



Overview of Indonesia Coffee

Indonesia is one of the oldest countries in the world known as the producer of coffee. Coffee has been cultivated in Indonesia since 1699 (more than 300 years). Types of Arabica coffee has been known for more than three centuries ago, at the turn of the seventh century teens. When the Arabica coffee plant has been almost completely destroyed by the leaf rust disease (*Hemileia vastatrix*) in 1876, except those growing at elevations of more than 1,000 m above sea level, the survivor of the attacks of leaf diseases. As his successor in 1900 Robusta coffee has grown relatively more resistant to leaf rust attack, until now well developed Robusta coffee in Sumatra, Java, Sulawesi, Bali and Nusa Tenggara. Since then Indonesia is well known as a major Robusta coffee producer about 85%, with Arabicas still contributing about 15 % of the total production. Indonesia produces annually more than 10 million bags of 60 kgs green coffee originating from planted areas of approximately 1.3 million ha. More than 85 % of the coffee is produced by smallholders, and the balance by government estates and private estates which are mainly located in East Java and Central Java Provinces

Indonesian Coffee Product of Green Coffee Beans (65 %), Roasted & Ground Coffee (30 %) Soluble Coffee (5 %)

Coffee Harvest Time in Indonesia :

Location	Region	Harvest Time	Contribution to the Production
North	Aceh	October – March	18 %
	North Sumatra	November – February	
South	Southern Sumatra	April – September	82 %
	Sulawesi, Java, Bali, NTT	July – October	

Indonesian Robusta Coffee has unique characteristics such as : Full Body, Bitterness, Sweetness and Good Aroma / Flavour. . Robusta consists of Dry Process = 96 % and Wet Process = 4%.

The characteristic of Indonesian Robusta Specialty Coffee / productivity such as :

- Robusta AP from Lampung - Sumatra Island (good robusta flavor, strong body, bitter hints) : 100.000 - 150.000 ton
- Java Dampit Robusta Dry Process from East Java (strong robusta flavor, medium body, neutral taste and clean) : 500 - 1.500 ton.
- Java Estate Robusta WIB Wet Process from East Java (medium body, good flavor, clean, very light acidity) : 10.000 - 15.000 ton
- Flores Robusta AP from East Nusa Tenggara (good aroma and flavor, good body, neutral taste) : 10.000 - 20.000 ton

While the Indonesian Arabica Specialty Coffee consists of the some areas / productivity such as :

Aceh Gayo (30.000 - 40.000 ton), Mandheling (10.000 - 15.000 ton) & Lintong (5.000 - 10.000 ton) - North Sumatra, Mangkuraja - Bengkulu (1.000 - 1.500 ton), Preanger - West Java (500 - 1.500 ton), Java - East Java (3.000 - 5.000 ton) , Toraja / Kalosi - Sulawesi (5.000 - 10.000 ton), Kintamani - Bali (2.000 - 3.000 ton), Flores - Bajawa (2.000 - 3.000 ton), Baliem - Papua (500 - 1.000 ton) and Kopi Luwak / Civet Coffee (20 - 30 ton).

The Indonesian Special Arabica coffee, have their own characteristic flavor and the taste already famous in the world.



GAEKI is the government approved Indonesia Coffee Exporters Association namely Gabungan Eksportir Kopi Indonesia, which was established on October 14, 2011 and backed-up by a good number of well-managed Coffee Exporters.

GAEKI is a unifying institution for the Indonesian coffee businesses, which accommodate all the national coffee companies, both upstream and downstream marketing sector to the export and domestic markets, also gained the trust by the government to be the partner on the international coffee forums.

Discovering The Ancient Heritage of Indonesian Coffee Speciality



**Jl. P. Sudirman 74-I,
Surabaya 60271, Indonesia
Phone. (62-31) 5343223, 5468482
Fax. (62-31) 5314741, 5461867
Email : gaeki2011@yahoo.co.id
Website : www.gaeki.or.id**



The Characteristic of Indonesian Arabica Specialty Coffee Already Famous in the World:



1. Gayo Mountain Coffee from Aceh Sumatra - (very good aroma & flavor, good acidity & medium body).
2. Mandheling Coffee from North Sumatra (very good aroma & complex flavor, light acidity & strong body).
3. Lintong Coffee from North Sumatra (excellent aroma & complex flavor, medium acidity & excellent body).



4. Mangkuraja Coffee from Bengkulu, South Sumatra (delicate aroma & flavor, medium acidity & good body).



5. Preanger Coffee from West Java (rather lemony & flavor, high intensity acidity & high body).



6. Java Coffee from East Java (good aroma & flavor, high clean acidity & medium body, spicy tone).



7. Toraja Coffee from Sulawesi (excellent aroma & flavor, high acidity & medium body, balance bitter hints).



9. Bali Kintamani Coffee from Bali (good aroma & flavor, medium to high acidity & medium body).



11. Baliem Valley Coffee from Papua (heavy body with low acidity, chocolate with tobacco notes).



8. Kalosi Coffee from Sulawesi (good aroma & flavor, medium high acidity & medium body, high bitter hints).



10. Flores Bajawa Coffee from East Nusa Tenggara (good aroma & flavor, medium acidity & strong body).



12. Kopi Luwak from Java Civet-Cat Coffee (very unique excellent aroma & flavor, medium body, medium acidity & long after taste).



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