

GREEN BEANS

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.

- Robusta coffee
- Nusa Tenggara



- Village hulled then re-dried at our mill to 12.5% moisture maximum
 - 2.1 to 2.6% caffeine on a dry basis
- Grade 1 to 6, matched to the grade you already buy elsewhere
 - A second robusta origin for buyers spreading supply risk

SPECIFICATIONS

Altitude and area	400 to 800 m asl, Manggarai, Flores and Lombok	Caffeine	2.1 to 2.6% dry basis
Post-harvest process	Sun dried natural, village hulling, re-dried at our mill	Crop and harvest	Current crop, main harvest May to August
Grades available	Grade 1, 2, 3, 4a, 4b, 5, 6 (SNI 01-2907), Grade 1 by default	Packaging	60 kg jute bags, container liner and desiccant
Screen size	Screen 13 up, 90% retention (16 up on request)	Minimum order	9.6 MT (half FCL, 160 bags) per grade
Moisture	12.0 to 12.5% maximum	Lead time	4 to 5 weeks from contract

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS
0901.11	FOB · CFR · CIF	4C ISO 22000 Halal (BPJPH)

LOT OVERVIEW

Sun dried robusta from Manggarai on Flores and from Lombok at 400 to 800 m, hulled in the village and re-dried at our mill to 12.5% moisture maximum before it is screened and counted. Taken mostly as a second or third robusta origin for supply security alongside Sumatra and Java, graded to whatever the buyer already runs.

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.

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