

PT FOODHUB COLLECTIVE INDONESIA



WHOLESALE FOR ROASTERS, IMPORTERS AND COFFEE MANUFACTURERS

Nusantara Origins

Indonesian green and roasted coffee from five islands. Graded and cupped in Jakarta.
Shipped in 60 kg jute or roasted to your profile.

Nusantara Origins, Indonesian green coffee exporter and contract roaster.

Nusantara Origins is the coffee desk of PT FoodHub Collective Indonesia, buying green on five islands, grading and cupping it in Jakarta, and roasting to contract for buyers who want the coffee packed before it ships.

31 producer groups under contract. 20 lots on the current offer list. 17 destination markets across Asia, Europe, the Gulf, and North America. Every lot cupped in our own Jakarta laboratory.

HOW THE DESK WORKS

How we buy and grade

The desk was built around a single problem. Buyers do not lose faith over a cup score. They lose it when the container does not match the sample it was bought on.

Everything else is built backwards from that. We re-dry and re-sort at partner mills instead of shipping collector bags as received, we hold a retained sample of every lot for the life of the contract, and we cup the pre-shipment sample against the offer sample side by side before the container is sealed.

Today we contract with 31 producer groups across Aceh, East Java, Kintamani, Flores, and Toraja, ship green in 60 kg jute with GrainPro liners, and run a contract roasting line for buyers who need retail or horeca packs. Sales, grading, and the cupping laboratory all sit in the same Jakarta office, which is why an offer and a grading sheet arrive together.



Our terms of trade

Pre-shipment samples are cupped against the offer sample before the container is sealed, and both samples are retained for the life of the contract. Every offer sheet publishes screen retention, full defect count, moisture, and cup score rather than a grade description alone. Single-island lots are kept separate through milling and stuffing and are not topped up with market coffee. We buy forward with the same producer groups each harvest rather than on the spot market.

Origins we buy from



Sumatra

GAYO HIGHLANDS, WET HULLED

Aceh smallholder lots, wet hulled at high moisture (giling basah), the traditional Sumatran processing method.



Java

IJEN PLATEAU, FULLY WASHED

Estate blocks above 1,400 m, fully washed in concrete channels. Screen 17 up at 90% retention, highest uniformity on our list.



Bali

KINTAMANI, CITRUS INTERCROP

Subak abian cooperatives on the Batur slopes. Washed, mostly certified organic and Fairtrade.



Nusa Tenggara

BAJAWA PLATEAU, NATURAL DRIED

Flores lots, natural dried on raised beds for 18 to 22 days. Smaller allocations than our other origins, half-container minimums.



Sulawesi

TORAJA HIGHLANDS, WET HULLED

Toraja highlands, up to 1,900 m, wet hulled and gravity-sorted. Cupped 85 to 87 in the 2024/25 season.

Harvest through export stuffing

01

Selective picking

Producer groups pick ripe cherry only, delivered to the wet mill the same day for pulping or bed drying.

02

Dry milling

Hulled, re-dried to 11 to 12.5% moisture, then density and screen sorted on gravity tables.

03

Green grading

300 g sample counted for full defects against SCA and SNI 01-2907 limits, screen retention checked and logged.

04

Cupping

Sample roasted and scored on the SCA protocol by two Q Graders before the lot is offered or a roast profile is set.

05

Stuffing

Bagged in GrainPro-lined jute, loaded with desiccant and a moisture card, seal number photographed.

Wholesale Indonesian Coffee Beans, Shipped Worldwide

Source traceable Arabica and Robusta from Sumatra, Java, Bali, Flores, and Sulawesi.
Available green or contract-roasted, with grading sheets, current cup scores, and export documentation.



- Green beans
- Arabica coffee
- Sumatra
- Rainforest Alliance
- ISO 22000
- Halal (BPJPH)

Gayo Sumatra Arabica Green Coffee Beans

Wet hulled arabica from the Gayo and Lintong highlands, offered from Grade 1 through Grade 6 on the same coffee.

ALTITUDE AND AREA 1,100 to 1,600 m asl, Gayo highlands and Lintong, Sumatra	POST-HARVEST PROCESS Wet hulled (giling basah), patio and raised-bed dried	GRADES AVAILABLE Grade 1 to 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE Screen 16 up, 90% retention (18 up on request)	MOISTURE 11.0 to 12.5% (Sinar / oven verified)	CUP SCORE 84 to 86 points on Grade 1, SCA cupping protocol
CROP AND HARVEST Current crop, main harvest October to February	PACKAGING 60 kg jute bags with GrainPro liner	MINIMUM ORDER 19.2 MT (1 x 20 ft FCL, 320 bags) per grade
LEAD TIME 3 to 4 weeks from contract	INCOTERMS FOB · CFR · CIF HS CODE 0901.11	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Arabica coffee
- Sumatra
- Rainforest Alliance
- ISO 22000
- Halal (BPJPH)

Gayo Sumatra Arabica Roasted Coffee

Wet hulled Sumatran arabica roasted to your curve between Agtron 40 and 62, on any grade of green.

ROAST LEVEL

Light to dark to your curve, Agtron whole bean 40 to 62

GRADES AVAILABLE

Green graded 1 to 6 (SNI 01-2907), Grade 1 by default

SHELF LIFE

12 months in one-way valve foil, unopened

LEAD TIME

2 to 3 weeks, dispatch within 7 days of roast

GRIND

Whole bean, or ground to filter, moka, or espresso on request

CUP SCORE

84 to 86 points on the Grade 1 green, SCA cupping protocol

PACKAGING

1 kg valve bags in 12 kg cartons, or 5 kg foil bags

POST-HARVEST PROCESS

Wet hulled (giling basah) Sumatran highland green

MOISTURE

2.0 to 3.0% after roast

MINIMUM ORDER

500 kg per roast profile and grade

INCOTERMS FOB · CIF · DAP HS CODE 0901.21

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Robusta coffee
- Sumatra
- 4C
- ISO 22000
- Halal (BPJPH)

Lampung Sumatra Robusta Green Coffee Beans

Indonesia's volume robusta from Lampung and South Sumatra, quoted across the full ladder from Grade 1 to Grade 6.

ALTITUDE AND AREA 300 to 800 m asl, Lampung and South Sumatra	POST-HARVEST PROCESS Sun dried natural, machine hulled and polished	GRADES AVAILABLE Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE Screen 16 up (EK-1 screen), or 13 up, 90% retention	MOISTURE 12.0 to 12.5% maximum	CAFFEINE 2.2 to 2.7% dry basis
CROP AND HARVEST Current crop, main harvest May to September	PACKAGING 60 kg jute bags, container liner and desiccant	MINIMUM ORDER 19.2 MT (1 x 20 ft FCL, 320 bags) per grade
LEAD TIME 2 to 3 weeks from contract	INCOTERMS FOB · CFR · CIF HS CODE 0901.11	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Robusta coffee
- Sumatra
- 4C
- ISO 22000
- Halal (BPJPH)

Lampung Sumatra Robusta Roasted Coffee

Lampung robusta roasted between Agtron 36 and 48 for espresso crema and vending, on any grade of green.

ROAST LEVEL

Medium dark to dark,
Agtron whole bean 36 to 48

GRIND

Whole bean, or ground to
espresso and vending
grind on request

POST-HARVEST PROCESS

Sun dried Lampung green,
screen 16 up (EK-1
screen)

GRADES AVAILABLE

Green graded 1 to 6 with
4a and 4b (SNI 01-2907)

CAFFEINE

2.2 to 2.7% dry basis

MOISTURE

2.0 to 3.0% after roast

SHELF LIFE

12 months in one-way
valve foil, unopened

PACKAGING

1 kg valve bags in 12 kg
cartons, or 10 kg bulk foil

MINIMUM ORDER

1,000 kg per roast profile
and grade

LEAD TIME

2 weeks, dispatch within
7 days of roast

INCOTERMS FOB · CIF · DAP HS CODE 0901.21

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Arabica coffee
- Java
- Rainforest Alliance
- 4C
- ISO 22000

Ijen Java Arabica Green Coffee Beans

Fully washed East Java arabica at screen 17 up, the most uniform green on our list, in grades 1 to 6.

ALTITUDE AND AREA 1,400 to 1,800 m asl, Ijen plateau, East Java	POST-HARVEST PROCESS Fully washed, 18 hour ferment, mechanical drying finish	GRADES AVAILABLE Grade 1 to 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE Screen 17 up, 90% retention (16 up on request)	MOISTURE 10.5 to 12.0% (Sinar / oven verified)	CUP SCORE 83 to 85 points on Grade 1, SCA cupping protocol
CROP AND HARVEST Current crop, main harvest June to October	PACKAGING 60 kg jute bags with GrainPro liner	MINIMUM ORDER 19.2 MT (1 x 20 ft FCL, 320 bags) per grade
LEAD TIME 3 to 4 weeks from contract	INCOTERMS FOB · CFR · CIF HS CODE 0901.11	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Arabica coffee
- Java
- Rainforest Alliance
- 4C
- ISO 22000

Ijen Java Arabica Roasted Coffee

Washed Ijen arabica roasted medium to medium dark for espresso and moka programmes, on any grade of green.

ROAST LEVEL

Medium to medium dark, Agtron whole bean 46 to 58

GRADES AVAILABLE

Green graded 1 to 6 (SNI 01-2907), Grade 1 by default

SHELF LIFE

12 months in one-way valve foil, unopened

LEAD TIME

2 to 3 weeks, dispatch within 7 days of roast

GRIND

Whole bean, or ground to espresso and moka on request

CUP SCORE

83 to 85 points on the Grade 1 green, SCA cupping protocol

PACKAGING

1 kg valve bags in 12 kg cartons, or 5 kg foil bags

POST-HARVEST PROCESS

Fully washed Ijen plateau green, screen 17 up

MOISTURE

2.0 to 3.0% after roast

MINIMUM ORDER

500 kg per roast profile and grade

INCOTERMS FOB · CIF · DAP HS CODE 0901.21

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Robusta coffee
- Java
- 4C
- Rainforest Alliance
- ISO 22000

Java Robusta Green Coffee Beans

Milder Garut and Temanggung robusta at 2.0 to 2.5% caffeine, quoted from Grade 1 through Grade 6.

ALTITUDE AND AREA 400 to 900 m asl, Garut and Temanggung, Java	POST-HARVEST PROCESS Sun dried natural, density and colour sorted	GRADES AVAILABLE Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE Screen 13 up, 90% retention (16 up on request)	MOISTURE 12.0 to 12.5% maximum	CAFFEINE 2.0 to 2.5% dry basis
CROP AND HARVEST Current crop, main harvest June to October	PACKAGING 60 kg jute bags, container liner and desiccant	MINIMUM ORDER 19.2 MT (1 x 20 ft FCL, 320 bags) per grade
LEAD TIME 2 to 3 weeks from contract	INCOTERMS FOB · CFR · CIF HS CODE 0901.11	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Robusta coffee
- Java
- 4C
- Rainforest Alliance
- ISO 22000

Java Robusta Roasted Coffee

Certified Java robusta roasted medium dark, the balanced crema component for blends that avoid a hard edge.

ROAST LEVEL

Medium dark, Agtron whole bean 42 to 52

GRADES AVAILABLE

Green graded 1 to 6 with 4a and 4b (SNI 01-2907)

SHELF LIFE

12 months in one-way valve foil, unopened

LEAD TIME

2 weeks, dispatch within 7 days of roast

GRIND

Whole bean, or ground to espresso, moka, and vending grind

CAFFEINE

2.0 to 2.5% dry basis

PACKAGING

1 kg valve bags in 12 kg cartons, or 10 kg bulk foil

POST-HARVEST PROCESS

Sun dried Garut and Temanggung green, screen 13 up

MOISTURE

2.0 to 3.0% after roast

MINIMUM ORDER

1,000 kg per roast profile and grade

INCOTERMS FOB · CIF · DAP HS CODE 0901.21

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Arabica coffee
- Bali
- Organic (EU/NOP)
- Fairtrade
- ISO 22000

Kintamani Bali Arabica Green Coffee Beans

Washed Kintamani arabica from subak abian cooperatives, Organic and Fairtrade, offered in grades 1 to 6.

ALTITUDE AND AREA
1,200 to 1,600 m asl,
Kintamani highlands

SCREEN SIZE
Screen 16 up, 90%
retention

CROP AND HARVEST
Current crop, main
harvest May to September

LEAD TIME
3 to 4 weeks from
contract

INCOTERMS FOB · CFR · CIF HS CODE 0901.11

POST-HARVEST PROCESS
Fully washed, subak
abian cooperative wet
mills

MOISTURE
10.5 to 12.0% (Sinar / oven
verified)

PACKAGING
60 kg jute bags with
GrainPro liner

GRADES AVAILABLE
Grade 1 to 6 (SNI 01-
2907), Grade 1 by default

CUP SCORE
84 to 86 points on Grade
1, SCA cupping protocol

MINIMUM ORDER
9.6 MT (half FCL, 160
bags) per grade on Bali
lots

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Arabica coffee
- Bali
- Organic (EU/NOP)
- Fairtrade
- ISO 22000

Kintamani Bali Arabica Roasted Coffee

Organic and Fairtrade Kintamani roasted light to medium, packed 250 g and 1 kg for retail programmes.

ROAST LEVEL

Light to medium, Agtron whole bean 55 to 66

GRADES AVAILABLE

Green graded 1 to 6 (SNI 01-2907), Grade 1 by default

SHELF LIFE

12 months in one-way valve foil, unopened

LEAD TIME

3 weeks, dispatch within 7 days of roast

GRIND

Whole bean, or ground to filter and cupping grind on request

CUP SCORE

84 to 86 points on the Grade 1 green, SCA cupping protocol

PACKAGING

250 g and 1 kg valve bags, 12 kg cartons

POST-HARVEST PROCESS

Fully washed Kintamani green from subak abian cooperatives

MOISTURE

2.0 to 3.0% after roast

MINIMUM ORDER

500 kg per roast profile and grade

INCOTERMS FOB · CIF · DAP HS CODE 0901.21

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Robusta coffee
- Bali
- 4C
- ISO 22000
- Halal (BPJPH)

Pupuan Bali Robusta Green Coffee Beans

Hand sorted smallholder robusta from Pupuan and Tabanan, the mildest we carry, in grades 1 to 6.

ALTITUDE AND AREA 500 to 900 m asl, Pupuan and Tabanan, Bali	POST-HARVEST PROCESS Sun dried natural, smallholder gardens, hand sorted	GRADES AVAILABLE Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE Screen 13 up, 90% retention (16 up on request)	MOISTURE 12.0 to 12.5% maximum	CAFFEINE 2.0 to 2.4% dry basis
CROP AND HARVEST Current crop, main harvest June to September	PACKAGING 60 kg jute bags, container liner and desiccant	MINIMUM ORDER 9.6 MT (half FCL, 160 bags) per grade on Bali lots
LEAD TIME 3 to 4 weeks from contract	INCOTERMS FOB · CFR · CIF HS CODE 0901.11	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Robusta coffee
- Bali
- 4C
- ISO 22000
- Halal (BPJPH)

Pupuan Bali Robusta Roasted Coffee

Bali robusta roasted dark and ground to traditional kopi tubruk or espresso, from a 500 kg minimum.

ROAST LEVEL Medium dark to dark, Agtron whole bean 40 to 50	GRIND Whole bean, or ground to espresso and traditional kopi tubruk grind	POST-HARVEST PROCESS Sun dried Pupuan green from smallholder gardens
GRADES AVAILABLE Green graded 1 to 6 with 4a and 4b (SNI 01-2907)	CAFFEINE 2.0 to 2.4% dry basis	MOISTURE 2.0 to 3.0% after roast
SHELF LIFE 12 months in one-way valve foil, unopened	PACKAGING 250 g and 1 kg valve bags, 12 kg cartons	MINIMUM ORDER 500 kg per roast profile and grade on Bali lots
LEAD TIME 3 weeks, dispatch within 7 days of roast	INCOTERMS FOB · CIF · DAP HS CODE 0901.21	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Arabica coffee
- Nusa Tenggara
- Fairtrade
- ISO 22000
- Halal (BPJPH)

Bajawa Flores Arabica Green Coffee Beans

Natural dried Flores arabica from the Bajawa plateau, 18 to 22 days on raised beds, in grades 1 to 6.

ALTITUDE AND AREA
1,200 to 1,600 m asl,
Bajawa plateau, Flores

SCREEN SIZE
Screen 16 up, 90%
retention

CROP AND HARVEST
Current crop, main
harvest May to August

LEAD TIME
4 to 5 weeks from
contract

POST-HARVEST PROCESS
Natural, 18 to 22 days on
raised beds, hand sorted

MOISTURE
10.5 to 12.0% (Sinar / oven
verified)

PACKAGING
60 kg jute bags with
GrainPro liner

GRADES AVAILABLE
Grade 1 to 6 (SNI 01-
2907), Grade 1 by default

CUP SCORE
84 to 86 points on Grade
1, SCA cupping protocol

MINIMUM ORDER
9.6 MT (half FCL, 160
bags) per grade on Flores
lots

INCOTERMS FOB · CFR · CIF HS CODE 0901.11

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Arabica coffee
- Nusa Tenggara
- Fairtrade
- ISO 22000
- Halal (BPJPH)

Bajawa Flores Arabica Roasted Coffee

Natural dried Flores arabica roasted light to medium, at 300 kg the lowest roast minimum we run.

ROAST LEVEL Light to medium, Agtron whole bean 58 to 68	GRIND Whole bean, or ground to filter and pour-over on request	POST-HARVEST PROCESS Natural dried Bajawa plateau green, hand sorted
GRADES AVAILABLE Green graded 1 to 6 (SNI 01-2907), Grade 1 by default	CUP SCORE 84 to 86 points on the Grade 1 green, SCA cupping protocol	MOISTURE 2.0 to 3.0% after roast
SHELF LIFE 12 months in one-way valve foil, unopened	PACKAGING 250 g and 1 kg valve bags, 12 kg cartons	MINIMUM ORDER 300 kg per roast profile and grade on Flores lots
LEAD TIME 3 to 4 weeks, dispatch within 7 days of roast	INCOTERMS FOB · CIF · DAP HS CODE 0901.21	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Robusta coffee
- Nusa Tenggara
- 4C
- ISO 22000
- Halal (BPJPH)

Flores Manggarai Robusta Green Coffee Beans

Village hulled robusta from Flores and Lombok, re-dried at our mill, quoted from Grade 1 to Grade 6.

ALTITUDE AND AREA
400 to 800 m asl,
Manggarai, Flores and
Lombok

SCREEN SIZE
Screen 13 up, 90%
retention (16 up on
request)

CROP AND HARVEST
Current crop, main
harvest May to August

LEAD TIME
4 to 5 weeks from
contract

POST-HARVEST PROCESS
Sun dried natural, village
hulling, re-dried at our
mill

MOISTURE
12.0 to 12.5% maximum

PACKAGING
60 kg jute bags, container
liner and desiccant

GRADES AVAILABLE
Grade 1, 2, 3, 4a, 4b, 5, 6
(SNI 01-2907), Grade 1 by
default

CAFFEINE
2.1 to 2.6% dry basis

MINIMUM ORDER
9.6 MT (half FCL, 160
bags) per grade

INCOTERMS FOB · CFR · CIF HS CODE 0901.11

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Robusta coffee
- Nusa Tenggara
- 4C
- ISO 22000
- Halal (BPJPH)

Manggarai Flores Robusta Roasted Coffee

Flores and Lombok robusta roasted medium dark, a second island blend base from a 500 kg minimum.

ROAST LEVEL

Medium dark, Agtron whole bean 44 to 54

GRADES AVAILABLE

Green graded 1 to 6 with 4a and 4b (SNI 01-2907)

SHELF LIFE

12 months in one-way valve foil, unopened

LEAD TIME

3 to 4 weeks, dispatch within 7 days of roast

GRIND

Whole bean, or ground to espresso and vending grind on request

CAFFEINE

2.1 to 2.6% dry basis

PACKAGING

1 kg valve bags in 12 kg cartons

POST-HARVEST PROCESS

Sun dried Manggarai and Lombok green, re-dried at our mill

MOISTURE

2.0 to 3.0% after roast

MINIMUM ORDER

500 kg per roast profile and grade

INCOTERMS FOB · CIF · DAP HS CODE 0901.21

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Arabica coffee
- Sulawesi
- Organic (EU/NOP)
- ISO 22000
- Halal (BPJPH)

Toraja Sulawesi Arabica Green Coffee Beans

The highest grown arabica we contract, wet hulled in Toraja at 1,400 to 1,900 m, in grades 1 to 6.		
ALTITUDE AND AREA 1,400 to 1,900 m asl, Toraja highlands	POST-HARVEST PROCESS Wet hulled (giling basah), shade and raised-bed dried	GRADES AVAILABLE Grade 1 to 6 (SNI 01- 2907), Grade 1 by default
SCREEN SIZE Screen 16 up, 90% retention (18 up on request)	MOISTURE 11.0 to 12.5% (Sinar / oven verified)	CUP SCORE 85 to 87 points on Grade 1, SCA cupping protocol
CROP AND HARVEST Current crop, main harvest May to September	PACKAGING 60 kg jute bags with GrainPro liner	MINIMUM ORDER 19.2 MT (1 x 20 ft FCL, 320 bags) per grade
LEAD TIME 4 to 5 weeks from contract	INCOTERMS FOB · CFR · CIF HS CODE 0901.11	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Arabica coffee
- Sulawesi
- Organic (EU/NOP)
- ISO 22000
- Halal (BPJPH)

Toraja Sulawesi Arabica Roasted Coffee

Toraja green roasted light to medium for filter, pour-over, and batch brew programmes.

ROAST LEVEL Light to medium, Agtron whole bean 56 to 65	GRIND Whole bean, or ground to filter and pour-over on request	POST-HARVEST PROCESS Wet hulled (giling basah) Toraja highland green
GRADES AVAILABLE Green graded 1 to 6 (SNI 01-2907), Grade 1 by default	CUP SCORE 85 to 87 points on the Grade 1 green, SCA cupping protocol	MOISTURE 2.0 to 3.0% after roast
SHELF LIFE 12 months in one-way valve foil, unopened	PACKAGING 250 g and 1 kg valve bags, 12 kg cartons	MINIMUM ORDER 500 kg per roast profile and grade
LEAD TIME 3 weeks, dispatch within 7 days of roast	INCOTERMS FOB · CIF · DAP HS CODE 0901.21	

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Green beans
- Robusta coffee
- Sulawesi
- 4C
- Rainforest Alliance
- Halal (BPJPH)

Kolaka Sulawesi Robusta Green Coffee Beans

The highest caffeine coffee we carry at 2.3 to 2.8%, gravity table sorted, in every grade from 1 to 6.

ALTITUDE AND AREA

300 to 800 m asl, Kolaka and Southeast Sulawesi

SCREEN SIZE

Screen 16 up (EK-1 screen), or 13 up, 90% retention

CROP AND HARVEST

Current crop, main harvest June to October

LEAD TIME

3 to 4 weeks from contract

POST-HARVEST PROCESS

Sun dried natural, machine hulled, gravity table sorted

MOISTURE

12.0 to 12.5% maximum

PACKAGING

60 kg jute bags, container liner and desiccant

GRADES AVAILABLE

Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default

CAFFEINE

2.3 to 2.8% dry basis

MINIMUM ORDER

19.2 MT (1 x 20 ft FCL, 320 bags) per grade

INCOTERMS FOB · CFR · CIF HS CODE 0901.11

Wholesale Indonesian Coffee Beans, Shipped Worldwide



- Roasted coffee
- Robusta coffee
- Sulawesi
- 4C
- Rainforest Alliance
- Halal (BPJPH)

Kolaka Sulawesi Robusta Roasted Coffee

The darkest profile we ship, on our highest caffeine green, 1,000 kg per profile and grade.

ROAST LEVEL

Dark, Agtron whole bean
36 to 46

GRIND

Whole bean, or ground to
espresso and vending
grind on request

POST-HARVEST PROCESS

Sun dried Kolaka green,
screen 16 up (EK-1
screen)

GRADES AVAILABLE

Green graded 1 to 6 with
4a and 4b (SNI 01-2907)

CAFFEINE

2.3 to 2.8% dry basis

MOISTURE

2.0 to 3.0% after roast

SHELF LIFE

12 months in one-way
valve foil, unopened

PACKAGING

1 kg valve bags in 12 kg
cartons, or 10 kg bulk foil

MINIMUM ORDER

1,000 kg per roast profile
and grade

LEAD TIME

2 to 3 weeks, dispatch
within 7 days of roast

INCOTERMS FOB · CIF · DAP HS CODE 0901.21



Documentation on every shipment

Every shipment includes a pre-shipment sample, signed grading sheet, and the certificate set for customs: phytosanitary, ICO origin, cupping score sheet, and retained sample reference.

QUALITY TIERS

	Gayo Sumatra Arabica Green Coffee Beans	Gayo Sumatra Arabica Roasted Coffee	Lampung Sumatra Robusta Green Coffee Beans
ALTITUDE AND AREA	1,100 to 1,600 m asl, Gayo highlands and Lintong, Sumatra	—	300 to 800 m asl, Lampung and South Sumatra
POST-HARVEST PROCESS	Wet hulled (giling basah), patio and raised-bed dried	Wet hulled (giling basah) Sumatran highland green	Sun dried natural, machine hulled and polished
GRADES AVAILABLE	Grade 1 to 6 (SNI 01-2907), Grade 1 by default	Green graded 1 to 6 (SNI 01- 2907), Grade 1 by default	Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE	Screen 16 up, 90% retention (18 up on request)	—	Screen 16 up (EK-1 screen), or 13 up, 90% retention
MOISTURE	11.0 to 12.5% (Sinar / oven verified)	2.0 to 3.0% after roast	12.0 to 12.5% maximum
CUP SCORE	84 to 86 points on Grade 1, SCA cupping protocol	84 to 86 points on the Grade 1 green, SCA cupping protocol	—
CROP AND HARVEST	Current crop, main harvest October to February	—	Current crop, main harvest May to September
PACKAGING	60 kg jute bags with GrainPro liner	1 kg valve bags in 12 kg cartons, or 5 kg foil bags	60 kg jute bags, container liner and desiccant
MINIMUM ORDER	19.2 MT (1 x 20 ft FCL, 320 bags) per grade	500 kg per roast profile and grade	19.2 MT (1 x 20 ft FCL, 320 bags) per grade
LEAD TIME	3 to 4 weeks from contract	2 to 3 weeks, dispatch within 7 days of roast	2 to 3 weeks from contract
HS CODE	0901.11	0901.21	0901.11
INCOTERMS	FOB · CFR · CIF	FOB · CIF · DAP	FOB · CFR · CIF
CERTIFICATIONS	Rainforest Alliance, ISO 22000, Halal (BPJPH)	Rainforest Alliance, ISO 22000, Halal (BPJPH)	4C, ISO 22000, Halal (BPJPH)

Documentation on every shipment

QUALITY TIERS

	Lampung Sumatra Robusta Roasted Coffee	Ijen Java Arabica Green Coffee Beans	Ijen Java Arabica Roasted Coffee
ROAST LEVEL	Medium dark to dark, Agtron whole bean 36 to 48	—	Medium to medium dark, Agtron whole bean 46 to 58
GRIND	Whole bean, or ground to espresso and vending grind on request	—	Whole bean, or ground to espresso and moka on request
POST-HARVEST PROCESS	Sun dried Lampung green, screen 16 up (EK-1 screen)	Fully washed, 18 hour ferment, mechanical drying finish	Fully washed Ijen plateau green, screen 17 up
GRADES AVAILABLE	Green graded 1 to 6 with 4a and 4b (SNI 01-2907)	Grade 1 to 6 (SNI 01-2907), Grade 1 by default	Green graded 1 to 6 (SNI 01-2907), Grade 1 by default
MOISTURE	2.0 to 3.0% after roast	10.5 to 12.0% (Sinar / oven verified)	2.0 to 3.0% after roast
SHELF LIFE	12 months in one-way valve foil, unopened	—	12 months in one-way valve foil, unopened
PACKAGING	1 kg valve bags in 12 kg cartons, or 10 kg bulk foil	60 kg jute bags with GrainPro liner	1 kg valve bags in 12 kg cartons, or 5 kg foil bags
MINIMUM ORDER	1,000 kg per roast profile and grade	19.2 MT (1 x 20 ft FCL, 320 bags) per grade	500 kg per roast profile and grade
LEAD TIME	2 weeks, dispatch within 7 days of roast	3 to 4 weeks from contract	2 to 3 weeks, dispatch within 7 days of roast
CUP SCORE	—	83 to 85 points on Grade 1, SCA cupping protocol	83 to 85 points on the Grade 1 green, SCA cupping protocol
HS CODE	0901.21	0901.11	0901.21
INCOTERMS	FOB · CIF · DAP	FOB · CFR · CIF	FOB · CIF · DAP
CERTIFICATIONS	4C, ISO 22000, Halal (BPJPH)	Rainforest Alliance, 4C, ISO 22000	Rainforest Alliance, 4C, ISO 22000

Documentation on every shipment

QUALITY TIERS

	Java Robusta Green Coffee Beans	Java Robusta Roasted Coffee	Kintamani Bali Arabica Green Coffee Beans
ALTITUDE AND AREA	400 to 900 m asl, Garut and Temanggung, Java	—	1,200 to 1,600 m asl, Kintamani highlands
POST-HARVEST PROCESS	Sun dried natural, density and colour sorted	Sun dried Garut and Temanggung green, screen 13 up	Fully washed, subak abian cooperative wet mills
GRADES AVAILABLE	Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default	Green graded 1 to 6 with 4a and 4b (SNI 01-2907)	Grade 1 to 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE	Screen 13 up, 90% retention (16 up on request)	—	Screen 16 up, 90% retention
MOISTURE	12.0 to 12.5% maximum	2.0 to 3.0% after roast	10.5 to 12.0% (Sinar / oven verified)
CAFFEINE	2.0 to 2.5% dry basis	2.0 to 2.5% dry basis	—
CROP AND HARVEST	Current crop, main harvest June to October	—	Current crop, main harvest May to September
PACKAGING	60 kg jute bags, container liner and desiccant	1 kg valve bags in 12 kg cartons, or 10 kg bulk foil	60 kg jute bags with GrainPro liner
MINIMUM ORDER	19.2 MT (1 x 20 ft FCL, 320 bags) per grade	1,000 kg per roast profile and grade	9.6 MT (half FCL, 160 bags) per grade on Bali lots
LEAD TIME	2 to 3 weeks from contract	2 weeks, dispatch within 7 days of roast	3 to 4 weeks from contract
HS CODE	0901.11	0901.21	0901.11
INCOTERMS	FOB · CFR · CIF	FOB · CIF · DAP	FOB · CFR · CIF
CERTIFICATIONS	4C, Rainforest Alliance, ISO 22000	4C, Rainforest Alliance, ISO 22000	Organic (EU/NOP), Fairtrade, ISO 22000

Documentation on every shipment

QUALITY TIERS

	Kintamani Bali Arabica Roasted Coffee	Pupuan Bali Robusta Green Coffee Beans	Pupuan Bali Robusta Roasted Coffee
ROAST LEVEL	Light to medium, Agtron whole bean 55 to 66	—	Medium dark to dark, Agtron whole bean 40 to 50
GRIND	Whole bean, or ground to filter and cupping grind on request	—	Whole bean, or ground to espresso and traditional kopi tubruk grind
POST-HARVEST PROCESS	Fully washed Kintamani green from subak abian cooperatives	Sun dried natural, smallholder gardens, hand sorted	Sun dried Pupuan green from smallholder gardens
GRADES AVAILABLE	Green graded 1 to 6 (SNI 01-2907), Grade 1 by default	Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default	Green graded 1 to 6 with 4a and 4b (SNI 01-2907)
MOISTURE	2.0 to 3.0% after roast	12.0 to 12.5% maximum	2.0 to 3.0% after roast
SHELF LIFE	12 months in one-way valve foil, unopened	—	12 months in one-way valve foil, unopened
PACKAGING	250 g and 1 kg valve bags, 12 kg cartons	60 kg jute bags, container liner and desiccant	250 g and 1 kg valve bags, 12 kg cartons
MINIMUM ORDER	500 kg per roast profile and grade	9.6 MT (half FCL, 160 bags) per grade on Bali lots	500 kg per roast profile and grade on Bali lots
LEAD TIME	3 weeks, dispatch within 7 days of roast	3 to 4 weeks from contract	3 weeks, dispatch within 7 days of roast
CAFFEINE	—	2.0 to 2.4% dry basis	2.0 to 2.4% dry basis
HS CODE	0901.21	0901.11	0901.21
INCOTERMS	FOB · CIF · DAP	FOB · CFR · CIF	FOB · CIF · DAP
CERTIFICATIONS	Organic (EU/NOP), Fairtrade, ISO 22000	4C, ISO 22000, Halal (BPJPH)	4C, ISO 22000, Halal (BPJPH)

Documentation on every shipment

QUALITY TIERS

	Bajawa Flores Arabica Green Coffee Beans	Bajawa Flores Arabica Roasted Coffee	Flores Manggarai Robusta Green Coffee Beans
ALTITUDE AND AREA	1,200 to 1,600 m asl, Bajawa plateau, Flores	—	400 to 800 m asl, Manggarai, Flores and Lombok
POST-HARVEST PROCESS	Natural, 18 to 22 days on raised beds, hand sorted	Natural dried Bajawa plateau green, hand sorted	Sun dried natural, village hulling, re-dried at our mill
GRADES AVAILABLE	Grade 1 to 6 (SNI 01-2907), Grade 1 by default	Green graded 1 to 6 (SNI 01- 2907), Grade 1 by default	Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default
SCREEN SIZE	Screen 16 up, 90% retention	—	Screen 13 up, 90% retention (16 up on request)
MOISTURE	10.5 to 12.0% (Sinar / oven verified)	2.0 to 3.0% after roast	12.0 to 12.5% maximum
CUP SCORE	84 to 86 points on Grade 1, SCA cupping protocol	84 to 86 points on the Grade 1 green, SCA cupping protocol	—
CROP AND HARVEST	Current crop, main harvest May to August	—	Current crop, main harvest May to August
PACKAGING	60 kg jute bags with GrainPro liner	250 g and 1 kg valve bags, 12 kg cartons	60 kg jute bags, container liner and desiccant
MINIMUM ORDER	9.6 MT (half FCL, 160 bags) per grade on Flores lots	300 kg per roast profile and grade on Flores lots	9.6 MT (half FCL, 160 bags) per grade
LEAD TIME	4 to 5 weeks from contract	3 to 4 weeks, dispatch within 7 days of roast	4 to 5 weeks from contract
HS CODE	0901.11	0901.21	0901.11
INCOTERMS	FOB · CFR · CIF	FOB · CIF · DAP	FOB · CFR · CIF
CERTIFICATIONS	Fairtrade, ISO 22000, Halal (BPJPH)	Fairtrade, ISO 22000, Halal (BPJPH)	4C, ISO 22000, Halal (BPJPH)

Documentation on every shipment

QUALITY TIERS

	Manggarai Flores Robusta Roasted Coffee	Toraja Sulawesi Arabica Green Coffee Beans	Toraja Sulawesi Arabica Roasted Coffee
ROAST LEVEL	Medium dark, Agtron whole bean 44 to 54	—	Light to medium, Agtron whole bean 56 to 65
GRIND	Whole bean, or ground to espresso and vending grind on request	—	Whole bean, or ground to filter and pour-over on request
POST-HARVEST PROCESS	Sun dried Manggarai and Lombok green, re-dried at our mill	Wet hulled (giling basah), shade and raised-bed dried	Wet hulled (giling basah) Toraja highland green
GRADES AVAILABLE	Green graded 1 to 6 with 4a and 4b (SNI 01-2907)	Grade 1 to 6 (SNI 01-2907), Grade 1 by default	Green graded 1 to 6 (SNI 01- 2907), Grade 1 by default
MOISTURE	2.0 to 3.0% after roast	11.0 to 12.5% (Sinar / oven verified)	2.0 to 3.0% after roast
SHELF LIFE	12 months in one-way valve foil, unopened	—	12 months in one-way valve foil, unopened
PACKAGING	1 kg valve bags in 12 kg cartons	60 kg jute bags with GrainPro liner	250 g and 1 kg valve bags, 12 kg cartons
MINIMUM ORDER	500 kg per roast profile and grade	19.2 MT (1 x 20 ft FCL, 320 bags) per grade	500 kg per roast profile and grade
LEAD TIME	3 to 4 weeks, dispatch within 7 days of roast	4 to 5 weeks from contract	3 weeks, dispatch within 7 days of roast
CUP SCORE	—	85 to 87 points on Grade 1, SCA cupping protocol	85 to 87 points on the Grade 1 green, SCA cupping protocol
HS CODE	0901.21	0901.11	0901.21
INCOTERMS	FOB · CIF · DAP	FOB · CFR · CIF	FOB · CIF · DAP
CERTIFICATIONS	4C, ISO 22000, Halal (BPJPH)	Organic (EU/NOP), ISO 22000, Halal (BPJPH)	Organic (EU/NOP), ISO 22000, Halal (BPJPH)

Documentation on every shipment

QUALITY TIERS

	Kolaka Sulawesi Robusta Green Coffee Beans	Kolaka Sulawesi Robusta Roasted Coffee
POST-HARVEST PROCESS	Sun dried natural, machine hulled, gravity table sorted	Sun dried Kolaka green, screen 16 up (EK-1 screen)
GRADES AVAILABLE	Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default	Green graded 1 to 6 with 4a and 4b (SNI 01-2907)
MOISTURE	12.0 to 12.5% maximum	2.0 to 3.0% after roast
CAFFEINE	2.3 to 2.8% dry basis	2.3 to 2.8% dry basis
PACKAGING	60 kg jute bags, container liner and desiccant	1 kg valve bags in 12 kg cartons, or 10 kg bulk foil
MINIMUM ORDER	19.2 MT (1 x 20 ft FCL, 320 bags) per grade	1,000 kg per roast profile and grade
LEAD TIME	3 to 4 weeks from contract	2 to 3 weeks, dispatch within 7 days of roast
HS CODE	0901.11	0901.21
INCOTERMS	FOB · CFR · CIF	FOB · CIF · DAP
CERTIFICATIONS	4C, Rainforest Alliance, Halal (BPJPH)	4C, Rainforest Alliance, Halal (BPJPH)

Documentation on every shipment

INCLUDED WITH EVERY SHIPMENT

☒ Phytosanitary certificate

☒ Signed green grading sheet

☒ Commercial invoice and packing list

☒ ICO certificate of origin

☒ Cupping score sheet and retained sample

☒ Stuffing photos and container seal number

PROGRAMMES WE SHIP UNDER

Rainforest Alliance

Organic (EU/NOP)

Fairtrade

4C

ISO 22000

Halal (BPJPH)

What the desk runs in house.

Sourcing

Five islands under contract

Forward contracts with 31 producer groups across Aceh, East Java, Kintamani, Flores, and Toraja, bought each harvest rather than on the spot market.

Laboratory

Cupping laboratory, Jakarta

Sample roaster, moisture meters, and screen sieves in house, so offers, pre-shipment samples, and arrival claims are all scored by our own Q Graders.

Roasting

Contract roasting line

A 30 kg drum roaster and valve-bag packing line, opening private label and horeca supply alongside green export.

Scale

Current scale (2024/25)

20 lots on the offer list, contracted from 31 producer groups, shipping to 17 destination markets across Asia, Europe, the Gulf, and North America.

What buyers ask about the company.

Who we buy from, how coffee is graded before it is offered, and what happens when a container does not match.

Who does Nusantara Origins buy its Indonesian coffee from?

From 31 producer groups and collectors across Aceh, East Java, Kintamani in Bali, the Bajawa plateau on Flores, and Toraja in Sulawesi. We buy forward each harvest rather than on the spot market, and single island lots stay separate through dry milling, warehousing, and stuffing so the lot number on your contract is the coffee that grew there.

What happens to a lot before it appears on your offer list?

It is re-dried to 11 to 12.5% moisture, hulled, density and screen sorted, then sampled at 300 g for a defect count under SNI 01-2907, with SCA green grading added on specialty arabica. That count sets the grade, anywhere from Grade 1 to Grade 6. The sample is roasted and scored on the SCA cupping protocol by two Q Graders. Only then does the coffee get an offer sheet with its grade, screen retention, defect count, moisture, and score.

What happens if the container does not cup like the sample?

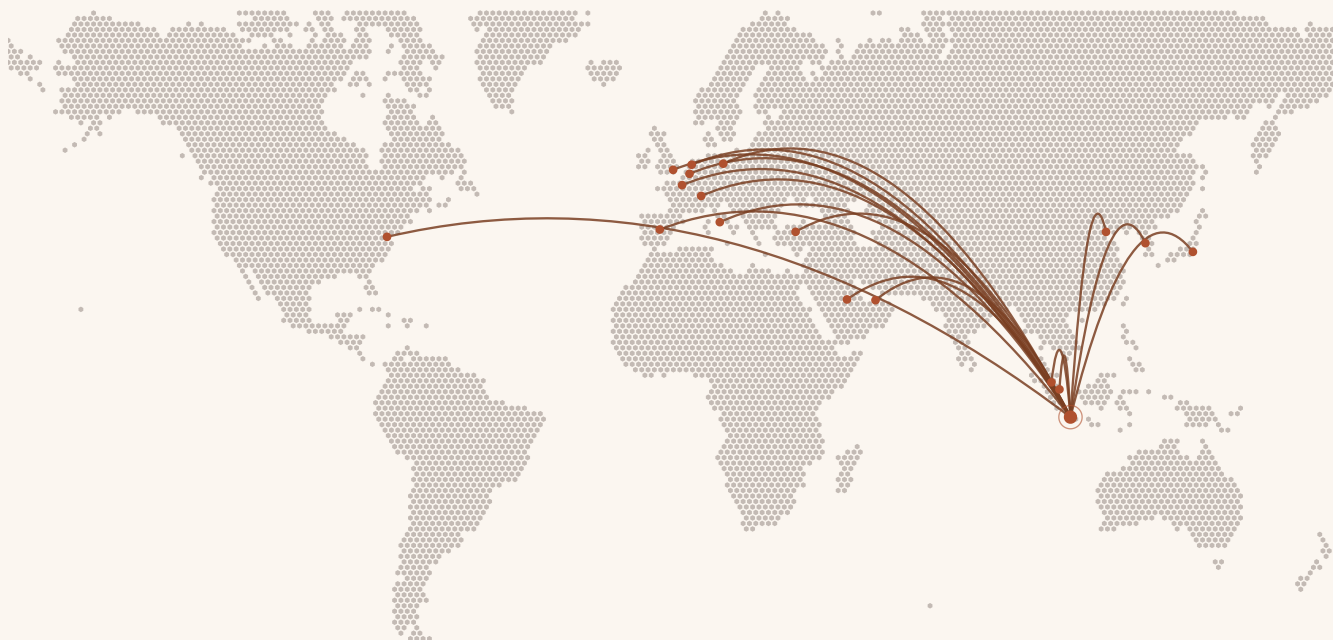
We hold a sealed retained sample of every lot for the life of the contract, so an arrival claim is settled by cupping the retained sample against your arrival sample rather than by argument. If the difference is ours, we settle it with a credit or a replacement shipment. Third party arbitration under the destination trade association rules is available in the contract.

What does Nusantara Origins do in house rather than outsource?

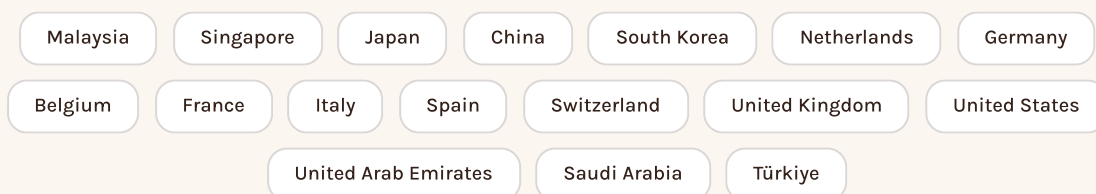
Green buying, grading, cupping, and contract roasting. The cupping laboratory sits in the same Jakarta office as sales, which is why an offer and a signed grading sheet arrive together, and the roasting line packs to your profile before the container ships. We ship green into 17 import markets, alongside roasted volume for private label and horeca buyers.

Export ports and destinations

Green coffee leaves through Tanjung Priok in Jakarta, Belawan for Sumatran lots, and Makassar for Sulawesi, into 17 import markets across Asia, Europe, the Gulf, and North America.



REGULAR DESTINATION MARKETS



GET IN TOUCH

Get current prices & availability

Send the island, species, grade, and volume. You get an indicative price, current availability, and 300 g green samples with the grading sheet. Courier cost credited against the first contract.

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SCAN TO VISIT OUR WEBSITE

nusantaraorigins.com