



KAMAL GOLD
COFFEE LIMITED

COMPANY PROFILE

From the rich and fertile plains of the valley,
every bean has a story.

www.kamalgoldcoffee.com.au

Banz, Jiwaka





Table of Contents

01	Company Overview		Our Products	08
02	The Story Behind Our Bean		Processes: Seedling to Cup	09
03	Vision Statement		Executive Management	10
04	Mission Statement		Corporate Targets	11
05	Our Achievements		Our Social Responsibility	12
06	The Market		Choose Kamal Gold Coffee Beans	13
07	Kamal's Golden Bean		Connect With Us	14



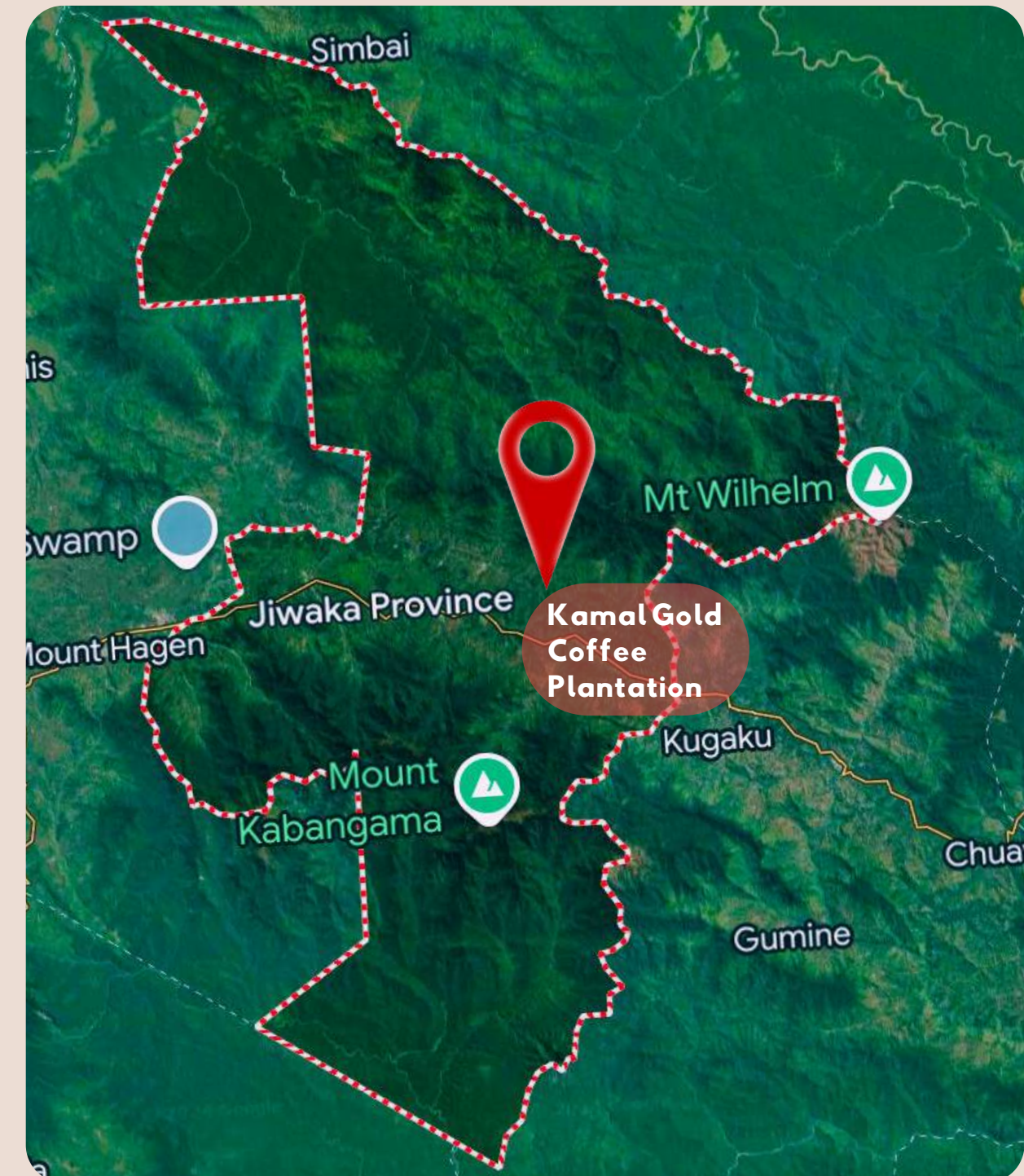
Company Overview

Company Name : Kamal Gold Coffee Limited
Founded : Established in 2017
Headquarters : Waigani, Port Moresby, PNG

Kamal Gold Coffee Limited specializes in producing the highest quality un-roasted green coffee beans that are 100% Arabica from a single-origin source. Kamal Gold Coffee has one of the largest plantations in the Highlands of Papua New Guinea spanning over 420 hectares. The plantation is situated in the northern part of the valley of Waghi in Jiwaka Province where the rich soils continue to carry their legacy with distinction as each bean grown and picked by the hardworking farmers of Tolu village are exceptionally graded.

Our plantation operates a high-input system generating high yields with efficiency being at the forefront of our procedures ensuring productivity, sustainability and profitability. Our crop management system, implemented by farmers with years of experience on large-scale operations, involves the careful monitoring of planting, growth, harvesting, pest and disease management, post-harvest processing, and packaging. We understand the importance of a healthy bean in the growing and harvesting stages and throughout the stages of production and this is reflected in our standard operating procedures.

Our short to medium term development goal is to implement a fully integrated supply chain, from tree to cup, processing and distributing over 250, 000 kilograms of beans each year whilst also manufacturing soluble products in-country. We continue to explore new technologies that are advancing the coffee industry and embrace supporting the small local farmers whom we have partnered with over the years.



The Story Behind Our Bean

Coffee farming has a rich history in PNG with roots dating back to the 1800s. By the 1920s commercial production of coffee had begun and closer to the country's Independence in the 1970s saw the demand for this globally sought-after commodity explode with smallholder farmers producing more than 80% of the cash crop.

In the midst of the Central Cordillera also known as the New Guinea Highlands, at an altitude of about 6,000 feet above sea level and nestled in between the mountain ranges lies the Waghi valley - a nutrient-rich plateau with volcanic soil and an intertwining river, that the people believe was blessed by God so much so that whatever was sown into the earth, would always result in a plentiful and abundant harvest. This belief continues to ring true, as coffee plantations were established around Jiwaka Province as early as the 1950s with the establishment of Sigri Plantation by a famous crocodile hunter Tom Cole considered to be the first plantation in the region.

Post-Independence, the birth of Waghi Mek Plantations which consisted of 14 coffee plantations compassing over 1000 hectares littered across the valley, would see the rise of the biggest coffee exporter in PNG that generated millions of Kina annually over a span of 20 years. Waghi Mek Limited contributed significantly to employment and the local economy. Its collapse in 1999, saw the decline in coffee farming and production in the country.

Today, Kamal Gold Coffee, sits on one of the 14 once-flourishing plantations formerly belonging to Waghi Mek Limited with grand aspirations to restore a major contributor to the coffee industry of the country and revive the driving force behind the agriculture sector.

Our beans represent our history, our rebirth and our unwavering strength to grow from the smallest of seeds that once lay dormant and from these seeds, in the heart of Jiwaka, to cups all over the world.



Vision Statement

Our vision is to be a global leader in the coffee industry, renowned for our cutting-edge strategies, exceptional service, and unwavering commitment to farm stewardship, premium products, and empowerment of the local economy.

We aspire to set new standards in innovation and technology use in our processes, marketing excellence, and transforming the industry whilst making a positive impact on the communities we serve.

Our values are what sets us apart, defining our cultural uniqueness and reestablishing our role in the journey of the bean.

From a small village in the valley of North Waghi to the world, our vision is every small farmer's dream reflecting a labour of love for coffee.



dedication
passion

Mission Statement

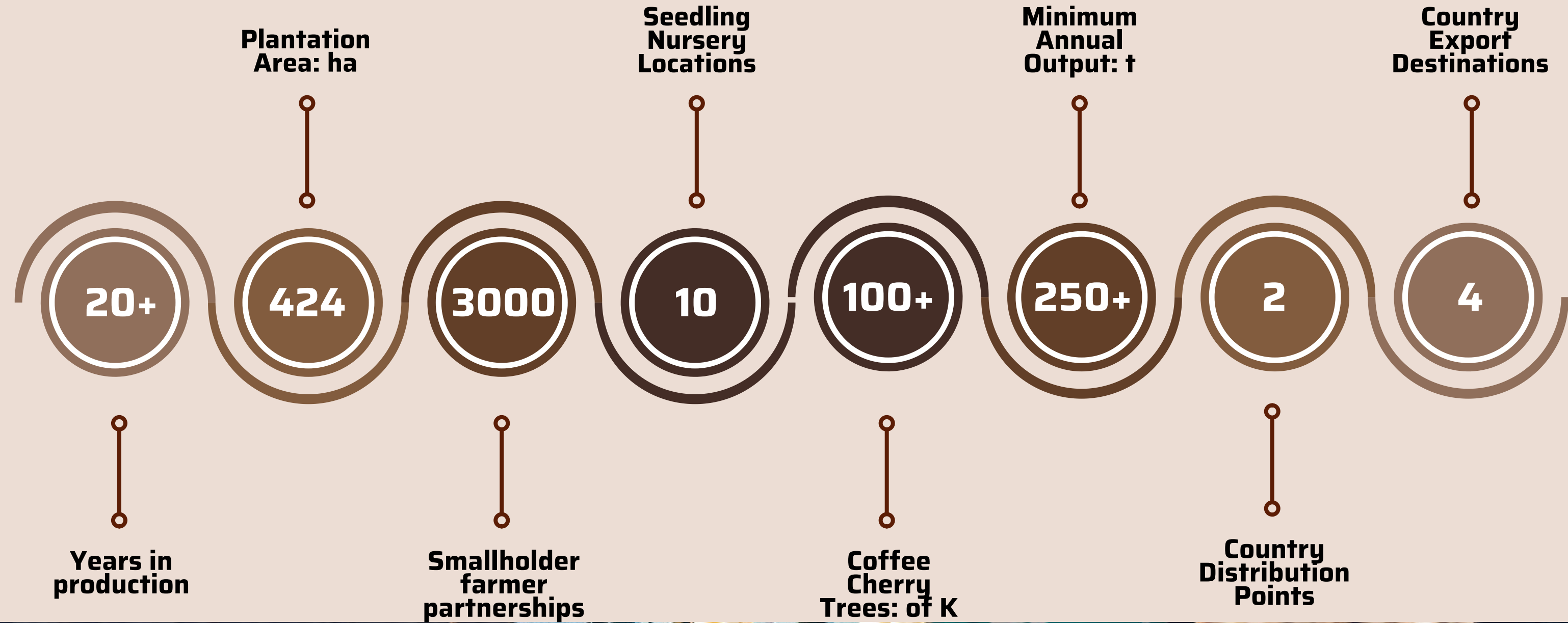
Our mission is to empower the coffee industry in Jiwaka and Papua New Guinea by delivering innovative, effective, safe and sustainable farming practices, bean production, land stewardship and marketing solutions that drive growth, enhance brand presence, and create lasting connections with our consumers.

We are committed to excellence and integrity, ensuring our supply chain is consistent, our products remain of the highest quality and we achieve our short and long term development goals and succeed in a dynamic, evolving global market.

We strive to continuously improve our social, environmental and economic standards required for certification by The Rainforest Alliance and the Sustainable Agriculture Network whilst working towards certification from the International Federation for Organic Agriculture Movement (IFOAM) through its regulatory body the National Association for Sustainable Agriculture, Australia (NASAA) and a high overall coffee rating score from the Coffee and Farmer Equity (CAFE) Practices.



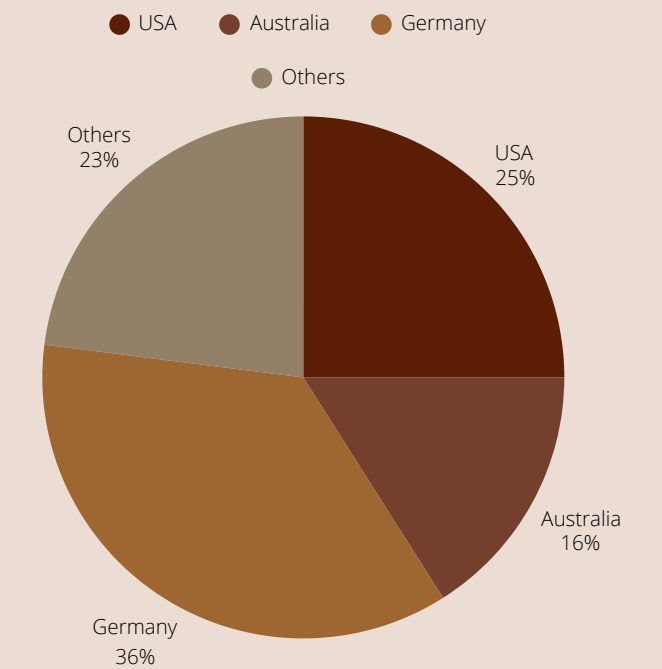
Our Achievements





The Market

Coffee is ranked the second largest major crop that PNG exports with a revenue of a little over K803m reported in 2023. More than 1 million bags were exported (60k tonnes) representing an increase of 13% from the previous year. Of the 18 provinces that grow coffee in the country, Jiwaka produced about 180,520 bags of coffee in 2023 representing 18% of total coffee exports. In 2021, coffee exports made up 13% of total agricultural exports and contributed 1.4% to the nation's GDP. The graph shows major export markets from 2016-2020.



The compound annual growth rate for the coffee industry is projected at 5.4% from 2024 to 2030 bringing the market size of the industry to an estimated USD\$235.9bn. Price has steadily increased year to year with emerging new markets in Asia that is rapidly growing.

The opportunity to breakthrough the market, as a supplier from PNG, with the level of volume that Kamal Gold Coffee Limited has, is highly lucrative given the market size as well as demand and supply factors. Our target market would be the existing partnerships we have in markets such as the USA and Australia whilst looking at expanding into Asian, Middle East and European markets.

Kamal's Golden Bean

Colour	: Red and Yellow
Aroma	: Sweet, fruity, floral aroma with undertones of chocolate and caramel
Taste Profile	: Balanced, sweet, citrusy flavour with medium acidity
Cupping Scores	: 86
Varietals	: Arabica - Caturra
Harvest	: May to September
Health Benefits	: Rich in antioxidants, Vitamin E, and Vitamin B
Yield potential	: Good, optimal at high altitudes



Our Products

08

Kamal Gold Coffee Limited is committed to delivering exceptional green coffee beans for your perfect roast with ethical and sustainable sourcing from a single-estate and a seamless distribution to global markets, worldwide.

We are maintaining an existing one (1) million coffee trees on our plantation whilst partnering with local small farmers to implement our nursery program nurturing new seedlings. With the implementation of our wet and dry processing factories, we have streamlined the production chain from harvesting to hulling. Our next step in the down-streaming process is to roast, grind and package speciality products.

Potential Products

- Roasted Coffee Beans - Medium, Full, Dark
- Ground Coffee - Extra Fine for espresso to Coarse for french press
- Instant Coffee - 3 in 1 packets, granule sticks, espresso pods
- Speciality Coffee - Latte, Cappuccino, Long Black, Mocha, Flat White
- Iced Coffee - various alternatives both canned and in bottles



Processes: seedling to cup

09

Harvest | Cherry Coffee



Planting & Growing

The Arabica Caturra, a natural dwarf mutant permits high yields at high altitudes. Our plantation has hundreds of thousands of existing cherry trees. We have partnered with farmers to fulfil our potted seedling nursery program. Our pest and disease control management methods are strictly applied.



Harvesting

The harvesting process is a vital step as each cherry is individually selected and handpicked throughout peak harvest season which is May to July. Only uniform, red, ripe cherries are selected - it is the thoroughness of the picking that sets our beans apart resulting in the high quality we are known for.



Sorting & Selecting

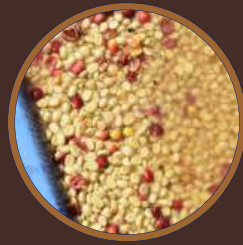
Whilst the initial inspection takes place in the field, a second check in the factory and impurities and any cherry that does not meet our standards are removed. Manual sorting is not practical at the factory as such we employ density sorting and working towards optical sorting methods.

Post-Harvest: Wet Process, Honey Process | Parchment Coffee



Pulping

Coffee cherries are passed through a pulping machine to remove the outer skin and pulpy flesh. This results in the bean being covered in mucilage - a sticky sugary layer surrounding the bean. In honey processing, the pulp and fruit are removed from the cherry also result in a thin layer of mucilage.



Fermenting

Beans are placed in fermentation tanks where natural enzymes breakdown the mucilage layer which can take anywhere between half a day to almost two days. In honey processing, only a partial amount of the mucilage is removed.



Washing

Beans are put through our automated washing system that thoroughly washes the beans with water removing any remaining mucilage or impurities. In honey processing, the beans do not get washed.



Drying

Two methods are employed including sun drying where beans are placed on raised beds or patios exposed to sun and wind until desired moisture content is reached or mechanical drying where beans are put through a controlled automated drying machine.

Commercialisation | Green Coffee



Hulling

Once the beans are hard and brittle, a huller is used to remove the outer skin, pulp and parchment layer revealing the green bean.



Storing

Beans are stored in airtight, opaque containers in cool, dark and dry storing facility. We will soon have a refrigerated storing system established.



Grading & Cupping

We ensure our quality remains of high standards at all times. Grading focuses on visual inspection and bean size whilst Cupping focuses evaluates the aroma, flavour and overall sensory experience.



Distributing

Our beans are then bagged in 60kg jute sacks of which approximately 300 bags are packed into a 40 feet container and shipped to our distribution channel in Australia.

Consumption: Downstream Process | Roasted Coffee



Roasting

Our commercial roaster has specialized equipment that allow for precise control over our roast profile. We offer dark, medium and light roast levels.



Packaging

Our beans are packaged in various styles including quad-seal bags, flat bottom bags etc. prioritising environmentally friendly packaging.



Grinding

We are also venturing into ground coffee with our factory grinding 4 grind sizes from fine to medium to coarse creating soluble products for sale.



Brewing

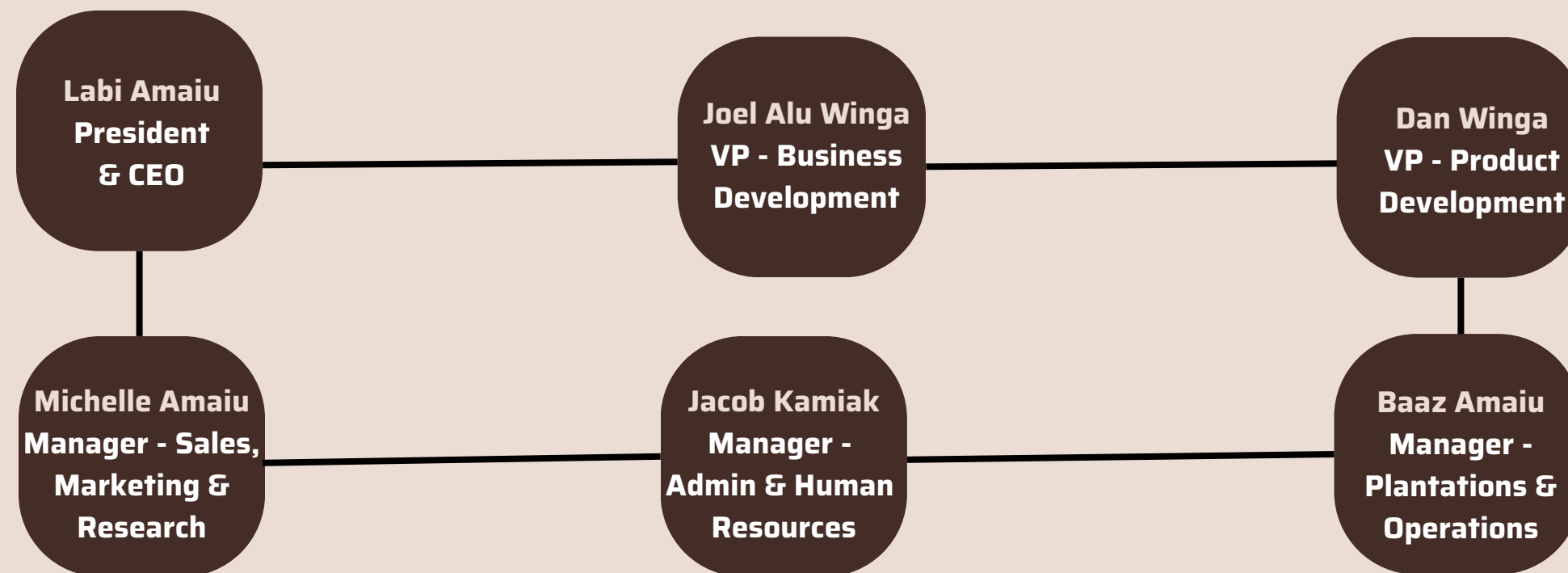
There are a number of brewing methods that our factory can implement to create more downstream products for the market.



Drinking

Finally, our end product is ready for consumers to enjoy all over the world!

Executive Management



Corporate Targets



Road to Certification of Coffee Products

Our pride remains the exceptional quality of our beans as such we are committed to obtaining specific certification of our products from the following bodies:

1. The Rainforest Alliance through the Sustainable Agriculture Network; and
2. The International Federation for Organic Agriculture Movement (IFOAM) through its regulatory body the National Association for Sustainable Agriculture, Australia (NASAA); and
3. A high overall coffee rating score from the Coffee and Farmer Equity (CAFE) Practices.



Successful Partnerships

Our priority will always be our investors, partners, clients, and consumers with our aim to ensure we maintain sustainable partnerships with our local farmers and nurseries, we enhance stakeholder and investor participation, we provide a seamless supply chain for our distribution partners and bulk purchasing clients whilst committing to a customer-centric culture within the company and always ensuring high standards of products for our consumers worldwide.



Environmental Sustainability Practices

We strive to maintain current environmentally sustainable practices and continue to improve where we are lacking. Technological innovations and advancements have changed the way we do farming today and use of automated systems, smart irrigation systems, precision agriculture techniques, and renewable energy sources are what we are working towards to achieve the gold standard.



Customer Satisfaction Ratings

To ensure high customer satisfaction, we are committed to our grading and cupping evaluations on top of achieving certification from relevant bodies. We consistently aim to achieve a score rating of 80+ and are working towards achieving a consistent score of 89-92 the highest rating for Papua New Guinea coffee. We are also working towards going fully organic and being certified accordingly for premium coffee products. The satisfaction we get from knowing our coffee is enjoyed by consumers globally is the best rating we can have.

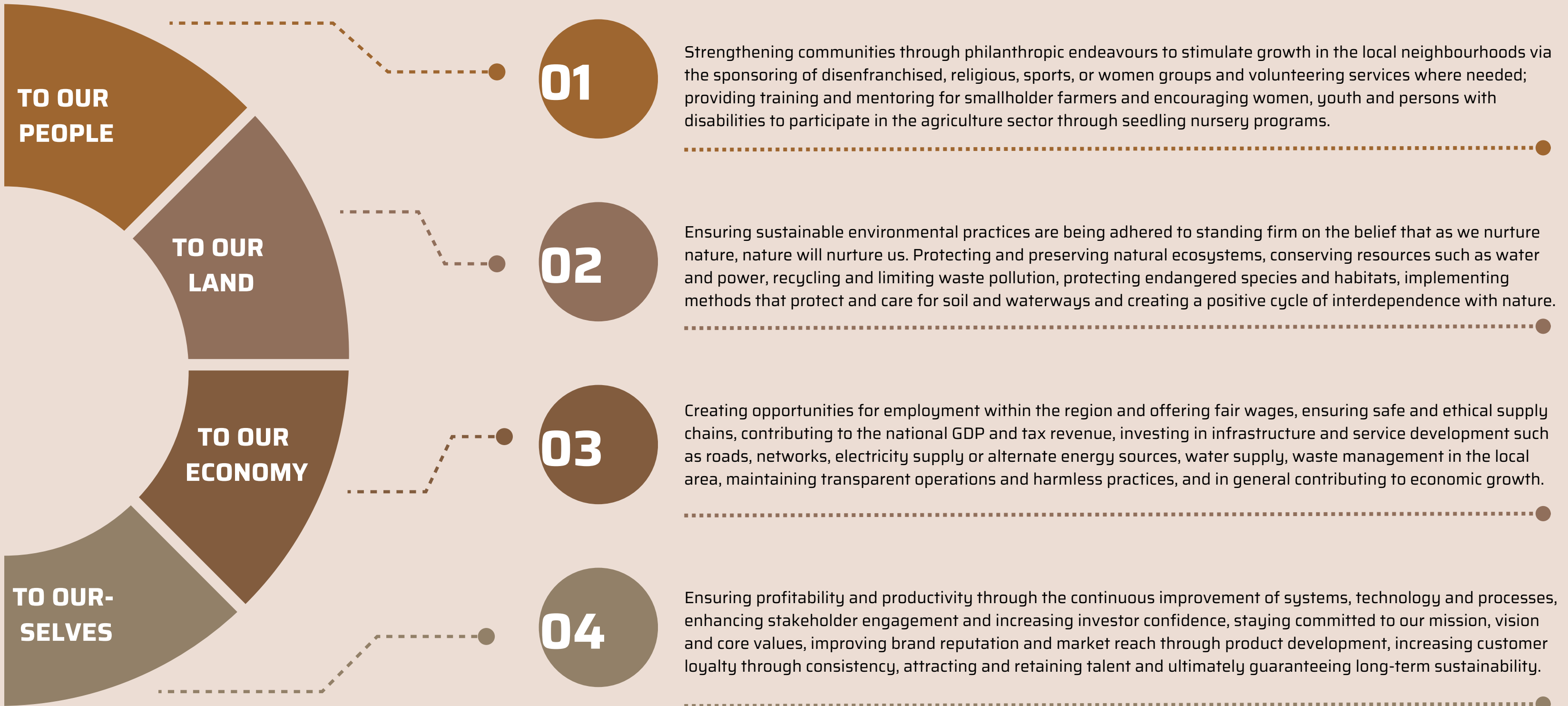


Expansion into New Markets

Ensuring our supply chain is consistent and seamless will help to achieve our aim to increase our market reach globally. Our objective is to expand into markets in Asia, Europe and the Middle East including countries such as China, South Korea, India, Germany, and the United Arab Emirates. Partnering with potential investors to increase distribution channels within these new markets are our main focus whilst advancing the down-stream processing for the import of soluble products in PNG, Australia and the USA is another goal we are working towards.



Our Social Responsibility





Choose Kamal Gold Coffee Beans!

Kamal Gold Coffee stands at the forefront of PNG's coffee industry innovation, dedicated to providing ethically sourced and sustainably produced arabica green beans of the highest quality.

Our commitment to excellence, customer satisfaction, and ethical practices drives us to develop a seamless supply chain from tree to cup that not only enhances operational efficiency but also promotes environmental stewardship.

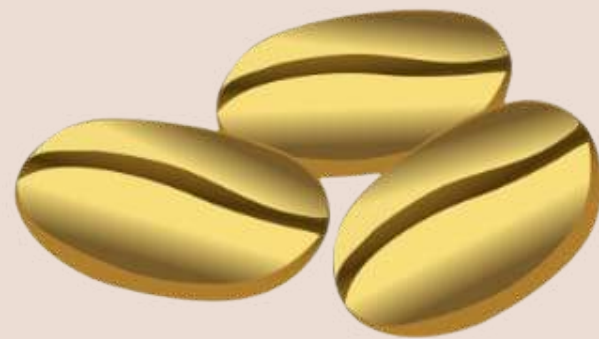
As we continue to expand our market reach, we remain focused on our core values of integrity, collaboration, and sustainability.

Together with our partners, we strive to create connections globally, leveraging technology and innovative ideas as catalysts for positive change.

By choosing us, you are not just investing in the livelihoods of small local farmers but also in a sustainable world for generations to come.



KAMAL GOLD
COFFEE



Kamal Gold Coffee Limited

Tolu Village, Banz, North Waghi,
Jiwaka Province, Papua New Guinea

CONNECT WITH US

PG: +675 7138 3985
E: info@kamalgoldcoffee.com.au
W: www.kamalgoldcoffee.com.au





INDEPENDENT STATE OF
PAPUA NEW GUINEA

Companies Act 1997

Sections 14 & 442

Certificate of Incorporation

KAMAL GOLD COFFEE LIMITED

1-115827

This is to certify that

KAMAL GOLD COFFEE LIMITED

was originally incorporated 24 October, 2017 as a Papua New Guinea Company
and was re-registered under *Companies Act 1997* on 29 September, 2023.

Given under my hand and seal on 29 September, 2023



Harriet Kokiva
Acting Registrar of Companies

The validation code for the Certificate of Incorporation is CO-1058226. To check the validity of this certificate enter
<https://www.ipa.gov.pg/Corp/Verify.aspx?entityNumber=1-115827&code=CO-1058226> in your browser.

APPENDIX I: Certification of Incorporation

PNG: 1-115827



TAXPAYER REGISTRATION CERTIFICATE

Taxpayer Identification Number: 501158490

Name of Business/Individual: KAMAL GOLD COFFEE LIMITED

Registered Address:
C/- Darryl Kamen
P.O Box 6777
Boroko 111, National Capital District
Papua New Guinea

Nature of Business /
Individual Situation: OTHER BUSINESS ACTIVITIES

Issuing Authority: IRC HEAD OFFICE

Date of Issuance: August 01, 2018

This certificate represents the sole and only registration as a taxpayer and
supersedes all prior registration documentation.

The taxpayer is responsible for notifying the Internal Revenue Commission of
any changes to the above information.

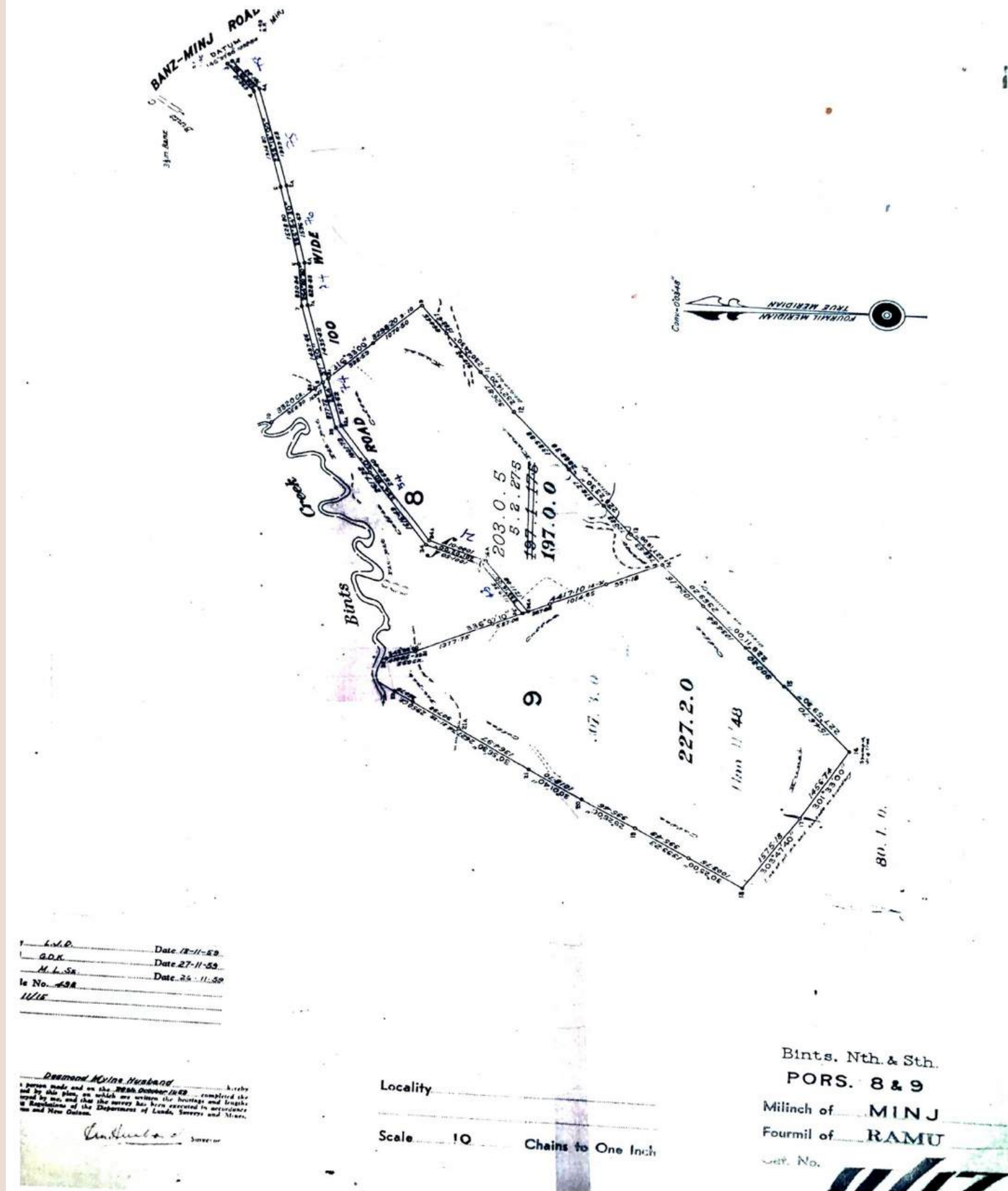
Certificate Number: 063306990



SEAL OF ISSUING AUTHORITY

APPENDIX II: Taxpayer Registration Certificate

PNG: 501158490





FROM THE HEART OF JIWAKA TO YOUR CUP

DELIVERING EXCEPTIONAL GREEN COFFEE BEANS FOR YOUR PERFECT ROAST

