

fnb COFFEE

PRODUCT LIST
COFFEE GREEN BEAN



Our Core-Value

"We build sustainable coffee supply chains and accelerate the industry forward through technology, finance and logistics"

About Us

ESTABLISHED in 1999, we are a coffee company that has grown into a global specialty coffee supplier and consumers good company with 23 years of experience in the coffee industry. FnB Tech Indonesia coffee business, has a coffee plantation of 2,621 hectares in Dairi, Pakpak Bharat, which is the largest coffee plantation in Indonesia. We have exported to 33 major destination countries such as the United States, Europe, Asia, the Middle East, Australia and many other countries. This journey has made us one of the largest coffee exporters in Indonesia. To develop our business and build a network of work connections, we developed our business by opening a coffee plantation and Arabica coffee cultivation, which was named FnB Tech Indonesia.

FnB Tech Plantation's new business approach has been developed based on partnerships with selected local farmers who are also our assisted farmers. We incorporate new plantations into our operations to offer a consistent supply of our standard speciality coffee throughout the year, according to the specific demands of our clients. All coffee follows our strict quality control system, with farm-origin coffee beans that can be traced, processed, blended and cupped, conforming to one of our speciality coffee standards.

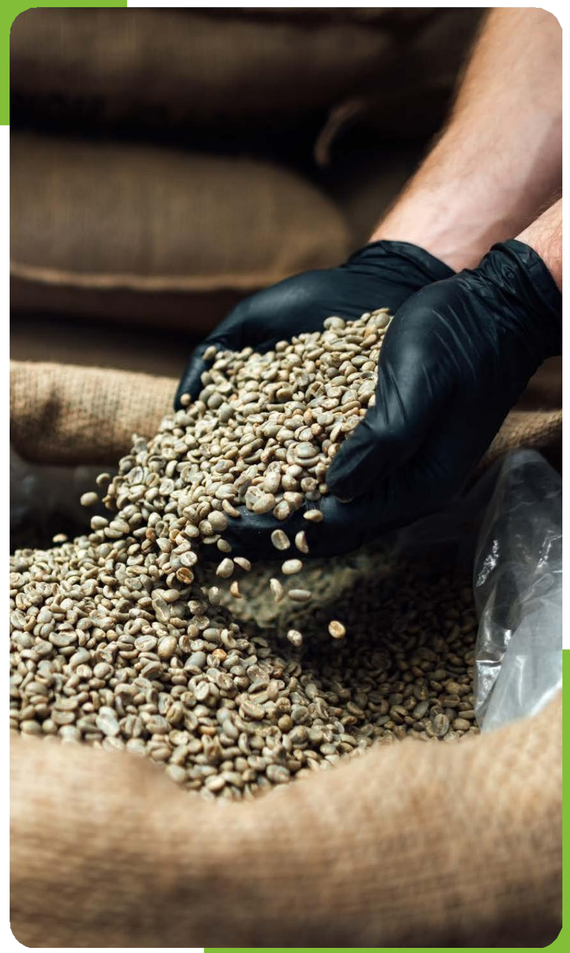


Landscape Coffee Plantation

Land Potential: 2.621 Ha

"FnB Tech Indonesia planted since 2010, by a joint venture between Indonesia and Japan (Tunggal Menara Jaya). Currently, it has become the first largest private coffee plantation in Indonesia."

FnB Tech Indonesia coffee plantation is a lush mountainous area with an altitude of 1200–1300 m asl. Fertile areas and the cold is caused by the eruption of Mount Merapi which formed Lake Toba. Volcanic soil is very fertile because it contains nutrients that are high when a volcano erupts. Estimated that the Lake Toba explosion occurred a few thousand years ago and an eruption Supervolcano the most recent. Bill Rose and Craig Chesner from Michigan Technological University estimate that volcanic materials spewed out of the mountain as much as 2.800 km3, with 800km3 of rock Ignimbrite and 2.000km3 of volcanic ash which is expected in the wind has spread to half of the earth, from China to South Africa. The explosion occurred for 1week and throw the dust up to 10 km above sea level. The result of the eruption made the area around Lake Tova to be so fertile, with high humus content. Ground surface elevation and the temperature ranges between 26.3°C–22° C, is also very suitable for growing coffee plants. FnB Tech Indonesia coffee plantation is only about 172 km from Medan City, North Sumatra, which is located on the shores of Lake Toba. Contributed to the stunning natural progress of buffer Lake Toba areas including Pakpak Bharat. Currently, **it is the first largest private coffee plantation in Indonesia with a plantation area of 2,621 hectares.**



Land Potential



Indonesia Specialty Coffee Plantation is a lush mountainous area with an altitude of 1200-1700m asl. Fertile areas and the cold is caused by the eruption of Mount Merapi which formed Lake Toba. Volcanic soil is very fertile because it contains nutrients that high when a volcano erupts. Estimated that Lake Toba explosion occurred a few thousand years ago and an eruption supervolcano the most recent. Bill Rose and Craig Chesner from Michigan Technological University estimate that volcano material spewed out of mountain as much as 2.800 km7 of roch Ignimbrite and 2.000 km7 of volcanic ash which is expected in the wind has spread to half of the earth, from China to South Africa. Explosion occurred during 1week and throw the dust up to 10 km above sea level. The result of the eruption made the area around Lake Toba to be so fertile, with a high humus content. Ground surface elevation and the temperature ranges between 26.3℃ - 22℃ is also very suitable for growing coffee plants. Indonesia Specialty Coffee Plantation is only about 172 km from Medan City, North Sumatera, which is located on the shores of Lake Toba. Contributed to the stunning natural progress of buffer Lake Toba areas including Pakpak Bharat.

International Certification





International Certification







We Serve Indonesian Coffee to 50+ Country

Our Best Seller



KOPI LUWAK
(WILD CIVET
ARABICA COFFEE)



BALI KINTAMANI
ROBUSTA
ELB 350 BC



SUMATRA TIGER
GRADE 3 SPECIAL



MANDHELING
GRADE 3 SPECIAL



SUMATRA ARABICA
ORGANIC GRADE 2



ORGANIC
MANDHELING
GRADE 1



SUMATRA
PEABERRY COFFEE



LASUNA COFFEE



BALI, JAVA, GAYO
AND MANDHELING
WINE

Our Robusta Catalogue



LAMPUNG COFFEE
GRADE 4



LAMPUNG COFFEE
GRADE 3



LAMPUNG COFFEE
GRADE 2



SIDIKALANG COFFEE
GRADE 4



SIDIKALANG COFFEE
GRADE 3



SIDIKALANG COFFEE
GRADE 2



LAMPUNG COFFEE ELB
450 BC



LAMPUNG COFFEE
ELB 350 BC



BALI KINTAMANI
ROBUSTA ELB 350 BC

Our Arabica Catalogue



MANDHELING LOW GRADE/PIXEL



MANDHELING GRADE 6



MANDHELING GRADE 5



MANDHELING GRADE 4



MANDHELING GRADE 3 SPECIAL



MANDHELING GRADE 3



MANDHELING GARDE 2



MANDHELING GRADE 1



MANDHELING HIGH GRADE



ORGANIC MANDHELING GRADE 1



MANDHELING FTO GRADE 1



KALOSI GRADE 2



KALOSI GRADE 1



TORAJA GRADE 2

Our Arabica Catalogue



TORAJA
GRADE 1



ACEH GAYO
COFFEE
GRADE 2



ACEH GAYO
COFFEE
GRADE 1



FLORES
GRADE 1



LINTONG
GRADE 2



JAVA IJEN
GRADE 1



JAVA PREANGER
GRADE 1



SUMATRA ARABICA
ORGANIC GRADE 2



BALI KINTAMANI
GRADE 1



BALI NATURAL

Our Specialty Catalogue



KOPI LUWAK (WILD CIVET ARABICA COFFEE)



PAST CROP



MUSTY CUP



JUMBO EIGHTEEN PLUS



ELB GREEN DINO



AGE COFFEE



SUMATRA PEABERRY COFFEE



GAYO LONGBERRY



LASUNA COFFEE



BALI, JAVA, GAYO AND MANDHELING WINE

ROBUSTA COFFEE

The Prices Below are Indications, Subject to Confirmasion



LAMPUNG COFFEE GRADE 4

Lampung coffee grade 4 has rich and strong aroma. The flavor has its own characteristics with full and thick body.

Specification

Screen Size: 15-19
Moisture: Max 13%
Defect Value: 80 *(300 gr)* As per sample
Origin: Indonesia

Fragrance/Aroma: Earthy Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.200 /MT**
Roasted Beans	**USD $9,96 /KG**
Powder	**USD $11,96 /KG**



LAMPUNG COFFEE GRADE 2

Lampung grade 2 has a rich and strong aroma, and the coffee is incredibly full bodied, almost syrupy. It lingers on the tongue with a long, clean aftertaste.

Specification

Screen Size: 15-19
Moisture: Max 13%
Defect Value: 25 *(300 gr)* As per sample
Origin: Indonesia

Fragrance/Aroma: Earthy
Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.400 /MT**
Roasted Beans	**USD $10,32 /KG**
Powder	**USD $12,32 /KG**



LAMPUNG COFFEE GRADE 3

Lampung grade 3, similiar with Lampung grade 2, also has rich and strong aroma. The body is increadible with long taste on the tongue.

Specification

Screen Size: 15-19
Moisture: Max 13%
Defect Value: 45 (300 gr) As per Sample
Origin: Indonesia

Fragrance/Aroma: Earthy Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.300 /MT**
Roasted Beans	**USD $10,14 /KG**
Powder	**USD $12,14 /KG**



SIDIKALANG COFFEE GRADE 4

Similar with other Sidikalang coffee, Sidikalang grade 4 has no acid taste with mild flavor. It is the best choice to be mixed with other Arabica or robusta coffee.

Specification

Screen Size: 15-19
Moisture: Max 13%
Defect Value: 80 *(300 gr)* As per sample
Origin: Indonesia

Fragrance/Aroma: Earthy
Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.200 /MT**
Roasted Beans	**USD $9,96 /KG**
Powder	**USD $11,96 /KG**

ROBUSTA COFFEE

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SIDIKALANG COFFEE GRADE 3

Sidikalang grade 3 has almost no acid taste. The aroma offers sweet woodiness promising a delicious experience. Bright focused cedar is the star of the flavor-somefruity no tes you might find will brighten up your day.

Specification

Screen Size: 15-19
Moisture: Max 13%
Defect Value: 45 *(300 gr)* As per sample
Origin: Indonesia

Fragrance/Aroma: Earthy
Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.300 /MT**
Roasted Beans	**USD $10,14 /KG**
Powder	**USD $12,14 /KG**



SIDIKALANG COFFEE GRADE 2

Sidikalang coffee is a unique variety species of Arabica called Typica, One of the best types of Arabica which is hard to be found in other regions in Indonesia.

Specification

Screen Size: 15-19
Moisture: Max 13%
Defect Value: 25 *(300 gr)* As per sample
Origin: Indonesia

Fragrance/Aroma: Earthy
Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.400 /MT**
Roasted Beans	**USD $10,32 /KG**
Powder	**USD $12,32 /KG**



ROBUSTA COFFEE

The Prices Below are Indications, Subject to Confirmasion



LAMPUNG COFFEE ELB 450 BC

Lampung ELB 450 BC is the beans delivering a fragrant, deli cating and sweet-toasty brew that is light-bodied and pleasant to drink.

Specification

Screen Size: 14-18
Moisture: Max 13%
Defect Value: 45 *(300 gr)* As per sample
Origin: Indonesia
Fragrance/Aroma: Earthy
Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.550 /MT**
Roasted Beans	**USD $10,59 /KG**
Powder	**USD $12,59 /KG**



LAMPUNG COFFEE ELB 350 BC

Lampung ELB is a high grade of Robusta coffee with a unique and strong Robusta's flavor. Enjoy the strong body and very good aroma.

Specification

Screen Size: 15-19
Moisture: Max 13%
Defect Value: 25 *(300 gr)* As per sample
Origin: Indonesia
Fragrance/Aroma: Earthy Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.600 /MT**
Roasted Beans	**USD $10,68 /KG**
Powder	**USD $12,68 /KG**



BALI KINTAMANI ROBUSTA ELB 350BC

Coffee that has a distinctive taste and aroma similar to chocolate. Selected from selected quality coffee beans, Bali Robusta coffee beans come from Pupuan Bali which grows at an altitude of 450-700 mpdl where the climate and soil are very supportive for coffee plants.

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : Max 6-8%
Defect Value : 11
Fragrance/Aroma : Earthy
Flavor : Spicy, Hot, Fresh
Body : Full Body

Green Beans	**USD $5.400 /MT**
Roasted Beans	**USD $12,12 /KG**
Powder	**USD $14,12 /KG**

ROBUSTA COFFEE

The Prices Below are Indications, Subject to Confirmasion



Sumatra Robusta ELB 400 BC Grade 3

Sumatra Robusta ELB 400 BC Grade 3 coffee beans originate from Indonesia, specifically the rich coffee-growing region of Sumatra.

Specification

Screen Size: Up 19

Moisture: Max 13%

Defect Value: 26-44 As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

Green Beans	**USD $4.500 /MT**
Roasted Beans	**USD $10,50 /KG**
Powder	**USD $12,50 /KG**



Sumatra Robusta ELB 450 BC Grade 3

One of the defining characteristics of this Sumatran coffee is its earthy aroma. This fragrance, reminiscent of the fertile soils and diverse flora of the region, captivates the senses and sets the stage for a truly immersive coffee experience.

Specification

Screen Size: Up 19

Moisture: Max 13%

Defect Value: 26-44 As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

Green Beans	**USD $4.400 /MT**
Roasted Beans	**USD $10,32 /KG**
Powder	**USD $12,32 /KG**



Sumatra Robusta ELB 350 BC Grade 2

Sumatra Robusta ELB 350 BC – Grade 2 captivate the senses with earthy notes. It exudes a distinct aroma that hints at the lush, fertile landscapes where these beans originate.

Specification

Screen Size: up 20

Moisture: Max 13%

Defect Value: 12-25 As per Sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot, Fresh

Body: Full Body

Green Beans	**USD $4.600 /MT**
Roasted Beans	**USD $10,68 /KG**
Powder	**USD $12,68 /KG**



Sumatra Robusta ELB 350 BC Grade 1

Their earthy aroma evokes the natural essence of the Indonesian landscapes, while the flavor profile presents an exciting blend of spicy and hot notes.

Specification

Screen Size: 19

Moisture: Max 13%

Defect Value: 11 *(300 gr)* As per sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Favor: Spicy, Hot

Body: Full Body

Green Beans	**USD $4.700 /MT**
Roasted Beans	**USD $10,86 /KG**
Powder	**USD $12,86 /KG**

ROBUSTA COFFEE

The Prices Below are Indications, Subject to Confirmasion



Sumatra Robusta Grade 3/Ek1 45 Defects

The unique terroir of Sumatra imparts an earthy aroma to these Robusta beans, characterized by notes reminiscent of the region's fertile soil and tropical climate.

Specification

Screen Size: 13-19
Moisture: Max 13%
Defect Value: 26-45 As per sample
Origin: Indonesia

Fragrance/Aroma: Earthy
Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.300 /MT**
Roasted Beans	**USD $10,14 /KG**
Powder	**USD $13,14 /KG**



Sumatra Robusta Grade 4a/Ek1 60 Defects

Sumatra Robusta Grade 4a EK1 60 Defects exudes an earthy fragrance and aroma. This distinct characteristic sets it apart from other varieties, offering a sensory experience that resonates with the natural elements of the coffee's origin.

Specification

Screen Size: 13-19
Moisture: Max 13%
Defect Value: 46-60 As per sample

Origin: Indonesia
Fragrance/Aroma: Earthy
Favor: Spicy, Hot, Fresh
Body: Full Body

Green Beans	**USD $4.250 /MT**
Roasted Beans	**USD $10,05 /KG**
Powder	**USD $12,05 /KG**



Sumatra Robusta Grade 4b/Ek1 80 Defects

The captivating earthy aroma of Sumatra Robusta Grade 4b is a result of the region's terroir, where the beans absorb the essence of the lush, tropical environment. This distinct aroma sets it apart from other coffee varieties, offering a sensorial journey with every brew

Specification

Screen Size : 13-19
Moisture : Max 13%
Defect Value : 61-80 As per the sample

Fragrance/Aroma : Earthy
Flavor : Spicy, Hot, Fresh
Body : Full Body

Green Bean	**USD $4.200 /MT**
Roasted Beans	**USD $9,96 /KG**
Powder	**USD $11,96 /KG**

BEST SELLER

The Prices Below are Indications, Subject to Confirmasion



KOPI LUWAK *(WILD CIVET ARABICA COFFEE)*

The distinguishing characteristics of Luwak coffee is its aroma and flavor. Taste of civet coffee, is less bitter than regular coffees, and it's syrupy, smooth, and rich with chocolate and jungle undertones. The out standing balance amongs the body ,acidity and sweetness, rendering pleasant flavor and slurp, no impacton gastro in testinal disorder. This is the most expensive coffee as produced by excretion of wild luwak in jungle as naturally they select the best cherry by its instinct, the good and unique flavor because of derivative enzymes, fermentation in intestine of the civet, the scarcity production just in few hundred kg not reaching in tons.

Characteristics

Fragrance/Aroma : Fresh Nutty, vanilla, strong and gentle almond

Flavor : Herbal Refreshing, Spicy

Acidity : Soft-Medium

Body : Soft-Mild

Specification

Screen Size : 15-18

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 6-8

Green Beans	**USD $50 /KG**
Roasted Beans	**USD $77 /KG**
Powder	**USD $79 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Arabica Plantation Sumatra, Java, Bali

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Balance body, acidity, sweetness, fine Chocolate, Almond

Method of Harvest : Collecting Luwak's Secretion

Processing Method :Semi Washed Cleaning, manual dry hulled



SUMATRA TIGER GRADE 3 SPECIAL

This type of coffee has a mild flavor with a medium body. Perfect to be mixed with other coffees.

Characteristics

Fragrance/Aroma : chemical stink

Moisture : Max 13%

Defect Value : As per sample

Country of Origin : Indonesia

Altitude : 1100 to 1300 from Sea Level *(asl)*

Production : fermentation

Screen Size : 13-18

Colour : Brown

Crop : Current

Bean : No black seeds

Flavor : No Flavor

Green Beans	**USD $6.650 /MT**
Roasted Beans	**USD $14,37 /KG**
Powder	**USD $16,37 /KG**

BEST SELLER

The Prices Below are Indications, Subject to Confirmasion



MANDHELING GRADE 3 SPECIAL

This type of coffee has a mild flavor with a medium body. Perfect to be mixed with other coffees.

Characteristics

Moisture : Max 13%

Defect Value : As per sample

Country of Origin : Indonesia

Altitude : 1100 to 1300 from Sea Level *(asl)*

Screen Size : 13-18

Colour : Brown

Crop : Current

Green Beans	**USD $8.450 /MT**
Roasted Beans	**USD $17,61 /KG**
Powder	**USD $19,61 /KG**



SUMATRA ARABICA ORGANIC GRADE 2

Sumatra Arabica Organic is 100% Typica and certified Grade 2 which is traditionally the highest grade of Sumatra coffee.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

Green Beans	**USD $9.450 /MT**
Roasted Beans	**USD $19,41 /KG**
Powder	**USD $21,41 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1500 from Sea Level (asl)

Soil Type : Volcanic Loam

Country of Origin : Indonesia

Production Areas: Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*.

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

Certifications : Organic

BEST SELLER

The Prices Below are Indications, Subject to Confirmasion



ORGANIC MANDHELING GRADE 1

Sumatra Mandheling Organic is 100% Typica and certified Grade 1 which is traditionally the highest grade of Sumatra coffee.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

Green Beans	**USD $10.000 /MT**
Roasted Beans	**USD $20,40 /KG**
Powder	**USD $22,40 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1500 from Sea Level (asl)

Soil Type : Volcanic Loam

Country of Origin : Indonesia

Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

Certifications : Organic



BALI, JAVA, GAYO AND MANDHELING WINE

The after taste sensation of wine stick at soft palate in mouth, Wine flavor produced by the fermented coffee cherries, glucose changed as goodquinic acid permeates into the processed coffee beans. Rendering the taste a like wine

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Floral, Fresh Spicy, Dark Chocolate, Caramel

Acidity : Medium– high *(coffee cherries fragrance)*

Body : Strong but Soft and Mild

Specification

Screen Size : 15-19

Moisture : Max 13% **Triage :** Max 6-8%

Defect Value : 6-8 *(As per sample)*

Green Beans	**USD $15.600 /MT**
Roasted Beans	**USD $30,48 /KG**
Powder	**USD $32,48 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Aceh Gayo highland/ Batak highland

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fermantation Method, wet and dry hulled

BEST SELLER

The Prices Below are Indications, Subject to Confirmasion



SUMATRA SUPER PEABERRY

A Peaberry is a single coffee bean within a single coffeecherry (fruit), instead of the usual two half-beans per cherry. Facts, only abaout 5-7% of any given coffee crop is Peaberry. Coffee beans are usually sold separately from other beans and Peaberry beans are generally valued higher than regular coffee beans because they are said to have a more concentrated flavor. Enjoy the taste of our Sumatera Super Peaberry, also known as the oval-shaped coffe bean. Carepully handpicked, these limited stock beans (only 5 %out of all harvested coffe beans, screen size is 15mm up) have outstanding taste, makes them very rare and special. Peaberry beans only reserved for coffee lover who appreciate high quality Indonesian Arabica beans.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor: Complex Coffe Flavor with Hints of Vanilla

Acidity: Good Acidity

Body : Medium to High of Full-body *(Rich)*

Specification

Screen Size : 13-19 *(4> m m hole)*

Moisture : Max 13%

Triage : 6%

Defect Value : 8- 11

Green Beans	**USD $15.900 /MT**
Roasted Beans	**USD $31,02 /KG**
Powder	**USD $33,02 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha): 5%-7% *(800 to 1500)*

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 1500 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas: Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi- wash

BEST SELLER

The Prices Below are Indications, Subject to Confirmasion



LASUNA COFFEE

Lasuna coffee is a unique blend of acidity & body that produce a mild flavor & light and can be classified as balance coffee and have a pretty good of weetness.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Floral, Fresh Spicy, Dark Chocolate, Caramel

Acidity : Soft

Body : Strong but Soft and Mild

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 6-8 *(As per sample)*

Green Beans	**USD $19.150 /MT**
Roasted Beans	**USD $36,87 /KG**
Powder	**USD $38,87 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



MANDHELING LOW GRADE/PIXEL

Similar with Mandheling Grade 6, Mandheling low grade also has a mild flavor with a medium body. A good choice if you want it to be mixed with other Arabica or Robusta coffee.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Origin Mandheling : Tanah Batak *(Sumatera)*

Altitude : 1100 to 1500 from Sea Level *(asl)*
Screen Size : 10-19
Colour : Brown
Crop : Current

Green Beans	**USD $6.350 /MT**
Roasted Beans	**USD $13,83 /KG**
Powder	**USD $15,83 /KG**



MANDHELING GRADE 6

This coffee has a mild flavor and medium body, which is very suitable to be mixed.

Characteristics

Fragrance/Aroma : Nutty , Tobacco, Earthy
Flavor : Nutty Roaster, Smokey
Acidity : Low
Body : Low to Medium

Specification

Screen Size : 15-19
Moisture : Max 13%
Defect Value : 151-225 *(As per sample)*

Green Beans	**USD 6.750 /MT**
Roasted Beans	**USD $14,55 /KG**
Powder	**USD $16,55 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 100 to 3000 mm
Altitude : 1100 to 1500 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia
Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.
Caffeine Content : 0.8 to 14%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



MANDHELING GRADE 5

Affordable choice and also very suitable mix material for your need of good coffee.

Characteristics

Fragrance/Aroma : Nutty

Flavor : Nutty Roaster, Smokey, Earthy

Acidity : Low to Medium

Body : Loe to Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Defect Value : 81-150 *(As per sample)*

Green Beans	**USD $7.150 /MT**
Roasted Beans	**USD $15,27 /KG**
Powder	**USD $17,27 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 1500 to 3000 mm

Altitude : 1100 to 1500 from Sea Level (asl)

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



MANDHELING GRADE 4

This type of coffee has a mild flavor with medium body. Perfect to be mixed with other coffees.

Characteristics

Fragrance/Aroma : Nutty

Flavor : Nutty Roaster

Acidity : Low to Medium

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Defect Value : 45-80 *(As per sample)*

Green Beans	**USD $7.500 /MT**
Roasted Beans	**USD $15,90 /KG**
Powder	**USD $17,90 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1100 to 1500 from Sea Level (asl)

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



MANDHELING GRADE 3 SPECIAL

This type of coffee has a mild flavor with a medium body. Perfect to be mixed with other coffees.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Country of Origin : Indonesia
Altitude : 1100 to 1300 from Sea Level *(asl)*

Screen Size : 13-18
Colour : Brown
Crop : Current

Green Beans	**USD $8.450 /MT**
Roasted Beans	**USD $17,61 /KG**
Powder	**USD $19,61 /KG**



MANDHELING GRADE 3

This grade 3 of Mandheling has medium to high body, completed with herbal aroma, it isuitable for mixed drink materials.

Characteristics

Fragrance/Aroma : Nutty
Flavor : Nutty Roaster, Supplemented by Herbal Aroma
Acidity : Medium
Body : Medium to High of Full-body

Specification

Screen Size : 15-19
Moisture : Max 13%
Defect Value : 24-44 *(As per sample)*

Green Beans	**USD $8.650 /MT**
Roasted Beans	**USD $17,97 /KG**
Powder	**USD $19,97 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 1500 to 3000 mm
Altitude : 1100 to 1500 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia
Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



MANDHELING GRADE 2

This type of coffee has a mild favor with a medium flavor, which is suit able for materials like mixed drinks.

Characteristics

Fragrance/Aroma : Nutty
Flavor : Nutty Roaster, Supplemented by Herbal Aroma
Acidity : Medium
Body : Medium to High of Full-body

Specification

Screen Size : 15-19
Moisture : Max 13%
Defect Value : 15-25 *(As per sample)*

Green Beans	**USD $9.250 /MT**
Roasted Beans	**USD $19,05 /KG**
Powder	**USD $21,05 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 1500 to 3000 mm
Altitude : 1100 to 1500 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia
Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method



MANDHELING GRADE 1

Mandheling grade 1 coffee has its own flavor of coffee compared to others. it has a rich coffee taste like sour, sweet and bitter.

Characteristics

Fragrance/Aroma : Sweet, Fresh Nutty
Flavor : Herbal, Spicy, Mild Caramel
Acidity : Fine
Body : Medium to High

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : Max 6-8
Defect Value : 6-8

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 100 to 3000 mm
Altitude : 1100 to 1500 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia
Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



MANDHELING HIGH GRADE

Mandheling high-grade coffee has its own flavor of coffee compared to others. it has a rich coffee taste like sour, sweet and bitter.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

Green Beans	**USD $9.800 /MT**
Roasted Beans	**USD $20,04 /KG**
Powder	**USD $22,04 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1100 to 1500 from Sea Level (asl)

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia
Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



ORGANIC MANDHELING GRADE 1

Sumatra Mandheling Organic is 100% Typica and certified Grade 1 which is traditionally the highest grade of Sumatra coffee.

Characteristics

Fragrance/Aroma : Long Lasting Aroma After Taste

Flavor : Sweet

Acidity : Fine

Body : Full Body

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

Green Beans	**USD $10.000 /MT**
Roasted Beans	**USD $20,40 /KG**
Powder	**USD $22,40 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1500 from Sea Level (asl)

Soil Type : Volcanic Loam

Country of Origin : Indonesia
Production Areas: Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

Certifications : Organic

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



MANDHELING FTO GRADE 1

Mandheling FTO is a Mandheling Grade 1with a special certificate of Fair trade Organic.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

Green Beans	**USD $10.400 /MT**
Roasted Beans	**USD $21,12 /KG**
Powder	**USD $23,12 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1100 to 1500 from Sea Level (asl)

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Berastagi, Sidikalang, Dolok Sanggul, Dolok Saribu, Lintong, Borong-borong, Tobasa, Sipirok, Mandailing.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



KALOSI GRADE 2

Known also as Celebes coffee, Kalosi is considered to be one of the rarest Indonesian coffees. The acidity is medium to high while it has a medium yet rich body. When it is lighly roasted, you can find traces of nut, herb and earth in aroma. It is complated with earthy flavour and subtle hints of berry and chocolate with a tangy finish.

Characteristics

Fragrance/Aroma : Fresh Flower

Flavor : Light Bitter Hints and Chocolate

Acidity : Medium to High

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.250 /MT**
Roasted Beans	**USD $19,05 /KG**
Powder	**USD $21,05 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Unfertile to Fertile volcanic soil

Country of Origin : Indonesia

Production Areas: Tana Toraja Highland, South Sulawesi

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Wet Hulling Washed Arabica *(smallholders)*

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



KALOSI GRADE 1

Known also as Celebes coffee, Kalosi is considered to be one of the rarest Indonesian coffees. The acidity is medium to high while it has a medium yet rich body. When it is lighly roasted, you can find traces of nut, herb and earth in aroma. It is complated with earthy flavour and subtle hints of berry and chocolate with a tangy finish.

Characteristics

Fragrance/Aroma : Fresh Flower

Flavor : Light Bitter Hints and Chocolate

Acidity : Medium to High

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Unfertile to Fertile volcanic soil

Country of Origin : Indonesia

Production Areas: Tana Toraja Highland, South Sulawesi

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Wet Hulling Washed Arabica *(smallholders)*



TORAJA GRADE 2

Grown in mountainous Tana Toraja region, South Sulawesi, Toraja coffee is recognized as a masterpiece through out the world for its relatively low yet vibrant acidity. Though many people comparatively more acidic and less body than Sumatra coffee beans but more earthy than the Java coffee beans.

Characteristics

Fragrance/Aroma : Spicy Fruity, Excellent Aroma

Flavor : Herbal, Earthy, Spicy, Sometimes Appears Caramel Dark Chocolate Light

Acidity : High

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.250 /MT**
Roasted Beans	**USD $19,05 /KG**
Powder	**USD $21,05 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Infertile to Fertile volcanic Soils

Country of Origin : Indonesia

Production Areas: Tana Toraja Highland, South Sulawesi

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fully Washed *(Estate)* and Wet Huling Washed Process *(Smallholders)*

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



TORAJA GRADE 1

Grown in mountainous Tana Toraja region, South Sulawesi, Toraja coffee is recognized as a masterpiece through out the world for its relatively low yet vibrant acidity. Though many people comparatively more acidic and less body than Sumatra coffee beans but more earthy than the Java coffee beans.

Characteristics

Fragrance/Aroma : Spicy Fruity, Excellent Aroma

Flavor : Herbal, Earthy, Spicy, Sometimes Appears Caramel Dark Chocolate Light

Acidity : High

Body : High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Infertile to Fertile volcanic Soils

Country of Origin : Indonesia

Production Areas: Tana Toraja Highland, South Sulawesi

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fully Washed *(Estate)* and Wet Huling Washed Process *(Smallholders)*



ACEH GAYO COFFEE GRADE 2

Arabica coffee of Aceh Gayo Grade 2 beans are considered as one of premium coffee beans in the world . it is harvest from plantations in Central Aceh Region.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : smooth, earthy, and sweet with a blend of caramel and chocolate flavors

Acidity : Low

Body : Medium to High of Full - Body *(Rich)*

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.350 /MT**
Roasted Beans	**USD $19,23 /KG**
Powder	**USD $21,23 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Fertile volcanic soil, wet climate, near to equator *(North)*

Country of Origin : Indonesia

Production Areas: Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Mostly wet processed, wet hulling *(Smallholders)* and Small Quantity Wet Process ;Dry Hulling of Fully Wash Process *(Big Processor)*

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



ACEH GAYO COFFEE GRADE 1

Arabica coffee of Aceh Gayo Grade 1beans are considered as one of premium coffee beans in the world . it is harvest from plantations in Central Aceh Region.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Complex Coffe Flavour with Hints of Vanilla

Acidity : Good Acidity

Body : Medium to High of Full-Body *(Rich)*

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Fertile volcanic soil, wet climate, near to equator *(North)*

Country of Origin : Indonesia

Production Areas: Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Mostly wet processed, wet hulling *(Smallholders)* and Small Quantity Wet Process ;Dry Hulling of Fully Wash Process *(Big Processor)*



FLORES GRADE 1

Flores grade 1is an exotic coffee coming from the Indonesia islands of Flores. This coffee is meticulously grown high in the mountains using organic farming practices. It has a

good aroma and excellent coffee flavor, medium acidity and strong body.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Hints of Citric and Chocolate

Acidity : Medium

Body : Strong

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Fertile volcanic soil

Country of Origin : Indonesia

Production Areas: Flores Highland, Flores Island, East Nusa Tenggara *(East Sunda Lesser)*

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fully Washed *(smallholders)*

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



LINTONG GRADE 1

It gets the name from Lintong Nihuta district where it i marketed. Lintong grade 1is one of the f inest traditional Arabica Coffees from the Northern part of Sumatera.

Characteristics

Fragrance/Aroma : Excellent Aroma, Earthy

Flavor : Complex Flavour, Balance of Nutty and Fruity, Hints of Green Capsicum

Acidity : Medium to Low

Body : Excellent Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1300 to 1600 from Sea Level *(asl)*

Soil Type : Fertile volcanic soil

Country of Origin : Indonesia

Production Areas: Bukit Barisan Highland, North Sumatera, Surrounding Lake Toba

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Wet Process, Wet Hulling *(Smallholders)*



JAVA IJEN GRADE 1

Java Ijen coffee has been famously known allover the world ever since hundreds of years ago. This is the best coffee producted in the high quality plantations located in Volcanic Ijen mountain/Ijen Highland, East Java, Indonesia.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Spicy

Acidity : High Clean

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1300 to 1600 from Sea Level *(asl)*

Soil Type : Fertile volcanic soil

Country of Origin : Indonesia

Production Areas: Ijen Highland, East Java

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fully Wash

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



JAVA PREANGER GRADE 1

Java Preanger is one of the favorite coffee because it has a very special taste.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Floral, Fresh Spicy, Dark Chocolate, Caramel, balance after taste

Acidity : Soft -medium

Body : Strong but Soft and Mild

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 11

Green Beans	**USD $9.600 /MT**
Roasted Beans	**USD $19,68 /KG**
Powder	**USD $21,68 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Java Preanger High Lands such as Ciwidey, Pengalengan, West Bandung: Subang and Garut

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



SUMATRA ARABICA ORGANIC GRADE 2

Sumatra Arabica Organic is 100% Typica and certified Grade 2 which is traditionally the highest grade of Sumatra coffee.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Herbal, Spicy, Mild Caramel

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8

Defect Value : 6-8

Green Beans	**USD $9.450 /MT**
Roasted Beans	**USD $19,41 /KG**
Powder	**USD $21,41 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1500 from Sea Level (asl)

Soil Type : Volcanic Loam

Country of Origin : Indonesia

Production Areas: Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*.

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method

Certifications : Organic

ARABICA COFFEE

The Prices Below are Indications, Subject to Confirmasion



BALI KINTAMANI GRADE 1

Kintamani coffee is one of the best coffees from Bali. Planted in a cool area with a traditional irrigation system, the coffee beans are of better quality. This is also what makes Kintamani coffee has a soft taste and a delicious distinctive aroma so that the taste is global.

Characteristics

Fragrance/Aroma : Orange, Lemon

Flavor : Molasses, Toast

Acidity : brigh

Body : Medium

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $10.300 /MT**
Roasted Beans	**USD $20,94 /KG**
Powder	**USD $22,94 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas: Ulian Village, Kintamani District, Bangli Regency, Bali Province.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fully Washed *(smallholders)*



BALI NATURAL

Harvested with a NATURAL process, making this bali coffee more sweet, acid and fruity compared to general bali coffee.

Characteristics

Fragrance/Aroma : Citrus

Flavor : Sweet Tropical Fruit, Orange, Guava, Clean After Taste

Acidity : Medium

Body : Strong

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

Green Beans	**USD $15.600 /MT**
Roasted Beans	**USD $30,48 /KG**
Powder	**USD $32,48 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Fertile volcanic soil

Country of Origin : Indonesia

Production Areas: Ulian Village, Kintamani District, Bangli Regency, Bali Province.

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Method of Harvest : Natural

Processing Method : Natural Process

SPECIALTY COFFEE

The Prices Below are Indications, Subject to Confirmasion



KOPI LUWAK *(WILD CIVET ARABICA COFFEE)*

The distinguishing characteristics of Luwak coffee is its aroma and flavor. Taste of civet coffee, is less bitter than regular coffees, and it's syrupy, smooth, and rich with chocolate and jungle undertones. The out standing balance amongs the body ,acidity and sweetness, rendering pleasant flavor and slurp, no impacton gastro in testinal disorder. This is the most expensive coffee as produced by excretion of wild luwak in jungle as naturally they select the best cherry by its instinct, the good and unique flavor because of derivative enzymes, fermentation in intestine of the civet, the scarcity production just in few hundred kg not reaching in tons.

Characteristics

Fragrance/Aroma : Fresh Nutty, vanilla, strong and gentle almond

Flavor : Herbal Refreshing, Spicy

Acidity : Soft-Medium

Body : Soft-Mild

Specification

Screen Size : 15-18

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 6-8

Green Beans	**USD $50 /KG**
Roasted Beans	**USD $77 /KG**
Powder	**USD $79 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Arabica Plantation Sumatra, Java, Bali

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Balance body, acidity, sweetness, fine Chocolate, Almond

Method of Harvest : Collecting Luwak's Secretion

Processing Method :Semi Washed Cleaning, manual dry hulled



PAST CROP

Coffee is an agricultural product, after all, and just as the same person cannot cross the same river twice because both the person and the river have changed , you never really get to roast the same coffee twice. Because there are coffees we don’t want to run out of and because busin ess can go up and down and sideways and slant ways and long ways and back ways and square ways and front ways and any other ways you can think of past crop happens.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Rich, Earthy Body, and Verry Little

Acidity : Good Acidity

Body : Medium to High or Full-body *(Rich)*

Origin : Batak Highland/Gayo Highland

Moisture : Max 13%

Defect Value : As per sample

Altitude : 1200 to 1700 from Sea Level (asl)

Screen Size: 13-19

Colour : Brown

Crop : Past

Green Beans	**USD $8.250 /MT**
Roasted Beans	**USD $17,25 /KG**
Powder	**USD $19,25 /KG**

SPECIALTY COFFEE

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MUSTY CUP

Musty Cup is not the same as Age coffee. Musty cup is carefully aged, usually for six months to three years. It is regularly monitored and the beans are rotated to distribute moisture and even out the aging process between coffee bags. This also prevents mold and rot from occurring.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Origin : Batak Highland/Gayo Highland
Altitude : 1200 to 1700 from Sea Level *(asl)*

Screen Size : 13-19
Colour : Brown
Crop : Past

Green Beans	**USD $8.250 /MT**
Roasted Beans	**USD $17,25 /KG**
Powder	**USD $19,25 /KG**



AGE COFFEE

Coffee is an agricultural product, after all, and just as the same person cannot cross the same river twice because both the person and the river have changed, you never really get to roast the same coffee twice.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Origin : Batak Highland/Gayo Highland
Altitude : 1200 to 1700 from Sea Level *(asl)*

Screen Size : 13-19
Colour : Brown
Crop : Age

Green Beans	**USD $11.350 /MT**
Roasted Beans	**USD $22,83 /KG**
Powder	**USD $24,83 /KG**



JUMBO EIGHTEEN PLUS

Introducing our Jumbo Eighteen Plus coffee. It is a symbol of screen size up to 18. It has delicate taste of almond fragrance a long with various flavors such as spicy, slightly fruity and herbal, with medium body from high quality green bean.

Characteristics

Fragrance/Aroma : Nutty and Fresh Almond
Flavor : Herbal Refreshing, Spicy
Acidity : Medium
Body : Medium to High

Specification

Screen Size : 18 *(>7mm hole)*
Moisture : Max 13%
Triage : Max 6
Defect Value : Max 11

Green Beans	**USD $10.100 /MT**
Roasted Beans	**USD $20,58 /KG**
Powder	**USD $22,58 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 1500 to 3000 mm
Altitude : 1200 to 1700 from Sea Level *(asl)*
Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia
Production Areas : Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash

SPECIALTY COFFEE

The Prices Below are Indications, Subject to Confirmasion



ELB GREEN DINO

Get to know our ELB Green Dino, carefully chosen from the finest Arabica coffee beans from Sumatera Island. We carefully select jumbo coffee beans with the screen size up to 20, providing you with the satisfaction of enjoying every richness detail of this coffee flavor.

Characteristics

Fragrance/Aroma : Nutty, tobacco, earthy

Flavor : Nutty Roaster, Smokey

Acidity : Low

Body : Low to Medium

Specification

Screen Size : 13-19

Moisture : Max 13%

Defect Value : 151-225 *(As per sample)*

Green Beans	**USD $10.950 /MT**
Roasted Beans	**USD $22,11 /KG**
Powder	**USD $24,11 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1100 to 1500 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



GAYO LONG BERRY

It is called Gayo Long berry for its long size, medium body with soft acidity. the fragrance is fresh and nutty combined with floral, refreshing spicy, dark chocolate and also caramel flavor from special area of ”Takengon” in central Aceh.

Characteristics

Fragrance/Aroma : Fresh

Flavor : Herbal Refreshing, Spicy

Acidity : Medium

Body : Medium to High

Specification

Screen Size : 18 *(>7mm hole)*

Moisture : Max 13%

Triage : Max 6

Defect Value : Max 11

Green Beans	**USD $17.250 /MT**
Roasted Beans	**USD $33,45 /KG**
Powder	**USD $35,45 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13to 28°C

Optimal Rainfall : 1500 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash

SPECIALTY COFFEE

The Prices Below are Indications, Subject to Confirmasion



SUMATRA PEABERRY COFFEE

A Peaberry coffee is a single coffee bean within a single coffeecherry (fruit), instead of the usual two half-beans per cherry. Facts, only abaout 5-7% of any given coffee crop is Peaberry. Coffee beans are usually sold separately from other beans and Peaberry beans are generally valued higher than regular coffee beans because they are said to have a more concentrated flavor. Enjoy the taste of our Sumatera Super Peaberry, also known as the oval-shaped coffe bean. Carepully handpicked, these limited stock beans (only 5 %out of all harvested coffe beans, screen size is 15mm up) have outstanding taste, makes them very rare and special. Peaberry beans only reserved for coffee lover who appreciate high quality Indonesian Arabica beans.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Complex Coffe Flavor with Hints of Vanilla

Acidity : Good Acidity

Body : Medium to High of Full-body *(Rich)*

Specification

Screen Size : 13-19 *(4> mm hole)*

Moisture : Max 13%

Triage : 6%

Defect Value : 8-11

Green Beans	**USD $15.900 /MT**
Roasted Beans	**USD $31,02 /KG**
Powder	**USD $33,02 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 5%-7% *(800 to 1500)*

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 1500 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas: Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 1.4%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi- wash

SPECIALTY COFFEE

The Prices Below are Indications, Subject to Confirmasion



LASUNA COFFEE

Lasuna coffee is a unique blend of acidity & body that produce a mild flavor & light and can be classified as balance coffee and have a pretty good of weetness.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Floral, Fresh Spicy, Dark Chocolate, Caramel

Acidity : Soft

Body : Strong but Soft and Mild

Specification

Screen Size : 15-19

Moisture : Max 13%

Triage : Max 6-8%

Defect Value : 6-8 *(As per sample)*

Green Beans	**USD $19.150 /MT**
Roasted Beans	**USD $36,87 /KG**
Powder	**USD $38,87 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Aceh *(Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)*

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Semi-wash Method



BALI, JAVA, GAYO AND MANDHELING WINE

The after taste sensation of wine stick at soft palate in mouth, Wine flavor produced by the fermented coffee cherries, glucose changed as goodquinic acid permeates into the processed coffee beans. Rendering the taste a like wine

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Floral, Fresh Spicy, Dark Chocolate, Caramel

Acidity : Medium– high *(coffee cherries fragrance)*

Body : Strong but Soft and Mild

Specification

Screen Size : 15-19

Moisture : Max 13% **Triage :** Max 6-8%

Defect Value : 6-8 *(As per sample)*

Green Beans	**USD $15.600 /MT**
Roasted Beans	**USD $30,48 /KG**
Powder	**USD $32,48 /KG**

Description Scheme

Time from Flowers to Be Berry : 9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall : 100 to 3000 mm

Altitude : 1200 to 1700 from Sea Level *(asl)*

Soil Type : Black Soil / Soil Formed of Young Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin : Indonesia

Production Areas : Aceh Gayo highland/ Batak highland

Caffeine Content : 0.8 to 14%

Form of Seeds : Flat with a Clear Midline

Character Stew : Acid & Chocolate

Method of Harvest : Mechanical and Hand Pick

Processing Method : Fermantation Method, wet and dry hulled

PAYMENT TERMS

Both Parties agree about this payment terms before buy the goods at FNB TECH

BILLING SCHEDULE

- FNB Coffee will take Down Payment of 30% from grand total at time of signing contract
- The remaining 70% will be charged after the shipment of all the goods delivered.
- FNB coffee will provide all necessary purchase order number of the ship company and other necessary documents at the end of the month



POO

Placement of Order



COA

Contract of Approval



FOP

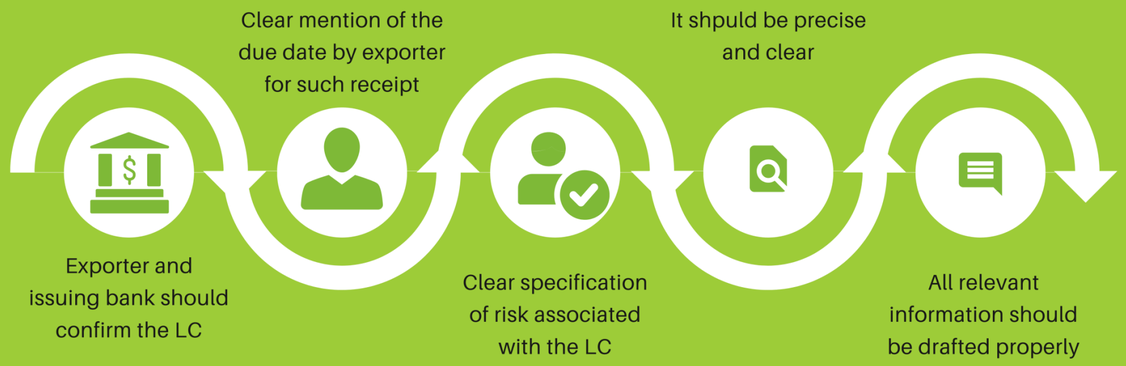
Full of Payment

****Free Sample Shipment for repeat order**

PAYMENT TERMS

Both Parties agree about this payment terms before buy the goods at FNB COFFEE

SIGHT LC



30/70

SAMPLE REGULATION

Prices below are for new buyers who have never purchased at FNB COFFEE

ARABICA COFFEE

USD 100

One pack of 350gr / sample

Fresh Nutty with Herbal, Spicy, Mild and Caramel Flavor, Medium Acidity , the body is Medium to High

ROBUSTA COFFEE

USD 100

One pack of 350gr / sample

The fragrance is Earthy and the Flavor is Fresh, Hot and Spicy

SPECIALTY COFFEE

USD 100

One pack of 350gr / sample

Fresh Nutty with Floral, Fresh Spicy, Dark Chocolate, and Caramel Flavor, the strong but soft and mild body

****Including shipping cost to any country**

**** The sample price as deducted when do the contract or buy on large scale**

Thank You

fnb.coffee

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KIM BELAWAN

Jl. Kawasan Industri, Kec. Percut Sei Tuan, Kab. Deli Serdang, Sumatera Utara, Indonesia.

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