



E-CATALOGUE INDONESIAN COFFEE

TRADESHOW 1 – 4 OCTOBER 2020
INTERNATIONAL COFFEE DAYS



BENGKULU☉INDONESIA

01 – 04 OKTOBER 2020

International Coffee Days 1-4 October 2020

The First & Second Day

Attendance is for Coffee Seller & Buyer from Local & International (Exportir, Distributor, Horeka, Manufactures) only or people seriously interested in getting started in Indonesia coffee industry. International Coffee Days's mission is to help attendees build and refine their coffee businesses,

The Third & Fourth Day

We Invite Public to Explore all The Ecosystem Coffee, Global Chain of Roastery Hub, Coffee Tourism and Indonesia Coffee Academy, we provide informative and enjoyable multistage trade show.

Towards Indonesia's Vision As a World Coffee Heaven From Farmer to Customer

In the Coffee Tradeshow we work together with cooperatives and coffee plantation-based companies that have members from farmers from Aceh to Wamena.

Here are some of the cooperatives and companies that are our partners:

- Arisarina Cooperative
- Rikolto Indonesia
- Kelompok Tani Batu Bandung Jaya
 - KSU Sara Ate
 - KSU Arabica Wamena
 - Angles Spirit
 - PT Kiara Anugerah Alfa
- PT Cyberindo Persada Nusantara
- Koperasi Tanoh Gayo Mutuah
- Baracik- Kopi Tanah Air Kita
 - Celebes Natural Utama
 - CV Mitra Solusi Utama
 - PT. Surya Indo Singa
 - KADIN SUMATERA UTARA
- Kelompok Tani JAVA IJEN BONDOWOSO



1. PT CYBERINDO PERSADA NUSANTARA – BENCOOLEN COFFEE

PT CPN is a coffee export trading company from upstream and downstream that focuses on the development of robusta coffee in the Kapahiang Bengkulu area, fostering 500 farmer groups and synergizing with the Bengkulu Provincial Government to develop a Warehouse Receipt System especially for coffee

commodities. Using Blockchain technology in the trading mechanism and managing the traceability of coffee trading.

Province: Bengkulu
 Producer: PT. Cyberindo Persada Nusantara
 Farmers: 500 Members
 Altitude: 1000 -1200 M
 Varietals: Fine Robusta
 Process: Semi-Washed ; Double Picked
 Certificate: Fairtrade, GI

Production Area: 1500 HA
 Harvest: Agustus - Oktober
 Availability: SPOT
 Density: 62.8
 Water Activity: 0.609
 Moisture: 8.3%
 Bag Size: 60kg



2. ARISARINA COOPERATIVE

The Arisarina Cooperative is a coffee producer cooperative established in 2013, located in the highlands of Gayo Aceh Province in Sumatra. The cooperative has a common goal to improve the quality of coffee that grows in the Gayo highlands as well as maintain and preserve the ecosystem as a place to grow the highest quality coffee beans. This region is considered one of the biggest arabica coffee regions in south east Asia. The plantation is 100% managed by local farmers. The coffee grown in this region follows the principle of the conservation, where each coffee is planted with shade trees. This kind of cultivation is rarely found in another region in Indonesia.



Province: Gayo Producer: Arisarina Cooperative Farmers: 2,494 Members Altitude: 1600 -1700 M Varietals: Timor / Catimor Process: Semi-Washed ; Double Picked Certificate: Organic USDA & EU, Fairtrade, GI	Production Area: 2,100 HA Harvest: March – June Availability: SPOT Density: 62.8 Water Activity: 0.609 Moisture: 12.3% Bag Size: 60kg
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3. RIKOLTO INDONESIA

Rikolto is an international NGO with its international office in Leuven, Belgium, having more than 40 years' experience partnering with farmers' organisations and food chain actors across Africa, Asia,



Europe and Latin America. In Indonesia, Rikolto operates in 7 provinces and focuses on 5 main commodities (rice, coffee, cocoa, cinnamon, seaweed) and 2 thematic initiatives (Food Smart City and Payment for Ecosystem Services). We support smallholder farmers to take up their role in rural poverty alleviation and to contribute to feeding a growing world population in a sustainable way.

Province: NTT – Manggarai Flores Producer: Asnikom Cooperative Farmers: 500 Members Altitude: 1000 -1200 M Varietals: Robusta Caturra Yellow Process: Semi-Washed ; Double Picked Certificate: Fairtrade, GI	Production Area: 1500 HA Harvest: Agustus - October Availability: SPOT Density: 62.8 Water Activity: 0.609 Moisture: 8.3% Bag Size: 60kg
Province: Jambi Producer: Cahaya Puncak Merangin Cooperative Farmers: 500 Members Altitude: 1200 -1400 M Varietals: Robusta Caturra Process: Full Wash Certificate: Fairtrade, GI	Production Area: 1500 HA Harvest: Agustus - October Availability: SPOT Density: 62.8 Water Activity: 0.609 Moisture: 8.3% Bag Size: 60kg

4.SARA ATE COOPERATIVE

The Sara Ate Coop has been producing coffee in the Takengon region from a collective of small farm owners since the late 1990's. They have over 500 members that comprise the cooperative. A good many of the coffees that we purchase from Sara Ate is organic. We have had some of our best Sumatra deliveries, be them conventional or organic, from them for many years.



Koperasi Serba Usaha (Ksu) Sara Ate

Shipper Address JL. TAKENGON-ISAQ SIMPANG KELAPING KEC. PEGASING KAB. ACEH TENGAH ACEH
INDONESIA 24561

Province: Gayo Producer: Sara Ate Cooperative Farmers: 513 Members Altitude: 1600 -1700 M Varietals: Timor / Catimor Process: Natural Wash Certificate: Fairtrade, GI	Production Area: 1200 HA Harvest: Juni - October Availability: SPOT Density: 62.8 Water Activity: 0.609 Moisture: 11.3% Bag Size: 50kg
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5. BALIEM ARABIKA COOPERATIVE

100% organically grown and processed; no added chemicals or fertilizers used in any form, at any stage. Guaranteed with certifications. Baliem Arabika Cooperative produces organic arabica coffee from the highlands of West Papua New Guinea. All products are 100% organic, internationally certified environmentally friendly by CERES and Rainforest Alliance

Mission: To become the producer of Papua Single Origins Coffee from across the highlands of New Guinea with special attention and care on the surrounding environments and benefits to the members of the cooperative.



Type:	Arabica
Variety:	Jamaican Blue Mountain and Tim-Tim
Trademark:	BBCoffee (stands for Baliem Blue Coffee)
Characteristics:	Huge body, sweet, butterscotch, fruit (mixed ripe berries). Aroma is burnt chocolate with a tad of liquorice and apricot
Producer:	Village/Estate (Members of Baliem Arabika Cooperative (Koperasi Serba Usaha Baliem Arabika) (http://baliembluecoffee.com)
Origin:	The coffee is grown across the highlands, remote mountainous area in West Papua (Indonesian Papua and Papua Barat provinces)
Process:	Dry or Wet
Aroma:	Honey like chocolaty caramel fruity
Body:	Moderate medium acid clean
Aftertaste:	Smokey choc caramley balanced, spicy
Summary:	The bean has the honey earthed mellowness of a good Arabica Java, along with a well balanced body. The bean is dry and wet processed and roasted to a medium roast to allow the bean to retain the flavours and ripeness that make it one of our favourites

6. TANOY GAYO MUTUAH COOPERATIVE

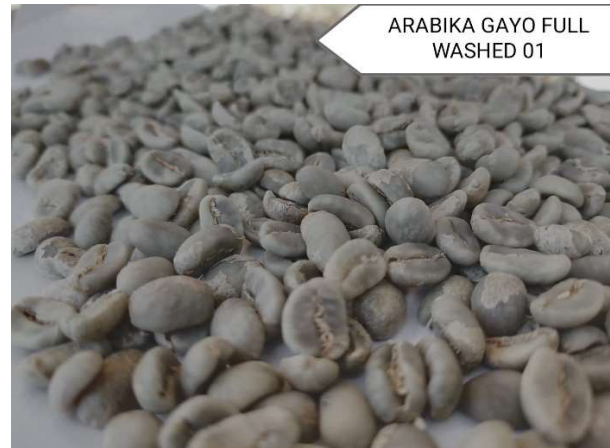
Tanoh Gayo Mutuah Cooperative is a coffee management cooperative located at Jln. Takengon - Bireuen, Paya Tumpi Village 1 Kec, Keb Kebayaan Kab, Aceh Tengah. We as a forum for Gayo Coffee farmers will always try to improve every farmer's welfare.



The Tanoh Gayo Mutuah Cooperative already has Rainfores Alliance Certification since 12/12/2019 it has 899 Arabica coffee farmers consisting of 661 men and 238 women with a land area of 786 Ha. with an estimated volume of 936,482 Kg. Already have Rainfores Alliance certification.

Province: Gayo
Producer: Tanoh Gayo Mutuah Cooperative
Farmers: 899 Members
Altitude: 1600 -1700 M
Varietals: Timor / Catimor
Process: Semi-Washed ; Double Picked, some processing
Certificate: Fairtrade, GI

Production Area: 786 HA
Harvest:
Availability: SPOT
Density: 62.8
Water Activity: 0.609
Moisture: 12.3%
Bag Size: 50kg



7. GROUP FARMER JAVA IJEN BONDOWOSO

JAVA IJEN FARMER Coffee plants began to develop coffee in Bondowoso in 2010 with the support of the Regent of Bondowoso, Amin Said Husni by activating coffee farmers. Initially it was underdeveloped, only 1600 ha with a total production of around 150 tonnes / year to date to 14 000 ha which is capable of producing 5000 tonnes / year with an average production of 500-800 kg / ha. It was also stated that the entire coffee cultivation was in the forest area in a monoculture



area of 7000 ha and under stands of 7000 ha. Sumarhum is one of the leaders of the "Java Ijen" coffee farmer group, which consists of 25 farmers, with each farmer having an area of 2-5 ha with a total area of 68 ha.

Until now, productivity continues to grow until production reaches 1-1.5 tonnes / ha. One Arabica coffee cluster also exists in Bondowoso. It is the only community coffee cluster in Indonesia. Thus, the coffee

produced can be adequate for a wider industrial scale. In 2011 this people's coffee was able to be exported and accepted in Switzerland. As is well known, Switzerland is known as a country that is very selective in accepting commodities from other countries.

Province: East Java
Producer: Java Ijen Bondowoso
Farmers: 25 Members
Altitude: 1600 -1700 M
Varietals: Arabica & Robusta
Process: Semi-Washed, Natural
Certificate: GI

Production Area: 7000 HA
Harvest: September - October
Availability: SPOT
Water Activity: 0.609
Moisture: 12.3%
Bag Size: 50kg



8. KOPI TANAH AIR KITA – BARACIK

Sekopi comes with the spirit of Kopi Tanah Air Kita, in line with the motto "Great Farmers, Great Coffee, Barista & Baracik, Great Nation". Since 2012, the Tanah Air Kita Coffee Community has been working with the Ministry of Villages to foster coffee farmers in villages and remote areas through the Tanah Air Kita Coffee School. Sekopi owner, Rudi Ersan, said Sekopi positioned itself as a center for coffee entrepreneurs by mentoring and coaching local coffee farmers. Moreover, Sekopi can be found in coffee-producing centers, such as Toraja (South Sulawesi), Malabar (West Java), Bengkulu, Jambi and Lampung.



Province: Bengkulu
Producer: Kopi Tanah Air
Farmers: 10 Member
Altitude: 1200 -1600 M
Varietals: Robusta Fine – Kapahiang,
Pagar Alam, Manggarai
Process: Natural
Certificate: GI

Production Area: 200 HA
Harvest: September - October
Availability: SPOT
Water Activity: 0.609
Moisture: 12.3%
Bag Size: 30kg



9. KIARA ANUGERAH ALFA

The history of coffee in Toraja started when Dutch East India Company was in control of coffee production in Sulawesi (also known as Celebes), during most of the 1700s and introduced Arabica Coffee to the island in 1750.

Most coffees from Sulawesi are processed using the traditional Giling-Basah (wet-hulled) method unique to Indonesia. This results in the heavy body, low acidity, and earthy flavor most commonly associated with them. But in

Marinding village, we do the coffee process a bit differently, You might called it semi washed method where the coffee is dried to a fairly low moisture level before being hulled , which bring out the real character of toraja coffee, caramelized aroma. The coffee plantation itself is located at high altitude which measure at 1200-1500 meter above sea level, with few areas has altitude even higher than 1500 meter. When the harvest time arrives, the picking of coffee is done manually which is by hand. This ensures that only the ripens one is being picked.



Province: North Sulawesi Producer: KIARA ANUGERAH ALFA Farmers: 200 Member Altitude: 1200 -1600 M Varietals: Arabica - Toraja Process: Natural Certificate: GI	Production Area: 200 HA Harvest: September - October Availability: SPOT Water Activity: 0.609 Moisture: 12.3% Bag Size: 60kg
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10. INDO SINGA COFFEE

PT Surya Indo Singa carry brand of Indo Singa Coffee, and we are the only huge coffee capacity supply and exporter of hot air roasted coffee from Indonesia. And We do 100% hand picked of the cherry coffee and 100% hand sorted and only process the perfect red cherry coffee beans

Indosinga takes great pride in sourcing only the finest indonesian coffee bean while insisting an advanced hot air roasting techniques to unlock the cleaner, the richer and smoother flavour in each coffee bean. Some of the most source for speacialty coffee come from different region of indonesia archipelago. For Java Preanger Plantation was handled by Family and Cooperative with 100 farmers.



Province: WEST JAVA Producer: SURYA INDO SINGA COFFEE Farmers: 100 Member Cooperative Altitude: 1200 -1600 M Varietals: Arabica – Java Preanger Process: Natural Certificate: GI	Production Area: 200 HA Harvest: September - October Availability: SPOT Water Activity: 0.609 Moisture: 11.3% Bag Size: 50kg
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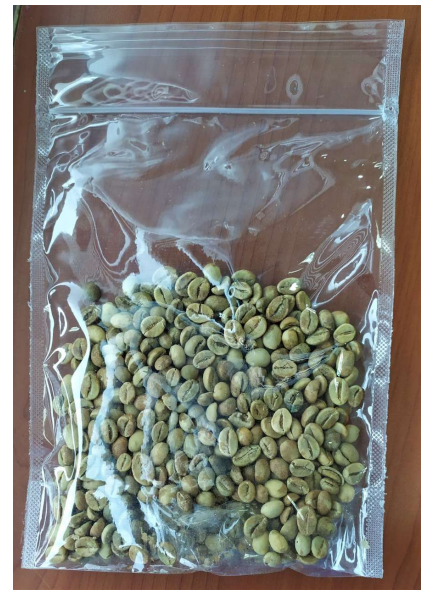
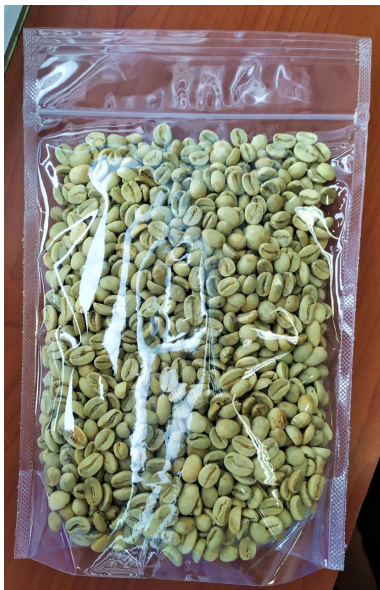
11. KADIN SUMATERA UTARA

North Sumatra Business Chambers (KADIN) fosters cooperatives and farmers in the North Sumatra region by focusing on types of Mandhaeling Arabica coffee, Gayo and Lintong, there are 150 cooperatives and farmer groups in the Bukit Barisan area, up to the border of the Aceh province.



Province: North Sumatera
Producer: Farmer Cooperative
Farmers: 100 Member Cooperative
Altitude: 1200 -1600 M
Varietals: Arabica –
Mandaeling/Gayo/Kintamani
Process: Natural
Certificate: GI

Production Area: 200 HA
Harvest: September - October
Availability: SPOT
Water Activity: 0.609
Moisture: 11.3%
Bag Size: 50kg



12.ANGLE SPIRIT

Angle Spirit fosters farmers in the Florest area in Mudung village, kober hamlet, guides and directs them to form farmer groups, they teach nurseries and post-harvest, there are about 25 farmers who are mentored by Angle Spirit.



Province: Florest
Producer: Small
Farmers: 25 Farmer
Altitude: 1200 -1600 M
Varietals: Yellow Caturra Manggarai
Process: Natural
Certificate: GI

Production Area: 23 HA
Harvest: September - October
Availability: SPOT
Water Activity: 0.609
Moisture: 8-9%
Bag Size: 50kg



