



# Indonesia Specialty Coffee

*Company Profile 2026*



Indonesia  
Specialty  
Coffee



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

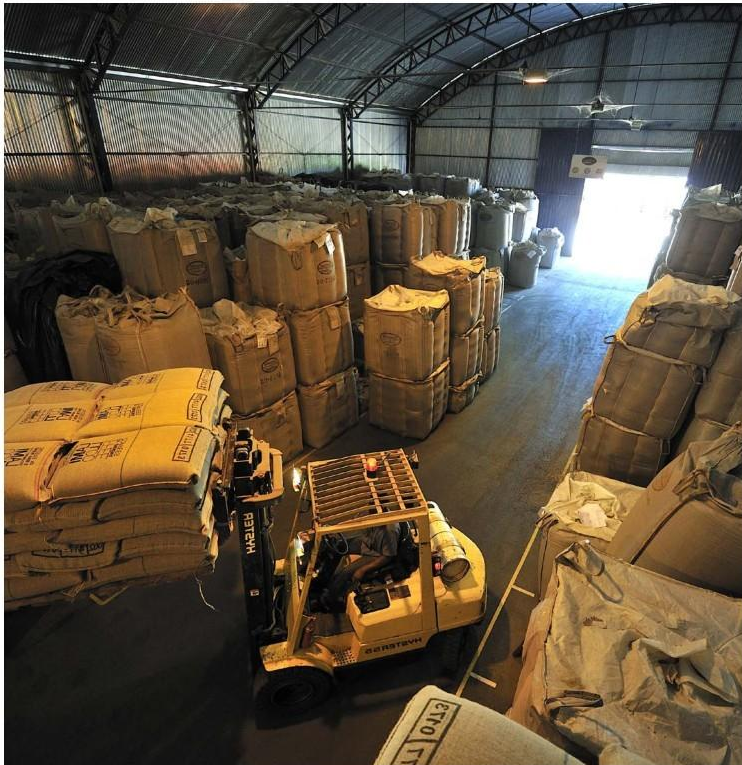
Ethics &  
Compliance

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



*physical supply chain management*

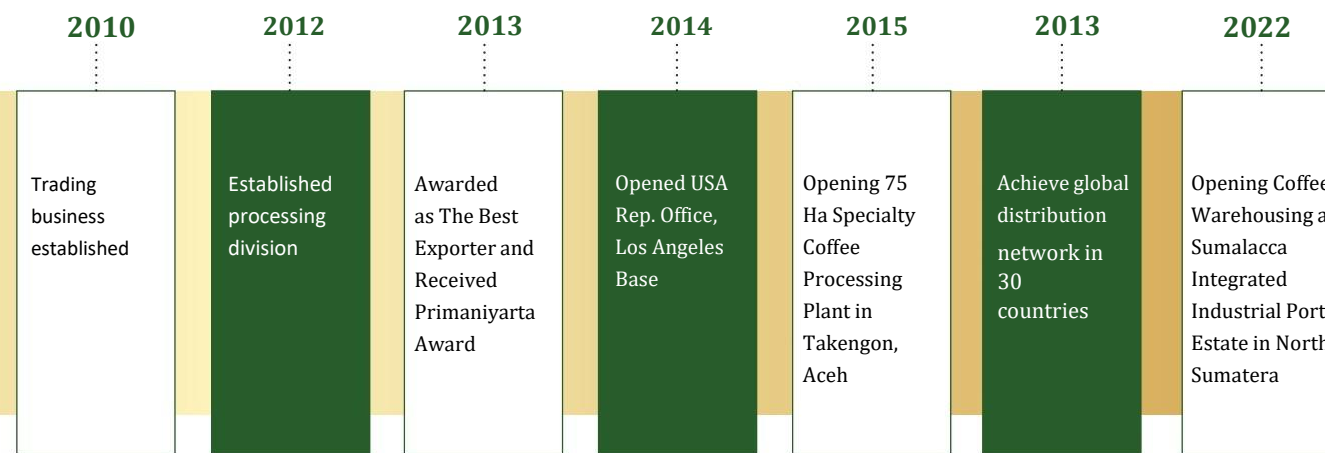
*price and performance risk management*

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



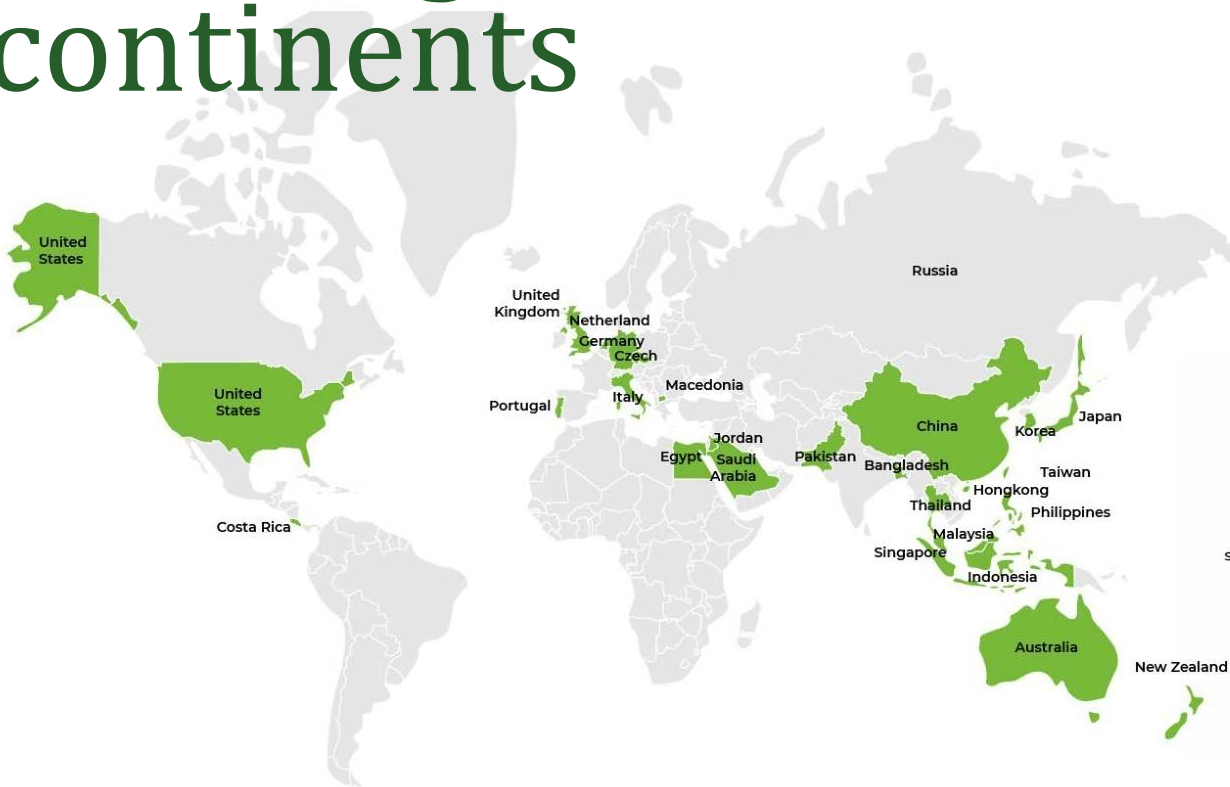
## *Strong ability to maintain global competitiveness during the journey*

October 16, 2013, the company achieved the award as the Superior Potential Exporter, for our 16 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.

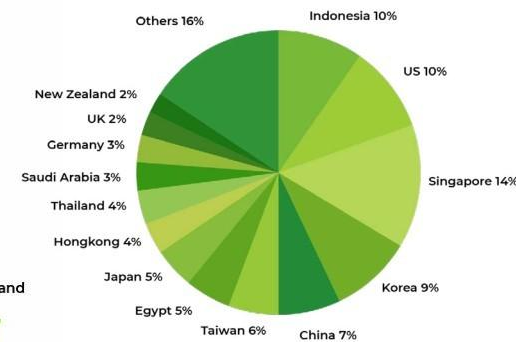


# A global trading distribution network reaching over 30 countries, across all continents

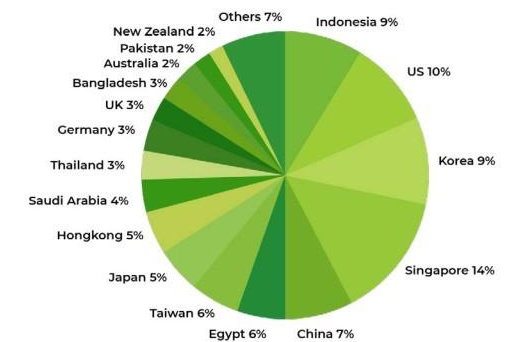
*Over the last 16 years, ISC has established strong relationships with large shipping lines to guarantee the quality and punctuality of its delivery.*



**Coffee volume breakdown by country FY25**



**Coffee revenue breakdown by country FY25**



# ISC as A Coffee Exporter & Trader in Number



FARMERS  
**500+**



PROCESSING PLANT  
**75Ha**



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 relationship;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.

# Arabica Coffee Products



aceh gayo grade 1



aceh gayo grade 2



lintong grade 1



mandheling fto



mandheling grade 1



mandheling grade 2



mandheling grade 3



mandheling grade 3  
special



sumatra arabica organic  
grade 2



bali kintamani grade 1



bali natural



java ijen grade 1



java preanger



flores grade 1



kalosi grade 1



kalosi grade 2



toraja grade 1



toraja grade 2

## Aceh Gayo Grade 1

Aceh Gayo Grade 1 is considered one of the world's premium coffees. It is harvested from plantations in the Central Aceh region.

### Characteristics

**Fragrance/Aroma** : Fresh, nutty  
**Flavor** : Complex, with hints of vanilla  
**Acidity** : Good  
**Body** : Medium to high, full-bodied (rich)

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : Max 11  
**Altitude** : 1,200–1,700 m asl

### Origin

**Production Areas** : Aceh (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)  
**Processing Method** : Mostly wet-hulled (smallholders); small volumes fully washed and dry-hulled (larger processors)  
**Cup Character** : Acid & Chocolate

## Aceh Gayo Grade 2

Aceh Gayo Grade 2 is considered one of the world's premium coffees. It is harvested from plantations in the Central Aceh region.

### Characteristics

**Fragrance/Aroma** : Fresh, nutty  
**Flavor** : Complex, with hints of vanilla  
**Acidity** : Good  
**Body** : Medium to high, full-bodied (rich)

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 12–25  
**Altitude** : 1,200–1,700 m asl

### Origin

**Production Areas** : Aceh (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)  
**Processing Method** : Mostly wet-hulled (smallholders); small volumes fully washed and dry-hulled (larger processors)  
**Cup Character** : Acid & Chocolate

## Lintong Grade 1

Named after the Lintong Nihuta district where it is traded, Lintong Grade 1 is one of the finest traditional Arabica coffees from northern Sumatra.

### Characteristics

**Fragrance/Aroma** : Excellent aroma, earthy  
**Flavor** : Complex; balanced nutty and fruity, hints of green capsicum  
**Acidity** : Medium to low  
**Body** : Excellent, medium

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : Max 11  
**Altitude** : 1,300–1,600 m asl

### Origin

**Production Areas** : Bukit Barisan Highland around Lake Toba, North Sumatra  
**Processing Method** : Wet-hulled (smallholders)  
**Cup Character** : Acid & Chocolate

## Mandheling FTO

Mandheling Grade 1 with Fairtrade Organic certification.

### Characteristics

**Fragrance/Aroma** : Fresh, nutty  
**Flavor** : Herbal, spicy, mild caramel  
**Acidity** : Medium  
**Body** : Medium to high

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 6–8  
**Altitude** : 1,100–1,500 m asl

### Origin

**Production Areas** : Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing  
**Processing Method** : Semi-washed  
**Cup Character** : Acid & Chocolate

## Mandheling Grade 1

Mandheling high grade has a flavor of its own: a rich cup that balances 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%  
**Defect Value** : 6–8  
**Altitude** : 1,100–1,500 m asl

### Origin

**Production Areas** : Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing  
**Processing Method** : Semi-washed  
**Cup Character** : Acid & Chocolate

## Mandheling Grade 2

A mild flavor and medium body, suitable as a base for blends and mixed drinks.

### Characteristics

**Fragrance/Aroma** : Nutty  
**Flavor** : Nutty, roasty, with an herbal aroma  
**Acidity** : Medium  
**Body** : Medium to high, full-bodied

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 12–25  
**Altitude** : 1,100–1,500 m asl

### Origin

**Production Areas** : Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing  
**Processing Method** : Semi-washed  
**Cup Character** : Acid & Chocolate

## Mandheling Grade 3

Medium to high body, complemented by an herbal aroma. Suitable for blends and mixed drinks.

### Characteristics

**Frangrance/Aroma :** Nutty  
**Flavor :** Nutty, roasty, with an herbal aroma  
**Acidity :** Medium  
**Body :** Medium to high, full-bodied

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** 26-44  
**Altitude :** 1,100–1,500 m asl

### Origin

**Production Areas :** Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing  
**Processing Method :** Semi-washed  
**Cup Character :** Acid & Chocolate

## Mandheling Grade 3 Special

A mild flavor with a medium body. Perfect for blending with other coffees.

### Specification

**Screen Size :** 13–18  
**Moisture :** Max 13%  
**Defect Value :** 45-60  
**Altitude :** 1,100–1,300 m asl

### Origin

**Production Areas :** Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing  
**Processing Method :** Semi-washed  
**Cup Character :** Acid & Chocolate

## Sumatra Arabica Organic Grade 2

100% Typica, certified organic Grade 2, 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%  
**Defect Value** : 12–25  
**Altitude** : 1,200–1,500 m asl

### Origin

**Production Areas** : Aceh (Takengon, Bener Meriah, Angkup, Sukarama, Bies, Jagung, Sabun, Pondokbaru)  
**Processing Method** : Semi-washed  
**Cup Character** : Acid & Chocolate

## Bali Kintamani Grade 1

One of the best coffees from Bali. Grown in a cool area with the traditional subak irrigation system, it has a soft taste and a delicious, distinctive aroma.

### Characteristics

**Fragrance/Aroma** : Orange, lemon  
**Flavor** : Molasses, toast  
**Acidity** : Bright  
**Body** : Medium

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : Max 11  
**Altitude** : 1,200–1,700 m asl

### Origin

**Production Areas** : Ulian Village, Kintamani, Bangli, Bali  
**Processing Method** : Semi-Washed, wet hulled & Fully washed, dry hulled  
**Cup Character** : Acid & Chocolate

## Bali Natural

Natural-processed Bali coffee: sweeter, brighter and fruitier than washed Bali coffees.

### Characteristics

**Fragrance/Aroma :** Citrus  
**Flavor :** Sweet tropical fruit, orange, guava; clean  
 aftertaste  
**Acidity :** Medium  
**Body :** Strong

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** Max 11  
**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Ulian Village, Kintamani,  
 Bangli, Bali  
**Processing Method :** Natural  
**Cup Character :** Sweet tropical fruit & citrus

## Java Ijen Grade 1

Java Ijen coffee has been known all over the world for hundreds of years. It is grown on high-quality plantations on the volcanic Ijen Highland, East Java.

### Characteristics

**Fragrance/Aroma :** Fresh, nutty  
**Flavor :** Spicy  
**Acidity :** High, clean  
**Body :** Medium

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** Max 11  
**Altitude :** 1,300–1,600 m asl

### Origin

**Production Areas :** Ijen Highland, East Java  
**Processing Method :** Semi-Washed, wet  
 hulled & Fully washed, dry hulled  
**Cup Character :** Acid & Chocolate

## Java Preanger

A favorite for its very special taste: floral, spicy, dark chocolate and caramel with a balanced aftertaste.

### Characteristics

**Fragrance/Aroma :** Fresh, nutty

**Flavor :** Floral, fresh spice, dark chocolate, caramel; balanced aftertaste

**Acidity :** Soft-medium

**Body :** Strong yet soft and mild

### Specification

**Screen Size :** 15–19

**Moisture :** Max 13%

**Defect Value :** Max 11

**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Preanger highlands: Ciwidey, Pangalengan, West Bandung, Subang and Garut

**Processing Method :** Semi-Washed, wet hulled & Fully washed, dry hulled

**Cup Character :** Acid & Chocolate

## Flores Grade 1

An exotic coffee from the Indonesian island of Flores, grown high in the mountains using organic farming practices. Good aroma, excellent flavor, medium acidity and a strong body.

### Characteristics

**Fragrance/Aroma :** Fresh, nutty

**Flavor :** Hints of citrus and chocolate

**Acidity :** Medium

**Body :** Strong

### Specification

**Screen Size :** 15–19

**Moisture :** Max 13%

**Defect Value :** Max 11

**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Flores Highland, East Nusa Tenggara

**Processing Method :** Semi-Washed, wet hulled & Fully washed, dry hulled

**Cup Character :** Acid & Chocolate

## Kalosi Grade 1

Also known as Celebes coffee, Kalosi is one of the rarest Indonesian coffees. Medium to high acidity with a medium yet rich body. Lightly roasted, it shows nut, herb and earth in the aroma, with an earthy flavor, subtle berry and chocolate, and a tangy finish.

### Characteristics

**Fragrance/Aroma** : Fresh, floral  
**Flavor** : Light bitterness and chocolate  
**Acidity** : Medium to high  
**Body** : Medium

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : Max 11  
**Altitude** : 1,200–1,700 m asl

### Origin

**Production Areas** : Tana Toraja Highland, South Sulawesi  
**Processing Method** : Wet-hulled (smallholders)  
**Cup Character** : Acid & Chocolate

## Kalosi Grade 2

Also known as Celebes coffee, Kalosi is one of the rarest Indonesian coffees. Medium to high acidity with a medium yet rich body. Lightly roasted, it shows nut, herb and earth in the aroma, with an earthy flavor, subtle berry and chocolate, and a tangy finish.

### Characteristics

**Fragrance/Aroma** : Fresh, floral  
**Flavor** : Light bitterness and chocolate  
**Acidity** : Medium to high  
**Body** : Medium

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 12–25  
**Altitude** : 1,200–1,700 m asl

### Origin

**Production Areas** : Tana Toraja Highland, South Sulawesi  
**Processing Method** : Wet-hulled (smallholders)  
**Cup Character** : Acid & Chocolate

## Toraja Grade 1

Grown in the mountainous Tana Toraja region of South Sulawesi, Toraja is prized worldwide for its relatively low yet vibrant acidity. Compared with Sumatra coffees it is brighter and lighter-bodied, and more earthy than Java coffees.

### Characteristics

**Fragrance/Aroma :** Spicy, fruity, excellent aroma  
**Flavor :** Herbal, earthy, spicy, light caramel, dark chocolate  
**Acidity :** High  
**Body :** High

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** Max 11  
**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Tana Toraja Highland, South Sulawesi  
**Processing Method :** Semi-Washed, wet hulled & Fully washed, dry hulled  
**Cup Character :** Acid & Chocolate

## Toraja Grade 2

Grown in the mountainous Tana Toraja region of South Sulawesi, Toraja is prized worldwide for its relatively low yet vibrant acidity. Compared with Sumatra coffees it is brighter and lighter-bodied, and more earthy than Java coffees.

### Characteristics

**Fragrance/Aroma :** Spicy, fruity, excellent aroma  
**Flavor :** Herbal, earthy, spicy, light caramel, dark chocolate  
**Acidity :** High  
**Body :** High

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** 12–25  
**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Tana Toraja Highland, South Sulawesi  
**Processing Method :** Semi-Washed, wet hulled & Fully washed, dry hulled  
**Cup Character :** Acid & Chocolate

# Arabica Special Process Products



sipirok hydro honey



java ijen honey carbonic  
maceration



gayo natural classic



gayo carbonic  
maceration natural



bali, java, gayo &  
mandheling wine



bali wanagiri honey



sumatra super peaberry



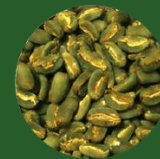
elb green dino



gayo long berry



jumbo eighteen plus



lasuna special



musty cup



age coffee



past crop



luwak liar (wild civet  
arabica)

## Sipirok Hydro Honey

Processed with the hydro honey method: a natural pre-dry, a rehydration soak and a final honey dry. It develops pineapple, red berry and palm sugar notes.

### Characteristics

**Fragrance/Aroma** : Vanilla, brown sugar, orange juice  
**Flavor** : Orange juice, jackfruit, sweet chocolate  
**Acidity** : Citric  
**Body** : High intensity

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 3–6  
**Altitude** : 1,350 m asl

### Origin

**Production Areas** : Sidapdap Simanosor, Saipar Dolok Hole, North Sumatra  
**Processing Method** : Natural, hydro, honey, dry-hulled  
**Cup Character** : Orange, jackfruit & sweet chocolate

## Java Ijen Honey Carbonic Maceration

From Mount Ijen in Bondowoso, East Java, a region known for its coffee for hundreds of years. Carbonic maceration and honey processing bring strawberry jam, star fruit and tea rose notes.

### Characteristics

**Fragrance/Aroma** : Caramel, dark chocolate, molasses  
**Flavor** : Strawberry jam, star fruit, tea rose  
**Acidity** : Medium to high  
**Body** : Medium to high

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 3–6  
**Altitude** : 1,600 m asl

### Origin

**Production Areas** : Mount Ijen, Bondowoso, East Java  
**Processing Method** : Carbonic maceration, honey, dry-hulled  
**Cup Character** : Strawberry jam, star fruit & tea rose

## Gayo Natural Classic

Classic natural (dry) process, known for an exceptional, fruit-forward sweetness and citrusy acidity.

### Characteristics

**Fragrance/Aroma** : Ripe berry and floral, intense fruited sweetness  
**Flavor** : Passion fruit, guava, caramel, orange  
**Acidity** : Citrusy  
**Body** : Medium to high

### Specification

**Screen Size** : 16–19  
**Moisture** : Max 13%  
**Defect Value** : 3–6  
**Altitude** : 1,400 m asl

### Origin

**Production Areas** : Pantan Musara, Gayo Highlands, Aceh  
**Processing Method** : Natural, dry-hulled  
**Cup Character** : Fruit-forward, sweet & citrusy

## Gayo Carbonic Maceration Natural

Carbonic maceration followed by natural sun-drying brings bold red fruit, boozy berry and floral notes: vivid, wine-like sweetness, a lush full body and juicy, expressive acidity.

### Characteristics

**Fragrance/Aroma** : Vanilla, milk chocolate  
**Flavor** : Pineapple, tamarind, apple, sugar cane  
**Acidity** : Bright, juicy, wine-like  
**Body** : Full, round, silky

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 3–6  
**Altitude** : 1,400 m asl

### Origin

**Production Areas** : Pantan Musara, Gayo Highlands, Aceh  
**Processing Method** : Carbonic maceration, natural, dry-hulled  
**Cup Character** : Red fruit, wine-like & silky

## Bali, Java, Gayo & Mandheling Wine

Fermented cherries give these coffees a wine-like taste that lingers on the soft palate, as sugars convert during processing and permeate the beans.

### Characteristics

**Fragrance/Aroma** : Fresh, nutty  
**Flavor** : Floral, fresh spice, dark chocolate, caramel  
**Acidity** : Medium–high (coffee-cherry fragrance)  
**Body** : Strong yet soft and mild

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 6–8  
**Altitude** : 1,200–1,700 m asl

### Origin

**Production Areas** : Gayo Highland (Aceh) and Batak Highland (North Sumatra)  
**Processing Method** : Fermentation, dry-hulled  
**Cup Character** : Acid & Chocolate

## Bali Wanagiri Honey

Grown in the cool highland village of Wanagiri, above Lake Buyan in North Bali. Honey processing develops orange, red apple, brown sugar and milk chocolate notes.

### Characteristics

**Fragrance/Aroma** : Spices, brown sugar, caramel, toast  
**Flavor** : Star fruit, mandarin orange, apple, dark chocolate  
**Acidity** : Bright, juicy, citrus  
**Body** : Medium, round, creamy

### Specification

**Screen Size** : 15–19  
**Moisture** : Max 13%  
**Defect Value** : 3–6  
**Altitude** : 1,300–1,400 m asl

### Origin

**Production Areas** : Wanagiri, North Bali  
**Processing Method** : Honey, dry-hulled  
**Cup Character** : Citrus, apple & dark chocolate

## Sumatra Super Peaberry

A peaberry is a single round bean inside a coffee cherry instead of the usual two halves; only about 5–7% of a crop. Peaberries are sorted separately and valued for their more concentrated flavor. Our hand-picked Sumatra Super Peaberry (screen 15 and up) is a limited, rare lot for buyers who appreciate high-quality Indonesian Arabica.

### Characteristics

**Fragrance/Aroma** : Fresh, nutty  
**Flavor** : Complex, with hints of vanilla  
**Acidity** : Good  
**Body** : Medium to high, full-bodied (rich)

### Specification

**Screen Size** : 13–19  
**Moisture** : Max 13%  
**Defect Value** : 8–11  
**Altitude** : 1,200–1,700 m asl

### Origin

**Production Areas** : Aceh (Takengon, Bener Meriah, Angkup, Sukarama, Bies, Jagung, Sabun, Pondokbaru)  
**Processing Method** : Semi-washed  
**Cup Character** : Acid & Chocolate

## ELB Green Dino

Carefully chosen from Sumatra Arabica, selecting jumbo beans up to screen 20 for a rich, full flavor in every detail.

### Characteristics

**Fragrance/Aroma** : Nutty, tobacco, earthy  
**Flavor** : Nutty, roasty, smoky  
**Acidity** : Low  
**Body** : Low to medium

### Specification

**Screen Size** : 13–19  
**Moisture** : Max 13%  
**Defect Value** : 6–8  
**Altitude** : 1,100–1,500 m asl

### Origin

**Production Areas** : Aceh (Takengon, Bener Meriah, Angkup, Sukarama, Bies, Jagung, Sabun, Pondokbaru)  
**Processing Method** : Semi-washed  
**Cup Character** : Acid & Chocolate

## Gayo Long Berry

Named for its long bean, with a medium body and soft acidity. A fresh, nutty fragrance with floral, refreshing spice, dark chocolate and caramel, from the Takengon area of Central Aceh.

### Characteristics

**Fragrance/Aroma :** Fresh  
**Flavor :** Refreshing herbal, spicy  
**Acidity :** Medium  
**Body :** Medium to high

### Specification

**Screen Size :** 18 and up (>7 mm)  
**Moisture :** Max 13%  
**Defect Value :** 6–8  
**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Aceh (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)  
**Processing Method :** Semi-washed  
**Cup Character :** Acid & Chocolate

## Jumbo Eighteen Plus

Screen size 18 and up. A delicate almond fragrance with spicy, slightly fruity and herbal flavors and a medium body.

### Characteristics

**Fragrance/Aroma :** Nutty, fresh almond  
**Flavor :** Refreshing herbal, spicy  
**Acidity :** Medium  
**Body :** Medium to high

### Specification

**Screen Size :** 18 and up (>7 mm)  
**Moisture :** Max 13%  
**Defect Value :** 6–8  
**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Aceh (Takengon, Bener Meriah, Angkup, Sukaramé, Bies, Jagung, Sabun, Pondokbaru)  
**Processing Method :** Semi-washed  
**Cup Character :** Acid & Chocolate

## Lasuna Special

A balanced coffee: a unique blend of acidity and body that gives a mild, light flavor with pretty good sweetness.

### Characteristics

**Fragrance/Aroma :** Fresh, nutty

**Flavor :** Floral, fresh spice, dark chocolate, caramel

**Acidity :** Soft

**Body :** Strong yet soft and mild

### Specification

**Screen Size :** 15–19

**Moisture :** Max 13%

**Defect Value :** 6–8

**Altitude :** 1,200–1,700 m asl

### Origin

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

**Processing Method :** Semi-washed

**Cup Character :** Acid & Chocolate

## Musty Cup

Not the same as Age coffee. Musty Cup is carefully aged for six months to three years, monitored regularly and rotated to even out moisture and aging between bags, which also prevents mold and rot.

### Specification

**Screen Size :** 13–19

**Moisture :** Max 13%

**Defect Value :** As per sample

**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Batak Highland (North Sumatra) and Gayo Highland (Aceh)

**Processing Method :** Semi-washed, wet-hulled; aged 6 months–3 years

**Cup Character :** Woody, earthy, low acidity



## Age Coffee

Coffee from earlier harvests, stored and rested to develop a rich, earthy cup with very little acidity.

### Specification

**Screen Size :** 13–19  
**Moisture :** Max 13%  
**Defect Value :** As per sample  
**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Batak Highland (North Sumatra) and Gayo Highland (Aceh)  
**Processing Method :** Semi-washed, wet-hulled; warehouse-aged  
**Cup Character :** Rich, earthy, very low acidity

## Past Crop

Coffee is an agricultural product: you never roast exactly the same coffee twice. Past crop is coffee carried over from a previous harvest, offered for buyers who want continuity of supply.

### Characteristics

**Fragrance/Aroma :** Fresh, nutty  
**Flavor :** Rich, earthy, very little acidity  
**Acidity :** Good  
**Body :** Medium to high, full-bodied (rich)

### Specification

**Screen Size :** 13–19  
**Moisture :** Max 13%  
**Defect Value :** As per sample  
**Altitude :** 1,200–1,700 m asl

### Origin

**Production Areas :** Batak Highland (North Sumatra) and Gayo Highland (Aceh)  
**Processing Method :** Semi-washed, wet-hulled; previous harvest  
**Cup Character :** Earthy, low acidity



## Luwak Liar (Wild Civet Arabica)

Wild civets select the ripest cherries by instinct; enzymes and fermentation in the civet's digestion give the coffee its unique flavor. Less bitter than regular coffee, syrupy and smooth, rich with chocolate and jungle undertones, with an outstanding balance of body, acidity and sweetness. Production is only a few hundred kilos a year.

### Characteristics

**Fragrance/Aroma :** Fresh nutty, vanilla, almond

**Flavor :** Refreshing herbal, spicy

**Acidity :** Soft-medium

**Body :** Soft, mild

### Specification

**Screen Size :** 15-18

**Moisture :** Max 13%

**Defect Value :** 6-8

**Altitude :** 1,200-1,700 m asl

### Description Scheme

**Time from Flowers to Be Berry :** 9 months

**Production (Kg/Ha) :** 800-1,500

**Optimal Temperature :** 13-28°C

**Optimal Rainfall :** 100-3,000 mm

**Soil Type :** Fertile young volcanic black soil, rich in micronutrients

**Country of Origin :** Indonesia

**Production Areas :** Arabica plantations in Sumatra, Java and Bali

**Caffeine Content :** 0.8-1.4%

**Form of Seeds :** Flat with a clear midline

**Cup Character :** Balanced body, acidity and sweetness; fine chocolate, almond

**Method of Harvest :** Collected from wild civets

**Processing Method :** Washed cleaning, dry hulling



# Liberica & Robusta Coffee Products



liberica boja



bali kintamani robusta  
elb 350 bc



lampung elb 350 bc  
grade 1



lampung elb 350 bc  
grade 2



lampung elb 450 bc  
grade 3



lampung grade 1



lampung grade 2



lampung grade 3



sidikalang grade 2



sidikalang grade 3



sumatra robusta elb 350  
bc grade 1



sumatra robusta elb 350  
bc grade 2



sumatra robusta elb 400  
bc grade 3



sumatra robusta elb 450  
bc grade 3



sumatra robusta grade  
3/ek1 45 defects



sumatra robusta grade  
4a/ek1 60 defects



sumatra robusta grade  
4b/ek1 80 defects

## Liberica Boja

Naturally processed and sun-dried, it develops a sweet ripe-jackfruit character with a bold, full body. A rich, rustic cup with mellow acidity and lingering natural sweetness.

### Characteristics

**Fragrance/Aroma :** Orange, caramel, sweet corn  
**Flavor :** Sweet almond, jackfruit, spices  
**Acidity :** Low to medium, mellow  
**Body :** Bold, full, heavy

### Specification

**Screen Size :** 15–19  
**Moisture :** ±12%  
**Defect Value :** 6–8  
**Altitude :** 400–900 m asl

### Origin

**Production Areas :** Boja, Kendal, Central Java  
**Processing Method :** Natural, dry-hulled  
**Cup Character :** Jackfruit & sweet almond, mellow

## Bali Kintamani Robusta ELB 350 BC

A distinctive taste and aroma similar to chocolate. Selected from quality beans grown in Pupuan, Bali, at 450–700 m above sea level, where the climate and soil suit coffee very well.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** Max 11  
**Altitude :** 450–700 m asl

### Origin

**Production Areas :** Pupuan, Tabanan, Bali  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Chocolate & earthy

## Lampung ELB 350 BC Grade 1

A high grade of big Robusta beans with a unique, strong Robusta flavor. Enjoy the strong body and very good aroma.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** Max 11  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Liwa, West Lampung, Lampung  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Lampung ELB 350 BC Grade 2

A high grade of Robusta with a unique, strong Robusta flavor. Enjoy the strong body and very good aroma.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** 12–25  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Liwa, West Lampung, Lampung  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Lampung ELB 450 BC Grade 3

A fragrant, delicate and sweet-toasty brew that is light-bodied and pleasant to drink.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 14–18  
**Moisture :** Max 13%  
**Defect Value :** 26–45  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Liwa, West Lampung, Lampung  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Lampung Grade 1

A rich, strong aroma and an incredibly full, almost syrupy body. It lingers on the tongue with a long, clean aftertaste.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** Max 11  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Liwa, West Lampung, Lampung  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Lampung Grade 2

A rich, strong aroma and an incredibly full, almost syrupy body. It lingers on the tongue with a long, clean aftertaste.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** 12–25  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Liwa, West Lampung, Lampung  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Lampung Grade 3

Similar to Lampung Grade 2, with a rich, strong aroma and an incredible body that stays long on the tongue.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** 26–45  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Liwa, West Lampung, Lampung  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Earthy & bitter-chocolate



## Sidikalang Grade 2

Smooth but strong Robusta from the Sidikalang highlands of North Sumatra, with cocoa, earthy and woody notes. Often used in blends for its mild flavor and low acidity.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** 12–25  
**Altitude :** 400–800 m asl

### Origin

**Production Areas :** Sidikalang, Dairi, North Sumatra  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Cocoa, earthy & woody

## Sidikalang Grade 3

Almost no acidity. The aroma offers a sweet woodiness, with bright cedar at the center of the flavor and some fruity notes.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 15–19  
**Moisture :** Max 13%  
**Defect Value :** 26–45  
**Altitude :** 400–800 m asl

### Origin

**Production Areas :** Sidikalang, Dairi, North Sumatra  
**Processing Method :** Natural (dry-processed), dry-hulled  
**Cup Character :** Sweet woody, low acidity

## Sumatra Robusta ELB 350 BC Grade 1

An earthy aroma that evokes the Indonesian landscape, with a spicy, hot flavor profile.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot  
**Body :** Full

### Specification

**Screen Size :** 19  
**Moisture :** Max 13%  
**Defect Value :** Max 11  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Southern Sumatra  
 (Lampung, South Sumatra, Bengkulu)  
**Processing Method :** Natural (dry-processed),  
 dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Sumatra Robusta ELB 350 BC Grade 2

Earthy notes and a distinct aroma that hints at the lush, fertile landscapes where these beans grow.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 20 and up  
**Moisture :** Max 13%  
**Defect Value :** 12–25  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Southern Sumatra  
 (Lampung, South Sumatra, Bengkulu)  
**Processing Method :** Natural (dry-processed),  
 dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Sumatra Robusta ELB 400 BC Grade 3

Robusta from the rich coffee-growing region of Sumatra, with an earthy aroma and a full body.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 19 and up  
**Moisture :** Max 13%  
**Defect Value :** 26–44  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Southern Sumatra  
 (Lampung, South Sumatra, Bengkulu)  
**Processing Method :** Natural (dry-processed),  
 dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Sumatra Robusta ELB 450 BC Grade 3

An earthy aroma reminiscent of the fertile soils and diverse flora of Sumatra, with a full body and spicy notes.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 19 and up  
**Moisture :** Max 13%  
**Defect Value :** 26–44  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Southern Sumatra  
 (Lampung, South Sumatra, Bengkulu)  
**Processing Method :** Natural (dry-processed),  
 dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Sumatra Robusta Grade 3/EK1 45 Defects

Sumatra's terroir gives these Robusta beans an earthy aroma, with notes of the region's fertile soil and tropical climate.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 13–19  
**Moisture :** Max 13%  
**Defect Value :** 26–45  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Southern Sumatra  
(Lampung, South Sumatra, Bengkulu)  
**Processing Method :** Natural (dry-processed),  
dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Sumatra Robusta Grade 4a/EK1 60 Defects

An earthy fragrance and aroma that set it apart from other grades, with the full body typical of Sumatra Robusta.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 13–19  
**Moisture :** Max 13%  
**Defect Value :** 46–60  
**Altitude :** 300–800 m asl

### Origin

**Production Areas :** Southern Sumatra  
(Lampung, South Sumatra, Bengkulu)  
**Processing Method :** Natural (dry-processed),  
dry-hulled  
**Cup Character :** Earthy & bitter-chocolate

## Sumatra Robusta Grade 4b/EK1 80 Defects

An earthy aroma shaped by Sumatra's lush, tropical terroir. A dependable, full-bodied Robusta for blends.

### Characteristics

**Fragrance/Aroma :** Earthy  
**Flavor :** Spicy, hot, fresh  
**Body :** Full

### Specification

**Screen Size :** 13–19  
**Moisture :** Max 13%  
**Defect Value :** 61–80  
**Altitude :** 300–800 m asl

### Description Scheme

**Time from Flowers to Be Berry :** 9–11 months  
**Production (Kg/Ha) :** 700–1,500  
**Optimal Temperature :** 22–30°C  
**Optimal Rainfall :** 1,500–3,000 mm  
**Soil Type :** Fertile volcanic and mineral soils  
**Country of Origin :** Indonesia  
**Production Areas :** Southern Sumatra (Lampung, South Sumatra, Bengkulu)  
**Caffeine Content :** 2.2–2.7%  
**Form of Seeds :** Small and round, with a straight center line  
**Cup Character :** Earthy & bitter-chocolate  
**Method of Harvest :** Manual harvesting  
**Processing Method :** Natural (dry-processed), dry-hulled



# 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

*engaging with farmers directly and through farmer organizations.*

1

*providing training in good agricultural practices, leading to certification according to the internationally recognized sustainability standards.*

2

*providing access to better plant stock and farming technologies.*

3

*providing access to better inputs and credit.*

4

*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: <https://specialtycoffee.id>

Address: JL. Sei Besitang No.18 A, Sei Sikambing D, Medan  
Petisah, Medan, Sumatera Utara 20119, Indonesia

Email: [info@specialtycoffee.id](mailto:info@specialtycoffee.id)

Telp/Wa: +62 811-638-0606

