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Stepping into 101th
years of research -
shaping the future of
coffee from soil to cup

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CULTURAL PRACTICES – JANUARY 2026

SUMMARY



Established plantations:

- ✓ Check the soil for lime and fertilizer recommendation
- ✓ Select desirable mother plants for top-grafting in Robusta plantations
- ✓ Install Broca traps in field as well as around the drying yard (@ 15 to 20 feet interval) for the management of Coffee Berry Borer
- ✓ Install Xycom traps (12 traps / acre) for Shot hole borer management.
- ✓ If mealybug infestation is noticed, release parasitoid, *Leptomastix dactylopii* (10,000 per acre - split release)
- ✓ Uproot & destroy the infected coffee seedlings and drench the seed bed with fungicides carbendazim 50 WP @ 1 g/L of water and mancozeb 75 WP @ 2 g/L of water alternatively once in 20 days, if Collar Rot disease is noticed.
- ✓ Complete harvesting and processing of Arabica coffee
- ✓ Collect Arabica gleanings/left over fruits and disinfect/dispose the coffee berry borer infested berries
- ✓ Continue harvesting and processing of Robusta coffee. Use picking mats to avoid gleanings
- ✓ Take up cleaning of paths around the estates to prevent fire accidents

Nursery:

- ✓ Prepare germination beds and sow the seeds

New clearings:

- ✓ Provide irrigation to young clearings, if necessary



AGRONOMICAL PRACTICES

Nursery management practices

- **Ideal Bed size:** 1 m width x 15 cm height x convenient length (6 m)
- **Nursery bed mixture:** 6:2:1 basket of jungle soil : FYM /compost : Sand
- **Ideal soil pH:** 5.8 - 6.2. If the soil is < 5.8 then apply Agricultural Lime @ 2 kg
- **Chemical fertilizers:** Rock Phosphate (RP) @ 200 gm per bed to ensure proper growth of the roots
- **Spacing between line:** 2.5 - 3.0 cm
- **Care to be taken while sowing:** Ensured flat surface of the seed should touches the soil to enable healthy and vigorous growth of the seedlings
- **Mulching:** Beds should be mulched with paddy straw or dry leaves
- **Watering:** Daily in the morning or evening hours



In established plantations

- Ensure proper water stress for uniform flowering by stopping the winter irrigation for Robusta
- **Pruning operation:** **Arabica:** 30 days after harvest
Robusta: 10-15 days after harvest
when there is sufficient soil moisture
- **Pruning immediately after harvest is not advisable, as it weakens the plants and leads to death**

Soil sampling in Coffee plantation

Method of soil sampling

- ✓ Ideal time for collecting soil samples is January – May (after harvesting of crop / 2 – 3 months after last nutrient application)
- ✓ The plantation is divided into blocks of two hectares (five acres) each and soil is sampled from each block separately.
- ✓ If the areas within the block differ distinctly in plant growth or appearance of the soil or have been manured differently then the block is divided into smaller units and soil sample from each unit to be drawn separately.
- ✓ As many as 20 spots are selected at random at the middle of four plants (leave 15 rows from the boundary). Remove surface litter and dig a hole of approximately 6 inches diameter using a suitable tool (crowbar / sabbal) up to a depth of 9 inches (22.5 cm). Soil is scraped uniformly all along the pit from top to bottom and the collected soil from the pit can be transferred in a clean bucket.
- ✓ Similarly soil is sampled from the remaining spots. The soil from 20 spots are mixed thoroughly and unwanted material such as stones, plant residues *etc* are removed. Using the quartering technique 0.5 to 1 kg of soil sample is obtained, which would be a **“true representative”** soil sample of the block. The soil sample is placed in a polythene cover or cotton bag and sent to the laboratory for analysis.
- ✓ Soil samples are placed in clean polyethylene or cotton bags. Each sample is labelled containing details of the name of the estate, block or number, address and date of soil sampling.
- ✓ Soil samples drawn from problematic blocks should be labelled separately.

1



Collect soil sample from middle of 4 plants (leave minimum 15 rows from the boundary)

2



Remove all the litter; dig a hole of 22 cm (9”) depth using an auger or sabbal

3

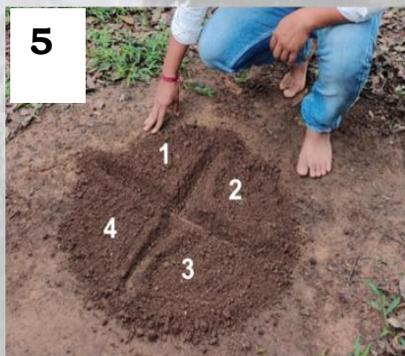


Scrape the soil around the hole from the top to the bottom all along the side



4

Collect soil in a clean bucket & mix soil from 20 spots to get uniform mixture



5
Employ quartering technique to get 500g of composite Sample



6
Pack sample in clean polythene / cloth bag, label & submit the sample

Do's and don'ts

- ✓ Collect separate samples from problematic blocks
- ✓ Soils are not to be sampled from blocks that have been recently limed or fertilized, from roadside, old bunds, marshy places or near shade trees.
- ✓ In case the soil is moist the labels placed inside could be disfigured hence care should be taken to fix a label on the outer surface of the bag and sent to the laboratory for analysis.
- ✓ Fertilizer or pesticide contaminated bags should not be used for packing soil samples
- ✓ In case of wet samples, dry the soil under shade
- ✓ Submit sample along with the information sheet
- ✓ Keep the record of the area sampled
- ✓ Leave a minimum gap of 60 days from recently limed or manured blocks
- ✓ Do not collect samples during rainy season
- ✓ Soils sampled long back or stored for long time should not be sent for analysis.

On-spot mobile soil testing campaign

- To create awareness among the coffee growers on the importance of soil test based nutrient management, Coffee Board is conducting On-Spot Mobile Soil Testing Campaign at village / hobli level
- The growers may utilize this facility to get their soil samples analyzed on payment basis and obtain lime recommendation on the spot
- For availing on-spot campaign in your area, the growers may contact nearest Extension officers (or) Divisional Head / Scientist of Soil Science and Agricultural Chemistry Division, CCRI.

Soil Acidity Management in Coffee Plantation

Coffee is a major crop cultivated in areas where it receives high rainfall due to which soils are prone to acidic to extremely acidic in soil reaction due to various factors:

- ❑ Leaching of basic cations (Calcium and Magnesium)
- ❑ Use of acid forming nitrogenous fertilizers (Ammonical form)
- ❑ Presence and increase in the concentration of toxic nutrients like aluminum, iron and manganese which produces hydrogen on reaction with soil moisture and increasing soil acidity

Management of Soil acidity is very crucial as it determines the productivity of coffee

Soil acidity has several adverse effects:

- ✓ Increase the toxicity of iron, aluminum and manganese
- ✓ Reduce the availability of essential nutrients like nitrogen, phosphorus, potassium, calcium, magnesium, zinc, boron etc.
- ✓ Decrease the activity of beneficial microorganisms and increased the activity of harmful microorganisms, specifically fungi which cause root disease and other diseases

Amelioration of soil acidity:-

- Correcting soil acidity using liming material is an essential soil management practice regularly undertaken in coffee plantation to maintain soil fertility and productivity.
- Agricultural lime / dolomitic lime are the most commonly used liming materials in coffee plantations.
- Alternate application of liming material such as Agricultural lime (calcium carbonate) followed by Dolomite (calcium & magnesium carbonate) is advised for proper nutrient management.
- A liming material with a neutralizing value (NV) above 80% is generally considered as good liming material.
- The purity of liming material (or) its effectiveness to neutralize soil acidity is expressed in terms of calcium carbonate equivalent (CCE) or neutralization value (% NV) of the material

Note

- Application of liming material without testing soil is not advisable as blanket application of liming may be affects nutrient mobility in the soil
- It is advised to test the soil at least once in 2 years (> 120 days rainy area) and 3 years (< 120 days rainy area)
- Apply liming materials alternatively i.e., 1st year – Agriculture lime & subsequent years either 2nd year or 3rd year – Dolomite in a continuous cyclic manner
- Application of any one source of liming materials leads to nutrient imbalance in the soil and affects the plant growth
- A minimum of 30 to 40 days interval should be given between lime and fertilizer application

Time of lime application

- Lime application in coffee plantations can be carried out from
November to May - South-West monsoon area
November to March - North-East monsoon area
- The calcium and magnesium present in the liming material are released to neutralize the soil acidity when there is sufficient moisture (60% WHC) in the soil

Method of lime application

- ✓ It is essential to broadcast lime/ dolomite uniformly on the field including the basin of the plants (area of fertilizer application) which is usually more acidic than the other areas
- ✓ The broadcasted lime/dolomite is mixed thoroughly into the soil to facilitate faster reaction. Lime is applied once in two or three years based on the recommendation
- ✓ The quantity of lime/ dolomite to be applied is based on the pH of the soil (as per recommendation)



Charges for analytical services

Services	Proposed Charges per sample (Rs.)	
	Small & medium grower Sector (<20 ha)	Large growers and Corporate Sector (>20 ha)
1. Soil Samples		
Analysis of sample for pH - Lime Recommendation	25/-	25-
Analysis of sample for pH, Organic carbon content, available N, P & K - Lime & fertilizer Recommendation	150/-	150/-
Analysis of sample for pH, Organic carbon content, available N, P & K, available Secondary (Ca, Mg, S) and Micronutrients content (Fe, Cu, Mn & Zn) - Lime & fertilizer Recommendation, Secondary & micronutrient recommendations	600/-	650/-
2. Leaf samples		
Analysis for major nutrient content (N, P & K)	800/-	850/-
Analysis for major nutrient content (N, P & K), available Secondary (Ca, Mg, S) and Micronutrients content (Fe, Cu, Mn & Zn)	1500/-	1600/-
3. Agro-Chemicals		
Liming materials (Agricultural Lime, Dolomite, Spray Lime, Shell lime, Minshakthi), Copper Sulphate and Single nutrient fertilizers (Urea, Single Super Phosphate, Rock Phosphate and Muriate of Potash)	500/-	550/-
Organic Manures - Analysis for pH, EC OC (%) and major nutrient content (N, P & K)	600/-	650/-
Organic Manures - Analysis for pH, EC OC (%) and major nutrient content (N, P & K), available Secondary (Ca, Mg, S) and Micronutrients content (Fe, Cu, Mn & Zn)	1100/-	1200/-
Chemical fertilizers (More than one nutrient)	1000/-	1100/-

Selection of elite robusta mother plants for vegetative propagation in Coffee

- ✓ Vegetative propagation in Robusta coffee helps to produce superior performing, true to type clones with high degree of uniformity. This can be achieved by stem cuttings (Orthotropic suckers) from the selected elite mother plants. Therefore, the selection of elite robusta mother plants is of utmost importance and a prime step in vegetative propagation.
- ✓ Months of December to January is the optimum season for selection of high and consistent yielding elite robusta mother plants coupled with other traits of interests viz., Pest and disease resistance, tolerance to abiotic stresses (Drought, high rainfall and water flooded conditions), superior growth performance, special and unique cup quality profile.
- ✓ Through the development of clonal plants, uniform yield from the heterogeneous population can be achieved and the location specific problems can be addressed.
- ✓ Coffee Board is encouraging planting community to initiate the selection of elite or trait specific robusta mother plants from their established robusta plantation during the current season. If any extraordinary superior plants are available, please bring to the notice of Head, Plant Breeding and Genetics, CCRI, Balehonnur or to the nearby extension officials of Coffee Board for further course of action.
- ✓ The planters can also propagate these elite mother plants by conventional vegetative propagation techniques to make their own estate clonal collections for the new clearings or gap filling. The planters are also cautioned to prepare mixed clonal populations instead of single clonal population to maintain sources for cross pollination.

Minimum criteria to select high yielding Robusta mother plants

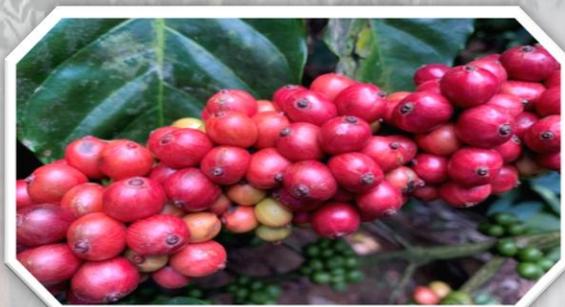
- ✓ Plant should be in the potential yielding age of above 10 years in C x R and 20 years in S.274 & Old robusta. The selected plant should be free from pest and diseases.
- ✓ Previous observations on consistent yield should be ascertained before selecting the plant as an ideal mother plant.
- ✓ Compact & drooping bush stature and narrow leaves is preferred for C x R selection.

- ✓ Short internodes or continuous bearing nodes
- ✓ Tight clusters with bold fruits

Apart from this, other traits of interest mentioned above may be observed for commercial exploitation



Elite mother plant



Plant with bold fruits & tight cluster



Plants with compact & continuous bearing nodes



Plants with good bearing habit

Protecting young coffee plants during dry season:-

- ✓ Harvesting of Arabica coffee must be completed and also complete striping may be taken up within the end of the month (January)
- ✓ Complete the weeding and commencement of the Robusta coffee harvesting may be taken up in different blocks based on the per cent of ripen fruits in each block i.e. at least minimum 75-80 per cent fruits ripening must be there.
- ✓ Use the picking mats to maximum extent while harvesting of Robusta coffee
- ✓ Provide the irrigation to the young coffee seedlings planted blocks and give preference to the open patched blocks where moisture depletion was excess
- ✓ Take up mulching with organic residues around the base of the plants and if possible facilitate the irrigation or watering before suffering from the moisture stress.
- ✓ If possible, collect the leaf litter and dried weed biomass and other organic waste materials fallen on estate roads and heap it and use these materials as “In-situ organic mulching”

PEST MANAGEMENT

Management of Coffee berry borer

- ✓ Use picking mats while harvesting to reduce gleanings
- ✓ Install Broca traps in the field (10 traps/acre) and around drying yard (@ 15 to 20 feet interval)
- ✓ Refill Broca traps with lure in small vials and water in the bottom portion, if necessary



Using picking mats while harvesting



Broca trap



Coffee berry borer



Xycom trap

Management of Shot hole borer

- ✓ Install traps with Xycom lure (12 traps / acre) or refill the traps with Xycom lure in the field for Shot hole borer management.
- ✓ Refill Xycom traps with lure in small vials and water in the bottom portion, if necessary



Shot hole borer infected twig



Shot hole borer infected twig & stages

Management of mealybug in robusta plantation

- ✓ If mealybug infestation is noticed, release parasitoid, *Leptomastix dactylopii* (10,000 per acre- split release)
- ✓ Remove ant nest from the field



Leptomastix dactylopii



Mealy bug on coffee



Maintenance of apiaries

Following maintenance can be carried out if Beekeeping is practiced in the plantation

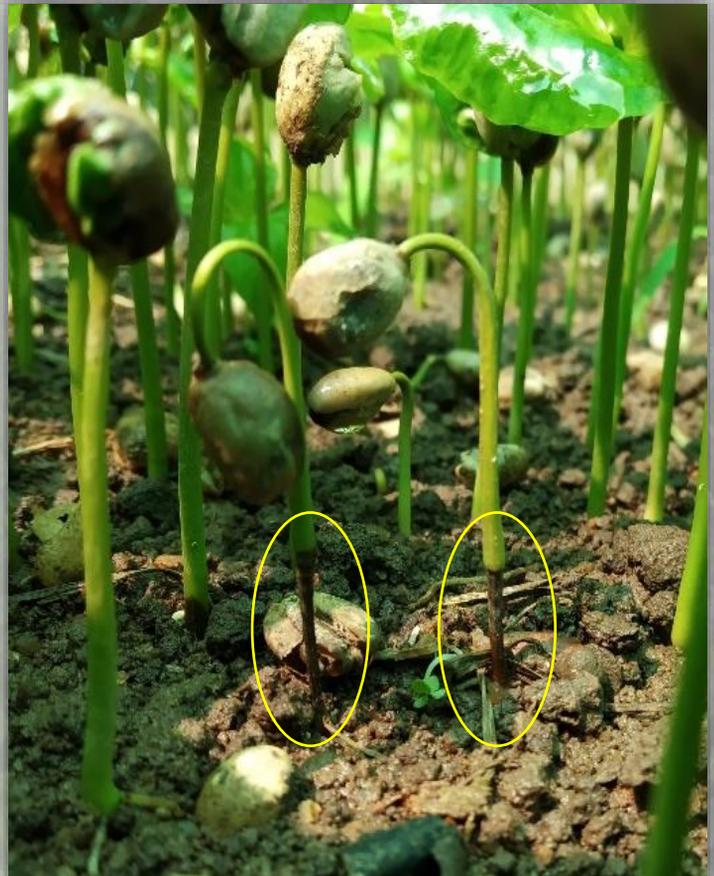
- If full frames in the brood chambers are completely developed keep super chambers for honey storage
- Clean bottom boards of the boxes to remove debris and developmental stages of wax moth (once in ten days) using hive tools and brush



DISEASE MANAGEMENT

Management of Collar rot / damping off disease of coffee seedlings in the nursery

- ✓ Prepare the raised seed bed
- ✓ Avoid excessive watering, overcrowding of seedlings by maintaining proper spacing of seeds while sowing in the primary seed beds
- ✓ Use *Trichoderma* enriched Farm Yard Manure (FYM)/Compost (@ 100 kg of FYM/compost enriched with 10 kg of *Trichoderma*) while preparing the primary nursery beds
- ✓ If collar rot disease is observed, uproot & destroy the infected coffee seedlings and drench the seed bed with fungicides carbendazim 50 WP @ 1 g/L of water and mancozeb 75 WP @ 2 g/L of water alternatively once in 20 days.



Collar rot of coffee seedlings

HARVESTING AND POST-HARVESTING TECHNOLOGY

The following are the some of the important recommended practices for the preparation of quality parchment coffee (wet processing) and cherry coffee (dry processing) presented for the benefit of the planting community. In addition, information regarding recommended moisture standards for different forms of coffees and outturn standards at different stages of coffee processing are also presented here-under:

A. Recommended Practices for Coffee Processing by Wet Method:

- ✓ In wet method, it is recommended to pick coffee cherries as and when ripe.
- ✓ The ripe cherries should be pulped as quickly as possible (within 6 hours) as prolonged storage encourages pre-fermentation of ripe fruits.



- ✓ Inferior cherries (overripe/tree dried/diseased) if any should be separated out before feeding into the pulper through flotation/siphon tank arrangements.
- ✓ All coffee processing machineries (pulper and washer) should be kept clean and in good working condition (properly adjusted/calibrated).
- ✓ Fermentation vat and post-wash tank should kept be clean and tidy.



- ✓ Fruits skin/pulp should not be present in the fermentation vat and fermenting coffee bean.
- ✓ Close monitoring of fermentation process is essential (optimal fermentation is must & should)
- ✓ Clean water should be used for pulping and washing of fermented coffee beans.
- ✓ Soaking of wet parchment under clean water for about 6 to 8 hours improves coffee quality.
- ✓ Wherever possible, dry the wet parchment initially on wire mesh bottom trays for 24 to 48 hours before shifting them to the drying yard.
- ✓ Dry the wet parchment samples on a clean cemented or tiled drying yard.
- ✓ Dry the wet parchment slowly by spreading 4 to 7 cm thickness for efficient and uniform drying.
- ✓ The wet parchment should regularly be raked to facilitate uniform drying (once an hour).



- ✓ The wet parchment should be covered with a clean plastic sheet during night hours to prevent rewetting of coffee samples.



Heaping of the coffee mass



Covering the coffee lots

- ✓ Dry the wet parchment to the recommended moisture level of 10%. The forlit weight (kg/40 liter) should be 15.5 kg & 16.5 kg for Arabica Parchment and Robusta Parchment, respectively.
- ✓ In case of on-farm storage, pack the parchment coffees in clean gunny bags and stack the bags in well-ventilated godown/warehouse over the wooden dunnage.



Test weight measurement



Storing of dry parchment on wooden dunnage

- ✓ Do not store at the estate level for long duration (beyond end of May) as the wet monsoon conditions not ideal for coffee storage.

B. Recommended Practices for Coffee Processing by Dry Method:

- ✓ In dry method, it is recommended to pick the coffee cherries when about 85% to 90% of cherries are ripe.
- ✓ Avoid heaping (or) storing of fresh coffee fruits in gunny bags for longer time, as it enhances the likelihood of mould growth and subsequent spoilage of coffee quality.
- ✓ Sort out all the unripe berries (greens), over-ripe, tree-dried and damaged coffee cherries before spreading for drying.
- ✓ Over-ripe, tree-dried and damaged coffee cherries are potential source of mould contamination which results in the production of “mouldy” coffee and these mouldy coffee imparts “mouldy/musty” taste in the cup.
- ✓ After sorting, spread the coffee cherries evenly to a thickness of not more than 4 cm for the first 3 to 4 days of drying on a clean drying yard. After 3 to 4 days of drying, thickness can be increased not more than 8 cm.
- ✓ Dry the coffee cherries on a clean cemented or tiled drying yard. Do not dry coffee cherries on bare soil. Coffee cherries dried on bare soil imparts “earthy” taste in the coffee liquor besides coffee cherries getting contaminated with mould spores present on the bare soil.

- ✓ Do not mix the freshly harvested coffee cherries with the previous day's coffee cherries, as it results un-even drying of cherries.

- ✓ During the course of drying, the coffee cherries must be regularly raked/stirred (6 to 8 times per day) to facilitate uniform drying of cherries.



Manual raking for drying of cherry coffee

- ✓ After 3 to 4 days of initial drying, the coffee samples should be covered with a clean plastic sheet during night hours to avoid rewetting of coffee samples.
- ✓ Dry the coffee cherries to the recommended forlit weight/bushel weight of 18 kg (which correspondence to a moisture level of 11% to 12%). At estate level, the forlit weight of dry cherry lot should not exceed beyond the said recommended limit, to minimize risk of mould contamination.
- ✓ After completion of drying process, clean the dried cherry lots by winnowing to remove the all the extraneous matters (dried leaves, twigs, dirt etc.,) before bagging them into clean gunny bags.



Manual Winnowing of cherry coffee



Mechanical Winnowing of cherry coffee

- ✓ In case of on-farm storage, store the cherry bags in a well-ventilated godown without letting in the moisture and rain water. The cherry bags should be stored on a raised wooden platform to ensure circulation of air underneath the bags and also away from the wall to avoid to re-hydration of dried cherries & subsequent development of mould growth.
- ✓ Do not store the coffee sample at the estate level for long duration (beyond May) as the wet monsoon conditions prevailing in plantation areas during June to October are not ideal for coffee storage.

Information on Moisture Standards for coffee

Sl. No.	Sample Type	Forlit Weight (kg/40 liter container)	Moisture Standards (%)
1.	Arabica Parchment	15.5 kg	10.0 (+ 0.5)*
2.	Robusta Parchment	16.5 kg	10.0 (+ 0.5)*
3.	Arabica Cherry	17.0 kg	11.0 (+ 0.5)*
4.	Robusta Cherry	18.0 kg	11.0 (+ 0.5)*

* A tolerance limit of + 0.5% is allowed for each type of coffee

Outturn standards prescribed by Coffee Board & International Coffee Organization

Sl. No.	Sample Type	Coffee Board's Standards (%)	ICO Standards (%)
1.	Parchment Coffee	80 - 85	80.0
2.	Cherry Coffee	50 - 54	50.0

Proximate outturn percentage of coffee samples at different stages of coffee processing

Sl. No.	Descriptions	Arabica	Robusta
Wet processing			
1.	Fruit to beans with mucilage	55 - 60	50 - 55
2.	Fruit to wet parchment	40 - 45	45 - 50
3.	Fruit to dry parchment	19 - 22	22 - 25
4.	Fruit to green coffee bean	16 - 19	19 - 21
5.	Fruit to clean coffee ratio	5.5:1 to 6:1	4.5:1 to 5:1
Dry processing			
1.	Fruit to dry cherry	35 - 40	40 - 45
2.	Fruit to green coffee bean	16 - 19	19 - 21
3.	Fruit to clean coffee ratio	5.5:1 - 6:1	4.5:1 - 5:1

Calibration of Digital Moisture Meter:

- It is a standard practice that digital moisture meter should be calibrated every year preferably before the onset of harvesting season (ideally in November).
- Calibration of moisture meter is done at the Analytical Laboratory, Coffee Board, Head Office Bangalore and the calibration charge is Rs. 1000/-.

Research & Extension Department, Coffee Board Contact Directory



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Glimpses of Centenary Celebration of CCRI (20.12.2025 – 22.12.2025)



Highlights of Centenary Celebration

Varieties released:-

1. CCRI- Suraksha
2. CCRI- Shatabdi

S.4595 (Sin.11 x HdeT)

RELEASING S.4595 - A White Stem Borer tolerant Arabica Variety

- A tall variety, a multihybrid cross showing tolerance to coffee white stem borer (CWSB). The tolerance trait was observed to be derived from Coffee experimentals, a progenitor of Sin. 11. Tolerance to CWSB was confirmed in S.4595 by bio-assay technique.
- Heritability of CWSB tolerance trait in the hybrid progenies was also confirmed.
- The plants has good vigour, leaf wet tolerance and yield potential of up to 1400 kg ha⁻¹ and 'A' bean grade percentage up to 50-55%.
- The variety is known for a well balanced cup profile scoring 77 on the SCA scale, characterised by a smoothly mild mouthfeel and pronounced fruity notes.
- Multi Location Trials in 18 Estates in Spilthelusa, Chikmagalur, Kodagu and Lower Pulney zones from 2020 indicated the variety performing well in terms of vegetative vigour with CWSB tolerance of above 95%.

Central Coffee Research Institute
Coffee Research Station Post - 577 117, Chikmagalur Dist., Karnataka

RELEASING NEW HIGH YIELDING SEMI DWARF ARABICA VARIETY- S.5086

- S.5086 is new semi dwarf Arabica variety, improved from the popular variety of Chandragiri.
- The fruits are oblong, relatively large with 16-21 fruits per cluster and yield potential of up to 1800 kg ha⁻¹ with an average of 70 to 72% 'A' grade beans.
- The variety manifested high levels of field tolerance to coffee leaf rust. The F₁ hybrids are completely free from the disease.
- High field tolerance to rust was also recorded in advanced progenies of the variety.
- The cup exhibited intense, sweet and pleasant aroma with sweet citrus and chocolaty flavour notes complemented by a green apple-like acidity. The variety achieved a SCA score of 80.

Central Coffee Research Institute
Coffee Research Station Post - 577 117, Chikmagalur District, Karnataka

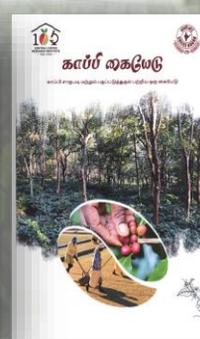
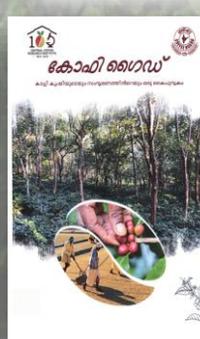
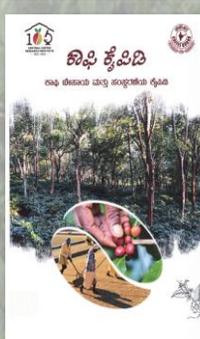
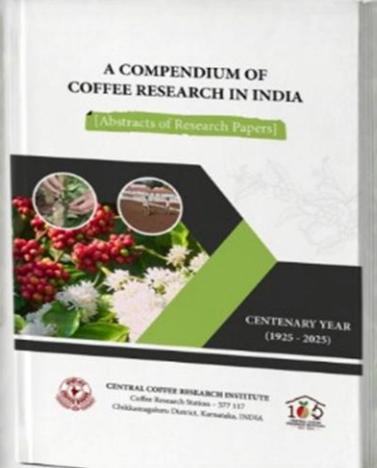
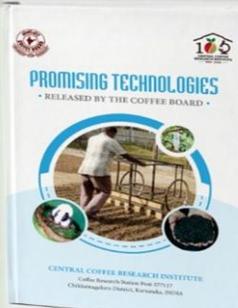
Technologies released:-

1. Coffee Biochar
2. Sprayable Lime
3. Coffee Special
4. Microbial Consortium
5. Coffee Bio-capsule



Books released:-

1. Promising Technologies
2. Coffee Compendium
3. Sustainability Standard
4. Vegetative Propagation
5. Manual on Bee keeping (English, Kannada)
6. Coffee Guide (Kannada, Hindi, Malayalam & Tamil)
7. Stories of 100 growers for the memories of 100 years



In-house exhibition during the Centenary Celebration





Selfie point

