



# Borneo Coffee Symposium

*Kuching Sarawak*

## Event Guide

6 & 7 April 2019



We are most grateful to the following sponsors and organisations for their generous support to our Symposium in a variety of ways.



### Organisers



### Supporting Government Bodies and Institutions



Ministry of Modernisation  
of Agriculture, Native Land  
and Regional Development



Department of  
Agriculture Sarawak




### Partners and Sponsors





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**Last year, Sarawak produced 14.6 metric tonnes of coffee, encompassing 268 hectares of land throughout Sarawak.**

**Borneo** is right in the central region of the coffee belt where temperatures are best suited for coffee cultivation. However, its fertile soil was not well known for growing coffee. And despite the staggering amount of local coffee consumption, most Malaysians associate coffee with their high-volume neighbours such as Sumatra and Vietnam without realising that coffee is growing in their homeland.

In fact, apart from Canephora and Arabica, Borneo has some of the most exotic coffees found in the midst of the rainforests. The rare species Liberica, for instance, has been flourishing and expanding into different varieties that the world had never seen or tasted.

At the 2018 Stuttgart Coffee Summit, coffee experts from all around Europe gathered and tasted Liberica varieties from Borneo for the first time and most were surprised by the amazing fruitiness the coffee exhibited in the cup.

Greatly inspired by the Coffee Summit in Stuttgart, Germany, we decided to hold our own coffee symposium; one to show the world that Borneo has something to offer to the global coffee industry. We believe in the agricultural potentials of coffee here, and how it could be one of the answers to sustainability issues coffee farmers are facing around the world.



For the first time in Sarawak, this symposium will gather coffee scientists, researchers, farmers, plantation owners, international coffee graders and judges, and other industry players to share and discuss the challenges and potentials of cultivating high quality lowland coffee, at the same time, offering the opportunity for those in various points of the coffee industry to network.



# FOREWORD

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**Dr Kenny Lee Wee Ting**

*Chairperson of*  
**BORNEO COFFEE SYMPOSIUM**

*Director of*  
**EARTHLINGS COFFEE WORKSHOP**  
**MALAYSIA COFFEEOLOGY COLLECTIVE**

Borneo sits on the world's coffee belt surrounded by Asia's top coffee-producing regions. Sarawak, being the largest state in Malaysia, is rich with resources, and its rainforest environment has great coffee-cultivating potentials.

However, to nurture these potentials, we must first obtain the right knowledge and come up with solutions to tackle local challenges. These include finding species and varieties that are suitable for the environment, controlling for climates, diseases and pests, and managing labour and logistics.

Our mission is to build a bridge to connect our local coffee cultivators to the sophisticated global coffee market. We can start by introducing advance coffee processing and fermentation technologies along with digital marketing strategies for market expansion. This is not a project to take on alone, we are glad to have the state government's support to kickstart the coffee future of Sarawak!

# BORNEO COFFEE SYMPOSIUM 2019 PROGRAMME

DAY 1 6 APRIL 2019 (SATURDAY)

## OPENING CEREMONY

0830 - 0900

**Registration**

**Arrival of VIPs:**

- 0900 - 0915
1. Assistant Minister for Agriculture, YB Dr Abdul Rahman Ismail
  2. Assistant Minister for Native Land, YB Datuk Roland Sagah Wee Inn
  3. Permanent Secretary for Modernisation of Agriculture, Native Land and Regional Development, Datu Ik Pahon anak Joyik
  4. Datu Ose Murang

0915 - 0930

**Arrival of YB Datuk Amar Douglas Uggah Embas, Deputy Chief Minister & Minister of Modernisation of Agriculture, Native Land and Regional Development Sarawak.**

0930 - 0935

National Anthem, Negaraku  
State Anthem, Ibu Pertiwiku

0935 - 0945

**Sarawak Cultural Village**  
Welcoming Performance

0945 - 1020

**Dr. Kenny Lee Wee Ting (Organising Chairman of the Borneo Coffee Symposium, Earthlings Coffee Workshop, Malaysia )**  
*Welcoming address*

1020 - 1050

**YB Datuk Amar Douglas Uggah Embas, Deputy Chief Minister & Minister of Modernisation of Agriculture, Native Land and Regional Development Sarawak.**  
*Opening address, launching ceremony and souvenir presentation*

1050 - 1200

**Dr. Steffen Schwarz (Coffee Consulate, Germany)**  
*Keynote*

1200 - 1300

**Buffet Lunch**  
*with Sape performance by Sarawak Cultural Village*

## SESSION 1 : HISTORY, CULTURE AND HERITAGE

1300 - 1320

**Dr. Franca Cole (UCL, Qatar)**  
*"The history and materiality of coffee in North Africa, the Levant and Arabian Peninsula"*

1320 - 1340

**Dr. Bertha Chin and Miss Raine Melissa Riman (Swinburne University of Technology)**  
*"Sarawak's Heritage Crop"*

1340 - 1400

**Dr. Ruel Mojica (Cavite State University, Philippines)**  
*"The Role of Academe in the Coffee Industry in the Philippines"*

1400 - 1410

**Short Break**

## SESSION 2 : SUSTAINABILITY, AGRICULTURE I

1410 - 1430 **Martin Bazylewich (Swinburne University of Technology)**  
*"Building relationships in direct trade"*

1430 - 1450 **Dr. Ma. Carmen Ablan Lagman (De La Salle University, Philippines)**  
*"Farmer friendly platforms for development of local coffee varieties and private breeds"*

1450 - 1510 **Jacob Mammen (Badra Estate, India)**  
*"Coffee growing in India"*

1510 - 1520 **Q&A Discussion**

1520 - 1540 **Coffee Break**

## SESSION 3 : SUSTAINABILITY, AGRICULTURE II

1540 - 1600 **Dr. Mohd Effendi Wasli (Universiti Malaysia Sarawak)**  
*"Suitability of Bornean soil for coffee growing"*

1600 - 1620 **Andres Quintanilla (Finca La Buena Esperanza, El Salvador)**  
*"Coffee growing in El Salvador"*

1620 - 1640 **Fang Cheng - Lun (Zhou Zhu Yuan Farm, Taiwan)**  
*"Alishan's Coffee Plantation"*

1640 - 1700 **Dr. Jayarama Balyaya (Research Department of the Coffee Board of India)**  
*"A Bird's Eye View : A Journey To Flavourful Coffee"*

1700 - 1710 **Q&A Discussion**

## END OF DAY 1 - SYMPOSIUM

1730 Sape performance by Justine Jarok at the Old Court House Courtyard

# DAY 2 07 APRIL 2019 (SUNDAY)

0830 - 0900 Registration

## FORUM : COFFEE CONSUMPTION CULTURE

0900 - 0940 **Kanya Yonnameth, Kornvika Youngprapakorn, Ruel Mojica, Ma. Carmen A. Ablan Lagman and Kenny Lee**

## SESSION 1 : AGRICULTURE, LOWLAND CULTIVATION

0940 - 1000 **Dr. Steffen Schwarz (Coffee Consulate, Germany)**  
*"Liberica, the forgotten species : problems and solution"*

1000 - 1020 **Bryan Liew (MY Liberica, Malaysia)**  
*"Rehabilitating Liberica : The path to speciality coffee in West Malaysia"*

1020 - 1040 **Edward Yong (Reka Jaya Plantation, Malaysia)**  
*"Liberica growing in Sarawak"*

1040 - 1100 **Kanya Yonnameth & Kornvika Youngprapakorn**  
*"Coffee cultivation in Thailand"*

1100 - 1120 **Q&A Discussion**

1120 - 1130 **Short Break**

**FORUM: FUTURE OF COFFEE CULTIVATION: INTERCROPPING, COFFEE SPECIES, VARIETALS AND UNIQUE PROCESSING METHODS**

1130 - 1210 **Steffen Schwaz, Jacob Mammen, Ruel Mojica, Ma. Carmen A. Ablan Lagman, Andres Quintanilla, Kenny Lee**

1210 - 1300 **Buffet Lunch**

**SESSION 2 : PARALLEL SESSION**

**CULTURE, TASTE, TRENDS**

**COFFEE GROWER WORKSHOP  
(1300-1400)**

1300 - 1320 **Dr. Maurin Cornuz (MANE, Singapore)**  
*"What makes coffee taste like coffee?"*

1320 - 1340 **Dr. Steffen Schwarz (Coffee Consulate, Germany)**  
*"Coffee flavours based on species and varieties"*

1340 - 1400 **Tsai Chih-Yu (Davinci Coffee, Taiwan)**  
*"Post-third wave coffee : what's next?"*

1400 - 1420 **Lin Che-Hao (Taiwan Coffee Laboratory, Taiwan)**  
*"Becoming a processing pro"*

1420 - 1430 **Q&A Discussion**

1430 - 1440 **Sarawak Government-Earthlings Coffee Workshop Sdn Bhd MOU signing ceremony** (witnessed by YB Datuk Amar Douglas Uggah Embas, Deputy Chief Minister & Minister of (MANRED))

1440 - 1500 **Coffee Break**

**CLOSING SPEECH**

1500 - 1530 **Datu Ose Murang**  
*"Sarawak Coffee: Past experience and future thoughts"*

**END OF DAY 2 - SYMPOSIUM**

# KEYNOTE SPEAKER

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## **Dr. Steffen Schwarz**

*Director of*  
**COFFEE CONSULATE**

*Former ChairMAN of*  
**SCAE**

Dr. med. Steffen Schwarz is a veteran of the European coffee industry. From being one of the founders of the SCAG Specialty Coffee Association of Germany to being the chairman of the SCAE Specialty Coffee Association of Europe Competition Committee, Dr. Schwarz has since founded Amarella, opened The Coffee Store, and established the Coffee Consulate Institute.

Amarella exclusively implements the trade of coffee beans directly from farmers, while The Coffee Store is one that focuses on selling these high-quality beans. On the other hand, Coffee Consulate is a science-based training and research centre - the pioneer coffee institute in Europe. His span of coffee research covers the entire coffee industry chain - from crop to cup - and is committed to promoting the concept of coffee from the perspective of natural science and advocates respect for the diversity of the species.



Dr. Steffen Schwarz  
Germany



Andres Quintanilla  
El Salvador



Jacob Mammen  
India



Datu Ose Murang  
Malaysia



Dr. Kenny Lee Wee Ting  
Malaysia



Dr. Maurin Cornuz  
Switzerland

## SPEAKERS & PANELLISTS



Dr. Ma. Carmen Ablan Lagman  
Philippines



Dr. Ruel Mojica  
Philippines



Dr. Mohd Effendi Wasli  
Malaysia



Dr. Bertha Chin  
Malaysia



Raine Melissa Riman  
Malaysia



Dr. Franca Cole  
UK



In our line of speakers are coffee experts from all around the world. From renowned coffee scientists to experienced coffee farmers and estate owners who all share one purpose in what they do: improve coffee quality in the cup and make it sustainable. We need a movement to push for awareness of what they are fighting for, and this symposium will be the platform just for that, you will be learning and connecting with these coffee professionals, and maybe find your place in the bigger picture of coffee.



Tsai Chih-Yu  
Taiwan



Lin Che-Hao  
Taiwan



Fang Cheng-Lun  
Taiwan



Bryan Liew  
Malaysia



Martin Bazylewich  
Canada



Dr. Jayarama Balyaya  
India



Edward Yong  
Malaysia



Kanya Yonnameth  
Thailand



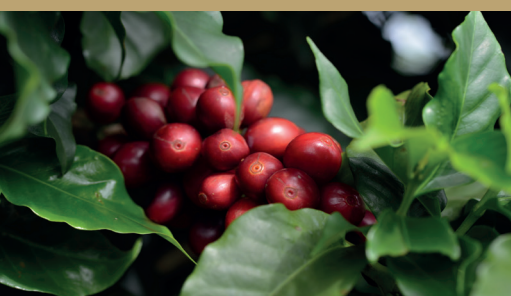
Kornvika Youngprapakorn  
Thailand



# Borneo Coffee Events

*Kuching Sarawak*

*April 2019*



Also Happening...

## Liberica Roasting Competition

*6 & 7 Evening*

## Specialty Coffee Mini Fair

*6 & 7 Daytime*

## Cross-species Coffee Cupping

*8th Evening*

## Coffee Consulate Education

*9-14 Full Day*

Happening at



OLD  
COURT  
HOUSE



Learn more on our website  
[earthlings-coffee.com](http://earthlings-coffee.com)

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# A rare coffee species exploration.

6-8 APRIL | OLD COURTHOUSE  
KUCHING SARAWAK  
MALAYSIA

Old Court House Exhibition Hall  
5pm-10pm [FREE ADMISSION]

# LIBERICA

*coffee*  
International  
Roasting Competition  
2019



Organiser:



COFFEE ROASTERS  
Est. 2013

Co-organiser:



Earthlings  
Coffee Workshop

Liberica Sponsor:



REKA JAYA  
PLANTATION SDN BHD  
(1976451)

Trophy Sponsor:



coffee  
consulate

Packaging Sponsor:



CHUANPEN  
INTERNATIONAL COFFEE CO., LTD.

Supported By:



BROOKE  
TRUST



# THE TYBOON COFFEE ROASTER

The Tyboon roaster works with infrared, which makes changing the temperature very fast and easy.

Approximately 1.5 kg of green beans can be roasted per roast process.

The pre-set roasting profiles can be started very easily via the touchscreen.

The beta version is presented at the symposium.

## Tyboon Produces Two Machines: The Tyboon Roaster & The Tyboon 3000 For Baking And Grilling

### Baking

The oven box transforms the tyboon into a speed oven within seconds

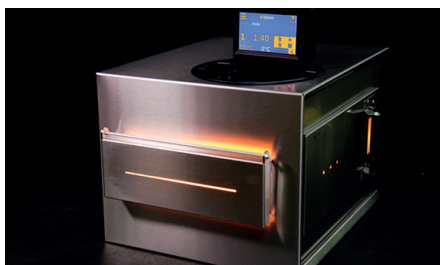
does not need to be preheated, is immediately on temperature  
gratinate, bake, casseroles, pizza or other kind of fresh/frozen dough, potatoes, vegetables heat up snacks at incredible speed!

### Grilling

High temperature grilling up to 750°C!  
grills fresh as well as frozen products within minutes without any addition of fat  
perfect for steak, fish, or any other kind of meat, vegetables or vegan food.



  
MADE IN GERMANY



*The Tyboon is both cost and energy efficient.*



# NOTES



## ACKNOWLEDGEMENTS

We would like to thank and acknowledge the following for their assistance and contribution to this event:

The staff at Earthlings Coffee Workshop

Our volunteers: Jocelyn Sim Hui Woon, Eva Kristin  
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Jason Brooke

Jacqueline Fong

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Speakers and delegates

All our sponsors and supporters



Organising committee:

Kenny Lee Wee Ting

Raven Kwok

Ronnie Kueh

Flolina Lee

Lina Lee

Raine Melissa Riman

Bertha Chin

Saliza binti Sideni

Belle Kueh

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