



Organización Internacional del Café  
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Organisation Internationale du Café

ED 1865/03

21 January 2003  
Original: English

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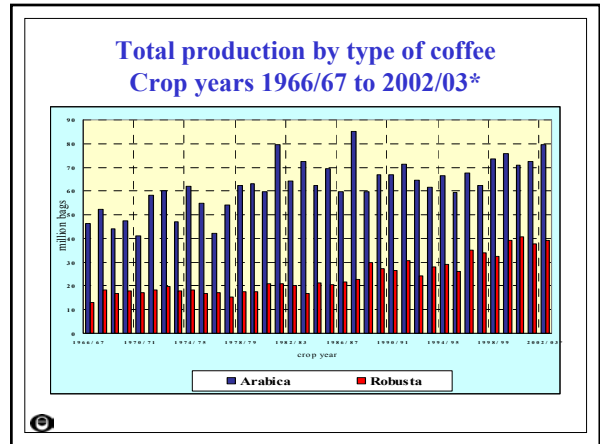
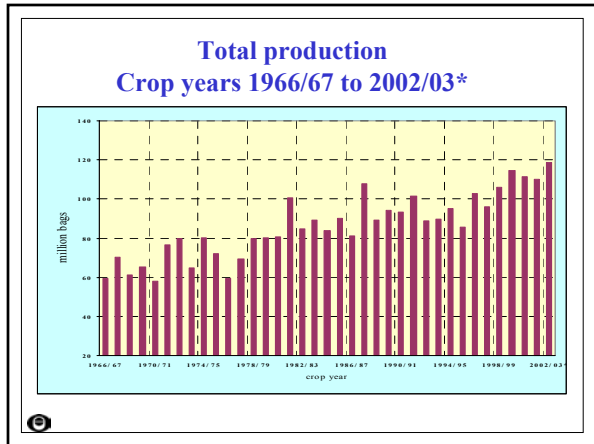
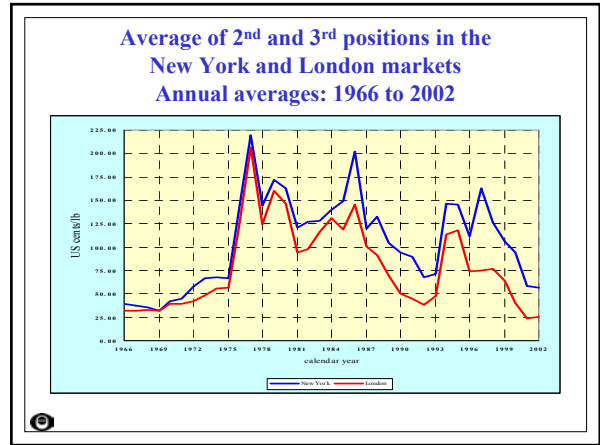
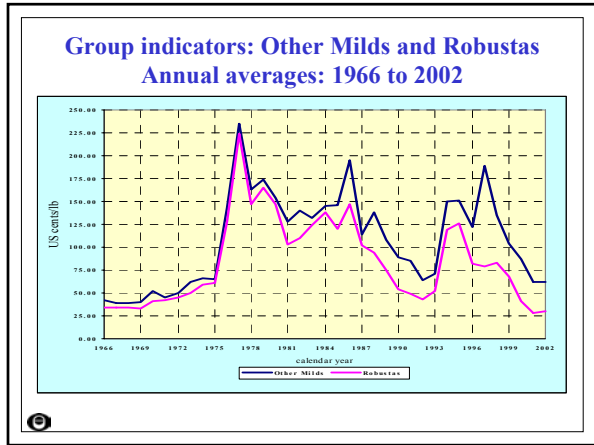
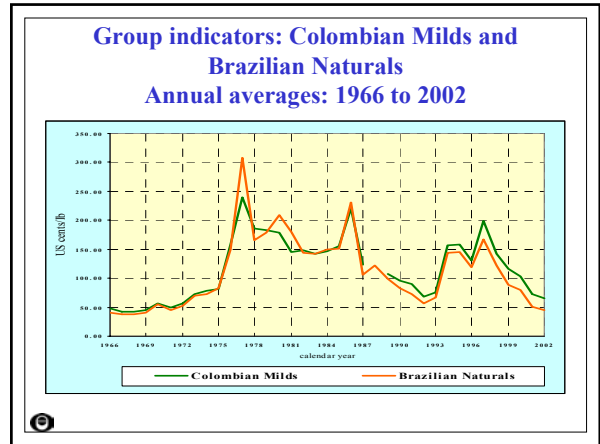
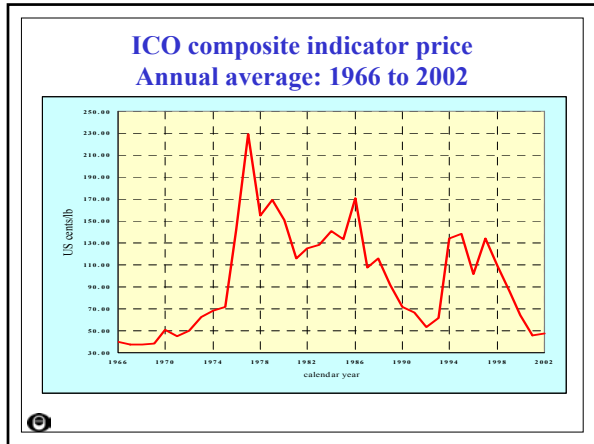
## Overview of the coffee crisis

### Background

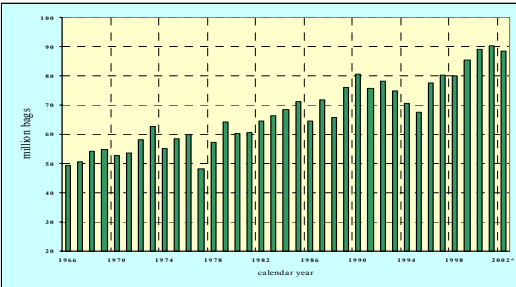
This document contains a copy of a presentation by the Executive Director giving a historical overview of the coffee crisis (information for the latest year may include estimates denoted by an asterisk). This will be presented to the Executive Board meeting on 30 and 31 January 2003.

### Action

The Executive Board is requested to note this document.

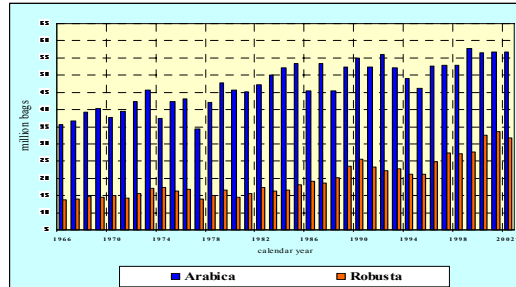


**Total exports by exporting countries**  
Calendar years 1966 to 2002



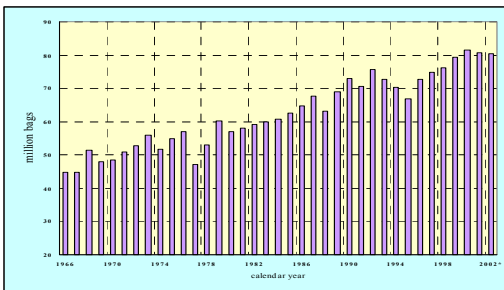
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**Total exports by type of coffee**  
Calendar years 1966 to 2002



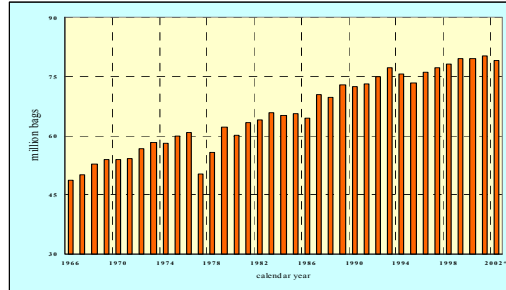
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**Total imports by importing countries**  
Calendar years 1966 to 2002\*



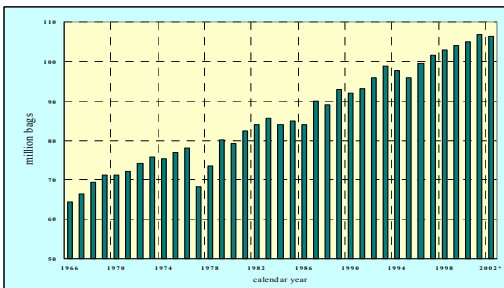
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**Consumption in importing countries**  
Calendar years 1966 to 2002\*



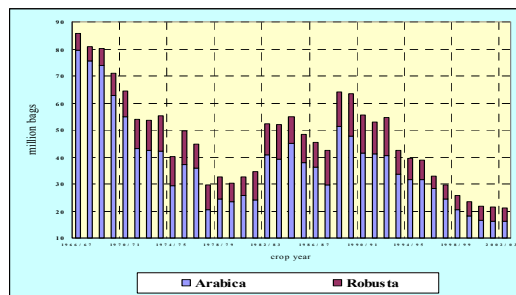
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**World consumption**  
Calendar years 1966 to 2002\*



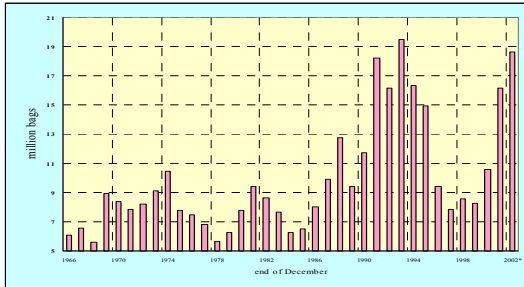
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**Gross opening stocks in exporting countries**  
Crop years 1966/67 to 2002/03\*



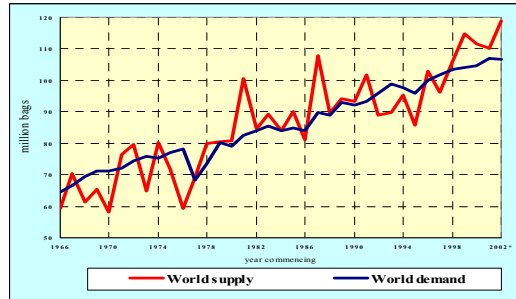
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**Inventories and stocks (in importing countries and in free ports) at the end of December: 1966 to 2002\***



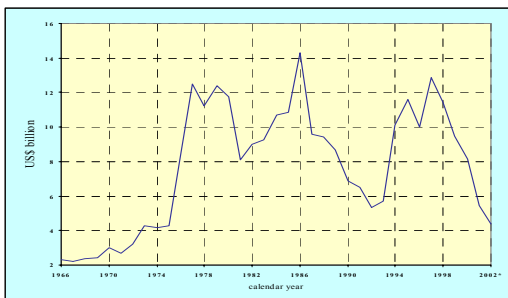
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**Supply and demand Year commencing 1966 to 2002\***



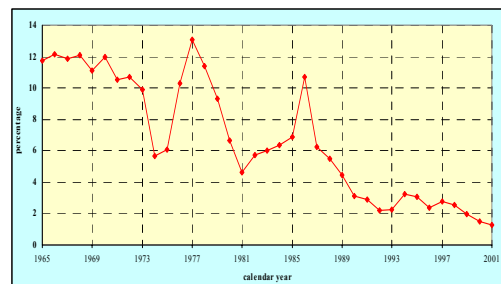
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**Value of exports of all forms of coffee Calendar years 1966 to 2002\***



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**Value of coffee exports as a percentage of the value of exports of all commodities Calendar years 1965 to 2001**



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**Addressing the crisis:**

**On the supply side:**

- Coffee quality-improvement programme
- Diversification
- Production monitoring
- Sustainable economy

**On the demand side:**

- Promotion – increasing coffee consumption through market development
- Barriers to trade

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**Actions to improve coffee quality – ICC Resolution no. 407**

- Exporting Members shall not export coffee that:**
- for Arabica, has in excess of 86 defects per 300g sample (New York green coffee classification/Brazilian method, or equivalent);
  - for Robusta, has in excess of 150 defects per 300g (Vietnam, Indonesia, or equivalent);
  - for both Arabica and Robusta, has a moisture content below 8 percent or in excess of 12.5%, measured using the ISO 6673 method.



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