

Central Sumatera Coffee

Producer's Booklet | Bener Meriah, Sumatra, Indonesia



A Better Way to Source Indonesia's Green Coffee Beans



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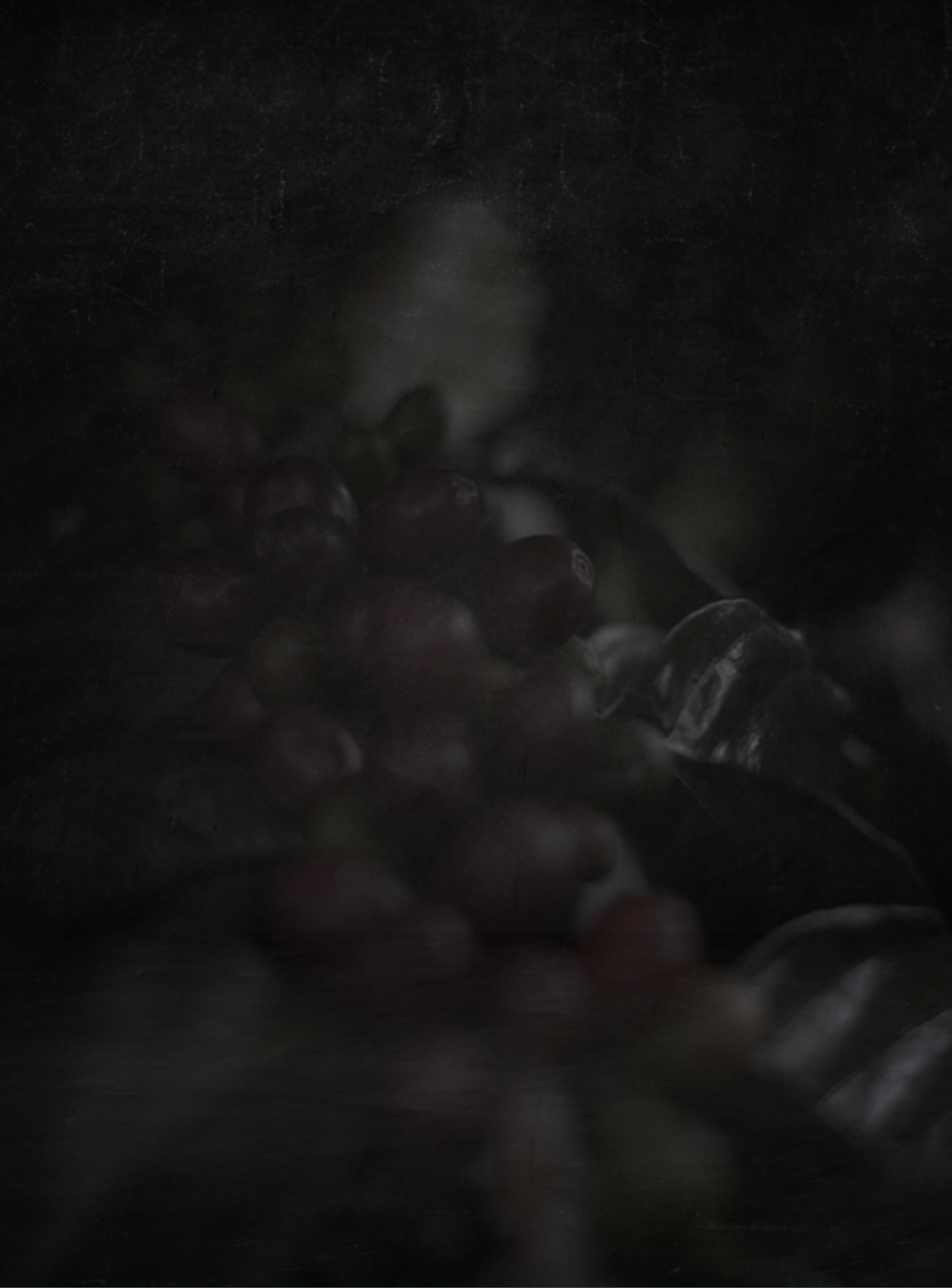
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OUR MISSION

From the beginning, our values and objectives have been clear and deeply rooted, with an aim to widely introduce Indonesia's coffee to a larger mass. Through us, we believe that people, with ease, can source Indonesia's finest coffee beans, eliminating the exploitative system to a fully transparent, equal, traceable endeavor. As a symbol of thank you, we would like to give back and return the power to the creator of coffee, bridging farmers and consumers to connect and together enjoy Indonesian coffee.





FOREWORD FROM KOPI FABRIEK INDONESIA

First of all, we would like to start with a short and sweet idiom saying,

"The purpose of a bike is not to paddle, the purpose of a bike is to help you get somewhere, and paddling helps you get there".

This idiom sticks to our purpose of building Kopi Fabriek Indonesia from the start, to advance to a greater cause and contribute to society with one mission in mind: Providing you with a better way to source Indonesia's green coffee beans.

As a company, we would like to bridge the gap of accessibility, raising awareness and bringing impact to farmers, our producer friends, which we truly appreciate in making great, delicate cups of coffee available for everyone.



Looking back, our mission always stays the same, providing wide access through a platform where one can easily acquire and enjoy Indonesian coffee. Nevertheless, as we continue on our journey in coffee and meet a lot of amazing people in the industry, our values grow, not only focusing on accessibility but also spreading our vision to serve and make a difference, bringing a greater impact to society.

With this vision in mind, we shifted our way of working and started to realize the importance and value of equality, which we draw out and imagine an equal coffee world, where both farmers and roasters are equally represented. Hence, for this reason, we started to partner and gather our producer friends, to fully represent their hard work, perseverance, and of course, their most valuable produce, coffee.

Guided by trust and full - transparency, our actions will guide us towards a greater cause, persevering in humility, and to dissolve this imbalance and return the power to the creator of our coffee.

As we move forward to work towards our vision and mission, we will stay true to our ideals, which we believe will manifest themselves through our words and actions.

THE ISLAND
SUMATRA



Sumatra is the 6th largest island in the world and is home to more than 50 million people.

The province of Aceh in the north, the Lake Toba region in the south, and the south of the island around Mangkuraja are the three main growing regions in Sumatra.

Coffees from Takengon or Bener Mariah, and Lintong, Sidikalang, Dolok Sanggul, or Seribu Dolok surrounding Lake Toba, Sumatra, may be traced to smaller localities within these regions.

Sumatra is most famously known for its 'Giling Basah' coffee processing method, or to what is known as 'wet-hulled'. This process is common in Sumatra due to its high rainfall, drying the green beans faster in a wet environment. This includes pulping the cherries right away, left fermented overnight, and rinsed the next day.

01





ABOUT THE PRODUCER

ENZO SAUQI

Central Sumatra Coffee is a private family-owned coffee producer and processor in the region of Sumatra, Indonesia. It has a single farm estate in 3 different regions across Sumatra.

Enzo Sauqi is the man behind Central Sumatra Coffee Farm. He has a big vision for the land he has built and nurtured for years and dedicate his life to producing the best quality cherries and processing them at its finest.

He and his team pour in most of their time and effort to product the best quality coffee beans with special post-harvest processing treatment from their farms.

02

Central Sumatra Coffee has aimed to focus on quality which requires meticulous attention and processes, expanding from a classic wet-hulled process to a more sophisticated processing method through continuous learning and experimentation.

With direct control from the plants up to the end of the processing value chain of coffee, Enzo Sauqi and his team at Central Sumatra Coffee farm have full control throughout the process, especially the crucial part of the selection of cherries and the cultivation of coffee plants.

Throughout the journey, Enzo and his team believe Indonesia is essentially becoming more prominent in the specialty market. It is very exciting to see Indonesia, with such diverse origins and history produce a more beautiful and delicious cup of coffee. Central Sumatra Coffee Farm serves as a primary example of how Indonesian coffee growers can become sustainable through constant improvement in quality, sustainability, and traceability.



ABOUT YOUR COFFEE

ID-SU-001

Reference	:	ID-SU-001
Producer	:	Central Sumatera Coffee
Process	:	Classic Natural
Varietal	:	Abbysinia, Bourbon, Ateng
Altitude	:	1400 MASL
Taste Notes	:	Blackcurrant, Melted Butter, Tea-Like

This particular lot is processed and dried as a traditional natural. The cherries are selectively picked and fully ripe cherries are then transferred to raised beds to dry. The cherry is turned every few hours for even and precise drying for a total of 4-6 weeks.

03



FARM ORIGIN

BENER MERIAH REGENCY, GAYO, ACEH

Elevation : 1400 MASL
Land Size : 50 Ha
Cultivars : Abbysinia, Bourbon, Ateng

04





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www.kopifabriekindonesia.com

✉ info@kopifabriekindonesia.com

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