100% Indonesia Coffee

100% Indonesia Farmer

100% Indonesia Unique & Special Taste
Content

01 Who We Are and What We Do
02 Our Identity
03 Our Values

04 Our Integrated Services
05 Our Achievement
06 A global trading distribution network

07 ISC as A Coffee Exporter & Trader in Number
08 Unique and Special Taste of Beans
09 Our Coffee Products and Supply Chain

10 Indonesia Speciality Coffee Products
11 Inclusive Business Model Purpose
12 Working with Farmers

13 Economic Opportunity: Improving Livelihoods
14 Ethics & Compliance
15 Improving Our Environmental Footprint
Who We Are and What We Do

“We are a Green Coffee Exporter and Trading Company Offering the Best Quality to The World.”

Indonesia Specialty Coffee is an Indonesia green coffee exporter and trading company founded in Medan, North Sumatera in 2010. Our company is recognised for the high quality and unique taste of our coffee, a blend made of few varieties of pure Arabica and Robusta that delights millions of people every day at home, in the office, in hotels, restaurants and coffee shops. The company has built a world of experience, taste, science and art around the pleasure of a perfect cup of coffee.

Ethics and sustainability are part of Indonesia Specialty Coffee’s DNA, and we have always pursued the goal of improving the quality of life for everyone. We strengthened our commitment as a stakeholder company by adopting the status of Benefit Company. This underlines our determination to continue to grow by operating in a sustainable way for the communities we interact with, integrating this commitment into our corporate statutes. Indonesia Specialty Coffee own and manage 75 Ha Specialty Coffee Processing site, starting to sort high quality red coffee cherries in Takengon, and partnership with selective cooperatives to offer diverse coffee selection.
Our Identity
To become one of Indonesia leading specialty coffee exporter and trading company

Our Mission
1. Long-term profitability and increasing value.
2. Support a learning culture and enhance a healthy-safety workplace.
3. Making an important contribution to a sustainable coffee economy.
4. Creating fair and transparent commercial partnerships and ethical conduct.
5. Become the foremost green coffee service professionals and to be the first choice business partner for clients and suppliers.
Our Values

**Ethics**

As the creation of long-term value through transparency, sustainability, and personal growth, ISC is committed to conducting business with honesty and integrity and we expect all staff to maintain high standards.

**Professional**

Every process is marked by a strong entrepreneurial spirit. Service means focusing on the needs and objectives of our clients and suppliers. Every single company aims to win its business partners' trust as the most reliable and preferred partner.

**Responsible**

Our business activities are geared towards creating long-term economic viability through responsible business conduct. ISC is a commercial enterprise and wants to generate a reasonable return for its shareholders. At the same time, we regard it as our responsibility to make a positive contribution to society and the environment. Our aim is to create measurable benefit for everyone involved and to play a part in the development of a truly sustainable coffee industry.

**Cooperative**

We cultivate relationships based on trust and transparency with our business partners. Market intelligence, genuine dialogue with all stakeholders, and the pro-active exchange of information are the basis of our success. We promote a continuous exchange of views, respect different positions, and work together in the spirit of solidarity and fair competition.
Our Integrated Services

1. Provides training and services to farmers to improve and finance production.
2. Procures product directly from farmers.
3. Develops traceable, certified and client-specific supply chains.
4. Provides initial raw material processing to prepare products for export.
5. Provides raw material price-risk management.
6. Manages physical flows of products to buyers and matches supply with technical demand specifications.
Our Achievement

Over 12 years, Indonesia Specialty Coffee has grown from a small trader to a global award winning company with international standards & memberships.

- 2010: Trading business established
- 2012: Established processing division
- 2013: Awarded as The Best Exporter and Received Pramaniyarta Award
- 2014: Opened USA Rep. Office, Los Angeles Base
- 2015: Opening 75 Ha Specialty Coffee Processing Plant in Takengon, Aceh
- 2013: Achieve global distribution network in 30 countries
- 2022: Opening Coffee Warehousing at Sumalacca Integrated Industrial Port Estate in North Sumatera

Strong ability to maintain global competitiveness during the journey

October 16, 2013, the company achieved the award as the Superior Potential Exporter, for our 12 years in escalating coffee industry in Indonesia. The judging process was held in October 4th, 2013 at the Ministry of Trade office in Jakarta. The selection and determination of the Pramaniyarta award winning Company/Exporter for 4 (four) categories was conducted by Independent Jury Team, that comes from various background related to Indonesia Export. The award was given by the Vice President of Republic of Indonesia, Boediono, during the opening of Trade Expo 2013 in Jakarta International Expo (JIEpo), Kemayoran, Jakarta.
A global trading distribution network reaching over 30 countries, across all continents

Over the last 12 years, ISC has established strong relationships with large shipping lines to guarantee the quality and punctuality of its delivery.
ISC as A Coffee Exporter & Trader in Number

- FARMERS: 500+
- PROCESSING PLANT: 75 Ha
- EMPLOYEES: 300+
- GLOBAL DISTRIBUTION COUNTRIES: 30+
- EXPORT SHIPMENT: 2000+
Unique and Special Taste of Beans

“From the bean to the cup, a special taste experience.”

We are committed to offering the best possible quality from bean to cup: from the way the coffee is grown and cultivated in the plantations to the tasting experience, we offer the highest quality coffee implementing sustainable growing practices.

This guarantees an excellent product and service, for you and your consumers, it’s the guaranteed satisfaction of always finding the perfect taste they know and love, created with respect for the environment and the people who produce it. To build better future, we start with sustainable coffee. We were one of the first to introduce key principles of economic sustainability, through fair, long-term relationships, social sustainability, and environmental sustainability.

We take care of every detail by cultivating sustainable quality that delivers on our pursuit of excellence and ensures a more conscious shopping experience, starting from the choice of products.
Our Coffee Products and Supply Chain

“ISC Coffee specializes in the trading and exporting of a variety of green coffees, including specialty, organic, certified, sustainable, and fair trade.”

To provide a superior product in these areas, we utilize an array of Arabica and Robusta beans. At Indonesia Specialty Coffee we manage all of our milling, processing, warehousing, exporting, and trading facilities. Constant communication between all of our processing locations keeps us aware of crop forecasts, weather updates, and other information that may influence current and future supplies. In addition to these technical aspects, each sample that passes through an Indonesia Specialty Coffee office is cupped by ‘Q’ grader and graded by experienced quality control, further ensuring that all coffee delivered by ISC meets the most critical standards.
Indonesia Speciality Coffee Products

- Sumatra Super Peaberry
- Past Crop
- Age Coffee
- Musty Cup
- Lasuna Special
- Gayo Longberry
- Gayo and Mandheling Wine
- Java Wine
- Elb Green Dino
- Jumbo Eighteen Plus
- Java Preanger Grade 1
- Luwak Liar
Sumatra Super Peaberry

A Peaberry is a single coffee bean within a single coffeecherry (fruit), instead of the usual two half-beans per cherry. Facts, only about 5-7% of any given coffee crop is Peaberry. Coffee beans are usually sold separately from other beans and Peaberry beans are generally valued higher than regular coffee beans because they are said to have a more concentrated flavor. Enjoy the taste of our Sumaterra Super Peaberry, also known as the oval-shaped coffee bean. Carefully handpicked, these limited stock beans (only 5% out of all harvested coffee beans, screen size is 15 mm up) have outstanding taste, makes them very rare and special. Peaberry beans only reserved for coffee lover who appreciate high quality Indonesian Arabica beans.

Characteristics
- Fragrance/Aroma: Fresh Nutty
- Flavor: Complex Coffee Flavor with Hints of Vanilla
- Acidity: Good Acidity
- Body: Medium to High of Full-body (Rich)

Specification
- Screen Size: 13-18 (4.5+ mm hole)
- Moisture: Max 13%
- Triage: 6%
- Defect Value: B-TI

Description Scheme
- Time from Flowers to Be Berry: 9 Months
- Production (Kg/Ha): 5% - 7% (800 to 1500)
- Optimal Temperature: 13 to 28°C
- Optimal Rainfall: 1500 to 3000 mm
- Altitude: 1200 to 1700 from Sea Level (asl)
- Soil Type: Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
- Country of Origin: Indonesia
- Production Areas: Aceh (Tokengon, Bener Meriah, Angkut, Sukarmo, Bies, Jagung, Sabun, Pondokharu) and tanah istak high lands, North Sumatra
- Caffeine Content: 0.8 to 1.4%
- Form of Seeds: Flat with a Clear Midline
- Character Stew: Acid & Chocolate
- Method of Harvest: Mechanical and Hand Pick
- Processing Method: Semi-wash
Past Crop

Coffee is an agricultural product, after all, and just as the same person cannot cross the same river twice because both the person and the river have changed, you never really get to roast the same coffee twice. Because there are coffees we don’t want to run out of and because business can go up and down and sideways and slant ways and long ways and back ways and square ways and front ways and any other ways you can think of past crop happens.

**Characteristics**

<table>
<thead>
<tr>
<th>Fragrance/Aroma</th>
<th>Fresh Nutty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flavor</td>
<td>Rich, Earthy Body, and Very Little</td>
</tr>
<tr>
<td>Acidity</td>
<td>Good Acidity</td>
</tr>
<tr>
<td>Body</td>
<td>Medium to High or Full-body (Rich)</td>
</tr>
<tr>
<td>Origin</td>
<td>Berak Highland/Boyce Highland</td>
</tr>
<tr>
<td>Moisture</td>
<td>Max 13%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Defect Value</th>
<th>As per sample</th>
</tr>
</thead>
<tbody>
<tr>
<td>Attitude</td>
<td>1200 to 1700 From Sea Level (asl)</td>
</tr>
<tr>
<td>Screen Size</td>
<td>15-19</td>
</tr>
<tr>
<td>Colour</td>
<td>Brown</td>
</tr>
<tr>
<td>Crop</td>
<td>Past</td>
</tr>
</tbody>
</table>
**Age Coffee**

Coffee is an agricultural product, after all, and just as the same person cannot cross the same river twice because both the person and the river have changed, you never really get to roast the same coffee twice. The coffee is well stocked beyond 3 years, rendering unique old aroma and flavor.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Screen Size</th>
<th>Colour</th>
<th>Crop</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture: Max 18%</td>
<td>13-19</td>
<td>Brown</td>
<td>Age</td>
</tr>
<tr>
<td>Defect Value: As per sample</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Origin: Batak Highland/Gayo Highland</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Altitude: 1200 to 1700 from Sea Level (asl)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Musty Cup**

Musty Cup is not the same as Age coffee. Musty cup is carefully aged, usually for six months to three years. It is regularly monitored and the beans are rotated to distribute moisture and even out the aging process between coffee bags. This also prevents mold and rot from occurring.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Screen Size</th>
<th>Colour</th>
<th>Crop</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture: Max 15%</td>
<td>13-19</td>
<td>Brown</td>
<td>Post</td>
</tr>
<tr>
<td>Defect Value: As per sample</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Origin: Batak Highland/Gayo Highland</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Altitude: 1300 to 1700 from Sea Level (asl)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Elb Green Dino

Get to know our ELB Green Dino, carefully chosen from the finest Arabica coffee beans from Sumatera Island. We carefully select jumbo coffee beans with the screen size up to 20, providing you with the satisfaction of enjoying every richness detail of this coffee flavor.

**Specifications**
- **Screen Size:** 17.20
- **Moisture:** Max 13.1%
- **Triepea:** Max 6
- **Defect Value:** Max 11

**Characteristics**
- Fragrance/Aroma: Nutty, tobacco, earthy
- Flavor: Nutty, Roasted, Smokey
- Acidity: Low
- Body: Low to Medium

**Description Scheme**
- Time from Flowers to Berries: 9 Months
- Production (Kg/Ha): 800 to 1500
- Optimal Temperature: 13 to 28°C
- Optimal Rainfall: 100 to 3000 mm
- Altitude: 1100 to 1500 from Sea Level (pa)
- Soil Type: Black Soil / Soil Formed of Young Volcanic Materials
- Nutrients: Very Fertile Volcanic soil that Contains Micro Nutrients that are Important to Plants
- Country of Origin: Indonesia
- Production Areas: Aceh (Takengon, Beener Menah, Angkuk, Sukarame, Bima, Jagung, Sabun, Pandakbaru)
- Caffeine Content: 0.8 to 1.4%
- Form of Seeds: Flat with a Clear Midline
- Character Flavor: Acid & Chocolate
- Method of Harvest: Mechanical and Hand Pick
- Processing Method: Semi-wash Method
Jumbo Eighteen Plus

Introducing our Jumbo Eighteen Plus coffee. It is a symbol of screen size up to 18. It has delicate taste of almond fragrance a long with various flavors such as spicy, slightly fruity and herbal, with medium body from high quality green bean.

**Characteristics**
- **Fragrance/Aroma:** Nutty and Fresh Almond
- **Flavor:** Herbal
- **Acidity:** Medium
- **Body:** Medium to High

**Specification**
- **Screen Size:** 18 (>7 mm hole)
- **Moisture:** Max 13%
- **Triage:** Max 6
- **Defect Value:** Max 11

**Description Scheme**
- **Time from Flowers to Be Berry:** 9 Months
- **Production (Kg/Ha):** 800 to 1500
- **Optimal Temperature:** 13 to 28°C
- **Optimal Rainfall:** 1500 to 3000 mm
- **Altitude:** 1200 to 1700 from Sea Level (asl)
- **Soil Type:** Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
- **Country of Origin:** Indonesia
- **Production Areas:** Aceh (Tokengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)
- **Caffeine Content:** 0.8 to 1.4%
- **Form of Seeds:** Flat with a Clear Midline
- **Character Stew:** Acid & Chocolate
- **Method of Harvest:** Mechanical and Hand Pick
- **Processing Method:** Semi-wash
Lasuna Special

Lasuna Special is a unique blend of acidity & body that produce a mild flavor & light and can be classified as balance coffee and have a pretty good of sweetness.

**Characteristics**

- **Fragrance/Aroma:** Fresh Nutty
- **Flavor:** Floral, Fresh Spicy, Dark Chocolate, Caramel
- **Acidity:** Soft
- **Body:** Strong but Soft and Mild

**Specification**

- **Screen Size:** 15-19
- **Moisture:** Max 13%
- **Trigae:** Max 6% 
- **Defect Value:** 1:6-8 (As per sample)

**Description Scheme**

- **Time from Flowers to Be Berry:** 9 Months
- **Production (Kg/Has):** 400 to 1500
- **Optimal Temperature:** 15 to 28°C
- **Optimal Rainfall:** 100 to 3000 mm
- **Altitude:** 1200 to 1700 from Sea Level (ft)
- **Soil Type:** Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
- **Country of Origin:** Indonesia
- **Production Areas:** Aceh (Takengon, Bener Meriah, Banda Aceh), Sukarame, Biak, Jayapura, Sabun, Ponda (Barrueco)
- **Caffeine Content:** 0.8 to 1.4%
- **Form of Seeds:** Flat with a Clear Medium
- **Character Stew:** Acid & Chocolate
- **Method of Harvest:** Mechanical and Hand Pick
- **Processing Method:** Semi-wash Method
Gayo Long Berry

It is called Gayo Long berry for its long size, medium body with soft acidity. The fragrance is fresh and nutty combined with floral, refreshing spicy, dark chocolate and also caramel flavor from special area of "Takengon" in central Aceh.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fragrance/Aroma : Fresh</td>
<td>Screen Size : 18</td>
</tr>
<tr>
<td>Flavor : Herbal</td>
<td>p&gt;7 mm Aolea</td>
</tr>
<tr>
<td>Refreshing, Spicy</td>
<td>Moisture : Max 13%</td>
</tr>
<tr>
<td>Acidity : Medium</td>
<td>Triage : Max 6</td>
</tr>
<tr>
<td>Body : Medium to High</td>
<td>Defect Value : Max 11</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Description Scheme</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Time from Flowers to Be Berry : 9 Months</td>
<td>Production (Kg/Ha) : 800 to 1500</td>
</tr>
<tr>
<td>Optimal Temperature : 15 to 28°C</td>
<td>Optimal Rainfall : 1500 to 3000 mm</td>
</tr>
<tr>
<td>Altitude : 1200 to 1700 from Sea Level (asl)</td>
<td>Soil Type : Black Soil / Soil Formed of Young</td>
</tr>
<tr>
<td>Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants</td>
<td>Country of Origin : Indonesia</td>
</tr>
<tr>
<td>Production Areas : Aceh (Takengon, Bener Meriah, Angkup, Sukorara, Bies, Jagung, Sabun, Pandokbaru)</td>
<td>Production Areas : Aceh (Takengon, Bener Meriah, Angkup, Sukorara, Bies, Jagung, Sabun, Pandokbaru)</td>
</tr>
<tr>
<td>Caffeine Content : 0.8 to 1.4%</td>
<td>Form of Seeds : Flat with a Clear Midline</td>
</tr>
<tr>
<td>Character Stew : Acid &amp; Chocolate</td>
<td>Method of Harvest : Mechanical and Hand Pick</td>
</tr>
<tr>
<td>Processing Method : Semi-wash</td>
<td></td>
</tr>
</tbody>
</table>
## Gayo And Mandheling Wine

The after taste sensation of wine stick at soft palate in mouth, Wine flavor produced by the fermented coffee cherries, glucose changed as goodquinic acid permeates into the processed coffee beans. Rendering the taste a like wine.

### Characteristics

- **Fragrance/Aroma:** Fresh Nutty
- **Flavor:** Floral, Fresh, Spicy, Dark Chocolate, Caramel
- **Acidity:** Medium-high (coffee cherries fragrance)
- **Body:** Strong but Soft and Mild

### Specification

- **Screen Size:** 15-19
- **Moisture:** Max 13%
- **Triage:** Max 6-8%
- **Defect Value:** 6-8 (As per sample)

### Description Scheme

- **Time from Flowers to Be Berry:** 9 Months
- **Production (Kg/ha):** 800 to 1500
- **Optimal Temperature:** 13 to 28°C
- **Optimal Rainfall:** 100 to 3000 mm
- **Altitude:** 1200 to 1700 from Sea Level (asl)
- **Soil Type:** Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
- **Country of Origin:** Indonesia
- **Production Areas:** Aceh Gayo highland/ Batak highland
- **Caffeine Content:** 0.8 to 1.4%
- **Form of Seeds:** Flat with a Clear Midline
- **Character Stew:** Acid & Chocolate
- **Method of Harvest:** Mechanical and Hand Pick
- **Processing Method:** Fermentation Method, wet and dry hulled
Java Wine

These sensation of taste and a aroma of wine. Java Wine that is so strong in this coffee occurs because winney processing this coffee, it takes up to 45 days.

Characteristics

Fragrance/Aroma:
- Fresh Nutty
- Herbal
- Refreshing, Spicy

Flavor:
- Herbal
- Refreshing, Spicy

Acidity:
- Medium – high (coffe cherries fragrance)

Body:
- Strong but Soft and Mild

Specification

Screen Size: 15-19

Moisture: Max 13%

Triage: Max 6-8%

Defect Value: 6-8 (As per sample)

Description Scheme

Time from Flowers to Be Berry: 9 Months

Production (Kg/Ha): 800 to 1500

Optimal Temperature: 13 to 28°C

Optimal Rainfall: 100 to 3000 mm

Altitude: 1200 to 1700 from Sea Level (asl)

Soil Type: Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin: Indonesia

Production Areas: Ijen mountain, high land east java and Java preanger highland such as ciwidey, pengalengan, West Bandung, Subang and Garut.

Caffeine Content: 0.8 to 1.4%

Form of Seeds: Flat with a Clear Midline

Character Stew: Acid & Chocolate

Method of Harvest: Mechanical and Hand Pick

Processing Method: Fermentation Method, wet and dry hulled
Java Preanger
Java Preanger is one of the favorite coffee because it has a very special taste.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Description Scheme</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fragrance/Aroma: Fresh Nutty</td>
<td>Time from Flowers to Be Berry: 19 Months</td>
</tr>
<tr>
<td>Flavor: Floral, Fresh Spicy, Dark Chocolate, Caramel, balance after taste</td>
<td>Production (Kg/ha): 800 to 1500</td>
</tr>
<tr>
<td>Acidity: Soft - medium</td>
<td>Optimal Temperature: 13 to 28°C</td>
</tr>
<tr>
<td>Body: Strong but Soft and Mild</td>
<td>Optimal Rainfall: 100 to 3000 mm</td>
</tr>
<tr>
<td>Moisture: Max 13%</td>
<td>Altitude: 1200 to 1700 from Sea Level (asl)</td>
</tr>
<tr>
<td>Triage: Max 6-8%</td>
<td>Soil Type: Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients that are important to Plants</td>
</tr>
<tr>
<td>Defect Value: 11</td>
<td>Country of Origin: Indonesia</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Specification</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Screen Size: 15-19</td>
<td>Production Area: Java Preanger Highlands such as Cwildey, Peningaeng, West Bandung, Sumedjing and Cerut</td>
</tr>
<tr>
<td>Moisture: Max 13%</td>
<td></td>
</tr>
<tr>
<td>Triage: Max 6-8%</td>
<td></td>
</tr>
<tr>
<td>Defect Value: 11</td>
<td></td>
</tr>
</tbody>
</table>

Caffeine Content: 0.8 to 1.4% Form of Seeds: Flat with a Clear Midline Character Stem: Acid & Chocolate Method of Harvest: Mechanical and Hand Pick Processing Method: Semi-wash Method
Luwak Liar (Wild Civet Arabica Coffee)
The distinguishing characteristics of Luwak coffee is its aroma and flavor. Taste of civet coffee, is less bitter than regular coffees, and it’s syrupy, smooth, and rich with chocolate and jungle undertones. The outstanding balance amongs the body, acidity and sweetness, rendering pleasant flavor and slurp, no impact on gastro in testinal disorder. This is the most expensive coffee as produced by excretion of wild luwak in jungle as naturally they select the best cherry by its instinct, the good and unique flavor because of derivative enzymes, fermentation in intestine of the civet, the scarcity production just in few hundred kg not reaching in tons.

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Description Scheme</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fragrance/Aroma: Fresh</td>
<td>Time from Flowers to Be Berry: 9 Months</td>
</tr>
<tr>
<td>Nutty, vanilla, strong and</td>
<td>Production (Kg/Ha): 80 to 150 (approx. 10% from normal harvest)</td>
</tr>
</tbody>
</table>
gentle almond             |                                                                                      |
| Flavor: Herbal           | Optimal Temperature: 13 to 28°C                                                     |
| Refreshing, Spicy        | Optimal Rainfall: 100 to 3000 mm                                                    |
| Acidity: Soft-Medium     | Altitude: 1200 to 1700 from Sea Level (asl)                                          |
| Body: Soft-Mild          | Soil Type: Black Soil / Soil Formed of Young                                         |
|                          | Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants |
|                          | Country of Origin: Indonesia                                                        |
|                          | Production Areas: Arabica Plantation Sumatra, Java, Bali                             |
|                          | Caffeine Content: 0.8 to 1.4%                                                        |
|                          | Form of Seeds: Flat with a Clear Midline                                             |
|                          | Character Stew: Balance body, acidity, sweetness, fine Chocolate, almond             |
|                          | Method of Harvest: Collecting Luwak’s secretion                                      |
|                          | Processing Method: Fermentation Method, wet and dry hulled                           |

<table>
<thead>
<tr>
<th>Specification</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Screen Size: 15-18</td>
<td></td>
</tr>
<tr>
<td>Moisture: Max 13%</td>
<td></td>
</tr>
<tr>
<td>Triage: Max 6.6%</td>
<td></td>
</tr>
<tr>
<td>Defect Value: 6-8</td>
<td></td>
</tr>
<tr>
<td>Minimum Order to Purchase: 100kg</td>
<td></td>
</tr>
</tbody>
</table>
Inclusive Business Model Purpose

Inclusive business is central to ISC’s sustainability work. That is, working in a way that creates shared value for smallholder farmers. ISC facilitates their involvement in its programs, and in doing so, creates positive impact in the local area where it operates. ISC’s sustainability work is challenging because of the numbers of farmers, and without an inclusive business strategy it would not be possible.

To build on this inclusive business model, several priorities are emerging internally within ISC’s own management structure:

1. Strengthening its internal management review cycle for certification
2. Improving and standardizing credit delivery systems, and
3. Improving farmer data management systems.
4. Implementing green eco industry systems.
Working with Farmers

1. Engaging with farmers directly and through farmer organizations.
2. Providing training in good agricultural practices, leading to certification according to the internationally recognized sustainability standards.
3. Providing access to better plant stock and farming technologies.
4. Providing access to better inputs and credit.

From a business perspective, there is synergy in the combination of training, certification, credit and purchasing, each strengthening and supporting the other.

As a local processor, ISC’s long-term profitability is closely linked to the profitability of its farmer suppliers. The success of ISC in the long-term depends on these local farmers networks and their supply of sufficient quantity of quality products to meet the needs of ISC’s manufacturing clients.

For this reason, ISC works closely with farmers to help them to improve yields, quality and, in turn, their income. With training, access to markets, inputs and technology, farmers can produce more and better products. By providing valued services to farmers, such as assistance in obtaining internationally-recognized certifications, ISC aims to earn their loyalty as their preferred buyer and is able to offer differentiated products and solutions to the most discerning clients.
Economic Opportunity: Improving Livelihoods

With our customers and other partners, we focus on:

1. Helping farmers to achieve a better income and closing the gap on living income.
2. Providing training on Good Agricultural Practices.
3. Providing access to finance, agri-inputs like fertiliser and seeds, and labour-saving tools and equipment.
4. Offering business management training and support for farmer collectives and cooperatives.
5. Making sure farmers have access to digital tools that connect them to the business and market information they need.
6. Helping communities to diversify and develop extra sources of income.
Ethics & Compliance

How We Keep Our Standards High?
Indonesia Specialty Coffee is committed to conducting its business in an ethical, legal, environmentally and socially responsible manner and is one of the leading suppliers of commodity raw materials and related services to coffee roasters. It is a uniquely origin-integrated company, meaning it is focused on buying from producers at origin, providing primary processing, logistics and risk management services and selling to the branded product manufacturers.

01 Supplier Code of Conduct
ISC is committed to conducting its business in an ethical, legal, environmentally and socially responsible manner. ISC works continuously to improve the sustainability of its operations as demonstrated by its Sustainable Management Code and its Supplier Code of Conduct. We expect our employees to share our commitment to doing business in a responsible, sustainable and ethical manner. We expect our employees, agents and representatives to act in accordance with the ISC Code of Conduct.

02 Modern Slavery Statement
ISC continuously works with business partners and clients to eliminate modern slavery or under age labours from our supply chains. ISC's Modern Slavery Statement sets out the policies and processes in place to tackle modern slavery and under age labours.

03 Environmental and Social Policy
ISC's commitment is to improve our environmental performance wherever possible, as this contributes positively to our business. A minimum is compliance with all local regulatory guidelines and requirements, but in most cases, it is expected that our practices will exceed such requirements. Operations are to maintain emergency response plans suited to the business, and in new projects, incorporate all local environmental impact issues in planning.
Improving Our Environmental Footprint

Coffee is an agricultural product and as such is particularly vulnerable to changing climatic conditions and weather patterns. Our main concerns are the protection and conservation of the environment, and the reduction of negative climate change impacts. Indonesia Specialty Coffee strives to improve its environmental performance, promoting environmental solutions in its operations.

Where possible, we build strategic partnerships and actively promote environmental solutions in the coffee supply chain. To enable smallholder coffee farmers to effectively respond to changing climatic conditions, ISC joined forces within the industry & Indonesia Coffee Exporter organisation to establish Climate Change Campaign.
Thank You

Web: www.isc.coffee
Address: desa pondok balik, kecamatan ketol, kabupaten aceh tengah
Email: trading@isc.coffee
Telp/Wa: +62 813 820 820 75