

Mae Kha Jan Blend comes from Chiang Rai Province, Northern Thailand, where smallholder producers cultivate coffee in the region's high mountains. These farmers take pride in processing their coffee right on their own farms—depulping, wet fermenting for 12-24 hours, and fully washing the beans before drying them on raised bamboo beds or patios for 15-20 days.

Chiang Rai's coffee farmers are part of a new generation, typically between 25-35 years old, drawn to coffee as a viable and profitable profession. This is possible thanks to Thailand's unique coffee history, which began in the 1970s with an opium eradication initiative led by the King of Thailand. Through reforestation efforts and the introduction of coffee as an alternative crop, the land has flourished, and farmers now grow thriving varieties like Catuai, Typica, and Chiang Mai—a hybrid of SL-28, Caturra, and Timor.

Once the coffee is processed at the farm level, it moves to Beanspire, a leading mill in Mae Kha Jan, where meticulous sorting ensures exceptional quality. Co-founders Fuadi Pitswan and Jane Kittiratanapaiboon are part of the same young generation driving Thai coffee forward. Their commitment to quality—from multi-stage density sorting to careful packaging in triple-layer bags—ensures that this coffee reaches roasters and cafés in peak condition.

Thailand's coffee scene is just as vibrant as its farms, with local cafés and roasters championing their homegrown coffee. It's a country where producers not only grow exceptional coffee but also understand how it's brewed and enjoyed. The result is a deep connection between farmers, roasters, and consumers—a relationship that continues to shape the future of Thai specialty coffee.

At Grill and Green Kitchen, we are proud to represent and serve coffee from Thailand. We wanted a coffee that embodies the essence of our food—thoughtfully sourced, full of depth, and reflective of the people behind it. Mae Kha Jan Blend is roasted by Pack Katisomsakul, roaster and founder of Newbery Street Coffee Roasters and two-time 3rd place U.S. National Brewers Cup Champion (2024 & 2025). Pack's journey in coffee is deeply tied to Thailand, with a passion for highlighting Thai coffee and fostering direct relationships with farmers. Their expertise and dedication make this coffee more than just a beverage—it's a bridge between origin and cup, a celebration of Thai flavors, and a shared story of craftsmanship.

We're proud to serve Mae Kha Jan Blend as part of our experience, bringing the taste of Chiang Rai to your table.