



Product List
Green Bean
Coffee

PT. ALGRO

Trusted Supplier of the Finest
Indonesia Specialty Coffee



100%

Indonesia Coffee

100%

Indonesia Farmer

100%

Indonesia Unique
& Special Taste

PT. ALGRO

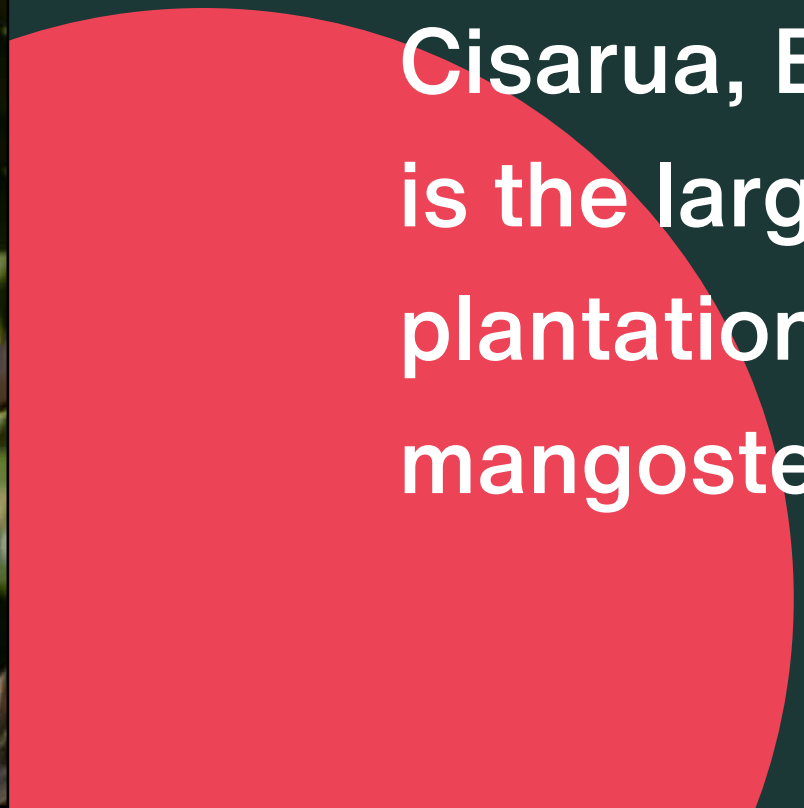


Product Profile 3



About Us

We are a green coffee company connecting global buyers and roasters with specialty coffees sourced through sustainable producer relationships with a purpose to fulfill coffee global demand and supply chain. In the last 15 years, Algro engages in agriculture business specializing in mangosteen plantation and is located in Cisarua, Bogor, West Java. The plantation is the largest privately owned mangosteen plantation with a total area of 100 Ha, 22,000 mangosteen and 17,000 longan trees.



Algro is a part of Alatief corporation that evolved beyond retail business, with services including hospitality, food & beverages, insurance, aquaculture and real estate and office space management. Alatief corporation succeed to develop some famous brand in Indonesia such as Pasararaya, Menara Sentraya, Gold France, and Pasaraya Life Insurance. During 50 years experience, now we start to involve in global coffee market with our agriculture company, Algro.

Sustainable Green Bean



- As a global supplier of green beans, we are well placed to help small holder farmers address the challenges they face, and make their production more sustainable and profitable.
- Our sustainable green bean sourcing takes a special approach with three complimentary pillars :

● Boosting Production of Certified and Verified Green Beans

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Our Coffee Products and Supply Chain

“Algro Coffee specializes in the trading and exporting of a variety of green coffees, including specialty, organic, certified, sustainable, and fair trade.”



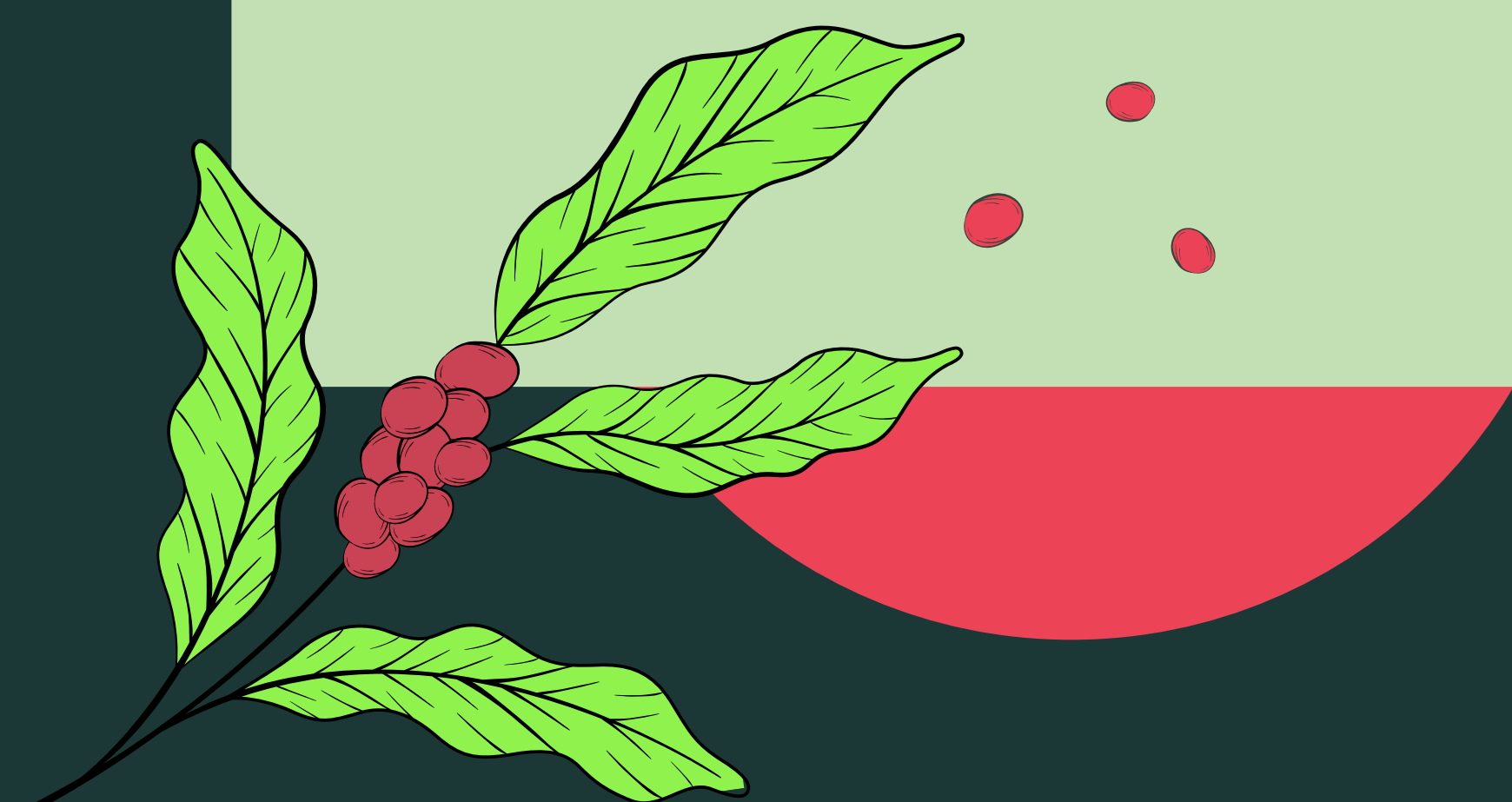


To provide a superior product in these areas, we utilize an array of Arabica and Robusta beans. At Indonesia Specialty Coffee we manage all of our milling, processing, warehousing, exporting, and trading facilities. Constant communication between all of our processing locations keeps us aware of crop forecasts, weather updates, and other

information that may influence current and future supplies. In addition to these technical aspects, each sample that passes through an Indonesia Specialty Coffee office is cupped by “Q” grader and graded by experienced quality control, further ensuring that all coffee delivered by ISC meets the most critical standards.



Algro Certification



Indonesia Speciality Coffee Products



Sumatra Super Peaberry



Past Crop



Age Coffee



Musty Cup



Gayo And Mandheling Wine



Java Wine



Elb Green Dino



Jumbo Eighteen Plus



Lasuna Special



Gayo Longberry



Luwak Liar



Java Preanger Grade 1

Sumatra Super Peaberry

A Peaberry is a single coffee bean within a single coffee cherry (fruit), instead of the usual two half-beans per cherry. In fact, only about 5-7% of any given coffee crop is Peaberry. Coffee beans are usually sold separately from other beans and Peaberry beans are generally valued higher than regular coffee beans because they are said to have a more concentrated flavor. Enjoy the taste

Characteristics

Fragrance/Aroma : Fresh Nutty
 Flavor : Complex Coffee Flavor with Hints of Vanilla
 Acidity : Good Acidity
 Body : Medium to High of Full-body (*Rich*)

Description Scheme

Time from Flowers to Be Berry : 9 Months
 Production (Kg/Ha) : 5%-7% (800 to 1500)
 Optimal Temperature : 13 to 28°C
 Optimal Rainfall : 1500 to 3000 mm
 Altitude : 1200 to 1700 from Sea Level (*asl*)
 Soil Type : Black Soil / Soil Formed of Young
 Materials are very Fertile Volcanic who Contains Micro
 Nutrients That are Important to Plants
 Country of Origin : Indonesia

of our Sumatra Super Peaberry, also known as the oval-shaped coffee bean. Carefully handpicked, these limited stock beans (only 5 % out of all harvested coffee beans, screen size is 15 mm up) have outstanding taste, makes them very rare and special. Peaberry beans only reserved for coffee lover who appreciate high quality Indonesian Arabica beans.

Specification

Screen Size : 13-18 (4.5> mm hole)
 Moisture : Max 13%
 Triage : 6%
 Defect Value : 8-11

Production Areas: Aceh (*Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru*) and tanah Batak high lands, North Sumatra
 Caffeine Content : 0.8 to 1.4%
 Form of Seeds : Flat with a Clear Midline
 Character Stew : Acid & Chocolate
 Method of Harvest : Mechanical and Hand Pick
 Processing Method : Semi- wash



Past Crop

Coffee is an agricultural product, after all, and just as the same person cannot cross the same river twice because both the person and the river have changed, you never really get to roast the same coffee twice. Because there are coffees we don't

want to run out of and because business can go up and down and sideways and slant ways and long ways and back ways and square ways and front ways and any other ways you can think of past crop happens.

Characteristics

Fragrance/Aroma : Fresh Nutty

Flavor : Rich, Earthy Body, and Verry Little

Acidity : Good Acidity

Body : Medium to High or Full-body (Rich)

Origin : Batak Highland/Gayo Highland

Moisture : Max 13%

Defect Value : As per sample

Altitude : 1200 to 1700 from Sea Level (asl)

Screen Size : 15-19

Colour : Brown

Crop : Past



Age Coffee

Coffee is an agricultural product, after all, and just as the same person cannot cross the same river twice because both the person and the river have

changed, you never really get to roast the same coffee twice. The coffee is well stocked beyond 3 years, rendering unique old aroma and flavor.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Origin : Batak Highland/Gayo Highland
Altitude : 1200 to 1700 from Sea Level (asl)

Screen Size : 13-19
Colour : Brown
Crop : Age

Musty Cup

Musty Cup is not the same as Age coffee. Musty cup is carefully aged, usually for six months to three years. It is regularly monitored and the

beans are rotated to distribute moisture and even out the aging process between coffee bags. This also prevents mold and rot from occurring.

Characteristics

Moisture : Max 13%
Defect Value : As per sample
Origin : Batak Highland/Gayo Highland
Altitude : 1200 to 1700 from Sea Level (asl)

Screen Size : 13-19
Colour : Brown
Crop : Past



Elb Green Dino

Get to know our ELB Green Dino, carefully chosen from the finest Arabica coffee beans from Sumatera Island. We carefully select jumbo coffee

Characteristics

Fragrance/Aroma : Nutty, tobacco, earthy
Flavor : Nutty Roaster, Smokey
Acidity : Low
Body : Low to Medium

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 100 to 3000 mm
Altitude : 1100 to 1500 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young
Materials are very Fertile Volcanic who Contains Micro
Nutrients That are Important to Plants
Country of Origin : Indonesia

beans with the screen size up to 20, providing you with the satisfaction of enjoying every richness detail of this coffee flavor.

Specification

Screen Size : 17-20
Moisture : Max 13%
Triage : Max 6
Defect Value : Max 11

Production Areas : Aceh (Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method



Jumbo Eighteen Plus

Introducing our Jumbo Eighteen Plus coffee. It is a symbol of screen size up to 18. It has delicate taste of almond fragrance a long with various

flavors such as spicy, slightly fruity and herbal, with medium body from high quality green bean.

Characteristics

Fragrance/Aroma : Nutty and Fresh Almond
Flavor : Herbal
Refreshing, Spicy
Acidity : Medium
Body : Medium to High

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 1500 to 3000 mm
Altitude : 1200 to 1700 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young
Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia

Specification

Screen Size : 18 (>7 mm hole)
Moisture : Max 13%
Triage : Max 6
Defect Value : Max 11

Production Areas : Aceh (*Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru*)
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash



Lasuna Special

Lasuna Special is a unique blend of acidity & body that produce a mild flavor & light and can

Characteristics

Fragrance/Aroma : Fresh Nutty
Flavor : Floral, Fresh Spicy,
Dark Chocolate, Caramel
Acidity : Soft
Body : Strong but Soft
and Mild

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 100 to 3000 mm
Altitude : 1200 to 1700 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young
Materials are very Fertile Volcanic who Contains Micro
Nutrients That are Important to Plants
Country of Origin : Indonesia

be classified as balance coffee and have a pretty good of weetness.

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : Max 6-8%
Defect Value : 6-8 (As per
sample)

Production Areas : Aceh (Takengon, Bener Meriah,
Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method



Gayo Long Berry

It is called Gayo Long berry for its long size, medium body with soft acidity. the fragrance is fresh and nutty combined with floral, refreshing

Characteristics

Fragrance/Aroma : Fresh
Flavor : Herbal
Refreshing, Spicy
Acidity : Medium
Body : Medium to High

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 1500 to 3000 mm
Altitude : 1200 to 1700 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young
Materials are very Fertile Volcanic who Contains Micro
Nutrients That are Important to Plants
Country of Origin : Indonesia

spicy, dark chocolate and also caramel flavor from special area of "Takengon" in central Aceh.

Specification

Screen Size : 18 (>7 mm hole)
Moisture : Max 13%
Triage : Max 6
Defect Value : Max 11

Production Areas : Aceh (*Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru*)
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash



Gayo And Mandheling Wine

The after taste sensation of wine stick at soft palate in mouth, Wine flavor produced by the fermented coffee cherries, glucose changed as

Characteristics

Fragrance/Aroma : Fresh Nutty
Flavor : Floral, Fresh, Spicy,
Dark Chocolate, Caramel
Acidity : Medium- high
(*coffee cherries fragrance*)
Body : Strong but
Soft and Mild

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 100 to 3000 mm
Altitude : 1200 to 1700 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young
Materials are very Fertile Volcanic who Contains Micro
Nutrients That are Important to Plants
Country of Origin : Indonesia

goodquinic acid permeates into the processed coffee beans. Rendering the taste a like wine.

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : Max 6-8%
Defect Value : 6-8
(*As per sample*).

Production Areas : Aceh Gayo highland/ Batak highland
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Fermentatation Method, wet and dry
hulled



Java Wine

These sensation of taste and a aroma of wine. Java Wine that is so strong in this coffee occurs

because winney processing this coffee, it takes up to 45 days.

Characteristics

Fragrance/Aroma : Fresh Nutty
Flavor : Herbal Refreshing, Spicy
Acidity : Medium – High
(*coffe cherries fragrance*)
Body : Strong but Soft and Mild

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 100 to 3000 mm
Altitude : 1200 to 1700 from Sea Level (*asl*)
Soil Type : Black Soil / Soil Formed of Young
Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : Max 6-8%
Defect Value : 6-8
(*As per sample*)

Production Areas: Ijen mountain, high land east java and Java preanger highland such as ciwidey, pengalengan, West Bandung, Subang and Garut.
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Fermantation Method, wet and dry hulled



Java Preanger

Java Preanger is one of the favorite coffee because it has a very special taste.

Characteristics

Fragrance/Aroma : Fresh Nutty
Flavor : Floral, Fresh Spicy, Dark Chocolate, Caramel, balance after taste
Acidity : Soft -medium
Body : Strong but Soft and Mild

Description Scheme

Time from Flowers to Be Berry : 9 Months
Production (Kg/Ha) : 800 to 1500
Optimal Temperature : 13 to 28°C
Optimal Rainfall : 100 to 3000 mm
Altitude : 1200 to 1700 from Sea Level (asl)
Soil Type : Black Soil / Soil Formed of Young
Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
Country of Origin : Indonesia

Specification

Screen Size : 15-19
Moisture : Max 13%
Triage : Max 6-8%
Defect Value : 11

Production Areas : Java Preanger Highlands such as Ciwidey, Pengalengan, West Bandung, Sumedang and Garut
Caffeine Content : 0.8 to 1.4%
Form of Seeds : Flat with a Clear Midline
Character Stew : Acid & Chocolate
Method of Harvest : Mechanical and Hand Pick
Processing Method : Semi-wash Method



Luwak Liar (Wild Civet Arabica Coffee)

The distinguishing characteristics of Luwak coffee is its aroma and flavor. Taste of civet coffee, is less bitter than regular coffees, and it's syrupy, smooth, and rich with chocolate and jungle undertones. The out standing balance amongs the body , acidity and sweetness, rendering pleasant flavor and slurp, no impact on gastro in testinal

disorder. This is the most expensive coffee as produced by excretion of wild luwak in jungle as naturally they select the best cherry by its instinct, the good and unique flavor because of derivative enzymes, fermentation in intestine of the civet, the scarcity production just in few hundred kg not reaching in tons.

Characteristics

Fragrance/Aroma : Fresh
 Nutty, vanilla, strong and gentle almond
 Flavor : Herbal
 Refreshing, Spicy
 Acidity : Soft-Medium
 Body : Soft-Mild

Specification

Screen Size : 15-18
 Moisture : Max 13%
 Triage : Max 6-8%
 Defect Value : 6-8
 Minimum Order to Purchase : 100kg

Description Scheme

Time from Flowers to Be Berry : 9 Months
 Production (Kg/Ha) : : 80 to 150 (approx. 10% from normal harvest)
 Optimal Temperature : 13 to 28°C
 Optimal Rainfall : 100 to 3000 mm
 Altitude : 1200 to 1700 from Sea Level (asl)
 Soil Type : Black Soil / Soil Formed of Young
 Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants
 Country of Origin : Indonesia

Production Areas : Arabica Plantation Sumatra, Java, Bali
 Caffeine Content : 0.8 to 1.4%
 Form of Seeds : Flat with a Clear Midline
 Character Stew : Balance Body, Acidity, Sweetness, Fine, Chocolate, Almond
 Method of Harvest : Collecting Luwak's secretion
 Processing Method : Fermantation Method, Wet And Dry Hulled



PT. ALGRO

From the fertile highland
of North Sumatera



PT. ALGRO

Our Office

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Sumatera Utara, 20351

Plantation
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Kec. Salak, Kab. Pakpak Barat
Sumatera Utara, 22272

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