



OCT 01 INTERNATIONAL COFFEE DAY

BENGKULU * INDONESIA

01 - 04 OKTOBER 2020

#KopiBengkuluRasaDunia

PORTFOLIO INDONESIAN COFFEE

INTERNATIONAL COFFEE DAYS 2020

1 - 4 OCTOBER 2020



HIGHLIGHT OF ROBUSTA COFFEE

Growing areas

Coffea robusta is grown most at lower altitudes than **Coffea arabica**, but some region in southern Sumatra Robusta grown at 1.000 to 2.340 MDPL. The island of **Sumatra** is the largest producer, with the provinces of **Lampung, South Sumatra and Bengkulu** accounting for 50% of total national coffee production and up to **75% of Robusta production**. **Smaller volumes are also grown in Kalimantan, Sulawesi, Bali and Flores.**

Production and processing

Robusta is grown on small farms that average one hectare. The crop is harvested by stripping off all the fruit on the branch, resulting in a mix of ripe and green cherries. **Farmers dry the coffee cherries whole, for up to three weeks.** After the drying, the dry cherries are hulled. Farmers sell the cherries to collectors, who sell them to both exporters and for sale on the domestic market. The exporters dry the crop to 12 to 13% moisture, and it is then sorted and graded. **Exports are usually made in break bulk shipments, rather than in containers as with C. arabica.** A small portion of the crop is harvested and processed was washed coffee as with Arabica coffee.

HIGHLIGHT OF ROBUSTA COFFEE

Markets

Most of Indonesia's robusta is used in instant coffee and other manufactured products. The domestic market consumes about 150,000 metric tons of robusta annually.[25]

The main markets are the United States, western Europe and Japan, although demand from emerging markets such as **Russia, China, Taiwan, South Korea and Malaysia** is increasing. **Robusta is also an important part of traditional espresso blends, where it adds characteristic flavours and the all important crema on top of the coffee.**



ACEH & NORTHERN SUMATERA COFFEE



Some of the world's finest premium gourmet coffees are grown in Sumatra and called Mandheling, Ankola, and Lintong. **These coffees are distinguished by their full body, more earthy than Java Arabica, and with a low acidity.** Sumatran coffees are renowned for providing a rich, satisfying flavor. Sumatra coffees (Mandheling particularly) are **typically available as both Fair Trade and Organic certified.**

Though Mandheling is **dry processed, their particular method involves washing the dried coffee cherry in hot water to provide a more consistent appearance of the coffee beans** than typical dry processed coffees, and **likely contributes to the coffee's fine flavor.**

SUMATERA MANDAILING COFFEE

is named after the north Sumatran Mandailing people and **is considered one of the world's top specialty coffees.** **It grows at elevations up to 5,000 feet and as low as 2,500 feet above sea level** near Padang in west-central Indonesia. With a body as full as any premium coffees, Sumatra Mandheling reviews frequently describe that it can be downright syrupy. **Despite a subdued acidity the tastes are complex and intense, and a chocolate sweet flavor often holds earthy undertones.** Notes of licorice may also be present.

	500 Ha		15.000 MT		Rainforce Alliance Organic Fairtrade		Mandailing		\$ 9.5		70 Ton
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PRESENTED BY :



SUMATERA LINTONG COFFEE



Lintong coffees are quite sweet and with low acidity, a medium body and complex earthy aroma. The north region of Sumatra is where the Lintong region is found and where the coffees come from. Ankola is a **premium gourmet coffee** grown in Sumatra near the port of Padang at elevations **from 2,500 feet to 5,000 feet above sea level. Ankola is a market name.**

PRESENTED BY :



GAYO ARABICA COFFEE

the highland of Gayo, located at the Bukit Barisan mountain range in Aceh. **Categorized as premium coffee**, Gayo **has a sweet aroma and not- so-bitter taste to it**. It is mild in acidity, has a light cherry notes with a full body and has a smooth aftertaste. Aceh's naturally lush conditions and supported by the weather, **are able to produce high-quality coffee such as Gayo**.



PRESENTED BY :



SIDIKALANG COFFEE

Sidikalang coffee has a **unique flavor profile that is distinctive yet familiar**. It has a **dark chocolate, caramel and earthy notes with a little herbs and spices**. The flavor is balanced with a **slightly bright acidity**, and has a **long and pleasant aftertaste**. To be precise, Sidikalang coffee plantation is located **in the plateau of Dairi, in the area of Bukit Barisan**, which is a land rich with minerals



50.000
Ha



10.000 MT



Rainforce
Alliance
Organic
Fairtrade



Sidikalang



\$ 6.8



50 ton

PRESENTED BY :





SOUTHERN SUMATERA

The types of robusta and arabica coffee from Southern Sumatra that are very popular have even been exported to various countries such as the United States, Germany, Japan, Italy and Malaysia from several coffee-producing regions. best in Indonesia.

LAMPUNG COFFEE

Lampung has long been known for its best coffee, most of which come from the Liwa area, West Lampung Regency and also the Lake Ranau area which produces the best quality civet coffee in Indonesia.



PRESENTED BY :



LAHAT COFFEE

The second position is occupied by Lahat in South Sumatra where **his Luak coffee is known as the best Luak coffee in the Sumatra region**. If you visit this area, **you will see the expanse of coffee plantations that cover almost the entire Lahat area**.



PRESENTED BY :



PAGAR ALAM COFFEE



As part of South Sumatra, Pagar Alam doesn't seem to want to be left behind. Not just tea, **Pagar Alam also seems to be one of the best coffee producing regions. Its famous coffee center is at the foot of Mount Dempo.** On the slopes of this mountain, you can also enjoy the vast view of coffee plantations. **The distinctive aroma of coffee will complement your relaxation time as you look at the groups of luak that usually roam in the breeding area.**

PRESENTED BY :



KAPAHYANG BENGKULU COFFEE

Still in South Sumatra, friends, **namely Fine Robusta Coffee** is the **main commodity driving the economy of the residents of Kapahyang**. In fact, **the local government has made coffee a district lampang in the form of a background**. Here, **you will not only find civet, arabica or robusta coffee**. You can also find **types of coffee mixed from Arabica and Robusta coffee here**.



PRESENTED BY :



MERANGIN COFFEE

Merangin Coffee is **the largest robusta coffee center in Jambi Province**. Even the coffee produced by farmers at the foot of Mount Masurai has the best taste in Indonesia. **This was proven at the Specialty Coffee Association of Indonesia (SCAI) expo 2018 in Bali and 2019 SCAI in Bandung**, that Merangin's robusta coffee has a flavor that other robusta does not. **The area of coffee plantations in Merangin is 11,066 hectares scattered in Jangkat, Masurai Valley and East Jangkat Districts, of course it has great potential for economic improvement.**



PRESENTED BY :



JAVA REGION

Indonesian Java Arabica coffee is a wet-processed (washed) Arabica coffee that comes from the island of Java. Most of it is grown on the east side in the "Ijen" volcano cluster on the Ijen Plateau at elevations around 1,400 meters. **A good Java coffee exhibits a relatively heavy body compared to the rest of the world**, though lighter than some other Indonesian coffees from the surrounding regions. **Java coffee has a fairly rustic flavor profile** with a lingering finish, herbaceous nuances in the aftertaste, and less acidity. Java Blue is sometimes available but can be spotty in terms of availability.

While the aftertaste of Java may be a bit more pronounced than other Indonesian offerings, it may contain slightly spicy or smoky twists that make it distinctive. **Overall it has a sweet impression, with a very smooth and supple flavor.**





WEST JAVA COFFEE

Old coffee plantation supported by fertile soil, the plantation started from the Dutch colonized on the island of Java, **this coffee was brought from Malabar India and then planted in the land of Pasundan**, West Java. **The types of coffee that are widely grown are Arabica coffee originating from Garut and Bandung** There are several types of Javanese Arabica coffee in West Java.

WEST JAVA COFFEE

Java Preanger Arabica Coffee

Malabar Coffee or Pangalengan coffee **is coffee brought from Malabar India by the Dutch East Indies.**

Malabar Coffee Brought from India Around 1699 the Mayor of Amsterdam, Nicholas Witsen, ordered to bring coffee seeds to be delivered to Adrian Van Ommen as commander of the Dutch troops in Malabar, India. **These types of Arabica coffee** seedlings were then also brought to Indonesia during the Dutch colonial period. This coffee is **already very popular among other Java Preanger coffees.**

Malabar Coffee

Becoming a Malabar Coffee Plantation Considering that the Priangan region is a plateau region, **coffee seeds planted under Dutch orders grew very fertile.** The Dutch chose the location in Pengalengan, precisely in Margamulya Village as an Arabica coffee plantation area from India, which was later renamed to Malabar Coffee. Profile of Malabar coffee Medium acidity up The Dominant Taste of Chocolate with the **Final Taste of the Spice, Sometimes Even the Taste of Jackfruit. Has a Medium Level of Coffee Concentration to the Top**

PRESENTED BY :



WEST JAVA COFFEE

Ciwidey Coffee

This coffee has a fruity taste. This coffee was **once the most expensive coffee at a coffee auction in the United States** with a price of around \$ 142.86 per kilogram.

Papandayan coffee

Papandayan Arabica coffee grows well around the Papandayan mountains. Even when heading to the tourist area of Mount Papandayan, **you can easily find coffee plantations along the road.** Coffee originating from this area is **yellow bean coffee.** feel the acidity in Garut Papandayan coffee more dominant. **The aroma is very fresh and sexy.**

PRESENTED BY :



WEST JAVA COFFEE

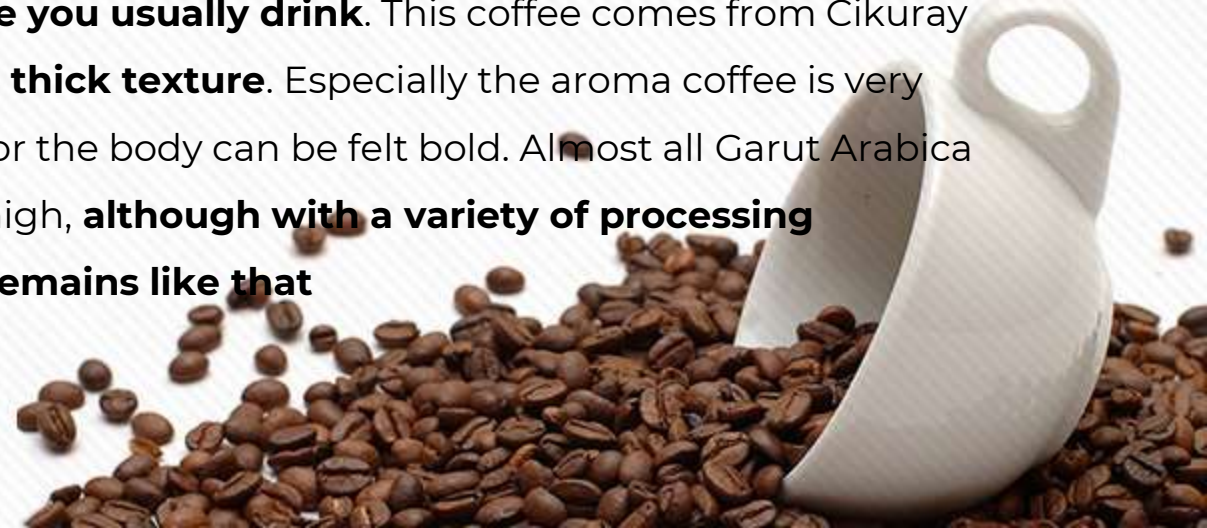
Mount Puntang Coffee

This one coffee comes from Mount Puntang which **is located in Bandung regency** and is still in the Malabar Mountain region. **Coffee that has a more fruity taste, lemon tea and clean after taste is planted at an altitude of 1,300 meters above sea level**, with a height and air temperature that supports making puntang coffee one of the coffees that are very interested lately. **Mount Puntang coffee was once a champion in the Specialty Coffee Association Of America Expo in Atlanta, United States in 2016.**

Cikuray Coffee

Cikuray Mountain **is indeed famous as a fun and exciting climbing place**, but what if this mountain **also produces coffee beans that are no less tasty than the coffee you usually drink**. This coffee comes from Cikuray Mountain, Garut. **It feels an orange sour sensation and has a thick texture**. Especially the aroma coffee is very strong coffee and wood aroma really, a little mocha taste. As for the body can be felt bold. Almost all Garut Arabica coffee, based on experience the level of acidity is medium to high, **although with a variety of processing techniques in the post-harvest until it is served in a cup it remains like that**

PRESENTED BY :



WEST JAVA COFFEE

Mount Halu Coffee

the quality of coffee from this region is classified as grade A. It is still an Arabica type and like most other Java Preanger coffees, it has a distinctive taste. **This coffee has been widely exported to Morocco**

Gunung Halu coffee with **Honey fermentation process**, the profiles that come out are:
Banana, Starfruit, Wild Honey, Sweetnees, Medium Body

Guntur Mountain

Altitude: **1300 – 2000mdp**

Varieties: **Typica, Katimor, Lini-S, Bourbon**

Processing Method: **Natural Process**

Cupping Notes: **Chocolate, Blueberries, Clean Flavors, Grapefruit, Grenadine, Tropical Fruit, Fresh Tobacco** In addition to Arabica coffee there are also farmers who grow **robusta Java coffee**, especially in the Garut, Tasikmalaya and Bogor regions



PRESENTED BY :



CENTRAL JAVA COFFEE



Central Java coffee is dominated by Robusta coffee beans. Temanggung, Ungaran and Banjarnegara coffee producing centers. But there is also Arabica coffee in Temanggung, **altitude 800-1300 above sea level.** Where there is Sindoro volcano and sumbing volcano

CENTRAL JAVA COFFEE

Temanggung Coffee

Arabica Javanese coffee from Temanggung will taste **different if it is processed by natural fermentation**, This coffee from Temanggung has profile that **is mixed with tobacco which cannot be found in any coffee bean**.

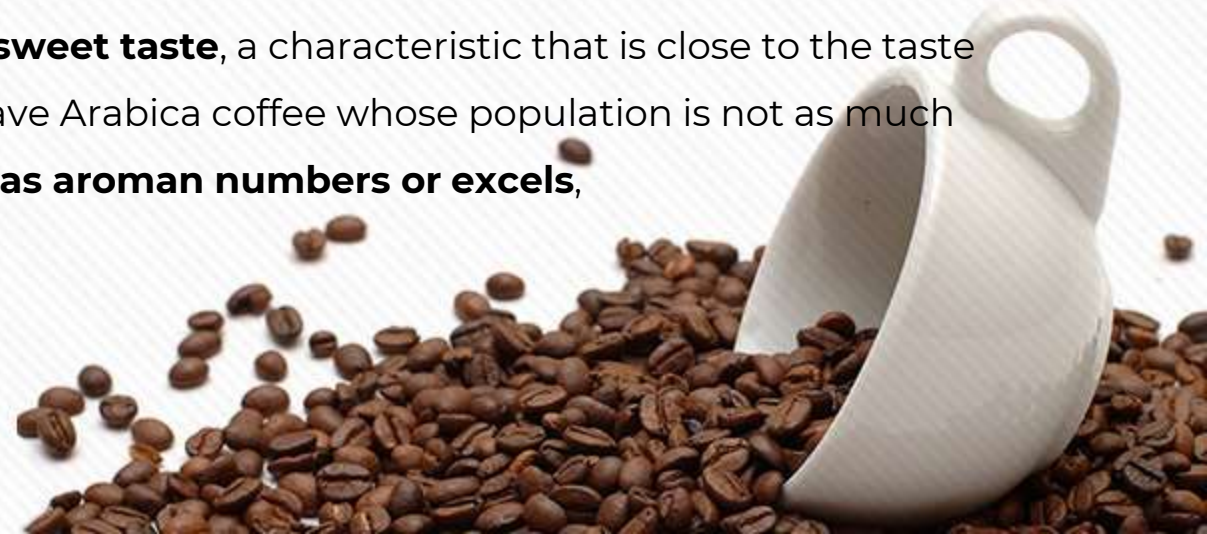
Besides robusta coffee types **have stronger fragrance** compared to other robusta coffee types. And for **this type of arabica coffee does have a characteristic acid that is left in the mouth**.

Muria Coffee

This coffee is grown in the Muria Mountains **with extensive plantings, including 452 hectares in Kudus**. In the Pati region, **that covers around 795 hectares on the eastern slope of Muria mountain**.

type of Muria coffee are generally robusta with spices and sweet taste, a characteristic that is close to the taste of arabica. In addition to Robusta, the Muria Mountains also have Arabica coffee whose population is not as much Robusta. **What is unique is the type of liberika coffee that has aroman numbers or excels**,

PRESENTED BY :



CENTRAL JAVA COFFEE

Wonosobo Coffee

unique taste because **it is planted at an altitude of 1600-2000 meters above sea level**. The difference between Arabica from other regions is the taste of spices and the aroma of tobacco. **Naturally, wonosobo coffee is grown with tobacco in the same farming area as the intercropping system.**

Another uniqueness of wonosobo coffee **is the caramel flavor**. So, even **without sugar it tastes still sweet**.

Ambarawa Coffee

Single coffee does have a distinctive taste and unique aroma. **the coffee profile are mocca, caramel, and a little lemon flavor**. Uniquely, there is a pine scent in it. This is very rare,



PRESENTED BY :



EAST JAVA COFFEE



Java Ijen arabica Coffee

When compared with other Arabica coffee, **Ijen java arabica coffee is somewhat lighter Arabica coffee with a low acidity level.** So that the sour taste that is presented **is very exotic.** The taste that is owned is also very unique, which has the taste of nuts and tastes a little like chocolate when tasted. The distinctive aroma will be felt when brewed for the first time. **Ijen Raung Java coffee has a soft texture so it seems sweet in its presentation.**

Arjuno Arabica Coffee

Arjuno Arabica **coffee is grown in one of the villages located in Karangploso sub-district,** precisely at the foot of Mount Arjuna in Malang Regency. **This coffee tree is planted at an altitude of around 900-1500 meters above sea level.** Arjuno's Arabica coffee is **processed by fermentation which has a strong caramel aroma, moderate acidity and a bitter taste.** So that way the coffee will taste more delicious and delicious when taken by mouth

EAST JAVA COFFEE

Bangelan Arabica Coffee

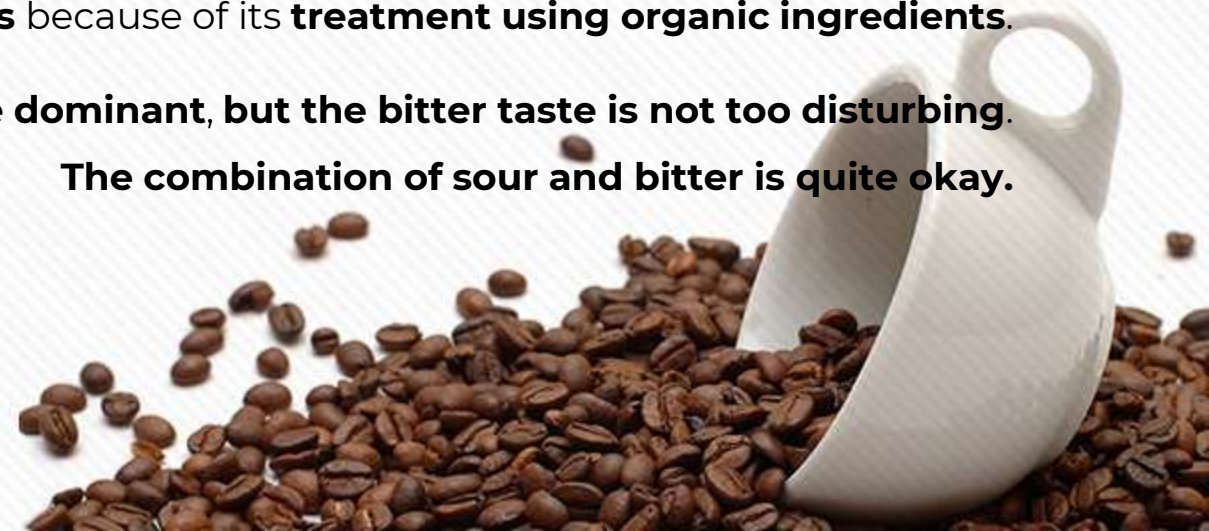
One of Malang's arabica coffee which must be tried is **Bangelan arabica coffee**. This coffee is grown by farmers in the village of Bangelan, Wonosari sub-district, Malang district. **Bangelan Coffee has been certified by the world coffee production, UTZ Certified, whose headquarters are in Finland.** Cultivation that always minimizes the use of chemicals produces quality coffee beans and is able to compete in the world market.

Javanese Coffee Arabica Coffee

Javanese coffee is a term for Malang Arabica coffee which is planted **in the Mount Semeru plateau** precisely in the Pasrujambe village. **This coffee is planted above a height of around 1000-1300 meters above sea level.** **Producing high quality coffee beans** because of its **treatment using organic ingredients.**

The aroma of caramel is so pronounced, the acid is more dominant, but the bitter taste is not too disturbing.
The combination of sour and bitter is quite okay.

PRESENTED BY :



EAST JAVA COFFEE

Bromo Tengger Arabica Coffee

Malang arabica coffee which must be tried next is bromo tengger arabica. This type of coffee is grown in the Sapikerep village at the foot of Bromo Mountain. Bromo tengger coffee seedlings were brought by the Dutch to plantations in Indonesia. However, this **coffee plantation is now only planted for the personal needs of local residents.** Arabica varieties developed there include **Lini S, Cobra, and Komasti.** The uniqueness of this **Bromo Tengger Arabica coffee is that in addition to its strong taste it also has a diverse and slightly aromatic aroma.**

Jabung Arabica Coffee

From the Dutch colonial era, **Jabung has been known as the best coffee producing center.** Malang Arabica coffee is grown **in the spur village of Jabung sub-district above 1000 meters above sea level.** **This coffee has even been known by the world community since ancient times because of the good quality of coffee beans so that it produces a very delicious coffee flavor.**

PRESENTED BY :



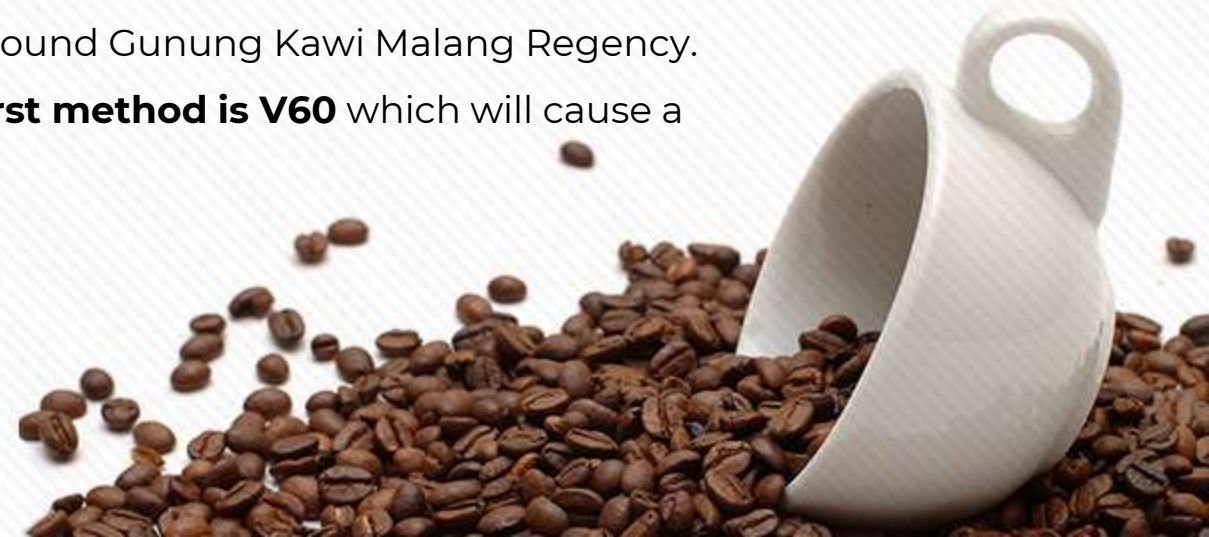
EAST JAVA COFFEE



Kawi Arabica Coffee

Kawi arabica coffee is one of Malang Arabica coffee grown around Gunung Kawi Malang Regency. This type of coffee is generally served using 2 methods. **The first method is V60** which will cause a **soft taste and not too bitter even without sugar.**

PRESENTED BY :



THE EASTERN INDONESIA COFFEE



50.000
Ha



10.000
MT



Rainforce
Alliance,
Organik,
Fairtrade



Java
Preanger



\$ 16



200 Ton

The Indonesian island of Sulawesi, formerly called the Celebes, lies to the east of Borneo island. **The primary region for high altitude Arabica production covers the Toraja highlands**, and the district of Enrekang to its south, where coffee is commonly traded through the town of Kalosi, which is **a well-known brand of specialty coffee**. The regions of **Mamasa** (to the west of Toraja) and **Gowa** (further to the south near Makassar), also **produce Arabica**, although they are less well known.

Sulawesi coffees are clean and sound in the cup. They generally display nutty or warm spice notes, like cinnamon or cardamom. Hints of black pepper are sometimes found. **Their sweetness, as with most Indonesian coffees, is closely related to the body of the coffee**. The after-taste coats the palate on the finish and is smooth and soft.

Most of Sulawesi's coffee is grown by smallholders, with about **5% coming from seven larger estates**. The people of Tana Toraja build distinctively shaped houses and maintain ancient and complex rituals related to death and the afterlife. This respect for tradition is also found in way that small-holders process their coffee. **Sulawesi farmers use a unique process called "giling basah" (wet hulling)**.

BALI COFFEE



The highland region of Kintamani, between the volcanoes of Batukaru and Agung, is the **main coffee-growing area on Bali**. Many coffee farmers on Bali are members of **a traditional farming system called Subak Abian**. This philosophy, specifically 'happiness with **the environment**' favors the production of **organic coffee**, or at least the use of organic fertilizers and the lack of use of agrochemicals. The Subak Abian system is ideally suited to the production of fair trade coffee production because the Subak organizes smallholders, which is often a requirement of fair trade certification.

Stakeholders in Bali, including the Subak Abian, **have created Indonesia's first Geographic Indication (G.I.)**. Issued in 2008, The G.I. establishes legal protection for coffee produced in the Kintamani region. It also serves as a marketing tool to differentiate Kintamani coffee from coffees produced in other regions. **Generally, Balinese coffee is processed using the wet method. This results in a sweet, soft coffee with good consistency.** Typical flavors include lemon and other citrus notes.

SUMBAWA COFFEE

The western slopes of Mount Tambora in Sanggar peninsula is the main coffee-growing area in Sumbawa island, thus the coffee from this area is marketed as **Tambora coffee**. The intensive coffee plantation were begun in colonial era after the area was cleared up because of the eruption of Tambora volcano in 1815. However archaeological findings **discover some coffee seeds** in Tambora culture sites suggesting the local Tambora and Pekat kingdoms already cultivating the seeds acquired from Dutch East Indies Company, **grow and harvest them and trade with them.**



FLORES COFFEE



79.000
Ha



29.000
MT



Rainforce
Alliance,
Organik,
Fairtrade,



Flores



\$ 6.8



100 Ton

Flores (or Flower) Island is 360 miles long, and is located 200 miles to the east of Bali. **The terrain of Flores is rugged, with numerous active and inactive volcanoes.** Ash from these volcanoes has created especially fertile Andosols, **ideal for organic coffee production. Arabica coffee is grown at 1,200 to 1,800 meters** on hillsides and plateaus. Most of the production is grown under shade trees and wet processed at farm level. **Coffee from Flores is known for sweet chocolate, floral and woody notes.** A traditional style of processing, known as pulped natural, where parchment coffee is dried in its mucilage **without fermentation, produces a floral coffee that has been found to be highly sought after by some buyers.**

PAPUA COFFEE



New Guinea is the **second largest island in the world**. The western half of New Guinea is part of Indonesia. The Indonesian half of the island was formerly called "Irian Jaya". Today, it is known as Papua, and it is divided into two provinces – Papua and West Papua. **There are two main coffee-growing** areas in Papua. **The first** is the **Baliem Valley, in the central highlands of the Jayawijaya region**, surrounding the town of Wamena. **The second** is the **Kamu Valley in the Nabire Region**, at the eastern edge of the central highlands, surrounding the town of Moanemani. Both areas lie at **altitudes between 1,400 and 2000 meters**, creating **ideal conditions** for **Arabica production**.

PAPUA COFFEE



Together, **these areas produce about 230 tons of coffee per year**. This is set to rise, as new companies are setting up buying and processing operations. One of them is **Koperasi Serba Usaha Baliem Arabica** or commonly known in Indonesia as Koperasi Serba Usaha Baliem Arabica. These companies are assisting farmers to obtain organic and fair trade certification, which will significantly improve incomes. The area is extremely remote, with most coffee-growing areas inaccessible by road and nearly untouched by the modern world.

All coffee is shade grown **under Calliandra, Erythrina and Albizia trees**. **Farmers in Papua** use a **wet hulled process**. Chemical fertilizer pesticide and herbicide are unknown in this origin, **which makes this coffee both rare and valuable**.

Our Coffee Stock available are for International Coffee Days Trading are 2 types

GENERAL COFFEE & SPECIALTY COFFEE

Arabica :


Gayo, Lintong, Sidikalang, Mandailing, Toraja, Luwak, Kintamani, Java Preanger, Ijen,
Temanggung, Malino, Mamosa, Baliem, Bajawa, Flores

Robusta :

Fine Robusta Bencoolen, Fine Robusta Pagar Alam, Robusta Merangin, Robusta
Lampung, Robusta Jambi, Robusta Manggarai,



**We send the Sample for Free Charge Only
for Logistic Cost to your place.**

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