



Raphally Holdings Limited trading as SOLOMON ORGANIC KAVA

KAVA and linking it to Voluntary Sustainable Standards

Solomon Organic Kava's perspective

Wale Tobata, MPSI

- Economic
- Environmental and
 - Social



Export experience

ACKNOWLEDGEMENT - Varivao and Kubonitu groups from taking us through the early stages of the kava space and doing it alone

2020

Sent some samples to USA Roots of Happiness to check the Kavalactone contents of our kava

2021

We did 4 export exercise to Kiribati

2022

We already did 2 exports to Kiribati

Interested customers from

1. USA
2. Australia
3. New Zealand



Experience Kava processing

1. CUSTOMERS FEEDBACK

1. Solomon Produced Kava has the following

1. Sometimes, bitter, dirty, strength inconsistent, no separation of type, still moist, ecoli contamination

2. FARMERS KNOWLEDGE

1. Studies we did...No farmer has full knowledge of how to do post harvesting processes of kava (trainings provided were incomplete)
2. Kava growers don't have sense or understanding of the need to manage soil to ensure land fertility retain for long term

3. STAKEHOLDERS (MINISTRIES)

1. Up towards the end of 2021, Ministerial Stakeholders hardly participate in regional developments (Pacific Kava Strategy, GI discussions, Discussions with regards to Australian 4 year Pilot Kava etc).
2. Currently there are No Legislation in Place, No Standard in Place, No Strategy in Place, No Lab with right facilities to do the tests for kavalactone contents etc. (How does biosecurity do their certification?)
3. Stakeholder ministries will also need to have the right knowledge or ask the right questions to be positively participating in these discussions. (participating and not spectating)



EXPORT ISSUES

- ▶ We are competing with kava producers who understand kava well (Vanuatu, Fiji, Tonga etc)
- ▶ Openness and willingness to work on improvements? We need to be working on improvements if we are to continue competing and need to be participating at a level guided by research and science)
 - ▶ Feedback issues, importing country requirements conformity, climate change issues, participation recordings, traceability recordings etc.
- ▶ Taking feedback to farmers is important.
 - ▶ Trainings but right trainings need to go down to kava farmers (eg tattiness of Solomon Kava)
 - ▶ Organised farmers to ensure planning for good land use management is incorporated in trainings and good agriculture practice.
 - ▶ Incorporate trainings that ensures social responsibly (early childhood and adult trainings designed)
- ▶ Stakeholder Ministries commitment?
 - ▶ Contact ministries coordinating work on infrastructure kava developments?
 - ▶ Are facilities that aid export being supported? Labs, Biosecurity checks, labelling checks etc?



Kava reach as an economic commodity

Unlike, Cocoa, Copra, timber, ngali nut, fish etc. Kava has the potential to allow almost every Solomon Islander with the right land to earn money from it. A large proportion of the 85% rural dwellers of the country can earn big.

Although access roads (infrastructure) is a draw back in some provinces, our rural people are resilient people who can walk 30kms if need be to get to markets (Malaita).

Better coordination of markets and farmers is needed in the country to ensure quality is maintained through out the value chain of kava processing

STAKEHOLDER MINISTERIAL INVOLVEMENT

- ▶ Stakeholder Ministries will need to know what it is that we want (collaboration with Industry will need to guide this)
- ▶ Need the stakeholder Ministries to come together in a workshop setting to establish what support each ministry need to commit to. (e.g. labs ask regularly for equipment to do right test but these were never the priority of the government, not understand the link with policy and how it translate at the ground level)

Focus on building a brand & telling a story





**PRODUCT OF SOLOMON ISLANDS
(Powerful Noble kava of the Happy
Isles....."engam power".)**

Manufacturer: Raphally Holdings Limited, SOK,
HONIARA, SOLOMON ISLANDS

Distributed in Kiribati by: Plus Enterprise,
Nanikai Tarawa, Republic of Kiribati

Weight 500 g



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Weight 1KG

IMPORTER:

Kava Korporation (Aust)
Pty Ltd.
846 Beams Road,
Bridgeman Downs
Qld, 4035
Mob: +61 432 012 470

EXPORTER:

Solomon Organic Kava
Rifle Range, Tandai Highway
West Honiara Constituency
Honiara
Telephone :+677 7931298



Piper Methysticum
Kava Powder

1kg

Product of Solomon Island

**Use in moderation;
May cause drowsiness**

Batch No. xxxxxxxxxxxxxx

Best Before: 26 FEB 2024

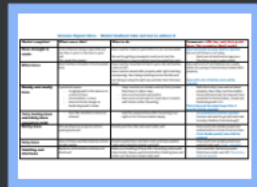




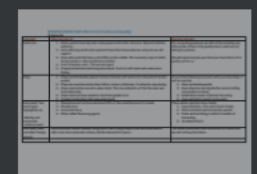


Solomon Organic Kava - Market feedback table and how to address it

Market complaint	What causes this?	What to do	Comments - (We buy only first grade kava. Not second or third grade)
Kava strength is weak.	A lot of farmers bring in kava that was less than 2 years or less than 3 years old. This spoils the market	Kava must be a least 4 years before it can be harvested We will be getting a kavalactone machine to test the kavalactones in kava to detect kava harvested too early.	Kava harvested too early shall be rejected. We can tell if kava is not ready. - Roots are all small and no big ones, - The chips curves in when dried
Bitter kava	Root hairlines included in the harvested kava	Kava must be harvested at least 4 years old and hairline roots cut off. Kava must be looked after properly with right mulching and pruning. Over doing mulching can be harmful and not doing pruning the right way will also harm the kava plant.	Kava with a lot of root hairlines are usually either too young or had not been looked after properly. Kava with a lot of hairline roots will be rejected
Mouldy and smelly kava	3 potential causes - Fungal growth in the kava or on surface of kava - Fermentation in kava - Kava not dried enough so bacterial growth in kava	- Chips must be cut smaller and not thick (smaller than how it is done now) - Kava must be dried well quickly - Kava must not be kept for more than 2 months with farmers after harvesting.	- With thick chips, kava will not dried properly. Kava chips must be smaller. - Harvested kava kept too long will have potential for fermentation, mould and bacterial growth in it. Thick chips and kava kept longer than 3 months shall be rejected.
Tarty tasting kava and sticky kava squeezing cloth	- Gum like secretion in kava not drained	- Soak the prepared kava after harvesting over night or for 12 hours before drying	- Un-soaked kava shall be rejected. Farmers will need to go back and soak to redry it before it can be bought
Earthy kava	Not washing kava properly and not peeling kava well.	Double peel the chips and wash really well	- Kava need to be double peeled and washed with no traces of soil on them. - If not double peeled, kava shall be rejected
Itchy kava	Kava not been washed properly and not double peeled.	Double peeled chips and both roots and chips washed really well including soaking overnight	- Kava need to be double peeled and washed really well. If not – rejected



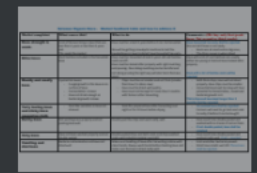
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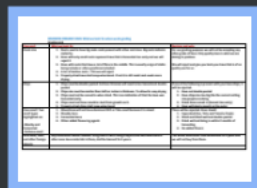
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SOLOMON ORGANIC KAVA What we look for when we do grading
Grading grid

Kava part	What we look for	Decision and why
Roots size	<ol style="list-style-type: none"> 1. Roots need to have big main roots present with other root sizes. Big roots indicate maturity. 2. Kava with only small roots represent kava that is harvested too early and we will reject it 3. Kava with roots that have a lot of fibre in the middle. This is usually a sign of stalks being include or other good kava included. 4. A lot of hairline roots – This we will reject 5. Properly dried kava shall snap when bend. If not it is still moist and needs more drying. 	<p>For our grading purposes we will not be accepting any other grade of kava. Only quality kava is what we are aiming to produce.</p> <p>We will reject and give you back your kava that is of no quality use for us.</p>
Chips	<ol style="list-style-type: none"> 1. Chips must be double peeled. So Kava rhizomes will need to be cleaned and double peeled 2. Chips size must be smaller than half an inches in thickness. To allow for easy drying 3. Chips must not be curved in when dried. This is an indication of that the kava was harvested early. 4. Chips must not have mould or dust from growth on it. 5. Properly dried chips shall snap when bend 	<p>If one of the following is present with your kava chips, it will be rejected.</p> <ol style="list-style-type: none"> 1. Kava not double peeled 2. Kava chips size too big like the current cutting size people are doing 3. Dried Kava curved in (harvest too early) 4. Kava with dusty mould on the outer
Kava smell Two smell types highlighted are -Mouldy and fermented -Perfume smell	<ol style="list-style-type: none"> 1. Mixed kava will not have dominant FEO or Tahu smell because it is mixed 2. Mouldy kava 3. Fermented kava 4. Other added flavouring agents 	<p>These will be rejected. Kava should</p> <ol style="list-style-type: none"> 1. Separated (Feo, Tahu and Temotu Purple 2. Wash and dried well and double peeled 3. Dried well and bring in within 2 months of harvesting 4. No added flavors
Wild kava, Nails and other foreign objects	<p>Any Association whose member bring kava in with foreign objects and with wild kava or other none kava materials in them, shall be banned for 4 years.</p>	<p>The whole association shall be banned for 4 years and we will not buy from them.</p>



1



2



SEASONING ORIGINAL KAYA
Pep. Lelintan, Kaya, 533, 10
Ting. Dlm. 10.8.2022 - 10.8.2022
Date: 10.8.2022
Manufacture: BPC, Medan, 10
Agent: P. Lelintan, Medan, 10

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