

AROMA THERAPY

Timor coffee has been described as the “quintessential house coffee”, its relatively sweet flavour and low acidity making it widely palatable.

When harvested, processed, roasted & brewed correctly, Timorese coffee is unique, displaying a profile that’s easy on the tastebuds yet with an overriding elegance – a superior quality that is increasingly coveted by coffee connoisseurs. Timor Global coffee characteristics include:

- Naturally sweet and clean.
- Good acidity – bright, refreshing, citrusy.
- Aroma – very pleasant, sweet, aromatic.
- Good Body – a silky, creamy mouth feel.
- Flavour – complexity, taste of fruit, caramel, chocolate.
- Well balanced.



ABOUT TIMOR GLOBAL

- A coffee estate and trading company established in 2005 in East Timor, a country in Maritime Southeast Asia.
- Focusing on specialty grade coffee, Timor Global is one of the three largest coffee processors in Timor.
- The company specialises in organically shade grown, high-altitude Arabica – closely aligned with wild coffee.
- The Estate includes a 3,000-ha coffee plantation and nascent agribusiness park in Fatubessi.
- Timor Global processes coffee from two key regions – Ermera and Ainaro.
- There are three main semi-washed, fully washed and special preparation crops.
- Timor Global is a pioneer supporter of the World Food Programme’s (WFP) Zero Hunger Challenge.
- www.timorglobal.com



**Taste the Exotic
TIMOR GLOBAL**

**A Premium Coffee
Grower & Processor
of Timor Leste**



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LESTE IS MORE

Premium grade coffee ranks among the most promising exports in East Timor's rapidly developing economy.

The Portuguese introduced the crop during their 16th century colonization of the country and by the 1860s it accounted for more than half of the territory's exports.

Timor's tumultuous recent history underpinned by political upheaval and social unrest meant the coffee plantations were largely neglected in favour of conventional farming, but, with the support of international agencies, the industry has enjoyed a resurgence since became the first new sovereign state of the 21st century in 2002.

Today, coffee ranks among the country's main export commodities, bringing in an annual income of more than USD24 million*, though it accounts for less than one percent of the world's coffee production. This is an industry primed for growth!

* *The Observatory of Economic Complexity*

“Agro-forestry systems, including those involving coffee, have potential to enhance the economic and ecological stability” of a country.

Natural Resources Defense Council

EXTRA SENSORY PERCEPTIONS

- Timor coffee is comprised of 80 percent high quality Arabica and 20 percent Robusta beans.
- The majority of Timor Global's Estate trees are more than 80 years old.
- Most of the Arabica is grown between 1,000 and 1,800 metres above sea level.



- The Robusta is mostly grown below 1,000 metres.
- The Arabica variety of coffee bean cultivated in Timor is the *Hibrido de Timor*.
- This is a heritage variety - a cross between *Coffea Arabica* and *Coffea Canephora*.
- This is unique as many coffee-producing countries have introduced genetically developed hybrids into their production programmes.
- The variety is rust resistant and is used to develop the new ruash resistant variety.

WORLD FOOD PROGRAMME

Timor Global is the pioneer partner (2009) in the country of the World Food Programme's (WFP) Zero Hunger Challenge.

The company partners the WFP and the Government to produce “Timor Vita”, a blended food which is distributed throughout the country as a vital part of the battle to combat poor nutrition, particularly among children.

Timor Global adapted part of the coffee plant to process the Timor Vita – a blend of corn and soy beans mixed with oil, sugar and essential micronutrients – to support this important worldwide programme.

WFP ZERO HUNGER CHALLENGE Supported by TIMOR GLOBAL

- **100%** Year-round access to adequate food
- **ZERO** Stunted children
- **ALL** Food systems are sustainable
- **100%** Increase in smallholder productivity & income
- **ZERO** Loss or waste of food



芳香疗法AROMA THERAPY

帝汶咖啡 (Timor coffee) 被称为“典型的招牌咖啡”，具有较甜的口感和低酸度，非常可口。

帝汶咖啡经过恰当的采收、加工、焙制和酿造，使其独一无二。它能很轻松地就给味蕾带来前所未有的优雅感受—其卓越的品质让越来越多的咖啡鉴赏家们梦寐以求。

帝汶全球咖啡 (Timor Global Coffee) 具有以下特性：

- 天然的甜味、洁净；
- 良好的酸度—明亮、提神、柑橘味；
- 气味—愉悦、香甜、芳香；
- 良好的整体感—细腻丝滑的口感；
- 多种口味—复杂味、果香味、焦糖味、巧克力味；
- 良好的平衡感。



关于帝汶全球ABOUT TIMOR GLOBAL

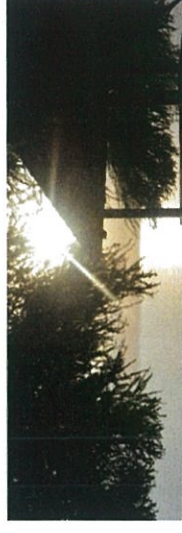
- 2005年在海事东南亚国家的东帝汶，创立了帝汶全球咖啡产业和贸易公司。
- 专注于专业级咖啡的生产，是帝汶三大咖啡生产商之一。
- 专业从事有机遮荫海拔阿拉比卡豆的种植——一种非常接近于野生的咖啡豆。
- 帝汶全球拥有3000公顷的咖啡种植园以及位于Fatubessi的新兴的综合农业园区。
- 有两个主要的咖啡加工区，分别位于埃尔梅拉 (Ermera) 和阿伊纳罗 (Ainaro)。
- 有三个主要作物产品——半水洗、充分水洗和特别加工。
- 帝汶全球是世界粮食计划署 (WFP) 零饥饿挑战运动的先驱支持者。
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帝汶全球
东帝汶精品咖啡
种植商和加工商



更多关于东帝汶LESTE IS MORE

在东帝汶快速发展的经济当中，精品级咖啡的出口名列最有前途的经济之一。

在16世纪殖民统治时期，葡萄牙引进了该作物，在19世纪60年代就占了该区出口的一半以上。

由于政治动荡和社会不安所引发的东帝汶混乱的近代历史时期，为了发展传统农业，咖啡种植园的发展被忽略。然而，自2002年成为21世纪的第一个新的主权国家后，随着国际机构的支持，该行业得以复苏。

如今，咖啡居该国主要出口商品之一，带来超过2400万美元*的年收入，虽然只占全球咖啡产量的不到分之一。这是一个正将经历起爆发展的行业！

*经济复杂的观望台

对一个国家来说，“农林系统，包括咖啡在内，具备增强经济和促进生态稳定的潜能。”

——美国自然资源保护委员会

额外的感性认知

EXTRA SENSORY PERCEPTIONS

- 帝汶咖啡是由80%的高质阿拉比卡咖啡豆和20%的罗布斯塔咖啡豆组成。
- 帝汶全球的资产中，大部分咖啡树的树龄超过80年。
- 多数的阿拉比卡咖啡树生长于海拔1000至1800米的区域。



- 罗布斯塔咖啡树大多生长于海拔1000米以下。
- 在东帝汶种植的阿拉比卡咖啡豆是帝汶杂交品种。
- 这是一个遗传品种，是由阿拉比卡种 (*Coffea Arabica*) 和罗布斯塔种 (*Coffea Canephora*) 杂交而成。
- 该咖啡豆独一无二，许多咖啡生产国纷纷在他们的生产中引进该基因杂交品种。
- 该品种抗锈，被用于开发新的抗锈病品种。

世界粮食计划署

WORLD FOOD PROGRAMME

帝汶全球是世界粮食计划署 (WFP) 的零饥饿挑战的先驱合伙人 (2009年)。

公司参与了与世界粮食计划署和政府的合作，生产了“帝汶维他” (Timor Vita) - 作为打击营养不良 (特别是儿童) 战役中的关键环节的一种混合食物，遍布全国各地。

帝汶全球用部分咖啡厂来加工帝汶维他-帝汶维他的配方中有玉米和大豆混合油、糖和必需的微量营养成分，从而以支持这个重要的全球性项目——世界粮食计划署零饥饿挑战。

世界粮食计划署零饥饿挑战

由帝汶全球支持

- 100% 一年到头都有足够的食物
- ZERO 零发育不良的孩子
- ALL 所有食物系统都是可持续的
- 100% 增加小农的生产力和收入
- ZERO 食物零损失、零浪费

