Sẻ has a lot of it. We'll talk more about the impact of this mucilage layer on the coffee quality in the coffee processing section.

Even though the new coffee plants have high yields, many believe they can't compete with the original Sẻ when it comes to making specialty coffee.

	Original Sẻ	TR4/TR9/TR11
Screen	Scr 16 and lower (~85%)	Scr 16 and higher (~85%)
Yield	3 - 4 tons per hectare	5 - 7 tons per hectare
Mucilage content	High	Low to Medium
Profile	Deep flavour, full body, great texture, and a long-lasting aftertaste with a lingering aroma.	Light body and aftertaste (compared to the Original Sẻ)

Buy Now

If you're a green bean buyer, we won't ask you to pay because we purposely made this ebook to help you source the best coffee for your customers.

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