



Tea
and
Coffee

**INTERNATIONAL
SYMPOSIUM**

2019 and ASEAN+6 on Tea and Coffee
Business Summit

Processing, Marketing and Sustainability

July 10 - 12, 2019 Mae Fah Luang University, Chiang Rai, Thailand



เรียน แขกผู้มีเกียรติ

จังหวัดเชียงรายตั้งอยู่ภาคเหนือสุดของประเทศไทย ซึ่งมีพื้นที่ในการเพาะปลูกชาและกาแฟ สูงสุดในประเทศ จังหวัดเชียงราย จึงมีนโยบายผลักดันให้จังหวัดเป็นเมืองแห่งชาและกาแฟ โดยมีการแต่งตั้งคณะกรรมการเพื่อการขับเคลื่อนนโยบายดังกล่าว โดยมุ่งหวังจะพัฒนาให้จังหวัดเชียงรายเป็นเมืองหลักในการขนส่ง ค้าขาย เจริญธุรกิจด้านชา กาแฟ เป็นศูนย์กลางในการจัดกิจกรรม และนิทรรศการ ที่เกี่ยวข้องกับผู้ผลิตชา กาแฟ ตั้งแต่ต้นน้ำ กลางน้ำ และปลายน้ำ ตลอดจน เป็นเมืองที่มีบทบาทสำคัญในการกำหนดราคากลางของชาและกาแฟทั้งในและต่างประเทศต่อไปในอนาคต ซึ่งจำเป็นอย่างยิ่งที่จะต้องมีการวางแผนอย่างเป็นระบบ ให้ครอบคลุมทั้งห่วงโซ่คุณค่า โดยบูรณาการความร่วมมือจากผู้มีส่วนได้ส่วนเสียทุกภาคส่วนทั้งภาครัฐ ภาคเอกชน

ในนามของประชาชนจังหวัดเชียงราย กระผมขอต้อนรับทุกท่านเข้าร่วมงานประชุมนานาชาติ "Tea and Coffee International Symposium 2019" ด้วยความยินดียิ่ง การประชุมในครั้งนี้ มีหัวข้อหลักในการหารือด้าน "การผลิต การตลาด และความยั่งยืน" หวังเป็นอย่างยิ่งว่างานประชุมนี้ จะเป็นเวทีที่มีประโยชน์สำหรับผู้เชี่ยวชาญ นักวิจัย และผู้ประกอบการจากทั่วโลก เพื่อร่วมพูดคุยหรือเกี่ยวกับแนวโน้มการเพาะปลูกชากาแฟประโยชน์ของชากาแฟต่อสุขภาพ

กระผมขอให้ผู้เข้าร่วมทุกคนใช้โอกาสนี้เพื่อเพิ่มพูนความรู้เรื่องชาและกาแฟ แบ่งปันข้อคิดเห็น รวมถึงสร้างความร่วมมือกับนักวิจัยคนอื่นๆ จากทั่วโลกเพื่อสร้างเครือข่าย ในอนาคต เชื่อมั่นอย่างยิ่งว่า ด้วยกิจกรรมนี้จะทำให้ผู้ร่วมงานสามารถแลกเปลี่ยนมุมมองและแบ่งปัน ประสบการณ์ซึ่งกันและกัน และเป็นการสร้างโอกาสในการพัฒนาศักยภาพอุตสาหกรรม ชาและกาแฟสู่ระดับสากลได้

กระผมหวังว่าทุกท่านที่เข้าร่วมงานจะได้ประโยชน์สูงสุดและชื่นชมเมืองเชียงรายแห่งนี้

ขอแสดงความนับถือ

ผู้ว่าราชการจังหวัดเชียงราย

Dear Distinguished guests

Chiang Rai Province is located in the northern part of Thailand. It is the largest tea and coffee growing areas as well as the highest tea plantation in Thailand. Recognizing the significance of tea and coffee as the major economic crops in Chiang Rai province, the Tea and Coffee Committee of Chiang Rai Province is established to encourage collaboration between public and private sectors. This collaboration is expected to promote the development of tea industry in all aspects, enhance a competitive advantage of Thai tea in the global market as well as promote Chiang Rai province as the Tea and Coffee Destination in Thailand.

On behalf of Chiang Rai people, I would like to extend a very warm welcome to all of you to Tea and Coffee International Symposium 2019 (TCIS2019). The theme this year is "Processing, Marketing and Sustainability." I hope that this event will be a fruitful forum for experts, researchers, and entrepreneurs from all over the world to discuss the global trends, cultivation, health benefits, the latest innovations, as well as sustainability. I would also like to encourage all participants to take this opportunity to widen your knowledge of tea and coffee, share your ideas and collaborate with other researchers from around the world for future networking.

I strongly believe that with this event you can exchange your viewpoints and share experience with each other. Moreover, I am confident that the joint effort will create future opportunities for tea and coffee industry in this region and the world.

Lastly, I wish all participants a most productive symposium and a wonderful stay in Chiang Rai, Thailand.

Sincerely yours

Translated By : International Affairs Division, Mae Fah Luang University



Mr. Prajon Prachsakul

Chiang Rai Governor

Thailand Convention and Exhibition Bureau (TCEB) is a government agency, promoting business events such as Meetings, Incentives, Conventions and Exhibitions or MICE in Thailand. The overall aim is to make Thailand a preferred MICE destination of Asia. To achieve our aim, one of our missions is destination development. The focus is to enhance the capabilities of cities across Thailand in creating their unique selling points that meet or go beyond the requirement of MICE travelers. In other words, the city destination should have unique selling points that can redefine the experiences of MICE travelers. TCEB is not executing the mission of destination development alone but engaging key local stakeholders, or a multi-agency approach, which we believe will generate stronger return on investment for the economy of the city. Based on research data and statistics, Chiang Rai is becoming an outstanding tea and coffee production hub of Thailand and GMS region. This perfectly corresponds with TCEB's Area- Based development strategy to explore destination's strength and develop it into Unique Selling Points (USP). In this regard, the door for collaboration is open to make Chiang Rai a capable MICE destination. TCEB has finally worked with Mae Fah Luang University and Chiang Rai Province to develop the first provincial strategic plan for tea and coffee, covering the whole value chain from planting, processing, value-added production and marketing that can benefit other related sectors, such as travel industry and community development. This Tea and Coffee International Symposium 2019 will be a city's successful benchmark to elevate their tea and coffee production to international prominence and recognition. TCEB believes in the power of MICE as a tool to drive the development of the city. MICE is a platform gathering professionals, business people, development manpower and social workers from private, government and civil sectors for knowledge exchange, business and professional network, display and sourcing of products and services. In this connection, Tea and Coffee International Symposium 2019 will be the first MICE platform to transform tea and coffee of the city into their unique asset at international level fuelling the economy and social benefits. TCEB is always ready to be a co-creator, partner, collaborator and thought-leader in making MICE a useful tool for the city's product and development on a sustainable basis. I wish Tea and Coffee International Symposium 2019 in Chiang Rai a great success and all stakeholders committed to the development of tea and coffee for the city. Enjoy tea and coffee. Thank you



Mr. Chiruit Isarangkura na Ayuthaya

President
Thailand Convention and Exhibition
Bureau (TCEB)

Tea and coffee are popular beverages and one of the important commodities. Coffee has long been a drink enjoyed by Thai people since it was introduced to the country in the early 1900's. Coffee consumption in Thailand is rising by an average of .15% a year. Now there are many local coffee shops as well as a unique coffee drink people enjoy in Thailand. The domestic coffee market in Thailand has grown up quickly, hence the industry has to be adjust to serve both domestic and global market. Meanwhile, Thai people have been familiar with traditional Thai tea which made from fermented process and come up with "black tea". It has strong flavor and tasty when mixed with condensers milk. This kind of drink is very famous in ASEAN market especially in Thai restaurant abroad.

Both tea and coffee are industrial crops. The relatively cool mountains in the north of Thailand are very suitable for Arabica coffee and tea production. In general, Arabica beans are grown in northern Thailand and Robusta beans are grown in the south. Coffee has been grown in Thailand for centuries. In the past, coffee and tea were promoted in the north to help local communities grow cash crops as alternative crops to replace opium poppies. Since then, they have become a potential cash crops for Thai farmers. Now Thailand is one of the leading countries for coffee production. Tea and coffee have been major economic crops that provided income approximately 8,000 and 5,500 million baht each year.

The Department of Agriculture (DOA), Ministry of Agriculture and Cooperatives is the prime government agency for research and development in the field of crops and plant standard certification while providing technical services and technology transfer to farmers, government agencies and private sector. The Department of Agriculture has conducted research and development aiming for the developing of crop productions including tea and coffee. Research on varietal improvement has been conducted; production technology has been transferred production standards certification such as good agricultural practice (GAP) and good manufacturing practice (GMP) has been implemented while farm management technology such as integrated pest management (IPM) has been introduced to farmers in order to reduce cost and promote food safety.

The DOA is very pleased and honored to co-host the Tea and Coffee International Symposium 2019 with the theme "Processing, Marketing and Sustainability" here in Chiang Rai, Thailand. The Symposium will be the platform for producers and researchers to share knowledge and expertise on tea and coffee production. In addition, collaboration and networking are the core elements in strengthening and mobilizing sustainable tea and coffee industry.

On behalf of the DOA, I would like to urge all participants to maximize this opportunity to learn and share knowledge and experiences as much as possible for the utmost productive outcome of this symposium. I wish you all a great success in your active participation and have a pleasant stay in the Kingdom of Thailand.

Dr. Surmsuk Salakpetch

Director General
Department of Agriculture
Ministry of Agriculture and Cooperatives

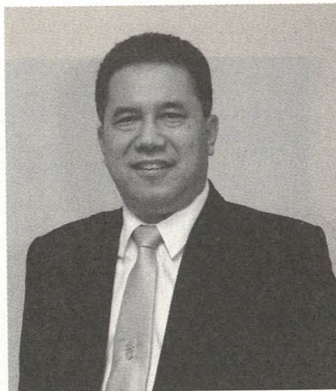


The Department of Agricultural Extension (DOAE) is an agency that has roles to monitor and manage production, and plan to develop marketing for tea and coffee growers. The implementation of tea and coffee promotion consists of increasing production efficiency, developing product quality, improving standardization and processing for consumers' alternatives. In addition, farmer groups are organized in the form of large collaborative farming to strengthen and create linkage and connection between farmers and entrepreneurs as well as further develop their products to meet international standards and export them to foreign countries.

This symposium is enormously useful for DOAE in aspects of developing knowledge for DOAE officers and broadening growers' vision to learn new knowledge and technology. As a result, they will adapt what they have gained from the symposium for the development, linkage and further expansion of the tea and coffee production to be a good quality of upstream raw materials and affect the production of good quality products, which will create its reputation and international recognition.

On the occasion of the 20th anniversary of Mae Fah Luang University, which provides Thailand with skilled personnel and important forces for the country development as well as tea and coffee institutes, linking domestic and international academic knowledge to government and private sectors and farmers. DOAE has obtained great benefits and applied the received knowledge to promote tea and coffee growers.

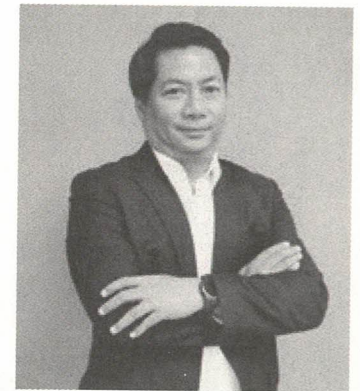
Finally, I would like to take this opportunity to sincerely congratulate Mae FahLuang University and express heartfelt thanks to the continuous cooperation and contribution.



Mr. Sumran Sarabun

Director - General
Department of Agricultural Extension

As CEO of FoodInnopolis, I take great pride in welcoming all the participants of the Tea and Coffee International Symposium 2019. Tea and coffee industry has becoming one of the promising food and beverage industry in Thailand, especially in the northern part of Thailand while the consumers and market are changing rapidly. It is, therefore, important to exchange knowledge and to collaborate among all stakeholders including farmers, processors academics and business. There is no better place to organize the tea and coffee conference other than Chiang Rai province where it is a hub for tea and coffee plantation in Thailand. On behalf of FoodInnopolis, Ministry of Higher Education, Science Research and Innovation, I welcome you to Chiang Rai, Thailand and wish you a successful conference.



Akkharawit Kanjana-Opas, Ph.D.

CEO
FoodInnopolis, Thailand

Dear Delegates,

Chiang Rai province is the largest tea production and arabica coffee cultivation area in Thailand. As such Mae Fah Luang Tea Institute was established with a commitment to a primary objective of being an academic center for the tea producing community since 2004. In 2019, it has been promoted to "Tea and Coffee Institute of Mae Fah Luang University". The institute continue to serve as the knowledge and technology transfer center on tea and coffee products, with the main goal being a center for educational, research and development, as well as pursuing and approaching the related policies, and encouraging collaborations between public and private bodies, in order to promote the development of tea and coffee industry in all aspects, enhancing the competitive potential of Thai tea and coffee in the global market.

In this year, The Tea and coffee International Symposium (TCIS2019) is organized by Tea and coffee Institute, Mae Fah Luang University and Chiang Rai Province. This symposium will provide updates all aspects of tea and coffee which are ongoing about knowledges and experiences of tea and coffee production e.g. quality, sustainability, marketing, processing, retail operations, and tourisms. There will be a variety of talks from our Thai eminent experts as well as outstanding guest speakers from many countries in Asia Pacific and beyond. The plenary lectures and invited talks will be focusing on the conference theme "Processing, Marketing and Sustainability. In addition, this also have the join activities including "ASEAN+6 on Tea and Coffee business and Summit" about current status of tea and coffee from each country, and tea and coffee workshops. These provide to engage the meaningful discussions. exchanging ideas and experiences, and linkages between producers and investors internationally. Moreover, attendees will be introduced to the emerging Thai tea and coffee sector and provide an immersive opportunity to learn about the history, culture, and taste of Thai teas and coffees.

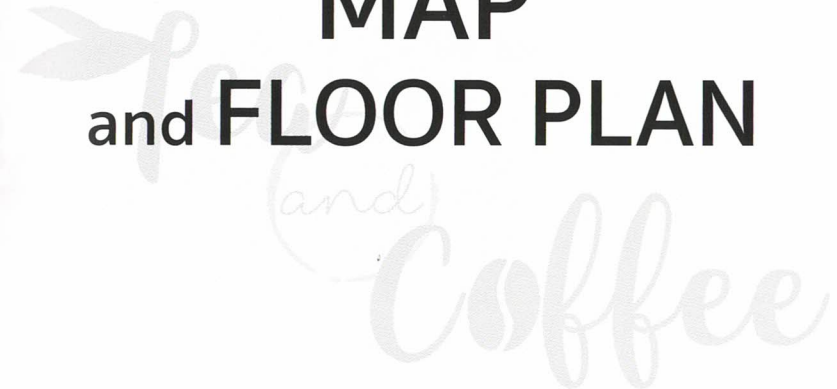
On behalf of the Executive Committee, it is my greatest pleasure to welcome you to the Tea and Coffee International Symposium 2019. Delightedly, all participants of this event are over 300 of the world's leading tea and coffee areas. I hope you can gain knowledge and for local and global development and sustainable tea and coffee production and consumer products, all amidst the impressive scenery here at Mae Fah Luang University. Finally, I wish that you will be empowered, motivated and inspired by this event to create and continue solid bonds to make TCIS2019 both memorable and forever significant.



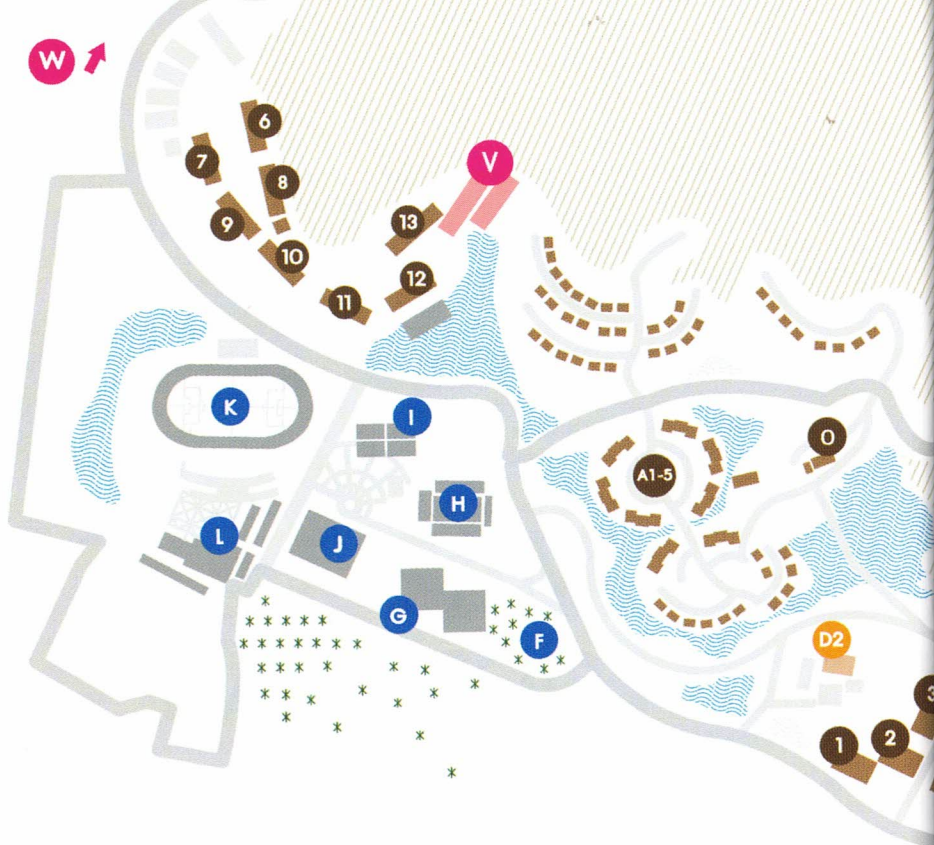
Assoc. Prof. Dr Chayaporn Wattanasiri

Chairperson
The Executive Committee of TCIS2019

MAP and FLOOR PLAN



W ↗



ทางเข้ามหาวิทยาลัย
University Entrance ↑

MAE FAH LUANG UNIVERSITY GUIDE MAP

- AD1** สำนักงานอธิการบดี (Office of the President)
- AD2** สำนักงานบริหารกลาง (Central Administration Building)
- AS** อาคารบริหารวิชาการ (Academic Services Building)
- AV** ศูนย์บรรณสารและสื่อการศึกษา (ห้องสมุด) (Learning Resources and Educational Media Center : Library)
- C1** อาคารเรียนรวม 1 (Lecture Hall Building 1)
- C2** อาคารเรียนรวม 2 (Lecture Hall Building 2)
- C3** อาคารเรียนรวม 3 (Lecture Hall Building 3)
- C4** หอประชุมขนาดใหญ่ (Main Auditorium)
- C5** อาคารพลตำรวจเอก ทา สรสน (Police General Pow Sarasin Building)
- D1** อาคารโรงอาหาร (Students' Activity Building and Canteen)
- D2** โครงการจัดตั้งพิพิธภัณฑ์อารยธรรมลุ่มน้ำโขง มหาวิทยาลัยแม่ฟ้าหลวง (The Project on Establishment of Mekong Basin Civilization Museum)
- E1** อาคารสำนักวิชา 1 (Faculty Office Building 1)
- E2** อาคารสำนักวิชา 2 (Faculty Office Building 2)
- E3** อาคารสำนักวิชา 3 (Faculty Office Building 3)
- E4** อาคาร พลเอก สำมา ชูศรี (General Sampao Choosri Building)
- M3** อาคารคลินิก (Pre-Clinic Building)

กลุ่มอาคาร M-Square

- E-Park : Education Park Building | ศูนย์หนังสือมหาวิทยาลัยแม่ฟ้าหลวง (M-Square Learning Center)
- I-Park : Innovation Park Building
- L-Park : Lifestyle Park Building

- อาคารรับรองและบ้านพักพนักงาน (Staff Residence)
- หญิงหอพักหญิง (Female Dormitory 1-6)
- บ้านพักรับรองอธิการบดี (President's Residence)
- อาคารประเสริฐ-ทัศนีย์ พงษ์ทอง (หอพักนักศึกษาชั้น 1) (Prasert-Tassanee Poongkumarn International Dormitory 1)
- อาคารบุญทรง-เพียงใจ (หาญพาณิชย์) อัศวโกสิน (หอพักนักศึกษาชั้น 2) (Boonsong-Piengjai (Hampanich) Asavabhokin International Dormitory 2)
- อาคารพลตำรวจเอก ทา สรสน (หอพักนักศึกษาต่างชาติ) (Police General Pow Sarasin International Dormitory)
- หอพักสกลทอง 1-2 (Sakthong Dormitory 1-2)
- หญิงหอพักนักศึกษาชายล่าถอยและนักศึกษาปี 2-4 (Male Dormitory & Senior Dormitory)
- อาคารที่พักบุคลากรทางการแพทย์ (Medical Staff Residence)

ศูนย์ปฏิบัติการทางวิทยาศาสตร์และเทคโนโลยี
Scientific & Technological Laboratory Buildings

ศูนย์การเรียนรู้ภาษา
Language Learning Center

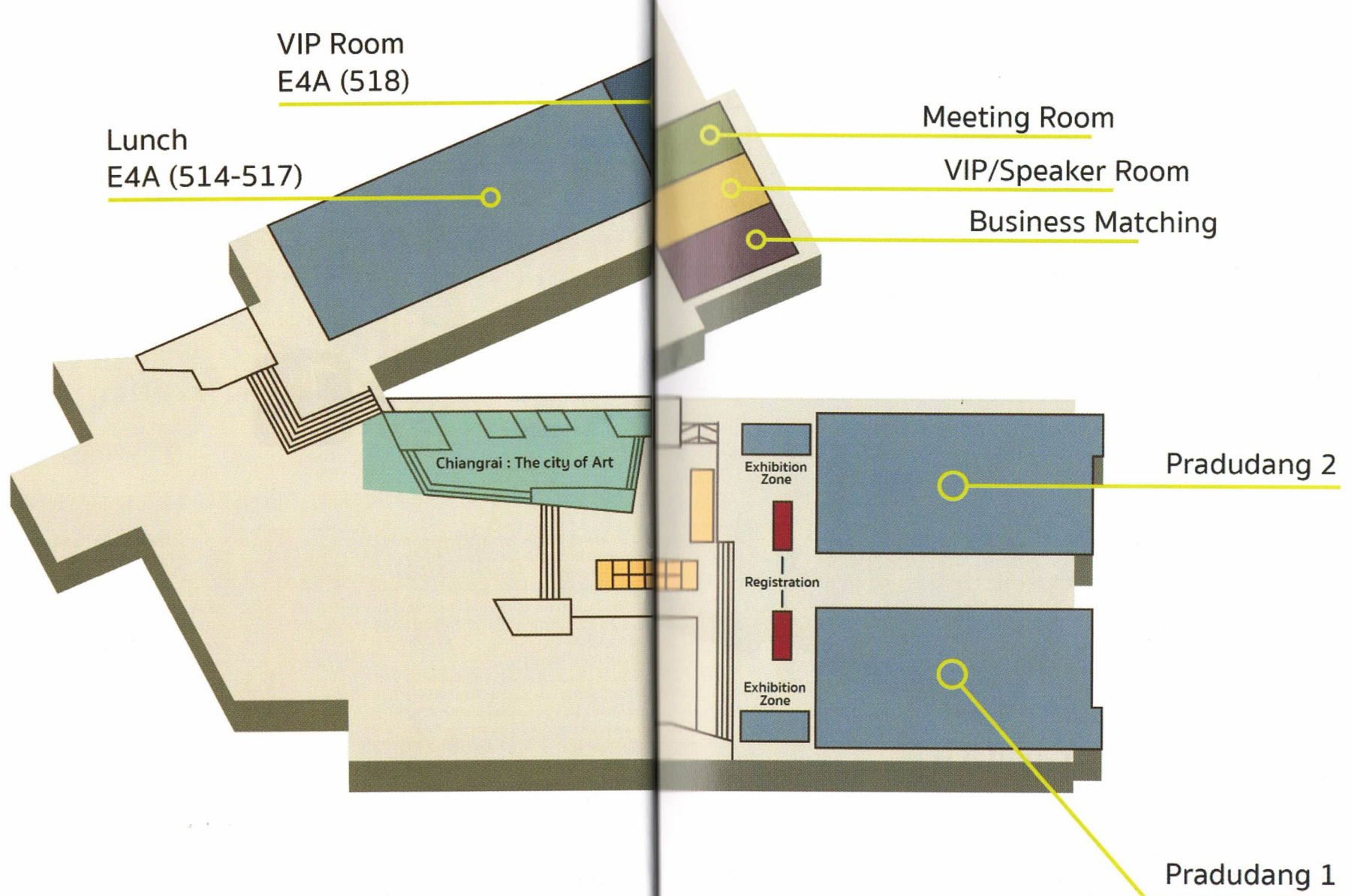
ศูนย์วิจัย (Research Center)

- A.** พระราชานุสาวรีย์สมเด็จพระศรีนครินทราบรมราชชนนี (HRH Princess Srinagarindra Statue)
- B.** วิหารพระเจ้าล้านทอง (Lan Thong Chaloeam Phra Kiat Vihara)
- C.** สวนพฤกษศาสตร์ เฉลิมพระเกียรติ 80 พรรษา (MFU Botanical Garden)
- D.** โรงพยาบาลมหาวิทยาลัยแม่ฟ้าหลวง (Mae Fah Luang University Hospital)
- E.** ศูนย์ภาษาและวัฒนธรรมจีนสิรินธร (Sirindhorn Chinese Language and Culture Center)
- F.** สวนสุขภาพ (Exercise Park)
- G.** สนามเทนนิส (MFU Tennis Courts)
- H.** สระว่ายน้ำ (MFU Swimming Pool)
- I.** สนามกีฬาเนเปرسจด์ (MFU Sports Field)
- J.** อาคารกีฬาเฉลิมพระเกียรติ 72 พรรษาฯ (Queen Sirikit 72nd Jubilee Sport Arena)
- K.** สนามฟุตบอล (MFU Football Stadium)
- L.** อาคารกีฬาเนเปرسจด์ (MFU Sport Stadium)
- W.** วณสร (Wanasom Wellness Resort)
- V.** วณาวดี (Wanawes Inn)

Floor Plan 5th Floor

General Sampao Choosri

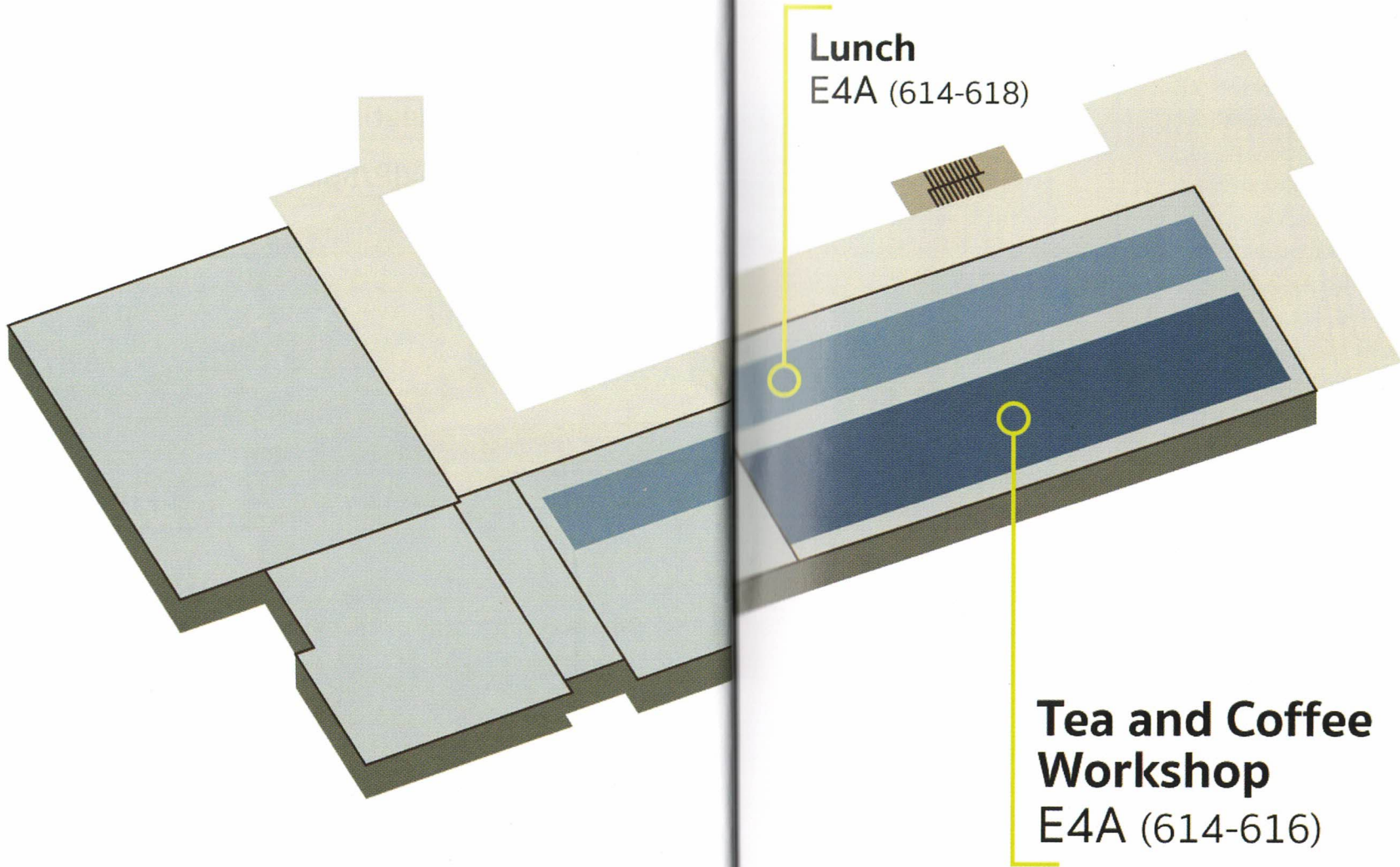
Building A



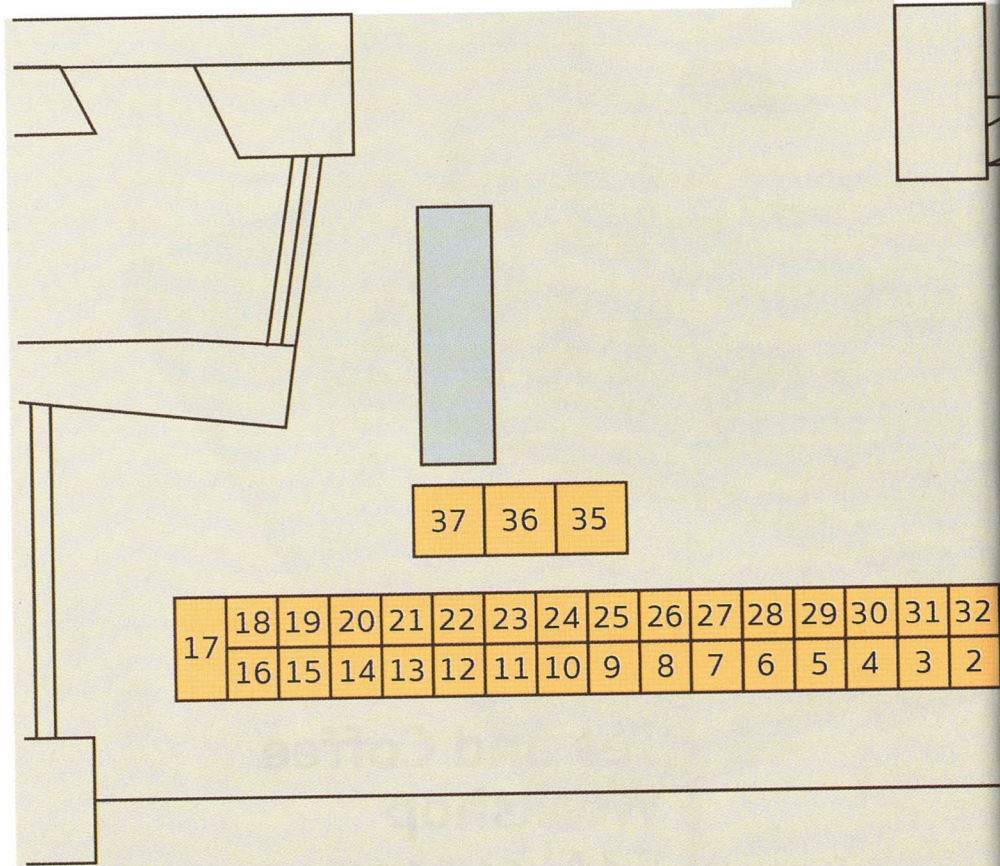
Floor Plan 6th Floor

General Sampao Choosri

Building A



International Exhibition Tea & Coffee



TEA

- (1) Doi Tung Development Project
- (3) Cha Thai International
- (4) Wangputtan
- (5) Cha Dee 101
- (6) Choke Chamroen Tea
- (7) Ming Dee Tea
- (8) Doi Tung Top Tea
- (9) Tea Oil and Plant Oils Development Center
- (10) Organic Tea Production Community Enterprise, Ban Huay Kaew
- (17) Royal Project Foundation
- (29) Myanmar Tea Producer and Exporter Association
- (30) Terada/Miyamura
- (31) Ochiai

COFFEE

- (11-12) Tribes ETC
- (13) Coffee Producer (Farm-Direct)
- (14) Coffee De Hmong
- (15) Hormm Coffee
- (16) Akha Jungle Coffee
- (18) Sawanbondin Group
- (19-20) Chiang Rai Coffee Lovers
- (21) Origin Khunlao Coffee Group
- (22) 93 Army Coffee
- (23) Chain Iuwak Coffee
- (24) Aka Ama Coffee
- (25-26) Chiang Mai Coffee City
- (27) Hillkoff
- (32) Well-Being LS (Republic of Korea)

SPONSORS

- (2) Thai Tea Suwirun
- (28) Mivana Organic Forest Coffee
- (33) Singha Corporation
- (34) Singha Park Chiang Rai
- (35) Applied Chemical and Instrument
- (36) The Coffeenergy Academy
- (37) T.A.C Consumer

Conference Program

10 July 2019

Room : Pradudaeng 1

09.00 - 09.30	Registration
09.30 - 10.00	- Welcome address by Assoc. Prof. Dr. Chayaporn Wattana President of Mae Fah Luang University, Thailand - Opening Ceremony by Mr. Prajon Prachsakul Chiang Rai Governor, Thailand - Photo session

Keynote Speaker

10.00 - 10.20	Assoc. Prof. Dr. Vanchai Sirichana "Role of Mae Fah Luang University in Capacity Building for Tea and Coffee Industry in Thailand : Empowerment and Engagement"
10.20 - 10.40	Mr. Sanong Jarintorn Director of Horticulture Research Institute

10.40 - 11.00 **Refreshment**

11.00 - 11.20	Dr. Denis Seudieu Global Coffee Trends
11.20 - 11.40	Mr. Ian Gibbs Global Tea Trends
11.40 - 12.00	Prof. Dr. Wenyan Han Effects of Climate Change on Tea Production and Their Solutions

12.00 - 13.30 **Lunch**

Tea Session

Room : Pradudaeng 1

13.30 - 13.50	Dr. Indunil Sarath Bandara Abeysinghe Cultivation, Improvement and Environmental Effects on Tea Production
13.50 - 14.10	Mr. Conrad Dennis Sustainability of Tea Industry in India
14.10 - 14.30	Mr. Sanjay Singh Tea Field Management: Case Study From India

Session

Room : Pradudaeng 1

13.30 - 14.50	Assoc. Prof. Toshio Hasegawa Comparison of Aroma Profile of Thai and Japanese Green Tea
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Refreshment

15.00 - 15.30	
15.30 - 15.50	Prof. Dr. Chung S. Yang Health Benefits of Tea
15.50 - 16.10	Mr. Chuchawal Pringpuangkeo Asst. Prof. Dr. Rawiwan Charoensub Lecturer Value Added Tea Blended with Herbal Extract for Health Benefits
16.10 - 16.30	Dr. Tsutomu Okubo Novel Technology for Tea Extract and Its Utilization

Coffee Session

Room : Pradudaeng 2

13.30 - 13.50	Mr. Ayu Chuepa From Local to Global-Thai Coffee
13.50 - 14.10	Ms. Nusrada Kunavivattananon Development of Specialty Coffee in Thailand
14.10 - 14.30	Mr. Seung- Tae, park A Story of Korea Coffee Industry
14.30 - 14.50	Mr. Bryce Castleton A Perspective on Coffee Value Creation
14.50 - 15.10	Ms. Chengcheng Su Coffee Quality Institute (CQI) in Yunnan

Refreshment

15.30 - 15.50	Mr. Eko Purnomowidi Soil and Fertilizer Preparation for Good Quality Arabica Coffee
15.50 - 16.10	Asst. Prof. Dr. Yaowaluk Chanbang Coffee Yield and Quality Improvement by Pest Management
16.10 - 16.30	Mr. Dan Khun Mechanization in Coffee Harvesting

Conference Program

11 July

Keynote Speaker

Room : Pradudaeng Session

Room : Pradudaeng 1

09.30 - 10.00	Mr. Kenneth Rimdahl The Challenges of Tea Industry and Sustainability
10.00 - 10.30	Ms. Naruemon Taksa-udom Sustainable Thai Arabica coffee and Innovations
Refreshment	
11.00 - 11.30	Prof. Dr. Lee Jolliffe Trends in Tea and Coffee Tourism
11.30 - 12.00	Asst. Prof. Dr. Akkharawit Kanjanaopas Role of Food Innopolis and Future Tea- Coffee Industry in Thailand
Lunch	

10 - 13.50
10 - 14.10
10 - 14.30
10 - 14.50
10 - 16.00

Mr. Aki Chen Alternative Coffee Processes with a Minimized Cost
Dr. Lee Deuk-Sik A Large Scale Production of Fermented Coffee from Microorganisms
Dr. Kanchana Watla-lad Evaluation of Chemical Components Behind Thai Luwak Coffee
Dr. Amorn Owatworakit Detection of Orchoatoxin A-1 Contaminated in Coffee Products

Refreshment



Tea Session

Room : Pradudaeng Session

Room : Pradudaeng 1

13.30 - 15.00	Mr. Ian Gibbs Moderator Prof. Dr. Wenyan Han Mr. Jagjeet Singh Kandal Ms. Salwa Lubnan Dalimoenthe Ms. Nguyen Thi Anh Hong Mr. Teerawat Wongvoratat Way of Harmonization of Tea Standard
15.00 - 15.20	Prof. Dr. Mohamed Saleem Mohamed Aslam Role of Responsible Tourism in Regeneration of Socio-Culture, Economy and Environment of Tea Plantations in Sri Lanka
Refreshment	

10 - 17.00

Mr. Phuping Mano Moderator Ms. Karuna Dechatiwong Na Ayudhya Mr. Dr. Chuta Tharachai Assoc. Prof. Dr. Amnaj Khaokhrueamuang Asst. Prof. Dr. Bussaba Sittikarm Ms. Ploenpit Hanjaroenvanapussit Mr. Intharit Wuiyaku Panel Discussion: Enhancing Tourism Destination Through City Branding "Chiang Rai: Land of Tea and Coffee"
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ASEAN +6 Tea Session

Room : Praduda

09.00 - 10.30

Mr. Cai Jun
Mr. Jagjeet S. Kandal
Dr. Atik Dharmdi
Mr. Kazuyoshi Nakakoji
Prof. Byunggun Park
Mr. Choon Kong Liew
Dr. Hla Hla Htay
Dr. Piyaporn Chueamchaitrakun
Ms. Nguyen Thi Anh Hong

ASEAN +6 on Tea and Coffee Business Summit

10.30 - 11.00

Refreshment

ASEAN +6 Coffee Session

Room : Praduda

11.00 - 12.30

Ms. Chengcheng Su
Mr. Pranoto Soenarto
Mr. Yukihiro Sugimoto
Mr. Ye Myint
Dr. Amorn Owatworakit
Dr. Nguyen Huu La

ASEAN +6 on Tea and Coffee Business Summit

12.30 - 13.30

Lunch

ASEAN +6 on Tea and Coffee Business Summit

Room : E4

13.30 - 16.00

Asst. Prof. Dr. Akkharawit Kanjanaopas

Round Table Discussion: Policy, Strategies, and Networking

Tea Workshop

Room : E4

13.30 - 16.30

Mr. Chukiat Vasaruchapong

Tea Blending

Coffee Workshop 1

Room : E4

13.30 - 16.30

Asst. Prof. Dr. Yaowaluk Chanbang

Coffee Pest Identification and Non - Chemical Pest Control Tools

Coffee Workshop 2

Room : E4

13.30 - 16.30

Mr. Aki Chen

A New Coffee Process From Yunnan

KEYNOTE SPEAKERS

