



# CERTIFICATE OF APPRECIATION

This certificate is awarded to

**VONNY INDAH MUTIARA**

as a speaker in

**Summer Program: Exploring the Diversity of Indonesia Coffee**

hosted by

**Universitas Islam Indonesia & Universitas Muhammadiyah Sumatera Utara**

Medan, Aceh, Yogyakarta, Indonesia 10 - 21 September 2018

Director of Office of International Affairs  
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Director of Partnerships/Office of International Affairs  
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# **DIVERSITY OF INDONESIA COFFEE**

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**Paper presented at**  
**Joint Summer Program on biodiversity : Indonesia Coffee Story,**  
**Universitas Muhammadiyah Sumatera Utara,**  
**Medan, Sept 10<sup>th</sup> 2018**



# OUTLINE

1. Introduction
2. The history of Indonesia coffee
3. Variety of Indonesia coffee
4. Future of Indonesian Smallholder's Coffee
5. Conclusion

# I. Introduction



Get To Know with Coffee



*“Among the numerous luxuries of the table, coffee may be considered as one of the most valuable. It excites cheerfulness without intoxication; and pleasing flow of spirits which it occasion ... is never followed by sadness, languor or debility.”*

*Benjamin Franklin*



# CUP OF COFFEE : TONS OF BENEFIT

Studies has shown that drinking coffee every day can help lower the risk of many serious health conditions and help people feel better

1. Raises metabolism
2. Great source of antioxidants
3. Prevent diabetes
4. Prevent liver disease
5. Protect against heart disease and stroke
6. May lower skin cancer risk
7. etc



## The Beneficial Effects of Coffee in Human Nutrition

Messina G<sup>1</sup>, Zannella C<sup>1</sup>, Monda V<sup>1</sup>, Dato A<sup>1</sup>, Liccardo D<sup>1</sup>, De Blasio S<sup>1</sup>, Valenzano A<sup>2</sup>, Moscatelli F<sup>2,3</sup>, Messina A<sup>1</sup>, Cibelli G<sup>2</sup> and Monda M<sup>1\*</sup>

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### Abstract

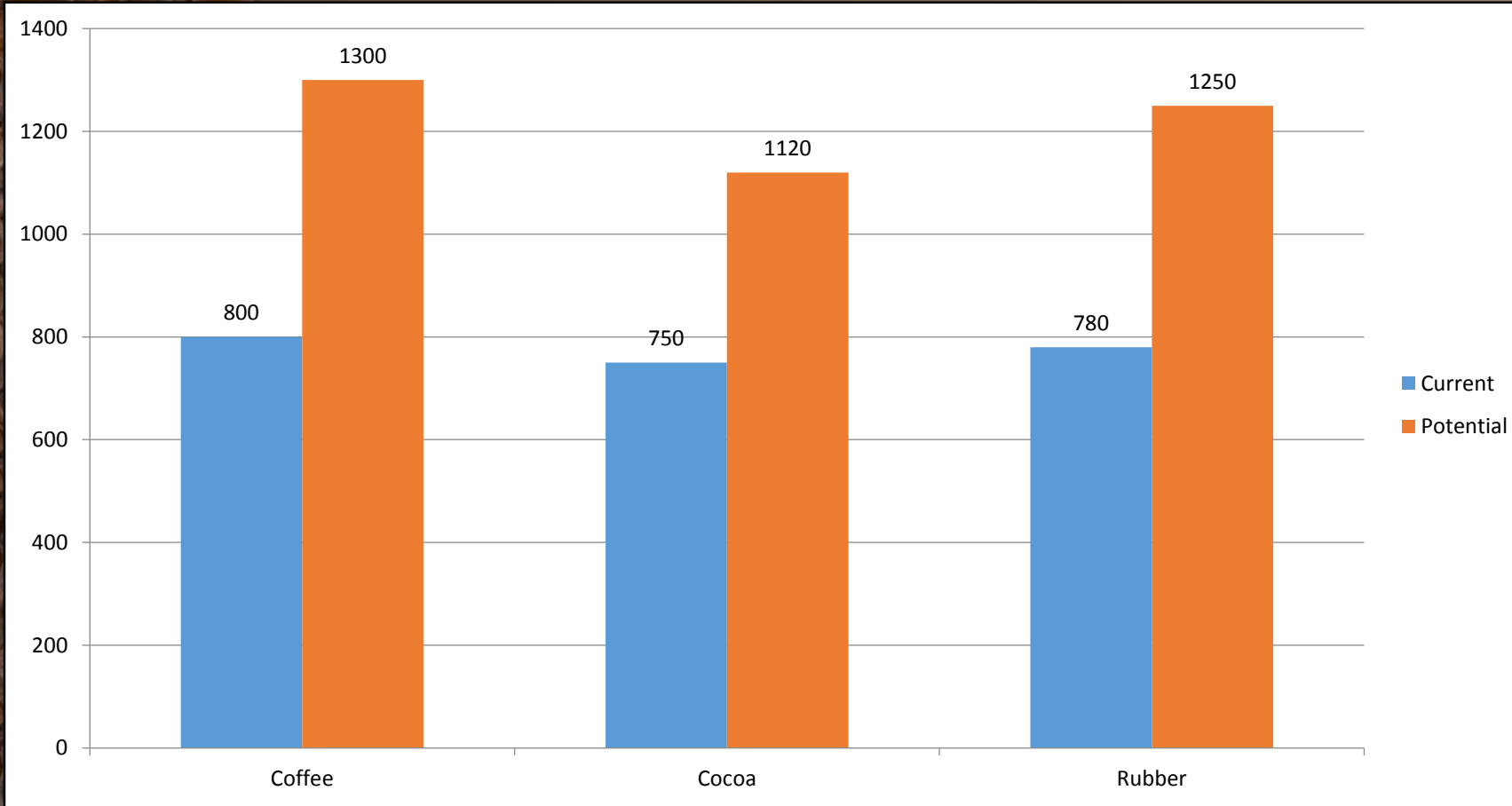
Coffee is a complex combination of chemicals such as phenolic chlorogenic acid, di terpenes and caffeine, which is a natural alkaloid that can be found in large amounts more in coffee than in any other dietary products. Coffee is also composed of many other constituents such as potassium, niacin, magnesium, and antioxidant substances, like tocopherols, that may play a role in its biological activity. Coffee is a beverage that can have different caffeine concentrations, depending on the methodology of beverage preparation and type of coffee. The annual amount of coffee consumed per person is about 4 kg in USA and about 3 kg in United Kingdom.

In the last few years several studies have pointed out that the consumption of coffee can bring health benefits by influencing on many biological systems; for instance it has been shown that people who drink coffee regularly have lower risks of developing type 2 diabetes, colon cancer, liver cirrhosis and gallstones. Because the benefits of coffee on health seem to exceed the negative effects, coffee can be regarded as a functional food.



# CUP OF COFFEE : TONS OF BENEFIT

US\$/ha/year



**Comparison of Net Income Potential for different smallholder crops**

3-5 years

3-5 years

10+ years

Lag Between planting and positive cash flow (years)

Source: SCP, Kwan Jenny. 2014



# CUP OF COFFEE : TONS OF BENEFIT

**Besides the Net Income comparison with the others crop is valuable , Indonesia Coffee also has authentic taste, which good for many sector, like:**

- **Tourism**
- **Coffee shop sector**
- **Export opportunity**

# CUP OF COFFEE : TONS OF BENEFIT

Health Aspect



Economic Aspect



**Nowadays Coffee becomes a Life Style for all ages and genders**

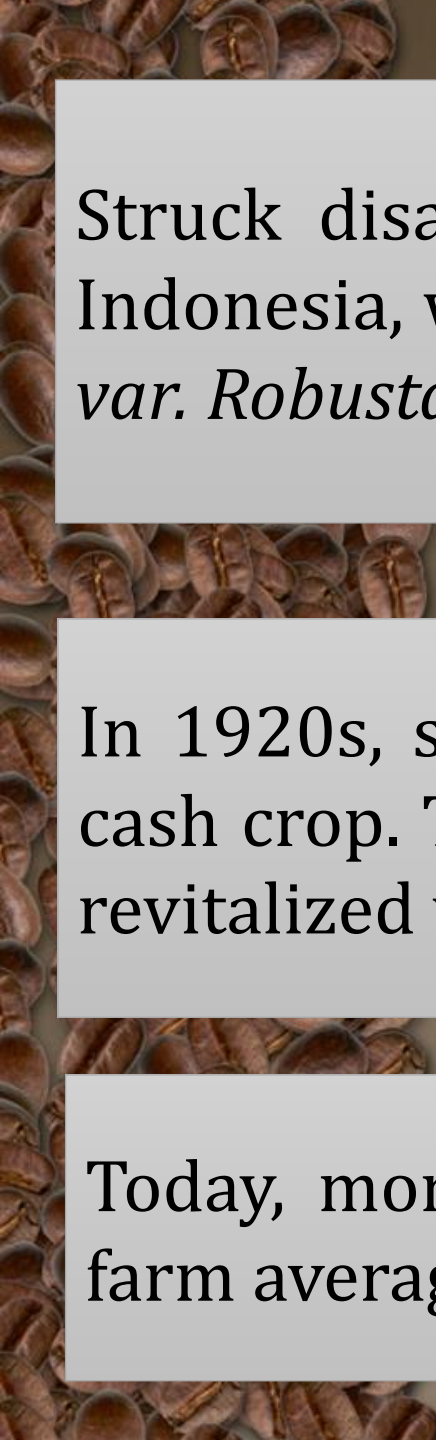




## II. HISTORY OF INDONESIAN COFFEE



- in 1696, Dutch Governor in Malabar (Hindia) sending Yemeni Arabica coffee seedling to the Dutch Governor of Batavia (now Jakarta)
- The first seeds failed due to flooding in Batavia
- A second shipment of seeds sent in 1699
- Plants thrive successfully, in 1711 the first exports sent from Java to Europe by the Dutch East India Company or VOC (*Vereeningde Oost-Indische Companies*)
- In mid 1700s the Dutch East Indies expanded Arabica coffee growing in East Java, Central Java, West Java and parts of Sumatera and Sulawesi
- Indonesia was the first place outside of Arabia and Ethiopia where coffee was widely cultivated



Struck disaster in 1876, when the coffee rust disease swept through Indonesia, wiping out most of typical cultivar, Robusta coffee (*C. canephora* var. *Robusta*) was introduced to East Java.

In 1920s, smallholders throughout Indonesia began to grow coffee as a cash crop. The plantations on Java were nationalized at Independence and revitalized with new varieties of coffee Arabica in 1950s.

Today, more than 90% Indonesia's coffee is grown by smallholders on farms averaging one hectare or less.

Sources:



- According to International Coffee Organization, Indonesia is the world's 3<sup>rd</sup> biggest coffee producing countries
- Indonesia with 3,200 mile archipelago, 13,000 islands, 120 active volcanoes, ample rainfall, fertile soil and ideal temperature have led to the existence of a variety of coffee



### III. Variety of Indonesian coffee

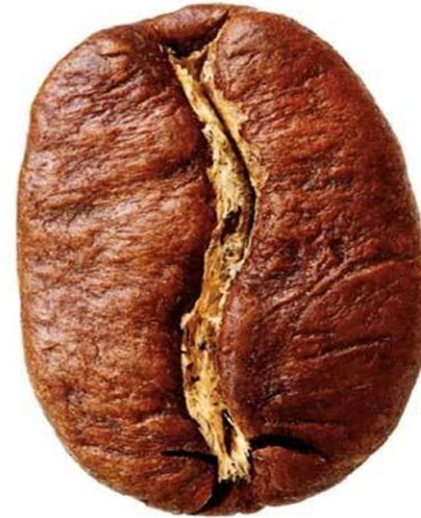
# Indonesia has..

Robusta Coffee  
(*Coffea canephora*)

Robusta



Arabica



Arabica Coffee  
(*Coffea arabica*)

- Specialty Arabica coffee is Indonesia most popular exported product and has gained worldwide.
- This has positioned Indonesia as the 2nd largest specialty Arabic exporter in the world, with 150,000 tons of export per year.



No	Region	Variety
1	Aceh	Gayo Coffee
2	North Sumatera	Mandheling Coffee, Linthong Coffee
3	Bengkulu	Mangkuraja coffee
4	West Java	Java Preanger
5	East Java	Java Coffee, Luwak coffee
6	South Sulawesi	Toraja Coffee, Toarco Toraja Coffee, Kalosi coffee
7	Bali	Bali Kintamani Coffee, God Mountain Coffee
8	East Nusa Tenggara	Flores Bajajaj Coffee
9	Papua	Baliem Valley Coffee
10	Sumatera	Sumatra Solok Minang, Sumatra Kerinci

**ARABICA COFFEE**

No	Region	Variety
1	East Java	Java Robusta
2	Bali	Bali Robusta
3	Lampung	Linthong Coffee
4	NTT	Flores Robusta

**ROBUSTA COFFEE**

Source: GAEKI

No	Region	Areal
1	South Sumatera	Pagar Alam, Indragiri Hulur
2	Lampung	Kab. Lampung Barat, Tanggamus, North Lampung
3	Bengkulu	Kapahiang, Curup, Rejang Lebong
4	East Java	Jember, Banyuwangi, Situbundo, Bondowoso, Malang, Jombang
5	Aceh	Central Aceh, Bener Meriah
6	South Sulawesi	Tanah Toraja, Polmas, Enrekang
7	West Sumatera	Agam, Padang Pariaman, Tanah Datar, Solok (kopi Kawa Daun)



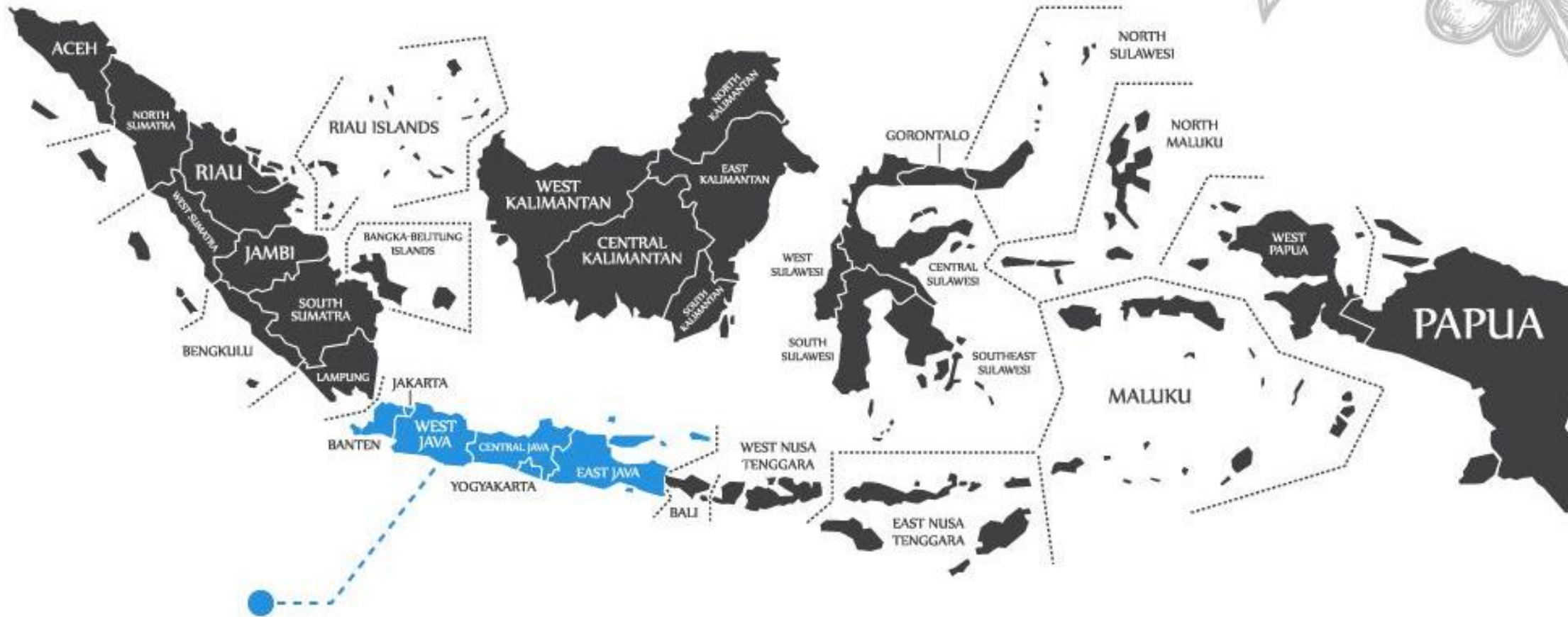
# SUMATERA COFFEE

**GAYO:** One of a kind with complex aroma and flavor and good body

**SUMATERA SIMALUNGUN:** Good balance with rich flavor, spicy, nutty, and floral

**LAMPUNG ROBUSTA:** Soothing with a hint of chocolaty, and spicy taste

**LIBERICA TUNGKAL JAMBI:** Discover new different taste of bold, smoky, and dense flavor



# JAVA COFFEE

**JAVA IJEN-RAUNG:** Unique heritage with choco-caramel, lemony, and slight herbal

**JAVA SINDORO:** Traditional blossomed fruity with a pleasant caramel-chocolate finish

**JAVA PREANGER:** Distinctive taste of spicy, and sweet jack fruit taste



# BALI & NTT COFFEE

**BALI KINTAMANI:** Bali's pride with fruity, light choco, nutty taste and good body  
**FLORES BAJAWA:** Great strong, dark and rich flavor with low acidity and an elegant balance





# SULAWESI & PAPUA COFFEE

**TORAJA ARABICA:** Worldwide famous with its chocolaty, spicy, citrus, floral taste

**KALOSI ARABICA ENREKANG:** Has its own unique taste with good acidity, smooth, mellow and good body

**WAMENA:** Indonesia's best kept hidden treasure with thick body, medium acidity, spicy, chocolaty,



## IV. Future of Indonesian Smallholder's Coffee

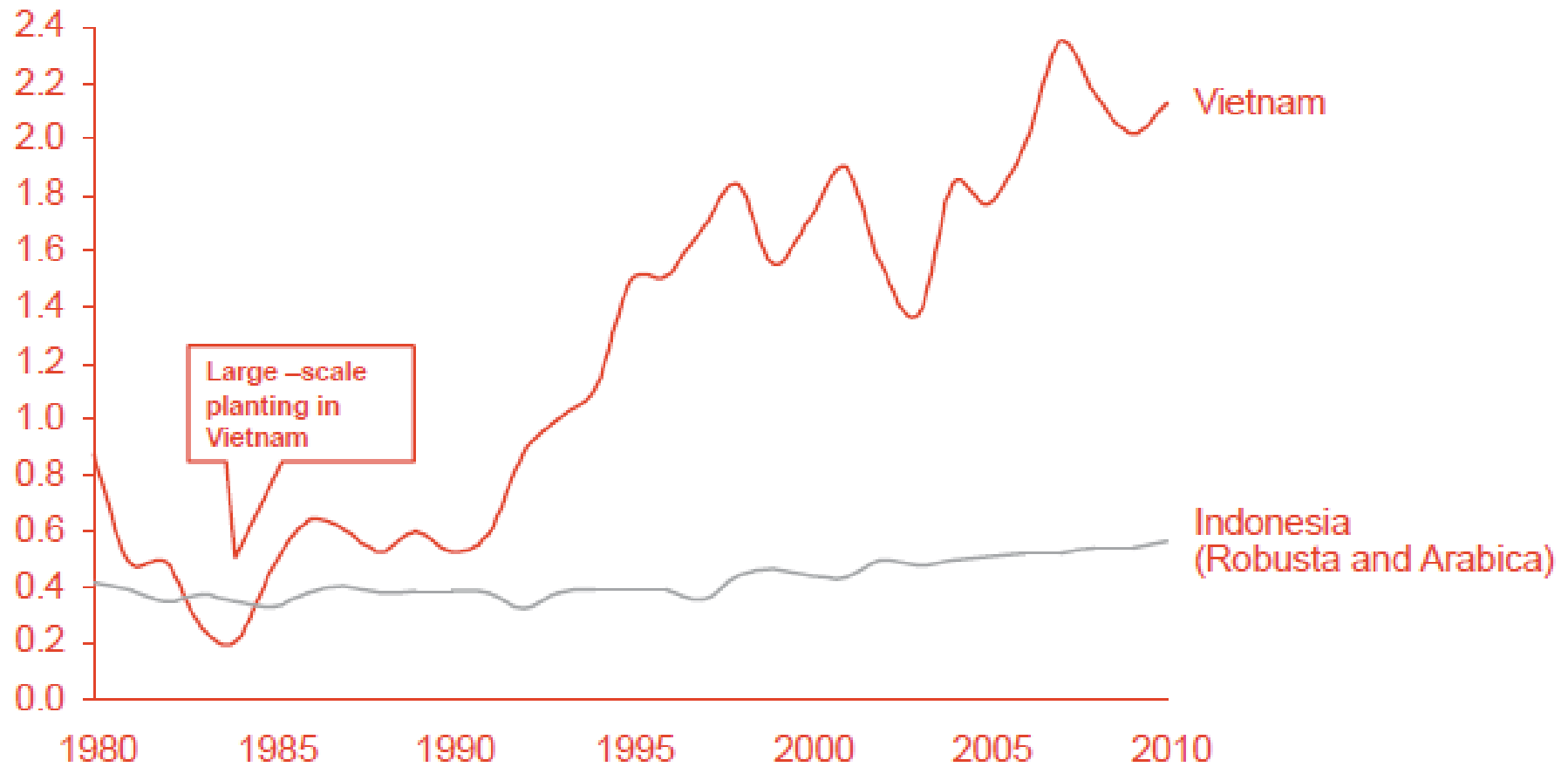


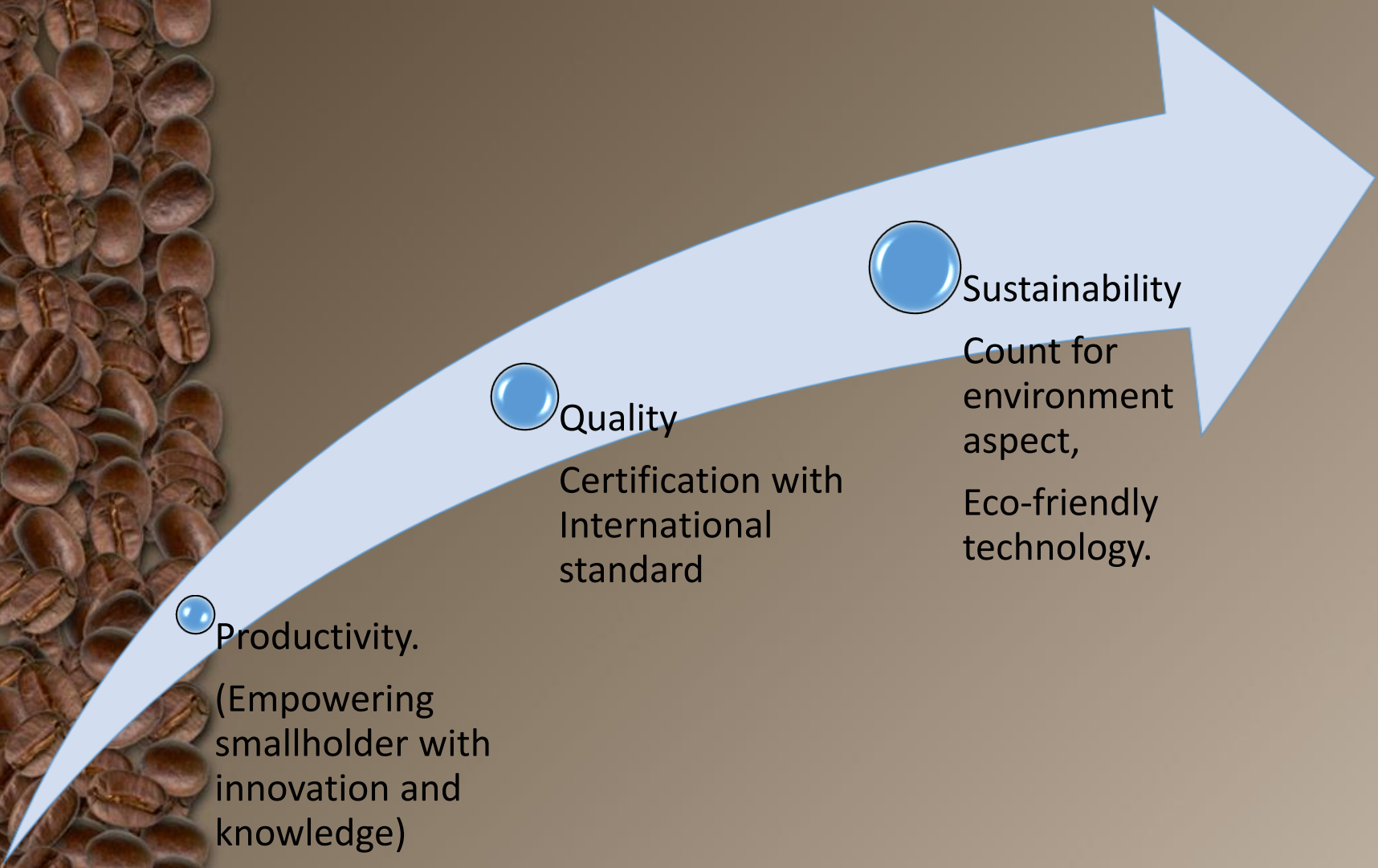
- Indonesia's farm productivity is significantly lower comparison to Vietnam.
- In Vietnam, farm sizes are similar (about 1 hectare per household) but average yields are more than three times higher than yield for Indonesia's "active" farmers.
- Vietnam has been successful at steadily increasing yields over the past 30 years whereas Indonesia's yields have stagnated



## Comparison Indonesia and Vietnam Coffee Productivity

Average farmer coffee yield\*  
Metric tons per hectare (green coffee)





Productivity.  
(Empowering  
smallholder with  
innovation and  
knowledge)

Quality  
Certification with  
International  
standard

Sustainability  
Count for  
environment  
aspect,  
Eco-friendly  
technology.

Future of  
Indonesian  
Smallholder's  
Coffee



## V. Conclusion

1. Indonesia has a long history of coffee
2. There is a potential and market demand of coffee for Indonesia smallholders
3. This becomes a challenge for Indonesia coffee farmers to maintain the **productivity, quality and sustainability**



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Since Coffee is a export goods , we really need to maintain an excellent quality. Excellent quality initiated by certified coffee bean itself. But unfortunately, more than 90% coffee is produce by smallholder that has no (yet) capability to hold a certification, due to cost constraint, knowledge, networking and marketing.



THANK YOU