

GREEN BEANS

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.

- Arabica coffee
- Nusa Tenggara



- Dried whole on raised beds for 18 to 22 days with hand turning
 - Grade 1 to 6, with natural drying making the top grade the scarce one
- Berry, cocoa, and heavy sweetness, 84 to 86 points at Grade 1
 - Fairtrade on the producer group certificate

SPECIFICATIONS

Altitude and area	1,200 to 1,600 m asl, Bajawa plateau, Flores	Cup score	84 to 86 points on Grade 1, SCA cupping protocol
Post-harvest process	Natural, 18 to 22 days on raised beds, hand sorted	Crop and harvest	Current crop, main harvest May to August
Grades available	Grade 1 to 6 (SNI 01-2907), Grade 1 by default	Packaging	60 kg jute bags with GrainPro liner
Screen size	Screen 16 up, 90% retention	Minimum order	9.6 MT (half FCL, 160 bags) per grade on Flores lots
Moisture	10.5 to 12.0% (Sinar / oven verified)	Lead time	4 to 5 weeks from contract

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS		
0901.11	FOB · CFR · CIF	Fairtrade	ISO 22000	Halal (BPJPH)

LOT OVERVIEW

Arabica from Ngada regency on Flores, grown on volcanic ash soils below Mount Inerie at 1,200 to 1,600 m and dried whole on raised beds for 18 to 22 days with hand turning and hand sorting. Heavy sweetness, berry and cocoa, a rounder body than a washed lot. A small seasonal allocation: what makes Grade 1 goes to specialty buyers, and the rest is offered down the ladder rather than blended into it.

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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