

ROASTED COFFEE

Pupuan Bali Robusta
Roasted Coffee

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

- Robusta coffee
- Bali



- Traditional kopi tubruk grind or espresso, ground at packing
 - Green graded 1 to 6, most tubruk lines run 2 to 4
- Medium dark to dark at Agtron 40 to 50 from hand sorted green
 - 500 kg per roast profile and grade on a small island crop

SPECIFICATIONS

Roast level	Medium dark to dark, Agtron whole bean 40 to 50	Moisture	2.0 to 3.0% after roast
Grind	Whole bean, or ground to espresso and traditional kopi tubruk grind	Shelf life	12 months in one-way valve foil, unopened
Post-harvest process	Sun dried Pupuan green from smallholder gardens	Packaging	250 g and 1 kg valve bags, 12 kg cartons
Grades available	Green graded 1 to 6 with 4a and 4b (SNI 01-2907)	Minimum order	500 kg per roast profile and grade on Bali lots
Caffeine	2.0 to 2.4% dry basis	Lead time	3 weeks, dispatch within 7 days of roast

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS
0901.21	FOB · CIF · DAP	4C ISO 22000 Halal (BPJPH)

LOT OVERVIEW

Hand sorted Pupuan robusta roasted at Agtron whole bean 40 to 50 and ground to the fine kopi tubruk specification Indonesian and regional buyers ask for, or to espresso. Packed in 250 g and 1 kg valve bags at a 500 kg minimum per profile and grade, so a private label line can start small.

Figures are typical for the current crop and are confirmed lot by lot on the contract. The signed grading sheet and cupping score travel with every shipment.

PT FoodHub Collective Indonesia

Jl. Tb Simatupang Kav. 1, Pasar Minggu
Jakarta Selatan 12560, Indonesia

sales@nusantaraorigins.com

+62 896 7558 3986
nusantaraorigins.com



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