



Organización Internacional del Café
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ED 1865/03

21 janvier 2003
Original : anglais

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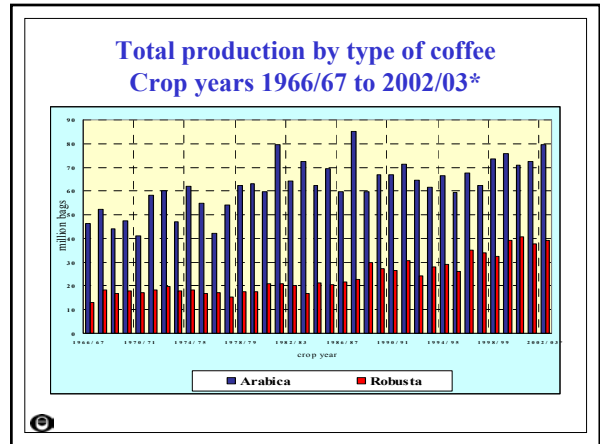
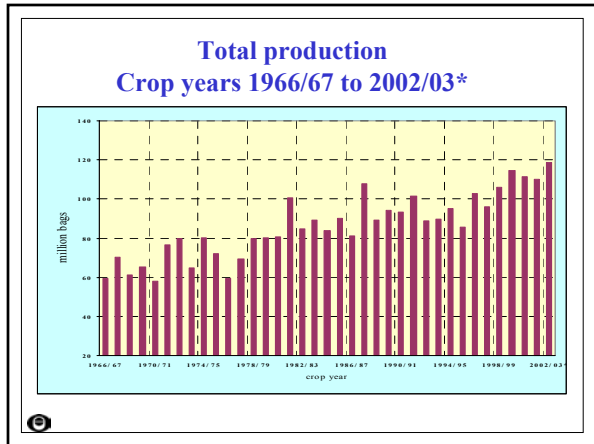
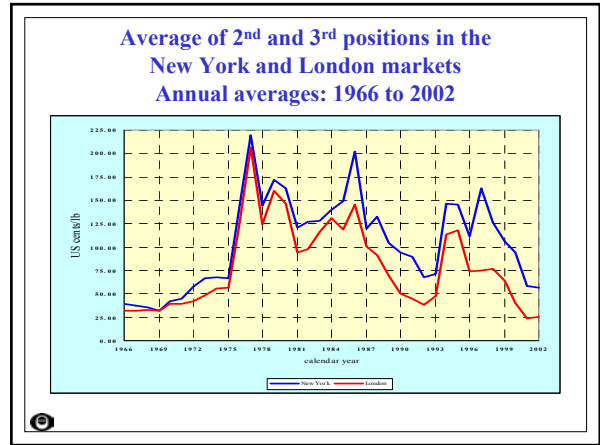
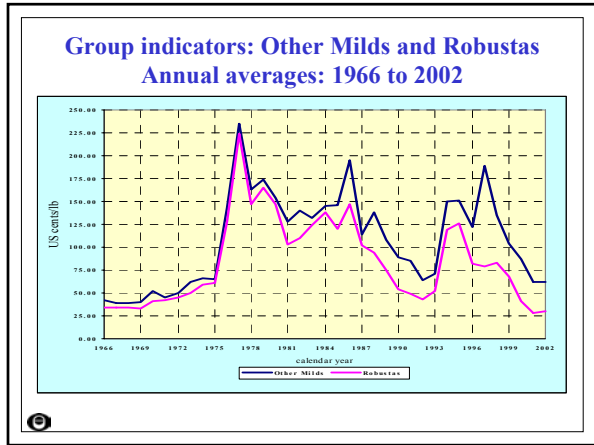
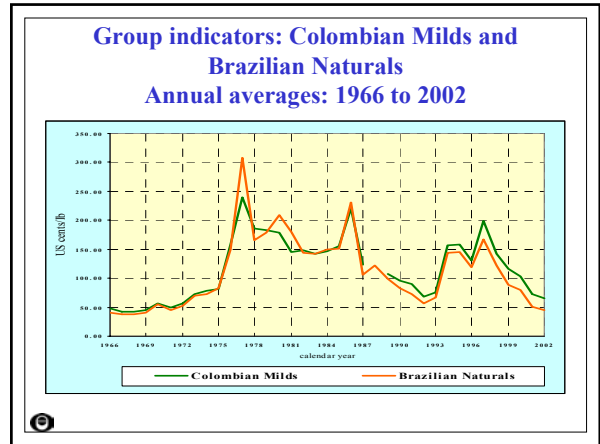
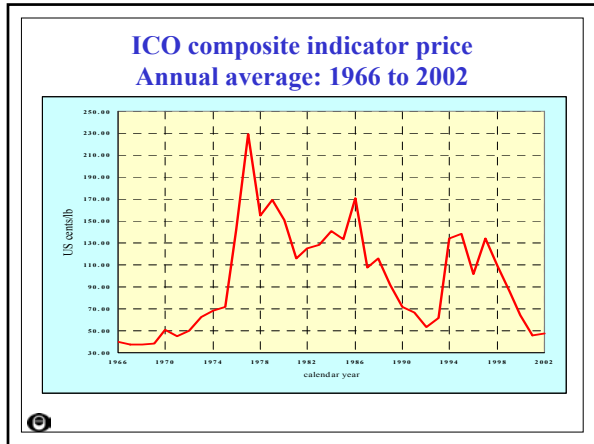
Panorama de la crise du café

Contexte

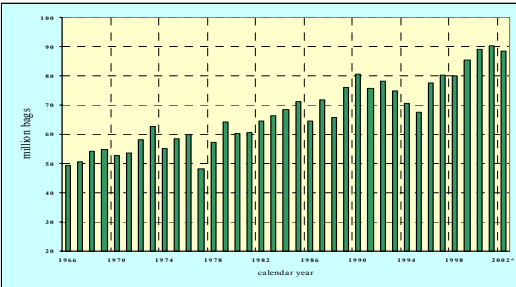
Le présent document contient copie d'un exposé présenté par le Directeur exécutif qui brosse le panorama historique de la crise du café (des renseignements sur la dernière année peuvent comporter des estimations qui sont indiquées par un astérisque). Ce document sera présenté au Comité exécutif au cours de sa réunion des 30 et 31 janvier 2003.

Mesure à prendre

Le Comité exécutif est prié de prendre note de ce document.

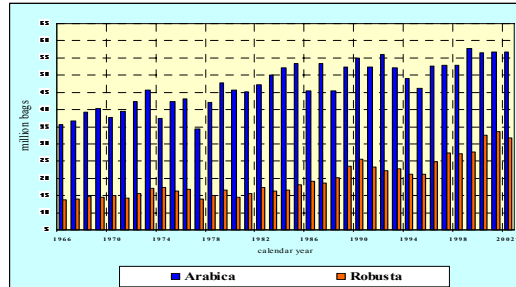


Total exports by exporting countries
Calendar years 1966 to 2002



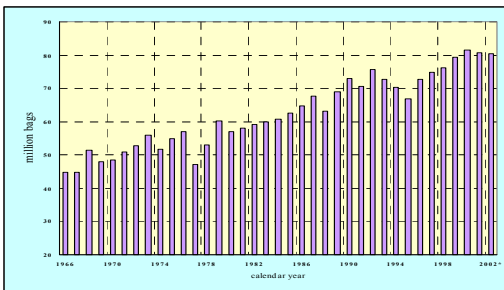
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Total exports by type of coffee
Calendar years 1966 to 2002



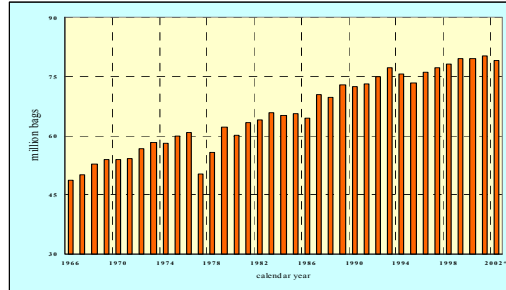
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Total imports by importing countries
Calendar years 1966 to 2002*



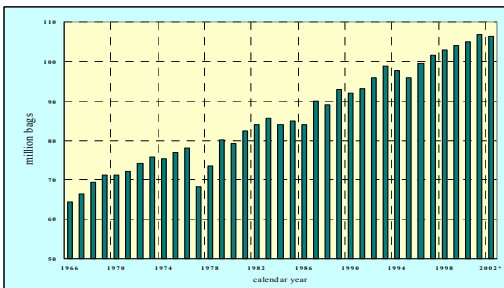
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Consumption in importing countries
Calendar years 1966 to 2002*



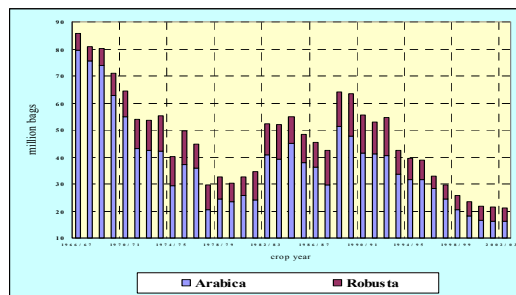
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World consumption
Calendar years 1966 to 2002*



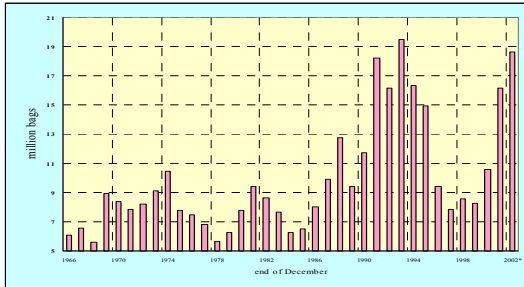
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Gross opening stocks in exporting countries
Crop years 1966/67 to 2002/03*



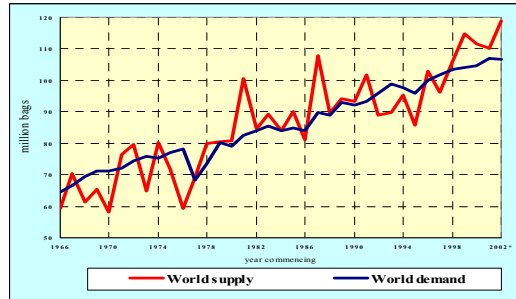
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Inventories and stocks (in importing countries and in free ports) at the end of December: 1966 to 2002*



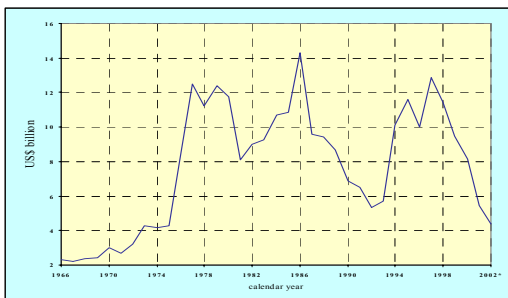
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Supply and demand Year commencing 1966 to 2002*



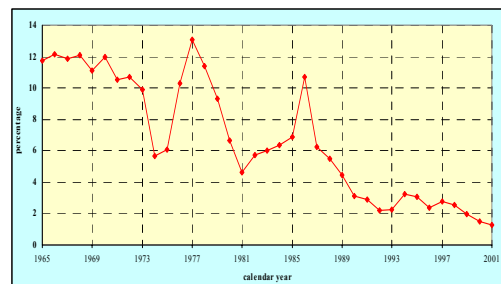
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Value of exports of all forms of coffee Calendar years 1966 to 2002*



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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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