C/2025/4542

13.8.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/4542)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

‘กาแฟดอยตุง / Kafae Doi Tung’

PGI-TH-0814-AM01 – 27.5.2025

1. **Name of product**

‘กาแฟดอยตุง / Kafae Doi Tung’

2. **Geographical indication type**

☐ Protected Designation of Origin (PDO)

☒ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Kingdom of Thailand

5. **Member State authority communicating the standard amendment**

Mae Fah Luang Foundation Under Royal Patronage

6. **Qualification as standard amendment**

The amendment does not include a change in the name of the protected geographical indication and remains as ‘กาแฟดอยตุง / Kafae Doi Tung’.

The amendment does not risk voiding the link between a specific quality, reputation or other characteristics attributable to the geographical origin. Section 5.3 of the Single Document which describes causal link between the geographical area and the specific quality, reputation or other characteristics of the product remains the same.

The amendment does not entail further restrictions on the marketing of the product.

The amendment affects the Single Document.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Deletion of some of the roasted coffee product specifications

Description of the standard amendment:

Delete the following product specification of roasted coffee from the Single Document in Section 5.2 (description (hereinafter referred to as the 'amendments'):

'Invert sugar: not less than 1,5 %

Total ash: 3 to 6 % dry wt.

Water soluble ash: not less than 75 % of total ash

Caffeine: not less than 1 %

Petroleum ether extract: 8-28 %'

Reasons for the amendment:

The aforementioned specification of roasted coffee does not represent the specific characteristics of 'กาแฟดอยตุง / Kafae Doi Tung'. During the application process, the applicant was requested to add more details regarding the specificity of the roasted coffee to explain how the coffee products are distinct from other coffees. The details were added from two documents:

1) The TISI 522-2527 of the Thai Industrial Standard Institute (TISI) of 1984 (currently the updated version is TISI 522-2561, announced on 12 March 2019), and

2) The Notification of the Ministry of Public Health No. 197 re: Coffee, announced on 19 September 2000.

After 'กาแฟดอยตุง / Kafae Doi Tung' is registered in the European Union, it was later discovered that the added details did not represent the specific characteristics of 'กาแฟดอยตุง / Kafae Doi Tung'. Moreover, they were not part of the product specification in the Geographical Indication registration in Thailand. Instead, the specification requested to be deleted are regulations applied to all roasted coffee products in Thailand under the TISI 522-2561 standard and the Notification of the Ministry of Public Health No. 197.

The requested deletion is therefore necessary, as the specifications are not the specific characteristics of 'กาแฟดอยตุง / Kafae Doi Tung'. The remaining specification of the roasted coffee, namely, 'Moisture content: less than 5 %', will remain in the Single Document as it is part of the roasted coffee product specification of 'กาแฟดอยตุง / Kafae Doi Tung'.

SINGLE DOCUMENT

'กาแฟดอยตุง / Kafae Doi Tung'

PGI-TH-0814-AM01 – 27.5.2025

☐ **PDO** ☒ **PGI**

1. **Name(s) (of PDO or PGI)**

'กาแฟดอยตุง / Kafae Doi Tung'

2. **Member State or Third Country**

Kingdom of Thailand

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product (listed in Annex XI)*

Class 1.8. other products listed in Annex I to the Treaty (spices etc.)

Combined nomenclature code

— 09 - COFFEE, TEA, MATÉ AND SPICES

— 0901 - Coffee, whether or not roasted or decaffeinated; coffee husks and skins; coffee substitutes containing coffee in any proportion

3.2. *Description of the product to which the name in (1) applies*

'Kafae Doi Tung' refers to Arabica coffee beans obtained from coffee plants grown on the Nang Non Mountain Range in Chiang Rai Province, 800-1 200 meters above sea level in the area of the Doi Tung Development Project, which covers two amphur (districts): the Mae Fah Luang and Mae Sai districts from latitude 20°13′45″ to 20°26′39″ North and longitude 99°43′18″ to 99°52′52″ East (hereinafter referred to as 'The Defined Geographical Area'). 'Kafae Doi Tung' is exclusively of the commercial Arabica hybrids, derived from crosses of hybrids: Catimor, Caturra, and Catuai.

'Kafae Doi Tung' is a single origin coffee. Coffee trees are grown under the shade of verdant forests, receiving attentive care at every stage of processing. It undergoes careful processing starting from the plantation to roasting and packing. 'Kafae Doi Tung' is free from toxins and ochratoxin. This gives Kafae Doi Tung a unique well balanced taste with fruity sweet fragrance/aroma, generous acidity without sharpness, and a medium body and mount feel.

Characteristics of Goods

— Coffee: Arabica derived from crosses of hybrids: Catimor, Caturra and Catuai to maintain stable qualities.

Physical characteristics of 'Kafae Doi Tung':

— Green Coffee Beans: 'Kafae Doi Tung' quality green beans are bluish green or green in colour and have 10-12 % moisture.

— Roasted Coffee: 'Kafae Doi Tung' quality roasted coffee is moderate acidity and medium body. The roasting can be performed at levels from light, medium to very dark. Roasted coffee is brownish to dark brown in colour and a unique well balanced taste with fruity sweet fragrance/aroma, generous acidity without sharpness, and a medium body.

'Kafae Doi Tung' was also granted a Geographical Indication Registration by Department of Intellectual Property, Ministry of Commerce of Thailand in 2006 that reserves the use of the 'Kafae Doi Tung' brand name for the single-origin coffee, grown at elevations of 800-1 200 meters above sea level.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

(1) The cherry beans are from the Doi Tung Development Project area.

(2) Green coffee derived from fresh cherries of coffee trees under Doi Tung Development Project area and processed by the factory of the Doi Tung Development Project under Mae Fah Luang Foundation.

3.4. *Specific steps in production that must take place in the identified geographical area*

Plantation

(1) Seeds are selected from high yielding plants which are free from disease and pests and have high budding percentage. Seeds must be selected from Department of Agriculture under Mae Fah Luang Foundation.

(2) Planting fields are located 800-1 200 meters above sea level, under natural shade of verdant forest. The shade and hilly slope of the area result in slowly maturity of cherries beans so that cherries beans are complex, dense and intensely flavoured.

(3) Plants are planted approximate 2 × 2 meters apart.

(4) Cutting of grass and weeding is done regularly during the year. The grass cut is used to cover the planting hole at the base of the plant.

(5) Use of fertilisers to nourish leaves and fruits and fertilisers for the soil at suitable intervals.

(6) No chemicals are used in preventing or eliminating pests.

(7) Branches are trimmed in order to maintain the buds breaking for new branches according to standard of Mae Fah Luang Foundation.

Harvesting and Producing Parchment

(1) Yearly harvesting time is around October–February.

(2) Only ripened cherries are meticulously hand-picked.

(3) Picked cherries will be immediately transferred to the factory with in the same day.

(4) High-standard machinery is used to wash to eliminate the leave and separate unripe cherries which will be floated to the top and be removed out. Then the good quality cherries are removed the pulp from the seed.

(5) The selected beans are obtained in a centrifugal machine which mucilage is removes. After that, the beans are fermented around 36 hours in water to ensure that the mucilage is completely remove, which will also affect the development of unique aromatic and flavour qualities of the beans.

(6) After the fermentation, the beans are washed by fresh flowing water then are sun dried on a cement lawn, turned over every 30 minutes. This is repeated every day until the moisture comes down to 10-12 %.

Packing and Storing Parchment

Dry parchment with 10-12 % moisture is packed in burlap sacks and stored on palettes, away from the sunlight in an airy place.

Production of Green Beans

There are four steps involved in the process. The endocarp is separated from dry parchment and then put through a blower to clean away any remaining sediments. The green beans are screened by size according to diameter and screened by weight by using gravity force. 'Kafae Doi Tung' quality green beans known as the Peaberry, Extra Fancy, Fancy, No 1 and Prime are obtained from this process. They are bluish green or greyish green in colour and have 10-12 % moisture.

Production of Roasted Coffee

Green beans are roasted by experienced roasters in high-quality roasting machines. The roasting can be performed at different levels from light, medium to very dark. First, a small batch will be roasted, followed by cup tests before large batches are roasted. Every batch goes through cup tests after roasting and a procedure to eliminate carbon dioxide is carefully performed taking care to maintain the coffee aroma. Normally, the roast process takes around 12-15 minutes.

The roasted coffee of various sizes and qualities is then mixed according to the different formulae.

Roasted coffee is ground at three levels: course, medium and fine.

Proof of Origin

All the production process is controlled and monitored through the registration of coffee planting members. The control is conducted by Mae Fah Luang Foundation. The production process mentioned above must be documented for the purpose of traceability of 'Kafae Doi Tung'.

The production process of 'Kafae Doi Tung' must be inspected according to the Internal Control System (ICS) organised by Mae Fah Luang Foundation which is entitled to inspect the production and storage processes of 'Kafae Doi Tung' at any time without giving prior notice.

Farmers, coffee collector, processor, packer, and distributor of 'Kafae Doi Tung' who wish to use the Geographical Indication 'Kafae Doi Tung' shall register with the Registry of Mae Fah Luang Foundation. They shall compile and submit to the Registry an operating manual.

Withdrawal or changes of any data of members shall be notified to the Registrar of Mae Fah Luang Foundation. If such notification has not been made, the membership shall be automatically terminated.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

The package features a freshness valve, which lets out air from inside but prevents outside air from getting into the bag. 'Kafae Doi Tung' is packed in three sizes: 200 grams, 500 grams and 1 000 grams. In order to ensure quality and origin, the packaging process must be carried out with supervision by Mae Fah Luang Foundation.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

(1) The package must bear the words 'กาแฟดอยตุง' and/or 'KAFAE DOI TUNG'

(2) The United Nations Office on Drugs and Crime (UNODC) seal was granted to use on the package. This is optional.

(3) Thai GI logo as well as EU logo (after European registration) is also mandatory.



4. **Concise definition of the geographical area**

The Defined Geographical Area where all the operations production process take place is the Doi Tung area, situated on the boundary of Mae Fah Luang District and Mae Sai District of Chiang Rai Province. It consists of a land of 93 515 rai or 149,62 square kilometres from latitude 20°13′45″ to 20°26′39″ North and longitude 99°43′18″ to 99°52′52″ East.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Most part of the defined geographical area consists of high mountain ranges lying from North to South in the Eastern and Western parts, creating a narrow valley in the middle. The Doi Tung Development Project area consists of complex mountain ranges which are made up of many kinds of stones mostly having the same rate of weather wear resistance. The steep terrain creates many water channels and streams such as the Nam Puen, Huay Pueng, Huey Jalaw, Huay Pa Kluey, Huey Nam Rin, Mae Nam Rai, and 1Nam Dang. There is heavy rainfall in the area with no less than 120 days of rain per year. The average annual rainfall is 2 266 millimetres and the average temperature is around 22 degrees Celsius. Most of the soil is loam, clay loam, sandy loam, and clay, which absorbs water at a moderate level.

5.2. *Specificity of the product*

Green Beans

'Kafae Doi Tung' quality green beans known as the Peaberry, Extra Fancy, Fancy No 1 and Prime are obtained from this process. They are bluish green or greyish green in colour and have 10-12 % moisture. Doi Tung quality green bean is obtained following 4 production steps. First, the separation of endocarp from dry parchment. Second, cleaning by passing through a blower to remove sediments and other foreign materials including broken and incomplete bean. Third, screening according to diameter and finally green bean will be further screened by weight using gravity force to eliminate defect beans and gravels.

Roasted Coffee

Green beans are roasted by experienced roasters in high-quality roasting machines in the Doi Tung Development Project area. The roasting can be performed at different levels from light, medium to very dark. First, a small batch will be roasted, followed by cup tests before large batches are roasted. Every batch goes through cup tests after roasting. Procedure to eliminate carbon dioxide is carefully performed taking care to maintain the coffee aroma. The roasted coffee of various sizes and qualities is then mixed according to the different formulae.

After that the roasted coffee is hermetically sealed in aluminium foil bags with freshness valves to let out carbon dioxide and prevent outside air from getting into the bag. The specification of 'Kafae Doi Tung' roasted coffee are shown below:

Moisture content: less than 5 %

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

Doi Tung Development Project is a royal initiative started in 1988 to promote reforestation and battle narcotics. Arabica coffee was among the crops chosen to be grown by the hill tribe people as poppy substitutes. This royally initiated project has created jobs and stable income for the local people, making them self-reliant.

Doi Tung Development project was awarded the UNODC seal for use on 'Kafae Doi Tung' packaging.

In addition as 'Kafae Doi Tung' is grown as part of a reforestation area, all coffee trees are shade grown under the shade of verdant forests. The shade and high elevation, coupled with the use of organic fertilisers, make the cherries bean gradually ripe, which create a unique and intense flavour profile of Doi Tung coffee bean. The fallen leaves from verdant forest are a natural fertiliser which helps improve soil nutritional content and at the same time the shade of big tree also provide balance ecosystem, natural habitat for numerous birds, animals and various trees.

Natural and human factors have significant effects on the production of 'Kafae Doi Tung'. Doi Tung is a mountain rising to an altitude of 800-1 200 meters above sea level (medium grown attitude), a location suited for the cultivation of Arabica coffee. The natural shade under which the Arabica coffee is grown allows the coffee cherries to slowly reach maturity and create a complex, dense, intense flavour and aroma. This setting is complemented by the meticulous selection of coffee strains, careful maintenance, complex harvesting procedures and standard production process.

Reference to publication of the product specification

Announcement of the Department of Intellectual Property No. 24/49, 2 May 2006