## **COFFEE COMMODITY IN WEST JAVA**





REPUBLIK INDONESIA



THE PROVINCE OF WEST JAVA





### **JAVA PREANGER COFFEE**



Priangan Area – West Java was the main coffee suppliers for VOC. Finally in 1726 three-fourths of world coffee beans came from west java plantation and became a quality assurance for premium coffee in the world market.

For that reason, in general, people know and call West Java Coffee as Java Preanger Coffee



Java Preanger Coffee have an advantage in the strong aroma and unique taste. Have a sweet aftertaste.



In 14th-17th April 2016, Java Preanger got 6 champion title from Specialty Coffee Association of America Expo in Atlanta, United Stated of America. Gunung Puntang Coffee (developed by Ayi Sutedja) got the first prize.



### **Limits on Java Preanger Arabica Coffee**

- A coffee of Arabica type produced by farmers in Priangan region and planted in the highlands of Priangan at an altitude of at least 1,000 meters above sea level (asl), as well as rainfall between 2,000 - 3,000 mm / year and wet months between 6-7 months each year;
- Planted using Organic fertilizer with Low External Input and Sustainable Agriculture;
- the Varieties are Ateng, Linea 795, Sigararutang, Kartika, Timtim and Andung Sari.



book of geographical indication requirements



### **EXPORT PRICE AND COUNTRY OF DESTINATION**



Price

• Greenbean : US\$ 8,67-9,36/Kg

• Green Bean (premium): US\$ 48,55/Kg

• Natural : US\$ 12,83

• Honey : US\$ 11,45

• Wet : US\$ 6,94

• Dry: US\$ 7,63

Rate: US\$ 1 = Rp.14,416.30

### Country of Destination

• Australia; Jerman; Maroko; Korea; Saudi Arabia; Taiwan; Jerman; Singapore; Hongkong; Ukraina



Malabar coffee





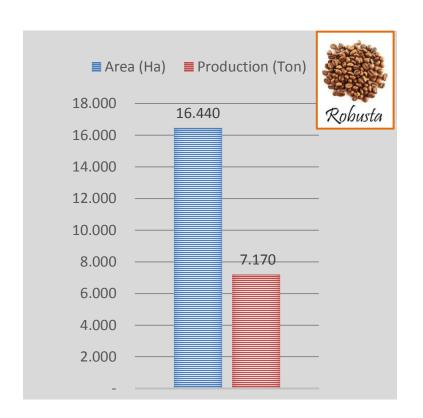


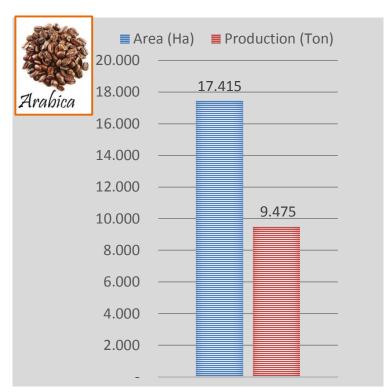


- Ministry of aAgriculture, 2015
- Asosiasi Petani Kopi Indonesia (APEKI)



## **COFFEE PRODUCTION AND AREA (Year 2017)**







Source: Directorate of Estate Crops, Ministry of Agriculture, 2018 (processed).





### **MAHKOTA COFFEE**

## Located at Bayongbong District, Garut Regency

Company's Name: PD. Mahkota Java Coffee

**Product**: Coffee cherry, Greenbean, Roastedbean, Grounded

**Export Country**: Taiwan, Ukrania

Land Area: 3000 Ha

Capacity: 200 ton greenbean





**Process :** Honey Process, Natural Process, Luwak Process

Coffee Varieties: Mix Variety of Arabica

Coffee Grade : Grade A

**Export Country**: Taiwan, Ukraine

**Export Availability**: Yes (capacity to be discussed. Export

Group of Farmers Kasuga)

**Contact Person**: Mr. Hary (+62 813-2176-8836)

Mrs. Enung (+62 8122351524)



### **MALABAR COFFEE**

## Located at Malabar Mountain, Bandung Regency

**Product**: Coffee cherry, Greenbean, Roasted bean, Grounded

**Export Country**: Taiwan, Maroko, hongkong, Singapore, Korea

Land Area: 566 ha





**Process**: Honey Process, Natural Process, Dry Process, Wet Process,

**Luwak Process** 

Coffee Varieties: Arabica Sigararutang

Coffee Grade: Grade A

**Export Country**: Taiwan, Maroko, hongkong, Singapore, Korea

Export Availability: 210 ha land waited to be harvest

Contact Person: Mrs. Andina (+62 821-1903-0444)



### **ARJUNA COFFEE**

**Located at Cibodas, Bandung Barat Regency** 

**Product**: Greenbean

Coffee Varieties: Mix variety of Arabica

**Export Country**: Korea, Jerman, Singapore, Japan

Land Area: 310 ha

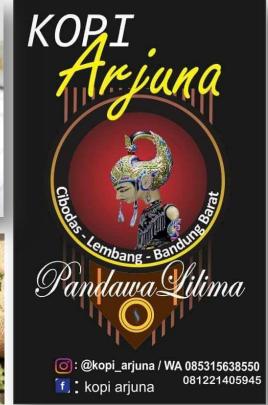
Capacity: 120 ton/Year

**Export Availability**: No (For this year)

**Contact Person**: Mr. Kurnia (+62 821 2165 6656)









## LIST OF COFFEE FARMERS IN WEST JAVA

No	Name	Address	<b>Contact Person</b>	Product
1	Arjuna	Jl. Maribaya Cibodas No. 19 Desa Cibodas Kec. Lembang Kab. Bandung Barat	H. Kurnia 082121656656	Green bean 10 ton/month
2	Bubuay Jayagiri	Desa Genteng Kec. Sukasari	Oman Somatri 085321126954	Green bean 30 ton/month
3	Wanoja	Desa Laksana Kec. Ibun Bandung	Eti Sumiati 081321220422	Green bean 25 ton/month
4	Mekar Tani	Kp. Plered Desa Cikembang Kec. Kertasari	Asep Budi 081312217571	Green bean 50 ton/month
5	Anggunsari	Jl. Raya Pangalengan Desa Mekarsari Kampung Cipeteuy RT. 02 RW. 11 Kec. Cimaung Kab. Bandung	Tegar Ditya Batana 081809656031	Green bean 25 ton/month
6	Maju Mekar	Desa Nagarawangi Kec. Rancakalong	Sulaeman	
7	Tani Mukti	Desa Banyuresmi Kec. Sukasari	Saleh	
8	Padamaju	Desa Cipada Kec. Cikalong Wetan Kab. Bandung Barat	Deni Sopari 083821156336	Green bean 10 ton/month
9	Margamulya	Jl. Raya Bandung Pangalengan KM. 36,5 Bandung	Moch. Aleh 081220319100	Green bean 50 ton/month
10	Sariwangi	Desa Cibeber Sindangkerta Kab. Bandung Barat	Asep Suherman 085323473583	Green bean 50 ton/month
11	Karya Mandiri	Kp. Cikandang Timur RT. 03/RW. 09 Desa Cikeris Kec. Samarang Kab. Garut	Uloh 081323045115	Green bean 10 ton/month
12	Paniis	Dusun Cibihuk RT. 03/RW.05 Desa Pangader Kec. Ranca Bolang Kab. Sumedang	n Engkos Sukarya 082321779341	Green bean 20 ton/month
13	Manglayang	Kp. Cilalareun ds. Cipanjalu kec. Cilengkrang	Dadan 081214035007	Green bean 5-10 ton/month



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## **THANK YOU**



**GOVERNMENT OF WEST JAVA PROVINCE** 

Diponegoro Street No.20 Bandung – Indonesia

Website: www.jabarprov.go.id

**Contact Person:** 

Deni Rusyana +62 812-2037-6275

## Coffee species that Developed in West Java

- Areas with altitude 700-1.700, temp 16-20°C
- •Levels of Caffeine 1,2%
- Price: More Exspensive
- Aroma: Fragrant and

distinctive

**ARABICA** 



**ROBUSTA** 



- •Areas with altitude 400-700, temp 21-24°C
- •Levels of Caffeine 2,2%
- Price: Cheaper
- •Aroma: Corn like smell



## Indonesia's Coffee Export Year 2012-2016

Year	(kg)	(US\$)	
2012	448.590.626	1.249.518.765	
2013	534.025.073	1.174.044.469	
2014	384.827.677	1.039.609.487	
2015	502.020.679	1.197.735.058	
2016	414.651.150	1.008.549.107	







## **Coffee Processing in Form of**





## Coffee Development Roadmap in West Java

## Production

- Cofee bean production, according to domestic and export market demand
- Arabica coffee as well as beverage raw materials also used as a raw materials for pharmaceutical and cosmetic industry



## Specialty Coffee

• the development of specialty coffee arabica and robusta that characterize the region



## Cafe Ecotourism

 Coffee production, processing tourism and cafe



Source: Bank Indonesia, 2018 (processed).



# COFFEE PLANTATIONS AREAL AND GROUP OF COFFEE FARMERS IN WEST JAVA



**Bogor Regency** 

Area:

2.860 Ha

**Group Of Coffee farmer:** 

Mekar Wangi Jaya dan Cibulao Hijau



**Bandung Regency** 

Area:

10.552 Ha

Group of Coffee farmer: Itiurih, Margamulya, Murbeng Puntang



**Bandung Barat Regency** 

Area:

2.125 Ha

Group of Coffee farmer:
Arjuna



**Sumedang Regency** 

Area:

1.688 Ha

Group of Coffee farmer: Paniis dan Mekar Tani



**Garut Regency** 

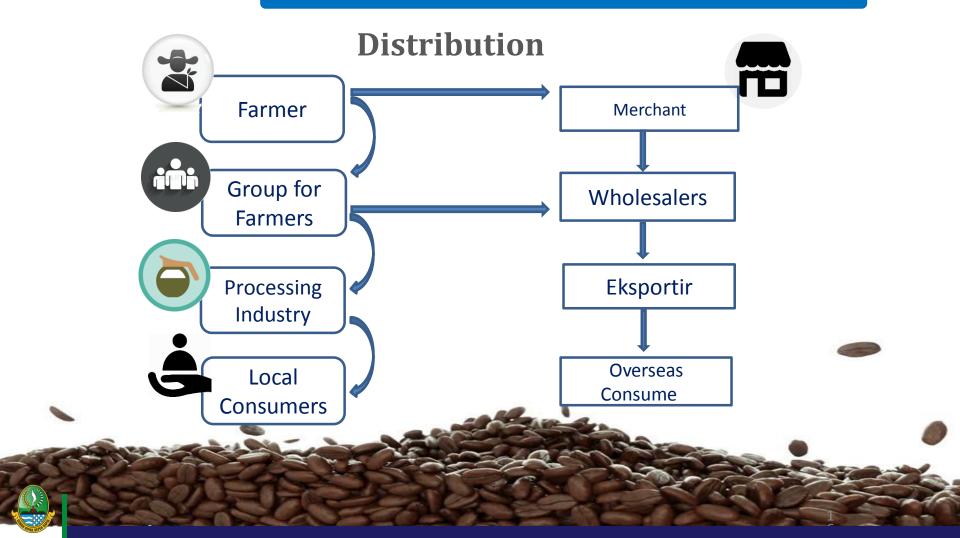
Area:

3.726 Ha

**Group of Coffee farmer: Karya Mandiri** 



### **COFFEE MARKETING CHANNEL IN WEST JAVA**



#### WEST JAVA COFFEE PROCESSING



#### **Honey Process**

Widely used in central american countries, like Costa Rica and El Savador. Using a depulper machine to control how much of fruit meat left on the seeds when it gets dried. The remaining fleshy skin in Spanish is called miel which means honey. No Honey used in this process.



#### **Natural Process**

The oldest coffee process in coffee processing. Coffee dried under the sun in the form of fruit complete with its layers, this natural process will make the coffee fermented naturally and the outside skin of the coffee will flake itself. This natural process is able to give fruit notes to the coffee.



#### Semi Washed

This Process indclude 2 times drying process. Cofee with this process will tend to have more intense sweet taste and lower acdity levels.



#### **Wet Process**

In this process, coffee bean is fermented while soaked in water. The duration ranges from 24 - 37 hours depends on weather. The warmer it gets, the faster the process will be. Coffee washed process generally has a cleaner texture, light, slightly fruit taste with a higher acidity level

