



Indonesia
Specialty
Coffee

PRODUCT LIST
COFFEE GREEN BEAN

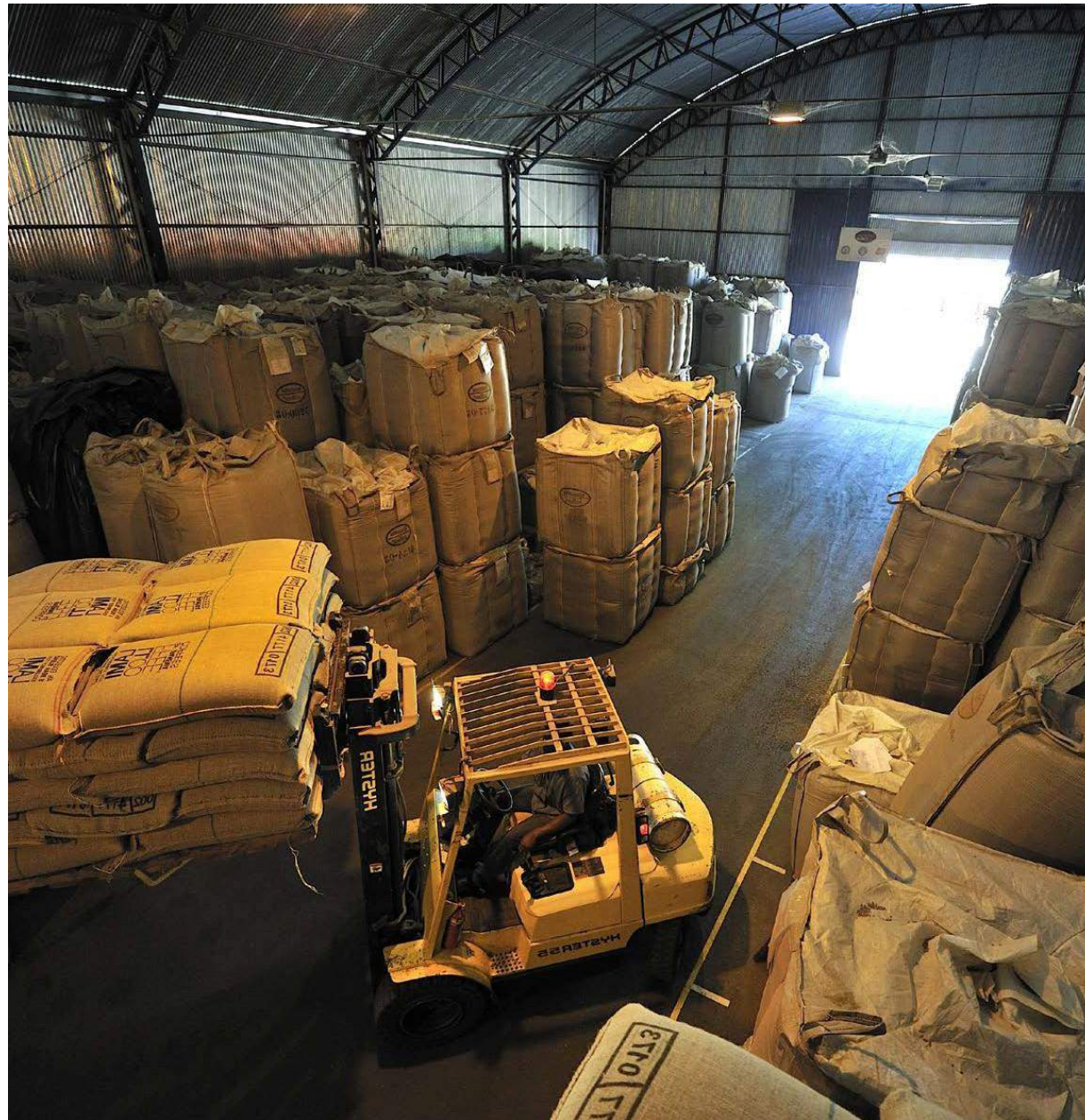


Who We Are and What We Do

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

Indonesia Specialty Coffee (ISC) is a green coffee exporter and trading company founded in 2010. We have 12 years of experience and specialize in providing high quality Arabica and Robusta beans with a unique taste. We have a presence in Indonesia and have plans to expand as an importer to international markets such as San Francisco, Dubai, and other Middle Eastern countries. By expanding as an importer and having a hub in those locations, we will be able to better reach our target market including roasting companies, other importers, distributors and retailers.

Our company is committed to ethics and sustainability, and operates as a Benefit Company to ensure responsible and sustainable practices for the communities we interact with. We own and manage 75 Ha of specialty coffee processing sites, and partner with selective cooperatives to offer diverse range of coffee selections. Our goal is to improve the quality of life for everyone involved in the coffee industry.



Our Identity

To be a premier importer of Indonesian specialty coffee beans in San Francisco, Dubai and the Middle East, known for our high-quality and sustainable practices.”



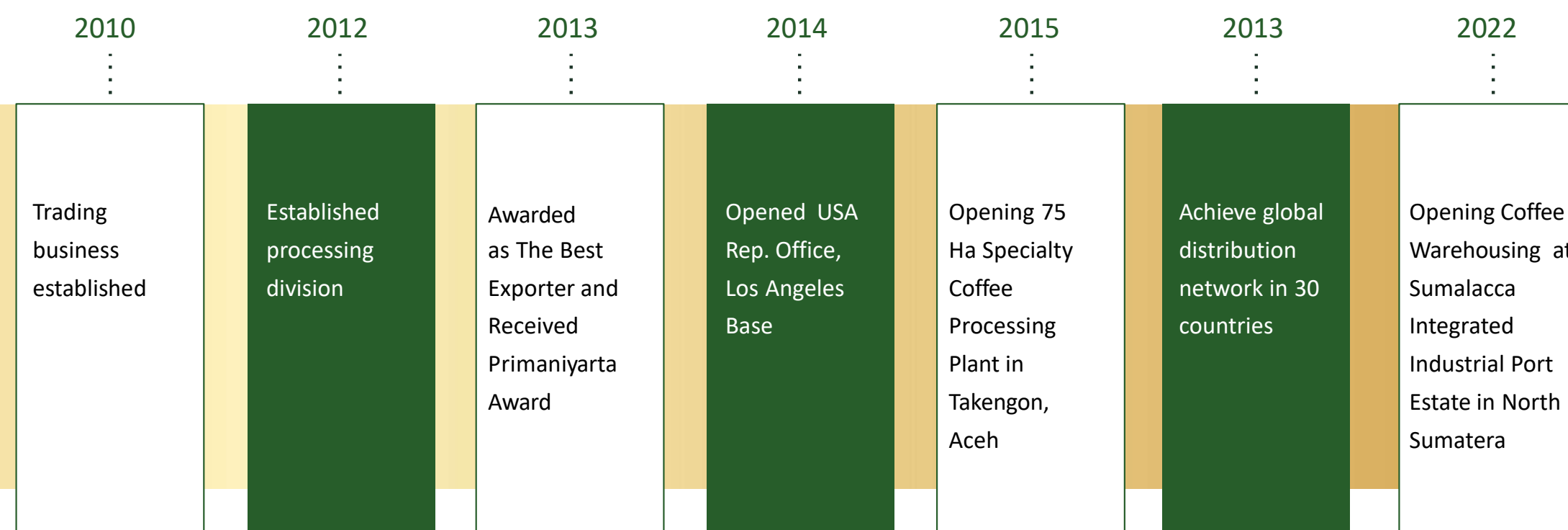
Our Mission

1. Offering high quality, sustainably-sourced Indonesian specialty coffee beans
2. Building strong relationships with Indonesian coffee farmers and producers.
3. Implementing sustainable practices throughout the company.
4. Establishing a strong presence in San Francisco, Dubai, and the Middle East through marketing and branding.
5. Providing excellent customer service and building long-term client relationships.
6. Continuously improving and innovating to stay ahead of industry trends.
7. Being a key import and distribution center for Indonesian coffee in San Francisco, Dubai, and the Middle East.



Our Achievement

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



Strong ability to maintain global competitiveness during the journey

16 October 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 Primaniyarta 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 (JIExpo), Kemayoran, Jakarta.



Our Coffee Products and Supply Chain

“ISC Coffee specializes in the trading and importing 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 aspects of our green coffee operations from milling, processing, warehousing, and exporting to trading. We maintain constant communication between all of our processing locations to stay informed about crop forecasts, weather updates, and other factors that may affect current and future supplies. Furthermore, all samples that pass through our office are cupped and graded by our trained "Q" graders and experienced quality control team, to ensure that all coffee delivered by ISC meets the highest standards.

Our Specialty Catalogue



Sumatra Super Peaberry



Past Crop



Age Coffee



Musty Cup



Elb Green Dino



Jumbo Eighteen Plus



Lasuna Special



Gayo Longberry



Gayo And Mandheling Wine



Java Wine



Java Preanger Grade 1



Luwak Liar



Our Arabica Catalogue



Mandheling Fto



Mandheling
High Grade



Mandheling
Grade 2



Mandheling
Grade 3



Mandheling
Grade 4



Mandheling
Grade 5



Mandheling
Grade 6



Aceh Gayo
Grade 1



Aceh Gayo
Grade 2



Lintong Grade 1



Java Ijen
Grade 1



Toraja Grade 1



Toraja Grade 2



Kalosi Grade 1



Kalosi Grade 2



Flores Grade 1



Our Arabica Catalogue



Mandheling
Low Grade



Mandheling G3
Special



Bali Kintamani
Grade 1



Bali Natural

Our Robusta Catalogue



Lampung ELB 350 BC



Lampung Grade 2



Lampung Grade 3



Lampung Grade 4



Lampung Elb 450 Bc



Sidikalang Grade 2



Sidikalang Grade 3



Sidikalang Grade 4



Bali Kintamani Robusta ELB 350BC



ARABICA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



MANDHELING FTO

Mandheling FTO is a Mandheling Grade 1 with a special certificate of Fair trade Organic.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

\$8.855 /MT

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 : 1100 to 1500 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 : Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong,

Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



MANDHELING HIGH GRADE

Mandheling high-grade coffee has its own flavor of coffee compared to others. it has a rich coffee taste like sour, sweet and bitter.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

\$8.580 /MT

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 : 1100 to 1500 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: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong,

Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

ARABICA COFFEE

The Prices Below are Indications,
Subject to Confirmation



MANDHELING GRADE 2

This type of coffee has a mild favor with a medium flavor, which is suit able for materials like mixed drinks.

Characteristics

Fragrance/Aroma : Nutty
Flavor : Nutty Roaster, Supplemented by Herbal Aroma
Acidity : Medium
Body : Medium to High of Full-body

Specification

Screen Size : 15-19
Moisture : Max 13%
Defect Value : 15-25 (As per sample)

\$8.140 /MT

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 : 1100 to 1500 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: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method



MANDHELING GRADE 3

This grade 3 of Mandheling has medium to high body, completed with herbal aroma, it isuitable for mixed drink materials.

Characteristics

Fragrance/Aroma : Nutty
Flavor : Nutty Roaster, Supplemented by Herbal Aroma
Acidity : Medium
Body : Medium to High of Full-body

Specification

Screen Size : 15-19
Moisture : Max 13%
Defect Value : 24-44 (As per sample)

\$7.810 /MT

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 : 1100 to 1500 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 :Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method

ARABICA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



MANDHELING GRADE 4

This type of coffee has a mild flavor with medium body. Perfect to be mixed with other coffees.

Characteristics

Fragrance/Aroma : Nutty

Flavor : Nutty Roaster

Acidity : Low to Medium

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Defect Value : 45-80 (As per sample)

\$6.050 /MT

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 : 1100 to 1500 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 : Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong,

Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



MANDHELING GRADE 5

Affordable choice and also very suitable mix material for your need of good coffee.

Characteristics

Fragrance/Aroma : Nutty

Flavor : Nutty Roaster, Smokey, Earthy

Acidity : Low to Medium

Body : Loe to Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Defect Value : 81-150 (As per sample)

\$5.500 /MT

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 : 1100 to 1500 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: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong,

Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

ARABICA COFFEE

The Prices Below are Indications,
Subject to Confirmation



MANDHELING GRADE 6

This coffee has a mild flavor and medium body,
which is very suitable to be mixed.

Characteristics

Fragrance/Aroma : Nutty , Tobacco, Earthy
Flavor : Nutty Roaster, Smokey
Acidity : Low
Body : Low to Medium

Specification

Screen Size : 15-19
Moisture : Max 13%
Defect Value : 151-225 (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 : 1100 to 1500 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 : Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong,
Borong-borong, Tobasa, Sipirok, Mandailing.
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method

\$4.510 /MT

ARABICA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



ACEH GAYO GRADE 1

Arabica coffee of Aceh Gayo Grade 1 beans are considered as one of premium coffee beans in the world . it is harvest from plantations in Central Aceh Region.

Characteristics

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

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : 8-10%
Defect Value : Max 11

\$8.360 /MT

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 : Fertile volcanic soil, wet climate, near to equator (North)
Country of Origin : Indonesia
Production Areas : Aceh (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Mostly wet processed, wet hulling (Smallholders) and Small Quantity Wet Process ; Dry Hulling of Fully Wash Process (Big Processor)



ACEH GAYO GRADE 2

Arabica coffee of Aceh Gayo Grade 2 beans are considered as one of premium coffee beans in the world . it is harvest from plantations in Central Aceh Region.

Characteristics

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

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : 8-10%
Defect Value : 15 - 25

\$8.140 /MT

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 : Fertile volcanic soil, wet climate, near to equator (North)
Country of Origin : Indonesia
Production Areas : Aceh (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Mostly wet processed, wet hulling (Smallholders) and Small Quantity Wet Process ; Dry Hulling of Fully Wash Process (Big Processor)

ARABICA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



LINTONG GRADE 1

It gets the name from Lintong Nihuta district where it is marketed. Lintong grade 1 is one of the finest traditional Arabica Coffees from the Northern part of Sumatera.

Characteristics

Fragrance/Aroma : Excellent Aroma, Earthy

Flavor : Complex Flavour, Balance of Nutty
and Fruity, Hints of Green Capsicum

Acidity : Medium to Low

Body : Excellent Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

\$8.360 /MT

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 : 1300 to 1600 from Sea Level (asl)

Soil Type : Fertile volcanic soil

Country of Origin : Indonesia

Production Areas : Bukit Barisan Highland, North Sumatera, Surrounding Lake
Toba

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Wet Process, Wet Hulling (Smallholders)



JAVA IJEN GRADE 1

Java Ijen coffee has been famously known all over the world ever since hundreds of years ago. This is the best coffee produced in the high quality plantations located in Volcanic Ijen mountain/Ijen Highland, East Java, Indonesia.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Spicy

Acidity : High Clean

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

\$8.360 /MT

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 : 1300 to 1600 from Sea Level (asl)

Soil Type : Fertile volcanic soil

Country of Origin : Indonesia

Production Areas : Ijen Highland, East Java

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fully Wash

ARABICA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



TORAJA GRADE 1

Grown in mountainous Tana Toraja region, South Sulawesi, Toraja coffee is recognized as a masterpiece through out the world for its relatively low yet vibrant acidity. Though many people comparatively more acidic and less body than Sumatra coffee beans but more earthy than the Java coffee beans.

Characteristics

Fragrance/Aroma : Spicy Fruity, Excellent

Aroma

Flavor : Herbal, Earthy, Spicy, Sometimes

Appears Caramel Dark Chocolate Light

Acidity : High

Body : High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

\$8.250 /MT

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 : Infertile to Fertile volcanic Soils

Country of Origin : Indonesia

Production Areas: Tana Toraja Highland, South Sulawesi

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 : Fully Washed (Estate) and Wet Huling Washed Process

(Smallholders)



TORAJA GRADE 2

Grown in mountainous Tana Toraja region, South Sulawesi, Toraja coffee is recognized as a masterpiece through out the world for its relatively low yet vibrant acidity. Though many people comparatively more acidic and less body than Sumatra coffee beans but more earthy than the Java coffee beans.

Characteristics

Fragrance/Aroma : Spicy Fruity, Excellent

Aroma

Flavor : Herbal, Earthy, Spicy, Sometimes

Appears Caramel Dark Chocolate Light

Acidity : High

Body : High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : 15 - 25

\$8.030 /MT

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 : Infertile to Fertile volcanic Soils

Country of Origin : Indonesia

Production Areas: Tana Toraja Highland, South Sulawesi

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 : Fully Washed (Estate) and Wet Huling Washed Process

(Smallholders)

ARABICA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



KALOSI GRADE 1

Known also as Celebes coffee, Kalosi is considered to be one of the rarest Indonesian coffees. The acidity is medium to high while it has a medium yet rich body. When it is lightly roasted, you can find traces of nut, herb and earth in aroma. It is completed with earthy flavour and subtle hints of berry and chocolate with a tangy finish.

Characteristics

Fragrance/Aroma : Fresh Flower

Flavor : Light Bitter Hints and Chocolate

Acidity : Medium to High

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

\$8.250 /MT

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 : Unfertile to Fertile volcanic soil

Country of Origin : Indonesia

Production Areas : Tana Toraja Highland, South Sulawesi

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Wet Hulling Washed Arabica (smallholders)



KALOSI GRADE 2

Known also as Celebes coffee, Kalosi is considered to be one of the rarest Indonesian coffees. The acidity is medium to high while it has a medium yet rich body. When it is lightly roasted, you can find traces of nut, herb and earth in aroma. It is completed with earthy flavour and subtle hints of berry and chocolate with a tangy finish.

Characteristics

Fragrance/Aroma : Fresh Flower

Flavor : Light Bitter Hints and Chocolate

Acidity : Medium to High

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : 15 -25

\$8.030 /MT

ARABICA COFFEE

The Prices Below are Indications,
Subject to Confirmation



FLORES GRADE 1

Flores grade 1is an exotic coffee coming from the Indonesia islands of Flores. This coffee is meticulously grown high in the mountains using organic farming practices. It has a good aroma and excellent coffee flavor, medium acidity and strong body.

Characteristics

Fragrance/Aroma : Fresh Nutty
Flavor : Hints of Citric and Chocolate
Acidity : Medium
Body : Strong

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : 8-10%
Defect Value : Max 11

\$8.250 /MT

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 : Fertile volcanic soil
Country of Origin : Indonesia
Production Areas : Flores Highland, Flores Island, East Nusa Tenggara (East Sunda Lesser)
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Fully Washed (smallholders)



MANDHELING LOW GRADE/PIXEL

Similar with Mandheling Grade 6, Mandheling low grade also has a mild flavor with a medium body. A good choice if you want it to be mixed with other Arabica or Robusta coffee.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Origin Mandheling : Tanah Batak (Sumatera)
Altitude : 1100 to 1500 from Sea Level (asl)
Screen Size : 10-19
Colour : Brown
Crop : Current

\$4.290 /MT



MANDHELING GRADE 3 SPECIAL

This type of coffee has a mild flavor with a medium body. Perfect to be mixed with other coffees.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Country of Origin : Indonesia
Altitude : 1100 to 1300 from Sea Level (asl)
Screen Size : 13-18
Colour : Brown
Crop : Current

\$6.380 /MT

ARABICA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



BALI KINTAMANI GRADE 1

Kintamani coffee is one of the best coffees from Bali. Planted in a cool area with a traditional irrigation system, the coffee beans are of better quality. This is also what makes Kintamani coffee has a soft taste and a delicious distinctive aroma so that the taste is global.

Characteristics

Fragrance/Aroma : Orange, Lemon

Flavor : Molasses, Toast

Acidity : brigh

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

\$9.240 /MT

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 m m

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: Ulian Village, Kintamani District, Bangli Regency, Bali Province.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fully Washed (*smallholders*)



BALI NATURAL

Harvested with a NATURAL process, making this bali coffee more sweet, acid and fruity compared to general bali coffee.

Characteristics

Fragrance/Aroma : Citrus

Flavor : Sweet Tropical Fruit, Orange, Guava,

Clean After Taste

Acidity : Medium

Body : Strong

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

\$19.140 /MT

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 m m

Altitude : 1200 to 1700 from Sea Level (*asl*)

Soil Type : Fertile volcanic soil

Country of Origin : Indonesia

Production Areas: Ulian Village, Kintamani District, Bangli Regency, Bali Province.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Method of Harvest : Natural

Processing Method : Natural Process

ROBUSTA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



LAMPUNG ELB 350 BC

Lampung ELB is a high grade of Robusta coffee with a unique and strong Robusta's flavor. Enjoy the strong body and very good aroma.

Specification

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 25 (300 gr) As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy Favor: Spicy, Hot, Fresh

Body: Full Body

\$2.585 /MT



LAMPUNG GRADE 2

Lampung grade 2 has a rich and strong aroma, and the coffee is incredibly full bodied, almost syrupy. It lingers on the tongue with a long, clean aftertaste.

Specification

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 25 (300 gr) As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

\$2.475 /MT



LAMPUNG GRADE 3

Lampung grade 3, similiar with Lampung grade 2, also has rich and strong aroma. The body is increadible with long taste on the tongue.

Specification

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 45 (300 gr) As per Sample

Origin: Indonesia

Fragrance/Aroma: Earthy Favor: Spicy,

Hot, Fresh

Body: Full Body

\$2.365 /MT



LAMPUNG GRADE 4

Lampung grade 4 has rich and strong aroma. The flavor has its own characteristics with full and thick body.

Specification

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 80 (300 gr) As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy Favor: Spicy, Hot, Fresh

Body: Full Body

\$2.255 /MT

ROBUSTA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



LAMPUNG ELB 450 BC

Lampung ELB 450 BC is the beans delivering a fragrant, deli cating and sweet-toasty brew that is light-bodied and pleasant to drink.

Specification

Screen Size: 14-18

Moisture: Max 13%

Defect Value: 45 (300 gr) As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

\$2.420 /MT



SIDIKALANG GRADE 2

Sidikalang coffee is a unique variety species of Arabica called Typica, One of the best types of Arabica which is hard to be found in other regions in Indonesia.

Specification

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 25 (300 gr) As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

\$2.475 /MT



ROBUSTA COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



SIDIKALANG GRADE 3

Sidikalang grade 3 has almost no acid taste. The aroma offers sweet woodiness promising a delicious experience. Bright focused cedar is the star of the flavor-somefruity notes you might find will brighten up your day.

Specification

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 45 (300 gr) As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

\$2.365 /MT



SIDIKALANG GRADE 4

Similar with other Sidikalang coffee, Sidikalang grade 4 has no acid taste with mild flavor. It is the best choice to be mixed with other Arabica or robusta coffee.

Specification

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 80 (300 gr) As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

\$2.255 /MT



BALI KINTAMANI ROBUSTA ELB 350BC

Coffee that has a distinctive taste and aroma similar to chocolate. Selected from selected quality coffee beans, Bali Robusta coffee beans come from Pupuan Bali which grows at an altitude of 450-700 mpdl where the climate and soil are very supportive for coffee plants.

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 11

Fragrance/Aroma : Earthy

Flavor : Spicy, Hot, Fresh

Body : Full Body

\$3.465 /MT

SPECIALTY COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



SUMATRA SUPER PEABERRY

A Peaberry is a single coffee bean within a single coffee cherry (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 Sumatra 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 are only reserved for coffee lovers 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 : 13-19 (4> mm hole)
Moisture : Max 13%
Triage : 6%
Defect Value : 8-11

\$14.740 /MT

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 (Takengon, Bener Meriah, Angkup, Sukarame, Bies,
Jagung, Sabun, Pondokbaru)
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi- wash

SPECIALTY COFFEE

The Prices Below are Indications,
Subject to Confirmation



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 busin ess 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

Fragrance/Aroma : Fresh Nutty

Flavor : Rich, Earthy Body, and Verry Little

Acidity : Good Acidity

Body : Medium to High or Full-body (Rich)

Origin : Batak Highland/Gayo Highland

Moisture : Max 13%

Defect Value : As per sample

Altitude : 1200 to 1700 from Sea Level (asl)

Screen Size : 13-19

Colour : Brown

Crop : Past

\$8.360 /MT



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.

Characteristics

Moisture : Max 13%

Defect Value : As per sample

Origin : Batak Highland/Gayo Highland

Altitude : 1200 to 1700 from Sea Level (asl)

Screen Size : 13-19

Colour : Brown

Crop : Age

\$10.340 /MT



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.

Characteristics

Moisture : Max 13%

Defect Value : As per sample

Origin : Batak Highland/Gayo Highland

Altitude : 1200 to 1700 from Sea Level (asl)

Screen Size : 13-19

Colour : Brown

Crop : Past

\$8.360 /MT

SPECIALTY COFFEE

The Prices Below are Indications,
Subject to Confirmation



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.

Characteristics

Fragrance/Aroma : Nutty, tobacco, earthy
Flavor : Nutty Roaster, Smokey
Acidity : Low
Body : Low to Medium

Specification

Screen Size : 13-19
Moisture : Max 13%
Defect Value : 151-225 (As per sample)

\$10.230 /MT

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 : 1100 to 1500 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 (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : 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 Refreshing, Spicy
Acidity : Medium
Body : Medium to High

Specification

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

\$9.405 /MT

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 (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash

SPECIALTY COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



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 weetness.

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%

Triage : Max 6-8%

Defect Value : 6-8 (As per sample)

\$18.480 /MT

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 (Takengon, Bener Meriah, Angkup, Sukarama, Bies,

Jagung, Sabun, Pondokbaru)

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

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.

Characteristics

Fragrance/Aroma : Fresh

Flavor : Herbal Refreshing, Spicy

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 18 (>7 mm hole)

Moisture : Max 13%

Triage : Max 6

Defect Value : Max 11

\$16.830 /MT

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 (Takengon, Bener Meriah, Angkup, Sukarama, 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

SPECIALTY COFFEE

The Prices Below are Indications,
Subject to Confirmation



BALI, JAVA, 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)

\$20.240 /MT

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 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fermentatation Method, wet and dry hulled



SUMATRA ARABICA ORGANIC GRADE 2

Sumatra Arabica Organic is 100% Typica and certified Grade 2 which is traditionally the highest grade of Sumatra coffee.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

\$8.360 /MT

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 1500 from Sea Level (asl)

Soil Type : Volcanic Loam

Country of Origin : Indonesia

Production Areas: Aceh (*Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru*).

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

Certifications : Organic

SPECIALTY COFFEE

*The Prices Below are Indications,
Subject to Confirmation*



JAVA PREANGER

Java Preanger is one of the favorite coffee because it has a very special taste.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Floral, Fresh Spicy, Dark

Chocolate, Caramel, balance after taste

Acidity : Soft -medium

Body : Strong but Soft and Mild

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 11

\$8.360 /MT

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 : Java Preanger High Lands such as Ciwidey, Pengalengan,

West Bandung: Subang and Garut

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : 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 out standing balance amongs the body , acidity and sweetness, rendering pleasant flavor and slurp, no impacton 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.

Characteristics

Fragrance/Aroma : Fresh Nutty, vanilla,

strong and gentle almond

Flavor : Herbal Refreshing, Spicy

Acidity : Soft-Medium

Body : Soft-Mild

Specification

Screen Size : 15-18

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 6-8

\$55

Minimal Order : 100 kg

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 : Arabica Plantation Sumatra, Java, Bali

Caffeine Content : 0.8 to 14%

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 : Semi Washed Cleaning, manual dry hulled



Thank You

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