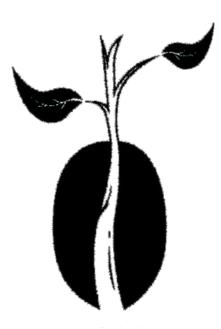
Supriyanto Producer's Booklet | Ijen, Bondowoso, Indonesia



A Better Way to Source Indonesia's Green Coffee Beans



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From the beginning, our values and objectives have been clear and deeply rooted, with an aim to widely introduce Indonesia's coffee to a larger mass. Through us, we believe that people, with ease, can source Indonesia's finest coffee beans, eliminating the exploitative system to a fully transparent, equal, traceable endeavor. As a symbol of thank you, we would like to give back and return the power to the creator of coffee, bridging farmers and consumers to connect and together enjoy IIndonesian coffee.



FOREWORD FROM KOPI FABRIEK INDONESIA

First of all, we would like to start with a short and sweet idiom saying,

"The purpose of a bike is not to paddle, the purpose of a bike is to help you get somewhere, and paddling helps you get there".

This idiom sticks to our purpose of building Kopi Fabriek Indonesia from the start, to advance to a greater cause and contribute to society with one mission in mind: Providing you with a better way to source Indonesia's green coffee beans.

As a company, we would like to bridge the gap of accessibility, raising awareness and bringing impact to farmers, our producer friends, which we truly appreciate in making great, delicate cups of coffee available for everyone. Looking back, our mission always stays the same, providing wide access through a platform where one can easily acquire and enjoy Indonesian coffee. Nevertheless, as we continue on our journey in coffee and meet a lot of amazing people in the industry, our values grow, not only focusing on accessibility but also spreading our vision to serve and make a difference, bringing a greater impact to society.

With this vision in mind, we shifted our way of working and started to realize the importance and value of equality, which we draw out and imagine an equal coffee world, where both farmers and roasters are equally represented. Hence, for this reason, we started to partner and gather our producer friends, to fully represent their hard work, perseverance, and of course, their most valuable produce, coffee.

Guided by trust and full - transparency, our actions will guide us towards a greater cause, persevering in humility, and to dissolve this imbalance and return the power to the creator of our coffee.

As we move forward to work towards our vision and mission, we will stay true to our ideals, which we believe will manifest themselves through our words and actions.





Due to the Dutch history and practices, large coffee estates are more frequent here in Java than in any place else in Indonesia. It was first introduced in the 1600s and was one of the first islands in Indonesia to cultivate coffee.

From the other islands spread across the country, it is more common to find large coffee estates here in the island. As of today, coffee continues to be grown on Java and much of the island's production of arabica draws back from the estates built by the Dutch.

Up until 1900, 5 over 6 coffee producers around the world grows coffee seeds from Java Typica, to grow their coffee. Much of the coffee is grown on Java's east side, near the Ijen volcano, but there are also growers on the island's west side.





ABOUT THE PRODUCER SUPRIYANTO

Supriyanto, known as Iyan, a farmer in Mount Suket, located in the mountain range of Ijen grows Laurina in a small plot of his farm. The coffee seed was first planted by PT Perkebunan Nusantara and was cultivated by Supriyanto.

Due to the local climate and environment, the beans have a slightly bigger shape compared to other Laurina but still have its distinct Laurina characteristic with a sharp pointed green bean shape. The plant itself has a one-of-a-kind characteristic with pointed leaves and cherries.

Lauriana is considered an exotic bean in Indonesia, known as one of the most difficult coffee varietals to grow all over the world. It requires more attention from coffee growers, producing extraordinary sweetness and perceived less bitterness.

While decaffeinated coffee is done by warming and soaking green beans in liquid, Laurina is a coffee variety that naturally has a lower level of caffeine. Laurina or so called Bourbon Pointu has a caffeine percentage of around 0.8% compared to other Arabica coffees with 1.8% caffeine percentage.

This is the first ever Laurina grown in Indonesia and different mutant of Laurina is grown here. Laurina is very susceptive to leaf rust and diseases. Since climate change is a major problem in Indonesia with heavy rainfall and hot weather conditions, Laurina technically cannot be grown in Indonesia.

This Laurina is a cross-bred and a natural mutant of the Bourbon variety. This method and cross-breeding technique allows this plant to grow in Indonesia and was developed by the Indonesian Coffee and Cocoa Research Institute.

The farm managed and cultivated by Supriyanto has been growing Laurina and other exotic varietals and now we managed to get our lot on the first-ever Indonesian Laurina that ever existed. Supriyanto planted some other exotic varietals that we cannot wait to have in the coming years!



ABOUT YOUR COFFEE ID-JA-023

Reference	:	ID-JA-023
Producer	:	Supriyanto
Process	:	Natural Anaerobic
Varietal	:	Laurina
Altitude	:	1700 MASL
Taste Notes	:	Brown Sugar, Sunkist Orange,
		Guava

This lot is processed in an anaerobic environment, sealed in a plastic tank for 120 hours, and dried as natural. A super enticing coffee with excellent characteristics and is considered very clean for a coffee processed and fermented in an anaerobic environment. Citric acidity is very well present alongside a well-balanced sweetness.

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FARM ORIGIN MOUNT SUKET, IJEN, EAST JAVA

Elevation	:	1700 MASL
Land Size	:	20 Ha
Cultivars	:	Laurina (Bourbon Pointu), Orange, Yellow,
		and Red Bourbon





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