

Indonesian Green Beans Coffee

TQ Café

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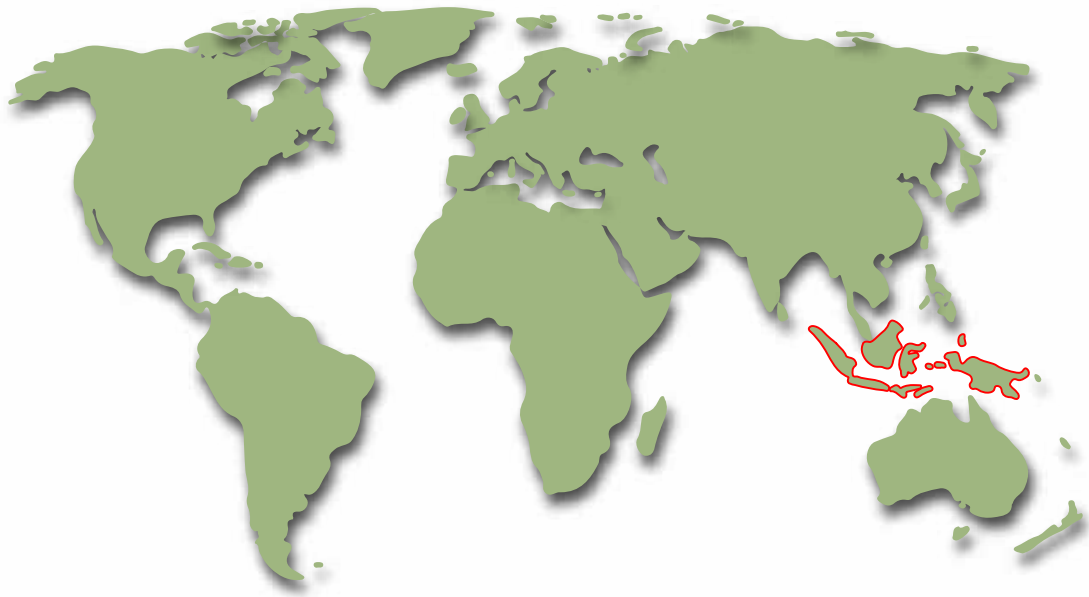


Introduction Indonesian Coffee

Indonesia is one of the third largest coffee producing countries in the world after Brazil and Vietnam. There are two types of coffee that are famous in Indonesia, namely Robusta and Arabica. both coffees have their respective connoisseurs because of the differences in coffee character and the resulting taste. Indonesia has a wide variety of coffee varieties both Robusta and Arabica. both types of coffee are well known and have spread to all parts of the world.

TQ Cafe Oman currently works with farmers from various regions in Indonesia such as Sumatra, Java, Bali, Sulawesi and Nusa Tenggara. Each of these regions has a variety of robusta and arabica coffee with different characters. the farmers process the results of the coffee fruit they harvest themselves. Here we will present some pictures and grades of coffee originating from indonesia.





Indonesia is in the red line. Indonesia is one of the countries crossed by the equator. Therefore, Indonesia has many types of coffee because the soil is fertile and the topography of Indonesia, which has many volcanoes, makes Indonesia's land very fertile.

Indonesian Arabica Coffee

In Indonesia, Arabica coffee farmers plant coffee at the lowest altitude of 900 masl and the highest of 1,600 masl. There are also several varieties of coffee in Aceh. The superior variety is Gayo. In Java there are several superior varieties such as Lini S, Andung Sari, Komasti. In Bali the superior varieties are Kopyol and in Sulawesi and Sumatra the superior varieties are Typika and Sigarutang.



Indonesian Green Beans Coffee



Arabica – Aceh Gayo

Grade	: Specialty
Sieve Number	: 0,8
Defect	: 0 – 5
Proces	: Semiwash
Varietas	: Gayo
Moisture	: 12% – 14%
Altitude	: 1.400 -1.600 Masl
Regional	: Aceh



Arabica – Bali Kintamani

Grade	: Specialty
Sieve Number	: 0,8
Defect	: 0 – 5
Proces	: Fullwash
Varietas	: Kopyol
Moisture	: 12% – 14%
Altitude	: 1.200 -1.400 Masl
Regional	: Bali





Arabica – Sigi Dombu

Grade	: Specialty
Sieve Number	: 0,8
Defect	: 0 – 5
Proces	: Fullwash
Varietas	: Sigararutang
Moisture	: 12% – 14%
Altitude	: 1.400 -1.600 Masl
Regional	: Central Sulawesi



Arabica – Temanggung

Grade	: Specialty
Sieve Numberm	: 0,6
Defect	: 0 – 5
Proces	: Fullwash
Varietas	: Lini
Moisture	: 12% – 14%
Altitude	: 900 -1.300 Masl
Regional	: Central Java





Arabica – Papandayan

Grade	: Specialty
Sieve Numberm	: 0,8
Defect	: 0 – 5
Proces	: Natural
Varietas	: Ateng Super
Moisture	: 12% – 14%
Altitude	: 1.000 -1.400 Masl
Regional	: Aceh



Indonesian Robust Coffee

Robusta from Indonesia is well known and is widely exported as souvenirs from countries in the Middle East, Asia and America. Moreover, robusta from Indonesia has won international competitions several times. Finally, Robusta from Kalemago, Central Sulawesi, won 1st place in Innovation in Malaysia 2022.

The following are types of robusta originating from regions in Indonesia as well as varieties and grades of green beans.





Robust – Lampung

Grade	: Fine
Screen Number	: 19-20
No. Of Defect	: 0 – 5
Proces	: Natural
Varietas	: Basemah
Moisture	: 12% – 14%
Altitude	: 500 -1.000 Masl
Regional	: South Sumatera



Robust – Lampung

Grade	: 1
Screen Number	: 16-18
No. Of Defect	: 6 – 11
Proces	: Natural
Varietas	: Basemah
Moisture	: 13% – 15%
Altitude	: 500 -1.000 Masl
Regional	: South Sumatera





Robust – Lampung

Grade	: 2
Screen Number	: 15-17
No. Of Defect	: 12 – 25
Proces	: Natural
Varietas	: Basemah
Moisture	: 14% – 16%
Altitude	: 500 -1.000 Masl
Regional	: South Sumatera



Robust – Temanggung

Grade	: Fine
Screen Number	: 19-20
Defect	: 0 – 5
Proces	: Natural
Varietas	: Ayu
Moisture	: 12% – 14%
Altitude	: 400 -1.000 Masl
Regional	: Central Java





Robust – Temanggung

Grade : G1
Screen Number : 16-18
No. Of Defect : 6 – 11
Proces : Natural
Varietas : Ayu
Moisture : 13% – 15%
Altitude : 400 -1.000 Masl
Regional : Central Java



Robust – Temanggung

Grade : G2
Screen Number : 15-17
No. Of Defect : 12 – 25
Proces : Natural
Varietas : Ayu
Moisture : 14% – 16%
Altitude : 400 -1.000 Masl
Regional : Central Java





Robust – Toraja Sulawesi

Grade : Fine
Screen Number : 19-20
No. Of Defect : 0 – 5
Proces : Natural
Varietas : Lampung 1
Moisture : 12% – 14%
Altitude : 300 -900 Masl
Regional : South Sulawesi



Robust – Toraja Sulawesi

Grade : G1
Screen Number : 17-18
No. Of Defect : 6 – 11
Proces : Natural
Varietas : Lampung 1
Moisture : 13% – 15%
Altitude : 300 -900 Masl
Regional : South Sulawesi





Robust – Toraja Sulawesi

Grade	: G2
Screen Number	: 15-17
No. Of Defect	: 12– 25
Proces	: Natural
Varietas	: Lampung 1
Moisture	: 12% – 14%
Altitude	: 300 -900 Masl
Regional	: South Sulawesi



Robust – All Region

Grade	: G4-a
Screen Number	: 14-17
No. Of Defect	: 45– 60
Proces	: Natural
Varietas	: All
Moisture	: 15% – 17%
Altitude	: 300 -1.100 Masl
Regional	: All Region



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