



EBIER SUTH COKRAN COOPERATIVE

Supporting the Green Economy in West Papua

WEST PAPUA – RANSIKI – EBIER SUTH COKRAN



ABOUT THE REGION

The Papua region has been visited by global traders since the beginning of the 7th century, while European nations kept a presence in the region in the 16th century in the pursuit of various spices.

The province of West Papua comprises of two large peninsulas - the Vogelkop peninsula in the North and Bomberai in the South. In March 2019, it received the status of "Conservation Province", which protects its unique, still intact and healthy marine and terrestrial ecosystems and promotes the development of sustainable jobs and rights of the region's indigenous people.

The village of Ransiki lies in the buffer zone area of West Papua's Arfak Mountains, overlooking the majestic Cenderawasih Bay which opens into the blue South China Sea. Besides its breath-taking flora and fauna, multiple tribes of indigenous peoples, many who speak mutually unintelligible languages such as Hatam, Meyah and Sougb all call the Arfak Mountains their home.

HISTORY OF CACAO FARMING

Cocoa cultivation in West Papua was introduced in the 1950's. Initially, the plant material consisted of Java-type Trinitario to which were added West African Amelonado descendants introduced from Sulawesi. Later, Trinitario seeds from Keravat were introduced from Papua New Guinea.

In 1979, the British Commonwealth Development Corporation (CDC) established a 4,064 ha concession in Ransiki, in the northwest of the province. During its heydays plantation covered around 1,785 Ha and produced over 2,000 tonnes of dried cacao. However, following a combination of ownership changes and lack of fresh investments the plantation had to be significantly downsized.

With the help of local stakeholders the Ebier Suth ('Unity to Arise') Cokran Cooperative was established in 2017 and rehabilitated almost 300 hectares of the original plantation creating much needed jobs for the community.

The cooperative opened a chocolate boutique in May 2020 in Ransiki sponsored by Bank of Indonesia.

THE TEAM

Employment 124 full-time employees, incl. 100 plantation and post-harvesting workers.

Education & Training The majority of the senior team have over 30 years of experience of working on the plantation. There are weekly team meetings to discuss performance and issues across the plantation sectors.



THE CACAO

Genotypes 2-way hybrids involving combinations between Upper Amazon Forasteros (NA 32, NA 33 / PA7, PA 35 / SCA 6, SCA 12) and Trinitarios (UIT 1 / UIT 2).

Physical Appearance Standard sized beans (90 - 100 beans / 100g) / Less than 2% defects / 96% well fermented (FCCI Protocol)

Tasting Notes Distinctive olive and nuts with a chocolatey centre and a light acidity with notes of jasmine.

Harvest Season Main Crop: May - Jan

Fermentation The blocks are harvested on a weekly / rotating basis. Ripe pods are collected from the field by a pick-up truck every afternoon. Back at the fermentation station all pods are opened and transferred into paired wooden boxes and covered with banana leaves and old jute bags. Fermentation Protocol - (6 days / 48h-48h-48h)

Drying Indirect sun-dried on raised drying tables with bamboo slats (5 - 7 days).

Beans are turned every 3-4 hours.

Target 6.5-7.0% moisture level.

Sorting Hand sorting on drying tables, followed by cleaning through large sieve and final selection by hand.



SUPPLY CHAIN

We have been working with the Ebier Suth Cokran Cooperative since 2019 and are very proud about the continuous improvements, both of their farming methods but specifically on the post-harvesting process.

We purchase the cacao directly from the cooperative. After the post-harvesting processing, the cacao is shipped to our central warehouse in Surabaya via the nearby port of Manokwari. Following a 2-week sea voyage to Surabaya the cacao beans undergo a final inspection in our warehouse, before being exported to our European hub in Amsterdam or directly to chocolate makers all around world.



PURCHASE TRANSACTIONS 2019 – 2020

Vol. Purchased by Biji Kakao Trading	Avg. Farmgate Price (US\$/KG)	Avg. Association Price (US\$/KG)	Avg. Export Price (US\$/KG)	Avg. Landed Price (US\$/KG)
12.0 MT	2.96	2.96	3.89	4.38

ENVIRONMENT

Avg. Altitude 26m a.s.l.

Ann. Rainfall 1,500 mm

Temperatures 22°C - 33°C

Growing

Conditions The cocoa trees were planted on a mapped-out volcanic soil which is ideal for cocoa cultivation. All plots are grown in rich agroforestry systems, intercropped with Gliricidia as well as local trees

Fertiliser Use of organic fertiliser and selective application of NPK formula.

Pesticides Trees are pruned regularly and harvested on a weekly basis to minimise any susceptibility to pests. The team apply organic pest control methods and very limited/controlled use of fungicides.

Biodiversity Since their arrival in the 1800s European researchers have recorded 110 mammal species, 350 species of butterfly and 320 species of birds including the Vogelkop Superb Bird of Paradise, discovered in 2018.

Forest & Nat.

Resources The region benefits from an equatorial-type climate with a balanced distribution of rainfall throughout the year (no marked dry season), a high solar radius and the absence of strong winds except regular southerly trade winds between July and September.

The area is famous for various species of passion flowers that. In addition, there are also a lot of other flowers plants that grow such as: Glory Vine (*Faradaya splendida*), *Rhododendron Konori*, *Rhododendron Laetum*, *New Guinea Impatient*, *Hibiscus rosasinensis*, *Monochoria vaginalis* and various kinds of orchids.

