

INDONESIAN COFFEE COLLECTION



Clean Origin  Traceable  Respecting Nature

ABOUT US

We are an Indonesian coffee exporter working closely with smallholder farmers across Sumatra and Java.

Our focus is consistency, transparency, and careful handling at every stage.

We understand the importance of consistency, food safety, and responsible practices, and we continuously improve our processes to meet these expectations.



FARMING & PROCESSING OVERVIEW

Smallholder - Based Farming With Careful Handling
From Harvesting to Drying



Farm



Drying Process



Green Beans



Stuffing

SUPPLY & PACKAGING

SUPPLY CAPACITY

We work with a network of smallholder farmers across several regions, allowing us to maintain stable and continuous supply.

Supply capacity may vary depending on harvest season and processing method, and we are open to discussing volume based on buyer requirements.

We aim to provide consistent quality through careful sourcing and batch selection.

Estimated capacity: 10 -20 MTN (Depend on Harvest Season)

Harvest season: Varies by region

Continuity: Year-round supply depending on origin



PACKAGING

We provide flexible packaging options depending on shipment needs and buyer preferences.

Standard packaging includes:

- 60 kg jute bags
- GrainPro inner liner (optional)

Custom packaging and private labeling are available upon request.



BUSINESS TERMS

Minimum order quantity and pricing structure can be adjusted based on volume and contract agreement.

Shipment terms:

FOB / CIF available upon request

Payment terms:

Telegraphic Transfer (T/T)

Letter of Credit (L/C)

ARABICA GAYO



Gayo coffee is grown in the highlands of Aceh, in the northern part of Sumatra, at elevations between 1,200 and 1,500 meters above sea level. The region is known for its cool temperatures, high rainfall, and fertile volcanic soil, which support steady coffee growth throughout the year.

Coffee cultivation in this area has developed over generations through smallholder farming systems rather than large colonial plantations. Farmers typically manage small plots of land and rely on traditional knowledge, including selective hand picking and careful post-harvest handling.

In many communities, women play an important role in sorting and processing, especially during drying and preparation stages. These collective efforts, combined with the natural environment, contribute to a clean and balanced cup profile with mild acidity and herbal or chocolate notes.

Flavor:

Earth, Spicy Chocolate, Caramel
Notes

Process:

Semi-Washed | Full Washed |
Natural

Origin : Aceh - Sumatra

Altitude: 1,200–1,500 masl

Moisture: $\leq 12.5\%$

Acidity : Clean & Bright

Body : Full

Defect : $\leq 10\%$ (Grade 1)

Grade: 1–4

ARABICA JAVA



Coffee from Java has a long history that dates back to the Dutch colonial period, when coffee was first introduced to Indonesia and cultivated on large estates. Some of these plantation areas, particularly in regions such as Temanggung and near Argopuro, still reflect this early structure, although today production is largely managed by local farmers and cooperatives.

Coffee is typically grown at elevations between 1,000 and 1,500 meters, with a relatively stable climate and consistent rainfall. The legacy of structured cultivation, combined with modern smallholder practices, supports consistent quality and clean processing.

Harvesting is done manually, and in many cases, women are involved in sorting and quality selection at the post-harvest stage. With a focus on full washed processing, Java Arabica is known for its balanced profile, medium body, and soft, approachable character.

Flavor:

Earthy, Slightly Tobacco, Nutty,
Choco, caramel

Process:

Full Washed | Natural

Origin : Temanggung & Argopuro

Altitude: 1,200–1,400 masl

Moisture: $\leq 12.5\%$

Acidity : Medium-High

Body : Full

Defect : $\leq 10\%$

Grade : 1-4

ARABICA KERINCI



Kerinci coffee is grown on the slopes of Mount Kerinci, the highest volcano in Sumatra, within an area surrounded by protected national park forest. This environment provides a relatively clean and well-preserved ecosystem for coffee cultivation.

Coffee farms are generally smallholder-managed and located at elevations between 1,200 and 1,700 meters, with cool temperatures and regular rainfall supporting slow cherry development. The surrounding forest and volcanic soil contribute to the unique growing conditions of the region.

Harvesting and processing are carried out manually, often involving family members, including women who play a role in sorting and drying. With careful handling and selective processing methods such as full washed and anaerobic natural, Kerinci coffee is known for its bright acidity, clean profile, and fruity characteristics.

Flavor:

Bright acidity, fruity, Caramel,
Sweet, Slightly Floral.

Process:

Full Washed | Anaerobic Natural

Origin : Kerinci - Sumatra

Altitude : 1,400 - 1,700 masl

Moisture : Max 13%

Acidity : Clean & Bright

Body : Full

Defect : ≤ 10%

Grade : 1 & Specialty

ROBUSTA



Robusta coffee is widely cultivated in lower altitude regions across Java and Sumatra, typically between 400 and 800 meters above sea level, where warmer temperatures and stable rainfall support reliable production.

In some areas, Robusta cultivation has roots in earlier plantation systems, although today it is predominantly managed by smallholder farmers. The focus is on practicality and consistency, with natural drying methods commonly used after harvest.

Processing and sorting often involve family-based labor, including the participation of women in post-harvest handling. This approach contributes to a strong-bodied cup with low acidity and earthy or chocolate notes, making Robusta suitable for blends and espresso-based applications.

Flavor:

Strong body, Dark Chocolate,
Earthy and Nutty

Process: Natural**Origin :** Java & Sumatra

Altitude : 400-800 masl

Body : Full

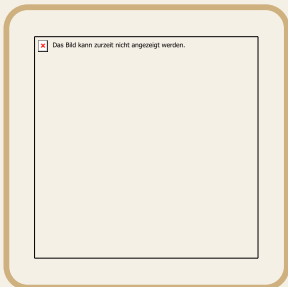
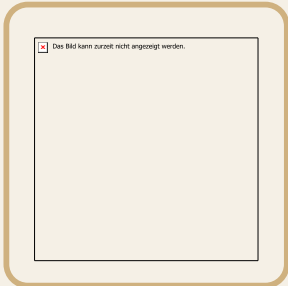
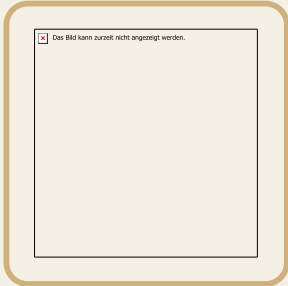
Moisture : Max 13%

DEffect : $\leq 10\%$ (Grade 1)

Grade : 1- 4

Widely used for blends and espresso base.

EXPORT



Shipment

Flexible shipment :
FCL & LCL available
Based on buyer
needs

Document

Export documents:
Invoice
Packing List
COO available

Market

Export experience :
Dubai
Singapore
Malaysia

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SCAN FOR MORE INFORMATION

