

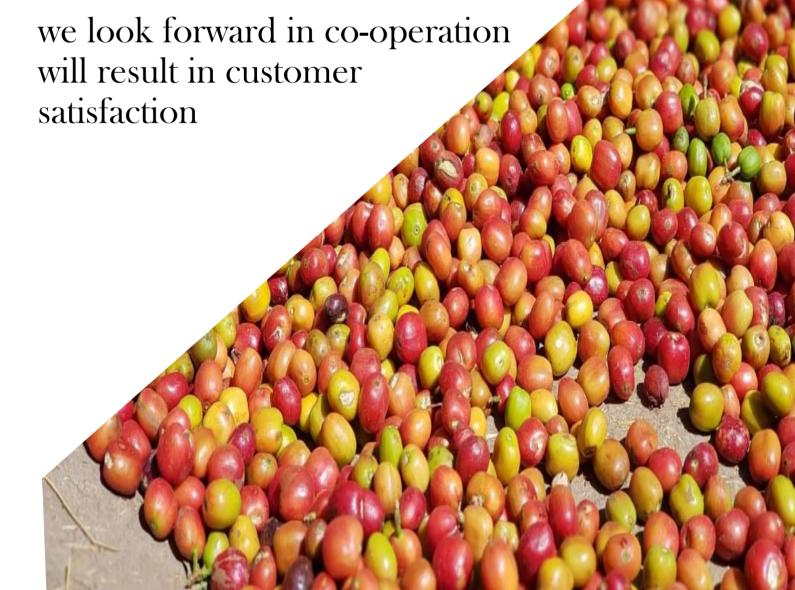
PRODUCT CATALOGUE COFFEE BEANS



OUR PRODUCT

We are Specialized in export great quality coffee beans of Indonesia, hope we can leading Indonesian coffee beans suppliers to export to worldwide, and we also prioritize cooperation with superior coffee farmers.

Our integrity is we put forward the quality of product, honesty in every works, and high sense of responsibility of each member of the team



SPESIFICATION PRODUCT

ARABICA GAYO ACEH

Variety : Arabica
Grade : Specialty
Moisture : 12,5% Max

Process : Semi wash or Fullwash

Size : 7-8 mm
Defect : 5% Max

Source : (Single Origin) Gayo Lues Aceh,

Indonesia

Altitude : 1400 -2400 MAMSL

Flavor :Caramel, Chocolate, Herbal, Nutty, Spicy,

Vanilla

Packaging 50 kg or 100 kg Jute Bags (Standar Packaging for Green Beans Coffee).

Gayo coffee flavor character is a strong body and aroma. The level of acidity is low with a hint of spice (spice). The strong but not bitter taste of Aceh Gayo coffee makes it very popular.





ARABICA CIWIDEY

Variety : Arabica

Grade : Specialty

Moisture : 12,5% Max

Process : Semi wash,

Fullwash

Size : 7-8 mm

Defect: 5% Max

Source :(Single Origin)

East Jawa, Indonesia

Altitude : 1400 MAMSL

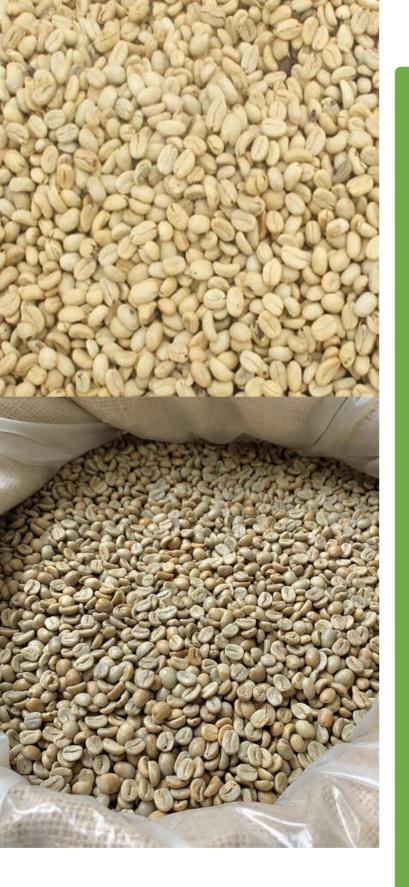
Flavor : Hazelnut like,

Lemony, Caramel

Packaging 50 kg or 100 kg Jute Bags (Standar Packaging for Green Beans

Coffee).

These coffee beans have a rich/flavorful taste and distinctive aroma. The aroma that can be smelled is a smoky aroma that comes from nuts, floral, fruity, and slightly herbal notes. Taste sensations such as caramel butter and sweet chocolate will be found in this type of coffee bean.



ARABICA KINTAMANI

Variety :Arabica
Grade :Specialty
Moisture :12,5% Max

Process :Semi Wash,

Fullwash

Size : 7-8 mm Defect : 5% MaxI

Source :(Single Origin) Bali,

Indonesia

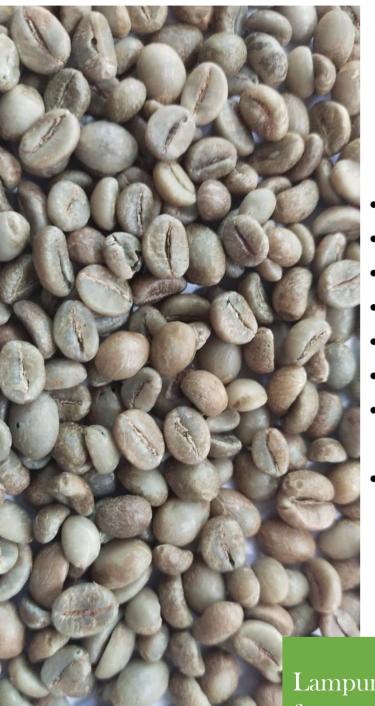
Altitude: 900 - 1400 MAMSL

Flavor : Citrusy

Packaging 50 kg or 100 kg Jute Bags (Standar Packaging for Green Beans

Coffee).

Arabica Kintamani coffee plants which are planted in the Kintamani highlands with an altitude above 900 meters above sea level. This coffee has a distinctive taste, namely the aroma of citrus with a low acidity level, so it is in great demand



ROBUSTA Lampung

Variety : Robusta

Grade : Grade 1

Moisture : 12,5% Max

Process : Natural Process

• Size : 7-8 mm

Defect : 5% Max

• Source : (Single Origin)

Lampung, Indonesia

Altitude : 800 MAMLS

Lampung coffee is robusta coffee which is famous for its strong sour and bitter taste. For coffee lovers, Lampung Coffee is indeed quite characteristic with this unique taste. This type of Lampung coffee is included in robusta coffee which does have a strong meaning.



TALK MORE AND STAY IN TOUCH

There are lots of ways to get touch, and if you need to speak to us outside of normal hours, we're available 24/7 on WhatsApp or via email

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