





## Our Core-Value

*“We build sustainable coffee supply chains and accelerate the industry forward through technology, finance and logistics”*



# About Us

**ESTABLISHED in 1999**, we are a coffee company that has grown into a global specialty coffee supplier and consumers good company with 23 years of experience in the coffee industry. FnB Tech Indonesia coffee business, has a coffee plantation of 2,621 hectares in Dairi, Pakpak Bharat, which is the largest coffee plantation in Indonesia. We have exported to 33 major destination countries such as the United States, Europe, Asia, the Middle East, Australia and many other countries. This journey has made us one of the largest coffee exporters in Indonesia. To develop our business and build a network of work connections, we developed our

business by opening a coffee plantation and Arabica coffee cultivation, which was named FnB Tech Indonesia. FnB Tech Plantation's new business approach has been developed based on partnerships with selected local farmers who are also our assisted farmers. We incorporate new plantations into our operations to offer a consistent supply of our standard speciality coffee throughout the year, according to the specific demands of our clients. All coffee follows our strict quality control system, with farm-origin coffee beans that can be traced, processed, blended and cupped, conforming to one of our speciality coffee standards.





# Landscape Coffee Plantation

## Land Potential: 2.621 Ha

*"FnB Tech Indonesia planted since 2010, by a joint venture between Indonesia and Japan (Tunggal Menara Jaya). Currently, it has become the first largest private coffee plantation in Indonesia."*

FnB Tech Indonesia coffee plantation is a lush mountainous area with an altitude of 1200–1300 m asl. Fertile areas and the cold is caused by the eruption of Mount Merapi which formed Lake Toba. Volcanic soil is very fertile because it contains nutrients that are high when a volcano erupts. Estimated that the Lake Toba explosion occurred a few thousand years ago and an eruption Supervolcano the most recent. Bill Rose and Craig Chesner from Michigan Technological University estimate that

volcanic materials spewed out of the mountain as much as 2.800 km<sup>3</sup>, with 800km<sup>3</sup> of rock Ignimbrite and 2.000km<sup>3</sup> of volcanic ash which is expected in the wind has spread to half of the earth, from China to South Africa. The explosion occurred for 1week and throw the dust up to 10 km above sea level. The result of the eruption made the area around Lake Toba to be so fertile, with high humus content. Ground surface elevation and the temperature ranges between 26.3°C–

22° C, is also very suitable for growing coffee plants. FnB Tech Indonesia coffee plantation is only about 172 km from Medan City, North Sumatra, which is located on the shores of Lake Toba. Contributed to the stunning natural progress of buffer Lake Toba areas including Pakpak Bharat. Currently, **it is the first largest private coffee plantation in Indonesia with a plantation area of 2,621 hectares.**



# Land Potential

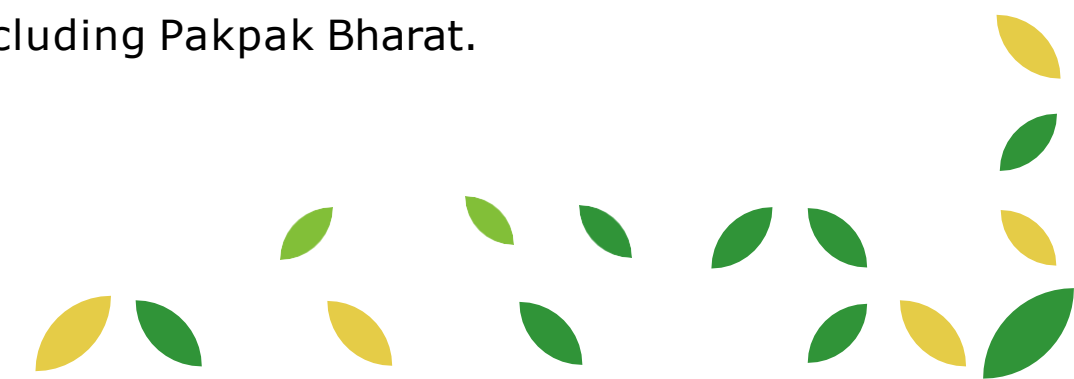


Indonesia Specialty Coffee Plantation is a lush mountainous area with an altitude of 1200-1700m asl. Fertile areas and the cold is caused by the eruption of Mount Merapi which formed Lake Toba. Volcanic soil is very fertile because it contains nutrients that high when a volcano erupts. Estimated that Lake Toba

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# International Certification





# Our Robusta Catalogue



LAMPUNG  
GRADE 4



LAMPUNG  
GRADE 3



LAMPUNG  
GRADE 2



SIDIKALANG  
GRADE 4



SIDIKALANG  
GRADE 3



SIDIKALANG  
GRADE 2



LAMPUNG ELB  
450 BC



LAMPUNG ELB  
350 BC



BALI KINTAMANI  
ROBUSTA ELB 350 BC



# Our Best Seller



LUWAK  
(WILD CIVET  
ARABICA COFFEE)



BALI KINTAMANI  
ROBUSTA  
ELB 350 BC



SUMATRA TIGER  
GRADE 3 SPECIAL



MANDHELING  
GRADE 3 SPECIAL



SUMATRA ARABICA  
ORGANIC GRADE 2



ORGANIC  
MANDHELING  
GRADE 1



SUMATRA SUPER  
PEABERRY



LASUNA SPECIAL



BALI, JAVA, GAYO  
AND MANDHELING  
WINE



# Our Arabica Catalogue



MANDHELING LOW  
GRADE/PIXEL



MANDHELING  
GRADE 6



MANDHELING  
GRADE 5



MANDHELING  
GRADE 4



MANDHELING  
GRADE 3 SPECIAL



MANDHELING  
GRADE 3



MANDHELING  
GRADE 2



MANDHELING  
GRADE 1



MANDHELING  
HIGH GRADE



ORGANIC  
MANDHELING  
GRADE 1



MANDHELING FTO  
GRADE 1



KALOSI  
GRADE 2



KALOSI  
GRADE 1



TORAJA  
GRADE 2



# Our Arabica Catalogue



TORAJA  
GRADE 1



ACEH GAYO  
GRADE 2



ACEH GAYO  
GRADE 1



FLORES  
GRADE 1



LINTONG  
GRADE 2



JAVA IJEN  
GRADE 1



JAVA PREANGER  
GRADE 1



SUMATRA ARABICA  
ORGANIC GRADE 2



BALI KINTAMANI  
GRADE 1



BALI NATURAL



# Our Specialty Catalogue



LUWAK  
(WILD CIVET  
ARABICA COFFEE)



PAST CROP



MUSTY CUP



JUMBO EIGHTEEN  
PLUS



ELB GREEN DINO



AGE COFFEE



SUMATRA SUPER  
PEABERRY



GAYO LONGBERRY



LASUNA SPECIAL



BALI, JAVA, GAYO  
AND MANDHELING  
WINE



# ROBUSTA COFFEE

The Prices Below are Indications,  
Subject to Confirmasion



## 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

Price: \$3,100 /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

Price: \$3,300 /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

Price: \$3,200 /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

Price: \$3,100 /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

Price: \$3,200 /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

Price: \$3,300 /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, delicate 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

Price: \$3,250 /MT



## 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

Price: \$3,400 /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

Price : \$4,200 /MT



# BEST SELLER

The Prices Below are Indications,  
Subject to Confirmasion



## LUWAK (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

**Price : \$ 50/Kg**

**Minimal Order : 100 kg**

### 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 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



## 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

**Price : \$4,200 /MT**



## SUMATRA TIGER GRADE 3 SPECIAL

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

### Characteristics

**Fragrance/Aroma** : chemical stink

**Moisture** : Max 13%

**Defect Value** : As per sample

**Country of Origin** : Indonesia

**Altitude** : 1100 to 1300 from Sea Level (*asl*)

**Production** : fermentation

**Screen Size** : 13-18

**Colour** : Brown

**Crop** : Current

**Bean** : No black seeds

**Flavor** : No Flavor

**Price : \$4,900 /MT**



# BEST SELLER

The Prices Below are Indications,  
Subject to Confirmasion



## 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

Price : \$5,950 /MT



## 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

Price \$7,750 /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 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



# BEST SELLER

The Prices Below are Indications,  
Subject to Confirmasion



## ORGANIC MANDHELING GRADE 1

Sumatra Mandheling Organic is 100% Typica and certified Grade 1 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

Price : \$7,950 /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 mm  
**Altitude** : 1200 to 1500 from Sea Level (asl)  
**Soil Type** : Volcanic Loam  
**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  
**Certifications** : Organic



## 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*)

Price : \$18,800 /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 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** : Fermantation Method, wet and dry hulled



# BEST SELLER

The Prices Below are Indications,  
Subject to Confirmasion



## 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 ababout 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 Sumatera Super Peaberry, also known as the oval-shaped coffe bean. Carepully handpicked, these limited stock beans (only 5 %out of all harvested coffe beans, screen size is 15mm 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 Coffe Flavor with  
Hints of Vanilla

**Acidity** :Good Acidity

**Body** :Medium to High of Full-body  
(Rich)

### Specification

**Screen Size** : 13-19 (4> m m hole)

**Moisture** :Max 13%

**Triage** : 6%

**Defect Value** : 8- 11

Price : **\$13,800 /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



# BEST SELLER

The Prices Below are Indications,  
Subject to Confirmasion



## 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)

Price : **\$50 /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** : 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





# ARABICA COFFEE

The Prices Below are Indications,  
Subject to Confirmasion



## 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

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

Price : **\$4,050 /MT**



## 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

Price : **\$4,250 /MT**





# ARABICA COFFEE

The Prices Below are Indications,  
Subject to Confirmation



## 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*)

**Price : \$5,150 /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 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*)

**Price : \$5,650 /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 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

**Price : \$5,950 /MT**



## MANDHELING GRADE 3

This grade 3 of Mandheling has medium to high body, completed with herbal aroma, it is suitable 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)

### 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

**Price : \$7,250 /MT**



# 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*)

Price : \$7,550 /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 1

Mandheling grade 1 coffee has its own flavor of coffee compared to others. it has a rich coffee taste like sour, sweet and bitter.

### Characteristics

**Fragrance/Aroma** : Sweet, Fresh Nutty

**Flavor** : Herbal, Spicy, Mild Caramel

**Acidity** : Fine

**Body** : Medium to High

### Specification

**Screen Size** : 15-19

**Moisture** : Max 13%

**Triage** : Max 6-8

**Defect Value** : 6-8

Price : \$7,750 /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 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

### 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

Price : **\$7,950 /MT**



## ORGANIC MANDHELING GRADE 1

Sumatra Mandheling Organic is 100% Typica and certified Grade 1 which is traditionally the highest grade of Sumatra coffee.

### Characteristics

**Fragrance/Aroma** : Long Lasting

Aroma After Taste

**Flavor** : Sweet

**Acidity** : Fine

**Body** : Full Body

### Specification

**Screen Size** : 15-19

**Moisture** : Max 13%

**Triage** : Max 6-8

**Defect Value** : 6-8

Price : **\$7,950 /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: 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

**Certifications** : Organic



# ARABICA COFFEE

The Prices Below are Indications,  
Subject to Confirmation



## MANDHELING FTO GRADE 1

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

### 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

Price : \$8,200 /MT



## 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** : 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** : 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)

Price : \$7,450 /MT



# 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

Price : **\$7,650 /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*)



## 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** : Medium

### Specification

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

Price : **\$7,450 /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 14%  
**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 Hulling Washed Process (*Smallholders*)

# 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

Price : \$7,650 /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 14%

**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*)



## 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** : smooth, earthy, and sweet with a blend of caramel and chocolate flavors

**Acidity** : Low

**Body** : Medium to High of Full - Body (*Rich*)

### Specification

**Screen Size** : 15-19

**Moisture** : Max 13%

**Triage** : 8-10%

**Defect Value** : Max 11

Price : \$7,550 /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, 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** : 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



## 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 harvested from plantations in the Central Aceh Region.

### Characteristics

**Fragrance/Aroma :** Fresh Nutty

**Flavor :** Complex Coffee 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

Price : \$7,750 /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, 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 :** Mostly wet processed, wet hulling (Smallholders) and Small Quantity Wet Process ;Dry Hulling of Fully Wash Process (Big Processor)



## FLORES GRADE 1

Flores grade 1 is 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

Price : \$7,650 /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)

# 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

### 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)

Price : \$7,750 /MT



## 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

### 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

Price : \$7,750 /MT



# ARABICA COFFEE

The Prices Below are Indications,  
Subject to Confirmation



## JAVA PREANGER GRADE 1

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

Price : \$7,750 /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 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



## 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

Price : \$7,750 /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 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

# ARABICA COFFEE

The Prices Below are Indications,  
Subject to Confirmasion



## 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

Price : \$8,550 /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

Price : \$17,550 /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



# SPECIALTY COFFEE

The Prices Below are Indications,  
Subject to Confirmation



## LUWAK (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

Price : \$ 50/Kg

Minimal Order : 100 kg

### 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 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



## 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

Price: \$8,000 /MT

# SPECIALTY COFFEE

The Prices Below are Indications,  
Subject to Confirmation



## 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

Price: **\$8,000 /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

Price: **\$9,800 /MT**



## 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 (>7mm hole)

**Moisture** : Max 13%

**Triage** : Max 6

**Defect Value** : Max 11

Price : **\$8,950 /MT**

### Description Scheme

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

**Production (Kg/Ha)** : 800 to 1500

**Optimal Temperature** : 13to 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



## 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)

**Price : \$9,700 /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 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, 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



## 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 (>7mm hole)

**Moisture** : Max 13%

**Triage** : Max 6

**Defect Value** : Max 11

**Price : \$15,700 /MT**

### Description Scheme

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

**Production (Kg/Ha)** : 800 to 1500

**Optimal Temperature** : 13to 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



## 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 15mm 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** : 13-19 (4 > mm hole)

**Moisture** : Max 13%

**Triage** : 6%

**Defect Value** : 8-11

Price : \$13,800 / 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



## 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)

### 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, 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

Price : \$17,200 /MT



## 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)

### 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** : Fermentation Method, wet and dry hulled

Price : \$18,800 /MT

# PAYMENT TERMS

Both Parties agree about this payment terms before buy the goods at FNB TECH

## BILLING SCHEDULE

- FNB Tech will take Down Payment of 30% from grand total at time of signing contract
- The remaining 70% will be charged after the shipment of all the goods delivered.
- FNB Tech will provide all necessary purchase order number of the ship company and other necessary documents at the end of the month



### POO

Placement of Order



### COA

Contract of Approval



### FOP

Full of Payment

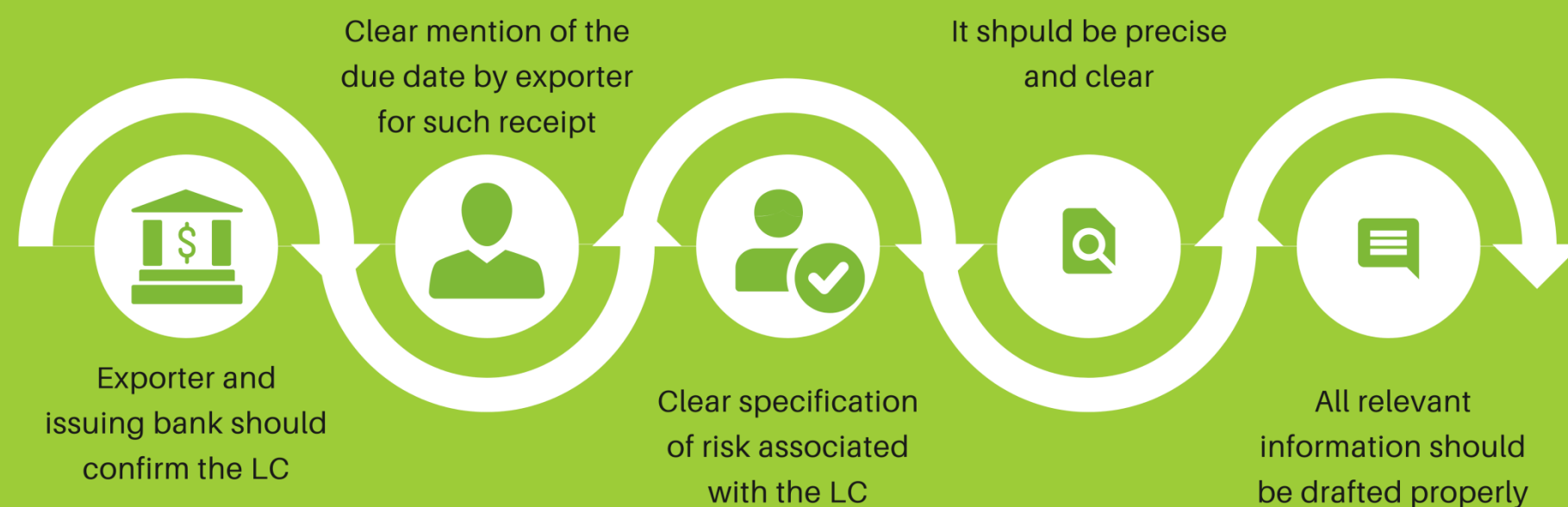
**\*\*Free Sample Shipment for repeat order**



# PAYMENT TERMS

Both Parties agree about this payment terms before buy the goods at FNB TECH

## SIGHT LC



# SAMPLE REGULATION

Prices below are for new buyers who have never purchased at FNB TECH

## ARABICA COFFEE

USD 50

One pack of 350gr / sample

**Fresh Nutty with Herbal, Spicy, Mild and Caramel Flavor, Medium Acidity , the body is Medium to High**

## ROBUSTA COFFEE

USD 50

One pack of 350gr / sample

**The fragrance is Earthy and the Flavor is Fresh, Hot and Spicy**

## SPECIALTY COFFEE

USD 50

One pack of 350gr / sample

**Fresh Nutty with Floral, Fresh Spicy, Dark Chocolate, and Caramel Flavor, the strong but soft and mild body**

**\*\* Sample fees do not include shipping costs to the destination country**

**\*\*Free Sample Shipment for repeat order**



# Thank You

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KIM BELAWAN

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