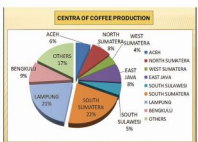


Discovering The Ancient Heritage of INDONESIAN COFFEES

"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.

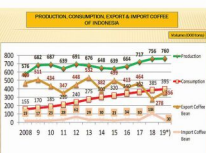
Sumatra has more rainfall and a less pronounced dry season, with annual rainfall between 2,500 – 3,000 mm and 150 – 200 rainy days.

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.

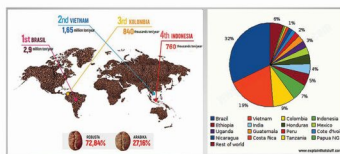
Indonesia produces annually more than 9 million bags of 60 kg green coffee originating from planted areas of approximately 1.3 million ha.

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.

Partly of the coffee productions for domestic consumption and mostly for export to the country of destination USA, Japan, EU and Asia.



Composition of World Coffee Production and The Position of Indonesia



Domestic Coffee Industries Categories in Indonesia :

Small Coffee Processing Industry (Home Industry)
Small coffee processing facilities often run out of people's homes and are found near coffee plantations and throughout the areas surrounding the plantations. Typically small processors form groups that purchase low grade beans from bigger processors. They process the beans traditionally, and sell the products in surrounding areas in markets or kiosks – with or without product branding. The characteristics of this kind of product usually not-uniformed in shape, taste, color and aroma, because it strongly depends on the quality of the beans they get from the bigger processing industries.

Medium Coffee Processing Industry
Medium-scale processing facilities are larger scale than the previously discussed home industry operations. These also found in areas with coffee plantations and utilize low level industrial processing methods. Medium-scale coffee processing facilities produce ground coffee, as well as some coffee-based beverage products. Some are registered with the Ministry of Industry as small-medium enterprises. The products usually branded simply, packaged in paper or plastic. The quality (e.g. aroma and taste) of the coffee from medium-scale facilities is often low, due to the sub-standard packaging.

Big Coffee Processing Industry
The most significant Indonesian coffee processors produce high-end coffee for the international market. Some of the products by the large processors include green beans, which are packaged exclusively for export, roasted beans, ground coffee, instant coffee, 3-in-1 coffee and a wide variety of other flavoured and processed beverage products. These products are exported and consumed domestically. The packaging is also of high quality, with good quality packaging materials, attractive designs and a longer shelf-life.

Diverse Coffee Origins

In 2009 the total area planted to coffee in Indonesia is approaching 1,3 million ha, with annual production of approximately 680,000 tons production.

The diverse origin of coffee >>>

- a. Robusta coffees**
- Java Dampit Robusta WIB from East Java (strong robusta flavor, medium body, neutral taste and clean).
 - Java Estate Robusta WIB from East Java (medium body, good flavor, clean, very light acidity).
 - Bali Pajajaran Robusta WIB from Bali (good robusta flavor, good body, bit sweet hint).
 - Lampung Robusta AP from Sumatra (good robusta flavor, strong body, bitter hint).
 - Lampung Robusta WIB from Sumatra (good robusta taste and flavor, strong body and very good aroma).
 - Flores Robusta AP from East Nusa Tenggara (good aroma and flavor, good body, neutral taste).
- b. Arabica Coffees**
- Gayo Mountain Coffee from Aceh Sumatra (very good aroma & flavor, good acidity & medium body).
 - Mandailing Coffee from North Sumatra (very good aroma & complex flavor, light acidity & strong body).
 - Lintong Coffee from North Sumatra (excellent aroma & complex flavor, medium acidity & excellent body).
 - Mangkurat Coffee from Bengkulu, South Sumatra (delicate aroma & flavor, medium acidity & good body).
 - Java Coffee from East Java (good aroma & flavor, high clean acidity & medium body, spicy tone).
 - Toraja Coffee from Sulawesi (excellent aroma & flavor, high acidity & medium body, balanced bitter hints).
 - Kalasa Coffee from Sulawesi (good aroma & flavor, medium high acidity & medium body, high bitter hints).
 - Bali Kintamani Coffee from Bali (good aroma & flavor, medium to high acidity & medium body).
 - Flores Bajawa Coffee from East Nusa Tenggara (good aroma & flavor, medium acidity & strong body).
 - Kopi Luwak from Java Civet-Cat Coffee (very unique excellent aroma & flavor, medium body, medium acidity & long after taste).

The Coffee Quality Improvement Progress >>>

The current quality standard for export coffee was adopted since the coffee year 1983/84, and is 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 grading classification according to the defect system is shown in table below :

Grade	Defect value	The total defect value is calculated from a sample of 300 grams.
1	Max 11	
2	12 – 25	
3	26 – 44	
4	45 – 60	extraneous matter max 0.5 % (sticks, stone pieces, etc)
4a	61 – 80	free of live insects & free of stinker beans, mouldy odour and mouldy beans.
5	81 – 150	
6	151 – 225	For documentation and markings of export coffee, the following abbreviations are used :

– Coffee types : R = Robusta A = Arabica
 – Processing methods : WP = Wet Process DP = Dry Process
 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.

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 :

1. Improve the quality of Indonesian coffee export along the market-chain, from the farmers, traders, exporters, to the processing industry.
2. Improve the ability of members to be coffee entrepreneurs and skilled professionals.
3. Maintain a better relation with relevant parties in the field of coffee business both nationally and internationally.
4. 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.

Purpose & Objective :

Intent and purpose of the Society is the field of socio-cultural and humanitarian cooperation in the coffee business is craft, professional and highly competitive. In order contributing to the national coffee in particular and national economic development and welfare in general.

Main Activity :

- Activities of this association are:
- a. Nurture, guide and develop the skills of business and professional members;
 - b. Provide education for members;
 - c. Assist the Government efforts in improving the knowledge and skills of farmers and other entrepreneurs in the field of coffee;
 - d. Provide to governments and other institutions, as a suggestion for the coffee policy;
 - e. Establish and develop cooperation with other agencies / institutions in the field of coffee both within and outside the State.

Kinds of Programs & Benefits :

Enhancement the coffee business skills by Training of Members, Workshop and Seminar, Comparative Study, Promotion, Research and Development.

"History of Coffee Growing"

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

Overview of Coffee in Indonesia

- Coffee in Indonesia**
- Coffee has been cultivated in Indonesia since 1699 (more than 300 years).
 - Coffee is an important commodity for Indonesia, even though it shows less than 1 % of the total foreign exchange earning.
 - Indonesia produces Arabica and Robusta coffee, which are cultivated by smallholding farmers, government estates and private estates.
 - Recently the total growing area is about 1,3 million ha. The main producing area is Southern Sumatra.
 - Total production was about 700,000 tons annually.

Indonesian Coffee Area

- Smallholders : 1,250,000 Ha (96%)
- Government Estate : 21,000 Ha (2%)
- Private Estate : 36,000 Ha (2%)
- The coffee area consists of 1,100,000 Ha (80%) for Robusta coffee area and 290,000 Ha (20%) for Arabica coffee area

Indonesian Coffee Production

- Smallholders : 680,000 tons (96%)
- Government Estate : 18,000 tons (2%)
- Private Estate : 11,000 tons (2%)
- Robusta coffee 555,000 tons (80%) & Arabica coffee 150,000 tons (20%)



Indonesian Coffee Product

- Green Coffee Beans : 40 %
- Roasted & Ground Coffee : 40 %
- Soluble Coffee : 20 %

Coffee Harvest Time in Indonesia

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

"GAEKI" is the government approved Indonesia coffee association, which established on October 14, 2011 and backed-up by a good number of well-managed Coffee Exporters



GAEKI meeting with Mr. Gita Wirayawan, Minister of Trade on February 8, 2012

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