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"Coffee Lover’s"

History of
Indonesian Coffee

Indonesia is one of the oldest countries in the world which is known as a producer of coffee. The history of Indonesian coffee started since 16th century. Harvesting and the first coffee export was done by VOC in 1711.

Area & Production of Indonesian Coffee

Coffee production in Indonesia during the coffee plant 10 years there was no increase in extent of the area.

Coffee Production Area

Gabungan Eksporir Kopi Indonesia (GAEKI)

Declaration of Establishment GAEKI

Vision & Mision
Personnel Structure
Program & Activities

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2011 - 2012
Hallo
Coffee Lover’s

Dear Coffee Lover’s

Indonesia is one of the oldest coffee growing countries in the world. Arabica coffee was introduced to this country more than three centuries ago, when in 1696 a consignment of young Arabica seedlings arrived in Java from Malabar in India.

An earlier introduction in 1696 had failed because all the young coffee plants were destroyed by flood.

Production of Arabica coffee grew steadily and reached a peak of about 95,000 ton between 1880 and 1884.

However the Arabica coffee had been devastated by leaf rust disease (Hemileia vastatrix) in 1876, except those growing at elevations of more than 1,000 m above sea level.

It was more than a century ago, when in 1900 Robusta coffee was introduced to Indonesia.

This Coffee variety is resistant to leaf rust disease, and very soon helped this country regain its previous position as one of the important coffee producing countries.

Since then Indonesia is well known as a major Robusta coffee producer, with Arabicas coffee still contributing about 10% of the total production.

Warm Regards
www.gaeki.or.id

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History of Indonesian Coffee

The history of coffee growing in Indonesia began in 1696 when a consignment of Arabica seedlings arrived in Batavia (now Jakarta) from Malabar in India. Unfortunately these young plants were eventually totally destroyed by flood.

The second introduction was made in 1699, and the coffee seedling were planted at Jatingara, Bidara Cina, Palmerah, and Kampung Melayu.

In 1707 coffee seedling from batavia were distributed into Priangan Regency. Were in 1723 more than one million coffee have been cultivated. In 1750 for the first time coffee was grown at Toraja Highland in South Sulawesi (Celebes).

At the beginning of the 19th century coffee was initially cultivated along the Bukit Barisan mountain range in Sumatera, especially in the Provinces of Bengkuluh and West Sumatera. In 1841 coffee was first planted at Mandehling in North Sumatera.

Later in 1880 coffee was planted at Tapaktuan (South Aceh) and in 1908 at Gayo Highlands (Central Aceh).

Production of Arabica coffee grew steadily and reached a peak of about 95,000 ton between 1880 and 1884. However the Arabica coffee had been devastated by leaf rust disease (Hemileia vastatrix) in 1876, except those growing at elevations of more than 1,000 m above sea level.

And it was more than a century ago, when in 1900 Robusta coffee was introduced to this country.

This coffee variety is resistant to leaf rust disease, and very soon helped this country regain its previous position as one of the important coffee producing countries.

Since then Indonesia is well known as a major Robusta coffee producer, with Arabicas still contributing about 10% of the total production.

More than 95% of the coffee is produced by smallholders, and the balance by coffee estates which are mainly located in East Java and Central Java Provinces.
QUALITY IMPROVEMENT PROGRESS

Grades of Coffee Beans

<table>
<thead>
<tr>
<th>Grade</th>
<th>Defect Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grade 1</td>
<td>0 – 11</td>
</tr>
<tr>
<td>Grade 2</td>
<td>12 – 25</td>
</tr>
<tr>
<td>Grade 3</td>
<td>26 – 44</td>
</tr>
<tr>
<td>Grade 4a</td>
<td>45 – 60</td>
</tr>
<tr>
<td>Grade 4b</td>
<td>61 – 80</td>
</tr>
<tr>
<td>Grade 5</td>
<td>81 – 150</td>
</tr>
<tr>
<td>Grade 6</td>
<td>151 – 225</td>
</tr>
</tbody>
</table>

Indonesia is a very large archipelago. The major islands are Sumatra, Java (Java), Kalimantan (the southern part of Borneo island), Sulawesi (Celebes), Bali, Flores, and Papua (the western part of New Guinea island).

Coffee is mostly grown on soils of volcanic origins, especially in Java, Sumatra, and Bali. Much of the coffee is cultivated on virgin soils that contain a substantial amount of organic matter and are very fertile.

Indonesia has a monsoon climate, with the rainy season normally from October to April, and the dry season from May through September.

Sumatra has more rainfall and a less pronounced dry season, with annual rainfall between 2,500 – 3,000 mm and 150 – 200 rainy days.

The climate in Java and the other regions is usually somewhat drier, with annual rainfall of between 2,000 – 2,500 mm and 120 – 150 rainy days.

Indonesia produces annually more than 9 million bags of 60 lbs green coffee originating from planted areas of approximately 1.3 million ha.

More than 95% of the coffee is produced by smallholders, and the balance by coffee estates which are mainly located in East Java and Central Java Provinces.

In general area and coffee production in Indonesia for the past 10 years practically coffee crop areas experiencing significant expansion.

Similarly, in the same period Indonesia's coffee production has stagnated. Approximately 95% of the production takes place on folk coffee (coffee smallholders), while the rest were coffee plantations (coffee estates).

Coffee robusta composition approximately 83% of the total coffee production in Indonesia and the remaining 17% in the form of arabica coffee.

Comparison of robusta to arabica coffee production is expected that the percentage could be increased, which is to be 30% Arabica and 70% Robusta.

Some of Indonesian Arabica Coffee are well known in the world market as Specialty Coffees, namely Gayo Mountain, Mandailing, Limboto, Mangkuraja, Java, Toraja and Kintamani Bali Coffees.

These coffee has distinctive characteristics and flavors.

Characteristics of Indonesia Coffee

<table>
<thead>
<tr>
<th>Coffee Origin</th>
<th>Reheas</th>
<th>Process</th>
<th>Taste &amp; Flavor</th>
<th>Production (Ton/Year)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arabica Speciality</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gayo Coffee</td>
<td>Sept-Nov.</td>
<td>Semi Washed</td>
<td>Fine acidity, good body</td>
<td>30,000</td>
</tr>
<tr>
<td>Mandailing &amp; Lintong Coffee</td>
<td>Sept-Nov.</td>
<td>Semi Washed</td>
<td>Fine acidity, normal, dry body</td>
<td>60,000</td>
</tr>
<tr>
<td>Java Coffee</td>
<td>Sept-Nov.</td>
<td>Semi Washed</td>
<td>Medium acidity, good body</td>
<td>2,000</td>
</tr>
<tr>
<td>Bali Coffee</td>
<td>Juni-Sep.</td>
<td>Wet Process</td>
<td>Fine acidity, smooth</td>
<td>2,000</td>
</tr>
<tr>
<td>Toraja 'Kali/Celebes'</td>
<td>Juni-Sep.</td>
<td>Dry Process</td>
<td>Fine acidity, smooth, good body, nice</td>
<td>4,000</td>
</tr>
<tr>
<td>Flores Dajawa Coffee</td>
<td>Juni-Sep.</td>
<td>Dry Process</td>
<td>Medium acidity, good body</td>
<td>60,000</td>
</tr>
<tr>
<td>Lorek Coffee</td>
<td>Juni-Sep.</td>
<td>Dry Process</td>
<td>Medium acidity, unique excellent aroma</td>
<td>60,000</td>
</tr>
<tr>
<td>Robusta Speciality</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Washed Java</td>
<td>Mei-Agot.</td>
<td>Dry Process</td>
<td>Good body, clean, very weak acidity</td>
<td>5,000</td>
</tr>
<tr>
<td>Flores</td>
<td>Mei-Agot.</td>
<td>Semi Washed</td>
<td>Good body, bitterness not</td>
<td>3,000</td>
</tr>
<tr>
<td>Robusta Coffee</td>
<td>South Sumatera, Lampung &amp; Bengkulu</td>
<td>April-Jun.</td>
<td>Dry Process</td>
<td>Poor body very weak acidity</td>
</tr>
</tbody>
</table>

Coffee Production Area

<table>
<thead>
<tr>
<th>PROVINCE</th>
<th>ZONA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aceh</td>
<td>Tengah, Bener Meriah</td>
</tr>
<tr>
<td>North Sumatera</td>
<td>Tapanuli, Pematang Siantar, Samosir, Sidikalang</td>
</tr>
<tr>
<td>West Sumatera</td>
<td>Agam, Padang Pariaman, Tanah Datar, Solok, Pasaman</td>
</tr>
<tr>
<td>South Sumatera</td>
<td>Pagar Alam, Indragiri Hulu</td>
</tr>
<tr>
<td>Lampung</td>
<td>Lampung Barat, Tangerang, Lampung Utara</td>
</tr>
<tr>
<td>Bengkulu</td>
<td>Kepahiang, Cianjur, Rejang Lebong</td>
</tr>
<tr>
<td>East Java</td>
<td>Jember, Banyuwangi, Situbondo, Bondowoso, Malang, Jombang</td>
</tr>
<tr>
<td>Bali</td>
<td>Kintamani, Bangli, Karang Asem, Gianyar, Buleleng, Tabanan</td>
</tr>
<tr>
<td>NTT</td>
<td>Bajawa, Manggarai, East Flores</td>
</tr>
<tr>
<td>South Sulawesi</td>
<td>Tana Toraja, Polmas, Enrekang</td>
</tr>
<tr>
<td>PAFUA</td>
<td>Baurem, Nabire</td>
</tr>
</tbody>
</table>
In this country coffee is normally grown under shade trees, which mostly consist of lamtor (Leucaena leucocephala) and seang (Albizia falcataria). Combination of coffee and the shade trees is in effect comparable to a secondary forest, providing a friendly environment, both for the biological and bio-diversity conservation of the coffee growing regions.

In coffee plantations, where the wet processing is applied, cuttings of shade trees branches are used as firewood for the drying of the coffee beans. This cultivation method provides a built-in system in the energy supply for the coffee processing.

This practice will therefore be encouraged to maintain the friendly environment. As a matter of fact, coffee which is produced by the traditional farmers is organic in nature, although legal or institutional recognition is hardly available. They use organic manures to improve the productivity of their coffee gardens. The use of chemical fertilizers is only very limited, because they are not readily available and more expensive in the interior regions.

Pests and disease are usually controlled by adopting agronomical methods, so that the use of pesticides issue is nil and limited.

Control of berry borers (Hypophleps nematus)

## Declaration of GAEKI

Indonesia Coffee Exporters Association / Gabungan Ekspor Kopi Indonesia (GAEKI) is the government approved Indonesia coffee association, with declaration on September 15, 2011 and backed-up by a good number of well-managed Coffee Exporters.


### Purpose & Objective:

Intent and purpose of the Society is the field of socio-cultural and humanitarian cooperation in the coffee business is fair, professional and highly competitive.

In order contributing to the national coffee in particular and national economic development and welfare in generally.

### Vision

Preserve and make coffee as one of the reliable agribusiness export icons,

Strengthen competitiveness and improve the quality of coffee production, build a prosperous society for all businesses, particularly in the areas of good coffee from upstream to downstream,

Encourage the growth of the national coffee to contribute to the economy and foreign exchange revenue.

### Mission

Improve the quality of Indonesian coffee export along the market-chain, from the farmers, traders, exporters, to the processing industry.

Improve the ability of members to be coffee entrepreneurs and skilled professionals.

Maintain a better relation with relevant parties in the field of coffee business both nationally and internationally.

Execute organization based on a sense of kinship and mutual assistance of an independent, professional and knowledgeable. In order to be a unifying forum for entrepreneurs in the field of coffee business both nationally and internationally.
# Executive Board 2011 - 2016

**The Board of Patrons**
- Minister of Trade, Gita Wirjawan
- Director of ICCRI, Teguh Wahyu

**Board of Advisor**
- Oesman Soedargo
- Ahmad Zawawi Soeleiman
- Indra Muslim
- Moedriu Jahmadi
- Karsuno
- Hasan Rustan
- Moch. Sumadhi

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  - Hutamasugandi
- **Vice Chairman I**
  - Sugeng Budi Hiarjo
- **Vice Chairman II**
  - Haryanto
- **Vice Chairman III**
  - Leman Pahlevi Sulaiman
- **Secretary General**
  - Isdarmawan Asrikan
- **Secretary I**
  - Muhammad Zaki
- **Secretary II**
  - Hery Soekardo
- **General Treasurer**
  - Halim Soesilo
- **Treasurer**
  - Boentoro Octomo

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- **Chairman**
  - Mansjur Tandiono
- **Members**
  - Latha Brent
  - Rudy Soekardo
  - Sugeng Purwanto
  - Sugianto Mustopo

**Representative for Aceh & North Sumatera**
- Leman Pahlevi Sulaiman

**Overseas Consultant**
- D W H Watson

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**Photo Gallery**

Activities of **GAEKI**

GAEKI with the government has made some significant role in addressing a variety of strategic issues and problems of the coffee both nationally and internationally.