



Green Story

## Andreas Tekege: Monitoring the quality of Modio Coffee

Andreas Tekege, better known as Andi, is a 48 year old man who is a local coffee farmer and collector from Modio village, Central Mapia District, Dogiyai. Since 2018 he became one of the GEG partners who focused on becoming a coffee beans collector from Modio and the

surrounding villages. He ensures that the beans sold to Nabire are of consistent quality.

"I've started selling coffee since I was a teenager; from when the price of coffee was only IDR 5000

per kilogram. But our coffee is usually sold to other districts".

The intervention of GEG in 2018 helped him address his main concern as he had always wanted to build up the branding of Modio coffee in its own right so that its source could be traced back to his village. He was initially concerned because previously the coffee he was selling, bought and sold with other coffee, was branded from another region such as Monemani Coffee, Dogiyai Coffee or Amungme Coffee in Timika losing its relationship and source traceability to his village.

The promotion and marketing of the Modio brand is now fully supported by the GEG program by connecting Andi with cafes in Nabire which sell Modio coffee in packs. However, the full responsibility for quality control rests with Andi, who is a Modio coffee collector. Maintaining the quality is very important to ensure that the taste that is known to consumers is consistent.

Over the years Andi has been very serious about this responsibility. This is shown by the response from cafe owners who regularly buys coffee from Andi. Aiman, the owner of Aiman Café stated that "I used to have to spend a lot of energy sorting coffee beans but since getting coffee from Andi, I don't need to sort anymore because the quality is excellent." Heriyadi Tahir, owner of Corner 27, also stated the same thing, where in November he just bought 100 kg of Modio coffee from Andi.





## Supporting Putri Numbay in Creating Various Flavors of Sago Instant Noodle Seasoning

GEG efforts to help create product diversification continue. At the end of November GEG invited Chef Yus Iswanto from the Indonesian Chef Association to provide training in

making 4 packaged spices for sago noodles produced by Putri Numbay's home industry in Jayapura. The four variations of the spices consist of green chilli

seasoning, tektek noodle seasoning, yellow broth and spicy seasoning.

Putri Numbay is one of GEG's partners in Jayapura who focus on producing processed sago derivative products such as sago flour and sago noodles since 2018. The training for packaged seasonings was held on November 26-28, 2020. The chef also helped to reformulate the sago noodle recipe in order to make it softer and tastier.

Putri Numbay's sago noodle products are now sold via Bukalapak and Putri Numbay's website at a price of IDR 5,000 / pack. GEG has also facilitated a meeting with the Chef Association in Jayapura to introduce this new product. They have agreed to help market and promote sago noodles through various cooking events in 2021.





# Creating a New Stream of Income for Women in Yende, Mena and Niyap Villages

GEG continues to support processing dried seaweed into products that are commercially viable. This training was held from 22 October to 14 November 2020 for 12 groups consisting of 149 women from 3 villages; Yende, Mena and Niyap.

The training for each group was held for 2 days, where the first day focused on training on making seaweed sticks and banana chips while the second day focused on making seaweed crackers. Banana chips was included as one of the products for two main reasons. First, these three villages have abundant supply of bananas that are ready to be utilized. Second, banana chips are an alternative product whose production



can continue to run even when the group does not have the ingredients to make seaweed derivative products.

These activities can have an impact in two ways. Firstly this activity provides a meaningful alternative economic activities for women. This can be seen from the enthusiasm of the women who immediately have made their own products and are selling this product at a price of Rp. 15,000 / pack to villagers, visitors from outside the village and at the dock to express boat passengers passing through this village every Monday and Wednesday.

Secondly these activities directly encourages the men to return to their seaweed farm and take care of it seriously. Frans Inuri, a seaweed farmer in Yende village, stated that "I plan to buy 50 kg of seeds and replant the seaweed because now my wife can turn the dried seaweed into delicious snacks".

Going forward, GEG will continue to assist this group of trained women to ensure that the quality of the products manufactured is maintained consistently







Value Chain Deep Dive

## Preparing a Sustainable and Inclusive Cocoa Value Chain in Jayapura Regency

Strong farmer groups are essential in creating an efficient and inclusive commodity value chain. In 2020 the GEG has conducted group business training for five farmer groups so that they have a good business vision and strategy to run a profitable and sustainable business.

The structure and governance of farmer groups has been strengthened by engaging youth into the group. These young farmers were then equipped with knowledge and expertise through an internship process that was attended by six youths from Bring, Sarmay Bawah and Sebum villages in Jayapura Regency. This internship was organised by UD Ujung Timur, a large cocoa bean trader who has routinely purchased cocoa beans from farmers in the Jayapura, Sarmi and Keerom districts since 2017.

During the internship, there is a complete transfer of knowledge and skills regarding the cocoa wholesaler business. The young farmers learned the skills to determine the quality of cocoa beans and the right price based on the degree of dryness of the beans, dirt and mold on the beans, knowledge of business balance record to see how profitable the business is, how to manage a cocoa warehouse and trading

strategies to prevent their supplier/ farmer selling their cocoa to other competitors.

This internship has several important benefits for the cocoa value chain. Firstly, this is a trust building process which has forged a personal relationship between the three farmer groups and UD Ujung Timur and provides UD Ujung Timur with an opportunity to maintain its supplier network whilst giving them a competitive advantage against other cacao traders.

Secondly the transfer of knowledge affects business effectiveness and efficiency where so many processes related to the quality control such as sorting the cacao beans can now be completed at the farmer group level before being taken to UD Ujung Timur which of course brings time & energy advantages and provides economics benefit for farmers.

Last but not least, knowledge and skills regarding this business provides farmer groups with stronger bargaining power in changing the dynamics of the cocoa business and breaking the dependency of farmers on middlemen who usually force them to sell their harvest far below market prices in Jayapura Regency.









# The Support of Government for Fakfak Nutmeg Balm Producers

After the nutmeg balm training last October the participants' interest was very high to try and make their own nutmeg balm. Unfortunately some of the raw materials such as packaging, paraffin, vaseline and menthol were not available in Fakfak therefore the participants requested GEG and the related agencies to facilitate the procurement of these raw materials.



Seeing this need, the Myristica Cooperative, which is a cooperative for the employees of the Fakfak Regency Plantation Agency, responded to this request by becoming a supplier of raw materials. With the help of GEG, the Myristica Cooperative buys raw materials from Jakarta and sells them to participants who want to produce their nutmeg balm. To date, the total number of raw materials purchased by the participants has reached 40 packages which were sufficient to make 1000 pots of balm worth IDR. 25,000,000.




Since then several groups has started to produce their own nutmeg balm and sell them.

The plantation office has made as many as 500 pots of nutmeg balm to be sold in Fakfak. Meanwhile, the Kelomang group from Brongkendik Village has received orders for more than 300 balm pots and already has potential buyer in Bandung who are ready to purchase 5000 balm pots each month and potentially more after the distribution permit is obtained.

Beside facilitating the procurement of raw materials, the department of plantation and department of health will facilitate the participants to obtain the required permits for their products to ensure that the products can be marketed freely and openly

## Green Economic Growth Programme for Papua Provinces

Jalan Ruko Pasifik Permai Dok II No G5 Jayapura, Papua

 ekonomihijaupapua  
 Ekonomi Hijau Papua  
 [www.ekonomihijaupapua.org](http://www.ekonomihijaupapua.org)

