



KOPERASI
PETANI
INDONESIA
NASIONAL

COFFEE BEANS

GREEN BEANS AND ROAST BEANS

Contact : 62 813 1546 3975
Email : kpinasional@spi.or.id
Instagram : [@koperasipetani_id](https://www.instagram.com/koperasipetani_id)

Situjuah Gadang Coffee

Coffee peasants who are members of Situjuah Gadang Indonesian Peasants Cooperative (Koperasi Petani Indonesia Situjuah Gadang) produce Arabica and Robusta coffee using the principles of Agro-ecological Agriculture (maintaining and caring for the environment in a sustainable manner). Situjuah Gadang Coffee Beans are specialty coffee beans originating from Situjuah Gadang Village, Lima Puluh Koto Regency, West Sumatra which are planted at an altitude of 1200 - 1400 masl. The types of coffee produced are Arabica and Robusta with multi varieties (Kartika - Sigararutang). The processing of this coffee bean are Natural, Honey, Full Wash and Semi Wash. Tasting notes from Situjuah Gadang Coffee are spices, floral, fruits and palm sugar. The level of acidity and body balanced.

PRODUCTS PRICE

Situjuah Gadang Green Coffee Beans

1. Arabica Honey Process : Rp 148.000 per kg
2. Arabica Full Wash Process : 135.000 per kg

Situjuah Gadang Roast Coffee Beans

1. Arabica Honey Process 250gr : Rp 95.000
2. Arabica Full Wash Process 250 gr : Rp 90.000



Gunung Kaba Coffee

Coffee peasants who are members of the Indonesian Peasants Cooperative (Koperasi Petani Indonesia) produce Arabica and Robusta coffee using the principles of Agro-ecological Agriculture (maintaining and caring for the environment in a sustainable manner). The post-harvest process in coffee beans is also processed well and maintains the quality of the coffee beans produced by coffee peasant members of the National Indonesian Peasants Cooperative. One of the coffee is coffee beans from Rejang Lebong Village, Bengkulu Region which are planted on the slopes of Mt. Kaba at an altitude of 1200 - 1400 masl. The varieties of coffee produced are Single Variety (Lini S) and Multi Varieties (Ateng-Andongsari). The processing of the coffee are Honey Process, Wash, and Natural Process.

PRODUCTS PRICE

Gunung Kaba Green Coffee Beans

1. Arabica Honey Process : Rp 111.000 per kg
2. Arabica Semi Wash Process : Rp 111.000 per kg
3. Fine Robusta Natural Process : Rp 56.000 per kg

Gunung Kaba Roast Coffee Beans

1. Arabica Honey Process 250gr : Rp 85.000
2. Arabica Semi Wash Process 250 gr : Rp 85.000
3. Fine Robusta Natural Process 500gr : Rp 80.000



Gunung Karang Coffee

Gunung Karang Coffee is a type of coffee that is categorized as Fine Robusta because of its good quality from Banten Indonesian Peasants Cooperative (Koperasi Petani Indonesia Banten). The post-harvest process in coffee beans is also processed well and maintains the quality of the coffee beans produced by coffee peasants members of the National Indonesian Peasant Cooperative. This coffee is grown in Sukarena Village, Serang Regency, Banten Province around Gunung Karang at an altitude of 800 - 1000 masl. The shade plants are clove, melinjo, durian, jengkol, and petai. Processing of Gunung Karang coffee is a Natural Process.

PRODUCT PRICE

Gunung Karang Green Coffee Beans

- Fine Robusta Natural Process : Rp 50.000 per kg

Gunung Karang Roast Coffee Beans

- Fine Robusta Natural Process 200gr : Rp 50.000



Gunung Masurai Coffee

This coffee produce from Merangin Indonesian Peasants Cooperative (Koperasi Petani Indonesia Merangin). Gunung Masurai Coffee Beans come from Merangin Regency, Jambi Province which is planted at an altitude of 900 - 1,000 meters above sea level. The types of coffee produced are Robusta with local varieties. The mainstay of processing coffee beans is Natural Process. Cupping notes from Gunung Masurai Coffee are chocolate milk and mocha. The level of acidity and body balanced.

PRODUCTS PRICE

Gunung Masurai Green Coffee Beans

1. Fine Robusta Natural Process : Rp 56.000 per kg

Gunung Kaba Roast Coffee Beans

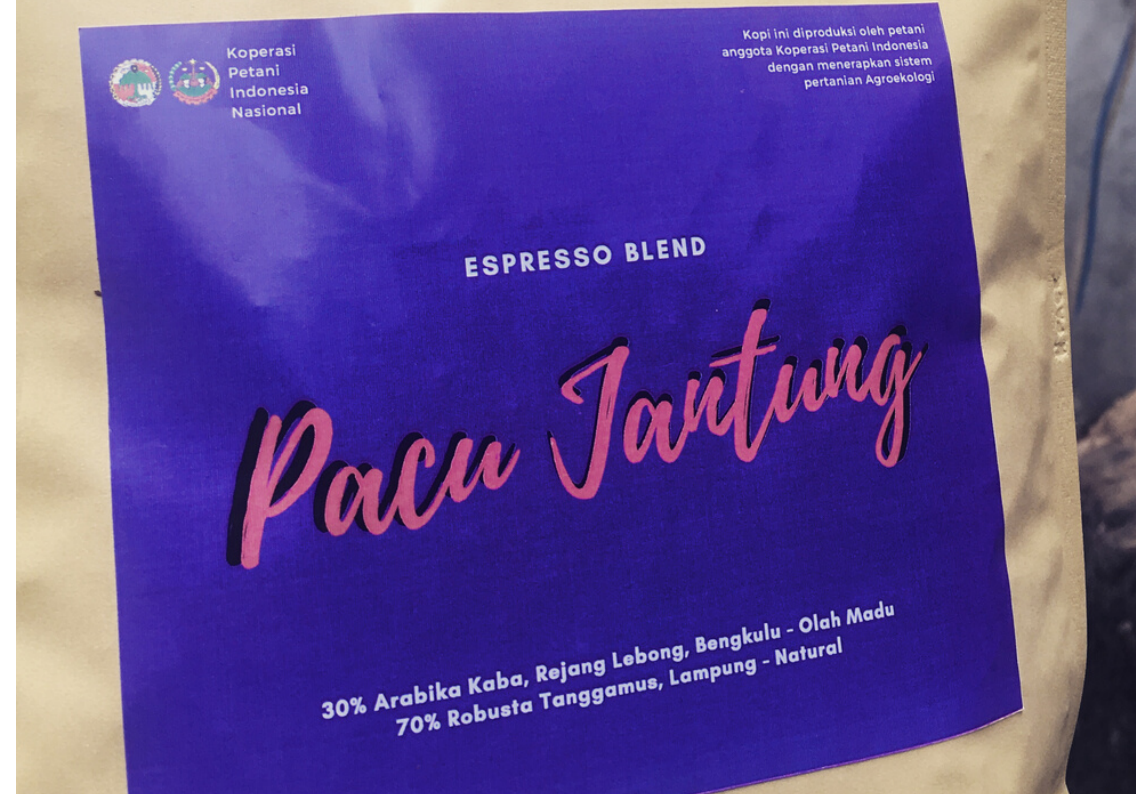
1. Fine Robusta Natural Process 500gr : Rp 80.000



***Espresso Blend Coffee
from Koperasi Petani Indonesia Nasional***

PRODUCTS

- Cooperatives Espresso Blend 1000gr : Rp 135.000
Blend with 70% Fine Robusta Gunung Masurai and 30% Arabica Gunung Kaba.
- Full of Kaba Espresso Blend 1000gr : Rp 135.000
Blend with 70% Fine Robusta Gunung Kaba and 30% Arabica Gunung Kaba
- Pacu Jantung Espresso Blend 1000gr : Rp 125.000
Blend with 70% Robusta Lampung and 30% Arabica Gunung Kaba





SUPPORT LOCAL COFFEE FOR FOOD SOVEREIGNTY