

## Abstract

The project “A Study for Improvement of Arabica Coffee Production in Development Project in Highland Area as the Royal Project” aimed to study and suggest how to improve the Arabica Coffee Production in Development Project in Highland Area as the Royal Project which operated in 8 Arabica Coffee growing Supported Areas of Development Project in Highland Area as the Royal Project during January 2017 to September 2017.

The 80 total participants were chosen from all 8 areas (10 participants were selected from each area) and the 16 total authorities were interviewed (2 authorities from each area were interviewed). The tools used in data collection were the interview form and arranging the small group discussion with farmers who grew Arabica coffee in highland area. The topics discussed were Arabica coffee production and the problems found, questionnaire for authorities responsible for supporting and arranging Arabica coffee product in fresh cherry, parchment coffee, and coffee bean. The coffee cupping test and physical quality analysis consisted of 1) collecting the one coffee product as example from 10 farmers each of 8 development projects in highland area as the Royal Project, 2) analyze the quality of Arabica product from each area by testing committees through coffee cupping test, and 3) send the example of coffee bean to the experts outside at least two places in order to compare the coffee cupping test by the experts within.

The analysis result was found that the height of the area from the medium sea level around 900 to 1,300 Meters, are usually the slope forest in the hill. The most grown coffee is Catimor which the some farmers received for free from the Royal project and some bought from Department of Agriculture. The diseases and insects usually found were rust, scale, and yellow trunk worm.

The physical quality analysis was found that the fresh cherry is a medium size from orange-red to red color. Especially, the biggest fresh cherry is from Royal project “Pang Ma O” and the smallest is from Royal project “Mae Song”.

28 samples of coffee from 8 centers. The 3 of external committee the result of quality cup test show that the quality of coffee can separate in to 3 groups. The first score 80-84 mean “very good”, have 9 samples in this group. Second scored 75-79 mean

“good” have 18 samples in this group. And scored 70-74 mean “fair” have 1 sample. For internal committee scored the samples in to three groups. First group very good have 4 samples, in second group good have 22 samples and in a third group fair have 2 samples. The most flavors usually found are nut, tea, chocolate, and caramel.

The recommendations for this research center for a well-managed production and marketing center should include the establishment of a learning center for the transfer of knowledge about coffee production, processing, and marketing. In addition, the center has problems with the coffee machine. It should be grouped together as a community enterprise. To collect money to buy quality coffee machines and enough to meet the needs of farmers, the time to use the machine. Have a budget to repair and buy a new one.

**Keywords:** production, Arabica coffee, Development Project in Highland as Royal Project

