

GABUNGAN EKSPORTIR KOPI INDONESIA (GAEKI) INDONESIA COFFEE EXPORTERS ASSOCIATION (ICEA)



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Indonesia is one of the oldest countries in the world which is known as a producer of coffee

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The history of Indonesia coffee started since 16 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

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Coffee Production Area

Gabungan Eksportir Kopi Indonesia (GAEKI)

Declaration of Establishment GAEKI

Vision & Mision Personnel Structure Program & Activities



2011 - 2012



Chamber of Commerce



DEPARTEMEN PERTANIAN



KEMENTERIAN PERDAGANGAN REPUBLIK INDONESIA



Kementerian Perindustrian REPUBLIK INDONESIA



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PUSLIT KOKA



ASOSIASI PENGUSAHA INDONESIA



GO GREEN



INTERNATIONAL COFFEE ORGANIZATION



ASEAN Coffee CLUB



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 1699 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 tons between 1880 and 1884.

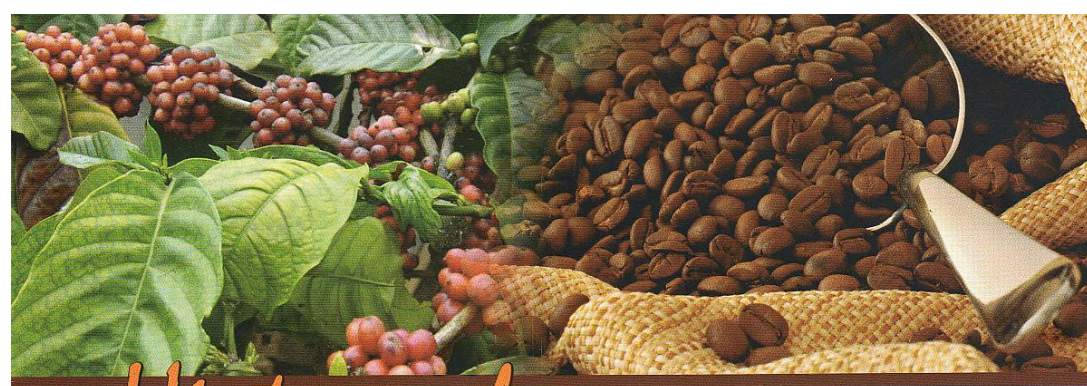
However the Arabica coffee had been devastated by leaf rust disease (*Hemileia vastatrix*) in 1876, except those growing at elevations of more than 1,000 m above sea level.

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 Arabica coffee still contributing about 10% of the total production.

Warm Regards
www.gaeki.or.id



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 seedlings were planted at Jatinegara, Bidara Cina, Palmerah, and Kampung Melayu.

In 1707 coffee seedlings from Batavia were distributed into Priangan Regency. By 1723 more than one million coffee plants had 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 Sumatra, especially in the Provinces of Bengkulu and West Sumatra. In 1841 coffee was first planted at Mandailing in North Sumatra.

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

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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 Arabica 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

The current quality standard for export coffee was adopted since coffee year 1983/84, and based on the defect system as substitute to the triage system previously used. The standard classifies coffee beans into six grades, with Grade 4 subdivided into Grade 4a and Grade 4b (except for Arabica coffee). The principle requirements for the coffee standard are as follow :

- Moisture content max 12.5 % (by weight)
- Extraneous matter max 0.5 % (sticks, stone pieces, etc)
- Free of live insects, stinker beans, mouldy odour and mouldy bean.

The total defect value is calculated from a sample of 300 gram. For documentations and markings of export coffee, the following abbreviations are used :

- Coffee types (R = Robusta; A = Arabica)
- Processing methods (WP = Wet Processed; DP = Dry Processed)
- Examples (R/WP Grade 1; A/WP Grade 1; R/DP Grade 2 ; A/DP Grade 2)

It should be noted that "R/WP" or "A/WP" was previously known as "Robusta WIB" and "Arabica WIB" respectively. The dry processed coffees, which were formerly

Grade	Defect Value
Grade 1	0 – 11
Grade 2	12 – 25
Grade 3	26 – 44
Grade 4a	45 – 60
Grade 4b	61 – 80
Grade 5	81 – 150
Grade 6	151 – 225

known as "EK" (commonly used for smallholders Robusta coffee) are accordingly changed to "R/DP" (Dutch : EK – Export Kwaliteit/Export Quality). If R/DP coffee has been polished to remove the silver skins from the bean, it should be specified by adding "AP" (After Polished" to the grade). Example : R/DP Grade 1/AP. The bean size of the coffee should also be added to the grade (L – Large bean; M – Medium bean; S – Small bean). Example : R/WP Grade 1/L.

Characteristics of Indonesia Coffee

Coffee Origins	Heavest	Process	Taste & Flavor	Production (Ton/Year)
Arabika Speciality :				
Gayo Coffee	Sept - Nov.	Semi Washed	Fine acidity, good body	30,000
Mandheling & Lintong Coffee	Sept - Nov.	Semi Washed	Fine acidity, neutral, full body	60,000
Mangkuraja Coffee	Sept - Nov.	Semi Washed	Medium acidity, good body	2,000
Java Coffee	Sept - Nov.	Semi Washed	Fine acidity, nice body, nice complex	6,000
Bali Coffee	Juni - Sept.	Wet Process	Fine acidity, smooth	2,000
Toraja/Kalosi/Celebes	Juni - Sept.	Dry Process	Fine acidity, smooth, good body, nice	4,000
Flores Bajawa Coffee	Juni - Sept.	Dry Process	Medium acidity, good body	60,000
Luwak Coffee	Juni - Sept.	Dry Process	Medium acidity, unique excelent aroma	60,000
Robusta Speciality :				
Washed Java	Mei - Agt.	Dry Process	Good body, clean, very weak acidity	5,000
Flores	Mei - Agt.	Semi Washed	Good body, bitterness net	3,000
Robusta Coffee :				
South Sumatera, Lampung & Bengkulu	April - Juni.	Dry Process	Fool body very weak acidity	400,000

Area & Production of Indonesian Coffee

Indonesia is a very large archipelago. The major islands are Sumatra, Jawa (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 kgs 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 page. a folk coffee (coffee smallholders), while the rest were coffee plantations (coffee estates).

Coffee robusta composition approximately 83% of the total coffee production 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 Speciality Coffees, namely Gayo Mountain, Mandheling, Linthong, Mangkuraja, Java, Toraja and Kintamani Bali Coffee.

These coffee has distinctive characteristic and flowers.

Coffee Production Area

PROVINCE	ZONA
ACEH	Aceh Tengah, Bener Meriah
NORTH SUMATERA	Tapanuli, Pematang Siantar, Samosir, Sidikalang
WEST SUMATERA	Agam, Padang Pariaman, Tanah Datar, Solok, Pasaman
SOUTH SUMATERA	Pagar Alam, Indragili Hulu
LAMPUNG	Lampung Barat, Tanggamus, Lampung Utara
BENGKULU	Kepahiang, Curup, Rejang Lebong
EAST JAVA	Jember, Banyuwangi, Situbondo, Bondowoso, Malang, Jombang
BALI	Kintamani, Bangli, Karang Asem, Gianyar, Buleleng, Jembrana
NTT	Bajawa, Manggarai, East Flores
SOUTH SULAWESI	Tana Toraja, Polmas, Enrekang
PAPUA	Baliem, Nabire

Environment Friendly Cultivation



In this country coffee is normally grown under shade trees, which mostly consist of lamtoro (*Leucaena leucocephala*) and sengon (*Albizia falcata*). Combination of coffee and the shade trees is in effect comparable to a secondary forest, providing a friendly environment, both for the hydrological 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.

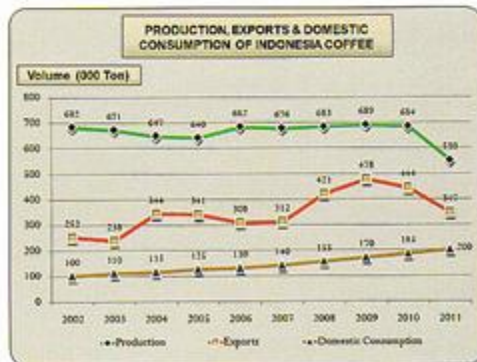
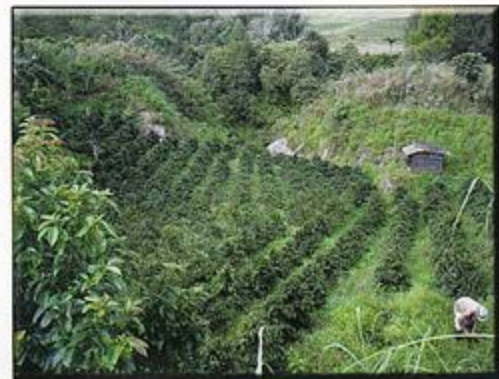
They use organic manures to improve the productivity of their coffee gardens. The use of chemical fertilizers is only very limited, because they are not readily available and more expensive in the interior regions.

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

Control of berry borers (*Hypothenemus hampei*)

– a widely spread pest in Robusta coffee growing regions – is conducted manually, by stripping all the young developing cherries at the end of the harvesting period. The berry borer is a monophagous insect, which can only live and reproduce in mature coffee berries. By stripping all the young developing cherries – having diameter of 5 mm or more – the life cycle of the insect will be cut, reducing the population growth and thereby the infestation of the borers.

All these practices are generally applied throughout the coffee regions of the country, and have undoubtedly contributed to the conservation of the friendly environment.



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

Legal statuta of GAEKI made by Notary Machmud Fauzi, SH, Surabaya in Act Nr. 5, dated October 14, 2011, in accordance Staatsblaad Nr. 1870.64 & approval by the Ministry of Justice & Human Rights Nr. AHU-210.AH.01.06, dated December 2, 2011. Announcement of the State Nr. 103 On December 27, 2011.

Purpose & Objective :

Intent and purpose of the Society is the field of socio-cultural and humanitarian cooperation in the coffee business is taft, 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 bussiness 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.



Gabungan Eksporir Kopi Indonesia (GAEKI) Executive Board 2011 - 2016

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Representative for Aceh & North Sumatera : LEMAN PAHLEVI SULAIMAN

Overseas Consultant : D W H WATSON



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 :



GAEKI with Indonesia Minister of Trade
Jakarta, 18 Februari 2012



GAEKI with Director General of Foreign Trade
Indonesia Ministry of Trade
Jakarta, 03 Mei 2012



GAEKI with Indonesia Minister of Trade
Jakarta, 29 Juni 2012



GAEKI with Indonesia Minister of Trade
Jakarta, 01 Maret 2013



ASEAN International Seminar of Coffee
Bali, 12 – 13 Juni 2012

1ST MEETING OF ASEAN NATIONAL FOCAL POINTS
WORKING GROUP ON COFFEE
AND
THE 1ST MEETING OF ASEAN NATIONAL FOCAL POINT
WORKING GROUP ON TEA
14-15 June 2012
Kuta, Bali - Indonesia



**Round Table on Regional Commodity Exchange
Market Integration in Asia**

Tokyo, 12-13 September 2012



9th China-ASEAN Expo (CAEXPO)
Nanning-China, 21-25 September 2012



The 27th Trade Expo Indonesia 2012
Jakarta, October 17 - 21, 2012





Indonesia - Serbia Bussiness Forum (BSF)
Serbia, 26 - 27 September 2012



The Ban Mê Thuột COFFEE FESTIVAL IV
and Coffee Outlook Conference
Vietnam, 9-12 Maret 2013



FOODEX 2013
Makuhari Messe-Japan, 5 - 8 March 2013



Visit & Dialogue with Indonesia Minister of Trade
Sidoarjo, 19 March 2013

