



Name: **Kafae Muang Krabi  
(Muang Krabi Coffee)**  
Country: **Thailand**

Date of registration:  
13/07/2018



Source: DIP Thailand

**Main characteristics/features**

Muang Krabi Coffee (Kafae Muang Krabi) refers to a local Robusta coffee strain grown on naturally fertilised plains or foothills. Using a standardised method, it is processed into green beans, coffee powder and roasted coffee, with a caffeine content of 1.5-4.0 %. It is dark with a well-balanced, bitter taste.

**Geographical area**

Muang Krabi Coffee is a Robusta coffee grown in Krabi province in the south of Thailand.

**Production/processing**

**Link between product and territory**

Krabi province has a combination of mountain ranges with a maximum altitude below 800 metres above sea level, lying vertically from north to south and sloping down towards the sea on the western side. The soil in the area is a naturally fertilised, red sandy loam with good drainage and a high level of potassium. There is not a big difference between summer and winter in the area but, in the rainy season, the level of rainfall is high. All of these factors contribute to the specific characteristics of the coffee grown in the area.

Publication in the Official Gazette

Competent authority: Department of Intellectual Property  
Thailand

GI rights holder/GI association

Contact information

Type of product: Coffee

Control body

File number: 62100127

Websites