



Indonesian Trade
Promotion Center
LAGOS

Coffee and Tea



FOREWORD

Through the years, Nigeria gradually adopted a tea drinking culture. Nigeria has evolved to become a tea drinking country as people have come to realize the health benefits of drinking tea and the different (variations) ways with which tea can be taken.

According to Euromonitor, It is a known fact and so it will not be wrong to say that the Northern part of Nigeria consisting majorly of the Hausa is the highest tea consuming part of the country. Tea is usually part of their breakfast, lunch and dinner and it is also a beverage to entertain guests.

Meanwhile, the South-west part of Nigeria also boasts of tea lovers who would drink tea no matter the weather. Although, unlike their tea drinking counterparts in the North who prefer to drink their tea plain or with sugar or honey, the South-west will usually drink with a lot of creamed milk and sugar just the way the British (whites) drink theirs. In fact, it is common to find most families drinking tea in that manner with snacks like bread as breakfast or dinner. However, due to health awareness these days, Nigerians have realized the need to reduce calorie intake and hence consume tea with honey or just a little bit of milk and sugar.

Other parts of the countries are gradually embracing the act of tea drinking especially the green tea due to its increasing health benefits. The availability of various blends of tea and flavors aside the traditional black tea has also ignited the passion of Nigerians to tea.

For the most part, Nigeria is predominantly a tea and cocoa-drinking country. It's estimated that these two categories will account for around 40% of Nigerian consumers' spending across all non-alcoholic drinks by 2023. Instant products currently dominate the Nigerian coffee market. Industry analysts estimate that about 75% of Nigerian coffee consumers drink Nescafé instant coffee. This is often bought from roadside kiosks, which sell Nescafé in larger cities and towns across the country.

Besides instant coffee, there are also a growing number of international roasters offering roast & ground coffee in Nigeria. These include European household names such as Lavazza and Illy Caffè.

According Princess Adeyinka, most consumers in the country drink coffee at home or at work, rather than on the go. She also notes that coffee shop culture in Nigeria is still in its early stages.

As for International Exhibition there is Food and Beverages West Africa that held every June in Lagos. There is also Lagos Coffee Festival (LaCoFe) bringing together the whole coffee value chain: producers, consumers, roasters, traders, the government, and policymakers.

Finally with this book of catalogue, Indonesian Trade Promotion Center Lagos will continue to support and promote Indonesian Tea and Coffee to business partners here in Nigeria.

Sincerely,

Hendro
Director ITPC Lagos

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Coffee





COFFEE

PT. Adi Jaya Naturindo

ABOUT

Today, Indonesia is the fourth largest producer of coffee in the world. Indonesia lies in a geography that is ideal for coffee plantations. Its high growing altitude, stable temperature, and volcanic soil place Indonesia in a suitable geographical position. We saw this as an opportunity to market Indonesia coffee to the world.

Nowadays, drinking coffee has been a lifestyle to the modern world. People have made coffee as a daily consumption. We get them on the way to the office, at the local coffee shop, or simply brew them at home. This way, people are more aware about a good cup of coffee than they have ever been. That is why, Exotico Coffee exists to educate the coffee enthusiasts through a great cup of coffee.

Contrary to its popular belief, coffee has many health benefits. It is loaded with antioxidants and beneficial nutrients that can improve your health. The studies show that coffee drinkers have a much lower risk of several serious diseases like stroke and cancer. So, what are you waiting for? Exotico provides a wide classification of coffee to complement your daily needs of coffee.



PRODUCT

• Specialty Coffee

Aceh Gayo
(North Sumatra)

Sumatra Lintong
(North Sumatra)

Mandheling
(North Sumatra)

Java
(East Java)

Toraja

Bali
Kintamani



• Indonesia Premium Luwak Coffee

Java Arabica
Luwak Coffee



Sumatra Lintong Arabica
Luwak Coffee



• Premium Instant Coffee

Exotico Durian
Coffee



Exotico Mangosteen
Coffee



Exotico Sumatera Robusta
Green Coffee



• Tea Series

- Exotic Premium Pure White Tea
- Exotic Teh Hijau Nusantara
- Exotic Green Tea Grande
- Exotic Premium Pure Green Tea
- Exotic Premium Pure Green Tea Pan-fired
- Exotic Oolong Tea
- Exotic Oolong Jasmine Tea
- Exotic Premium Pure Oolong Tea
- Exotic Premium Pure Red Oolong Tea
- Exotic Java Black Tea
- Exotic Java Jasmine Black Tea
- Exotic Premium Pure Black Tea
- Exotic Spice Chai Tea
- Exotic Green Tea Lemongrass

CONTACT



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COFFEE

CV Hijau Berseri

HISTORY

The founder, Mr. Adrian Ahmad Gho, started the coffee business with very small warehouse and small quantity of purchasing and selling coffee locally in early 2000. Then, in 2005, he established CV Hijau Berseri, to become an exporter. Slow but sure, we gained 'trust' from our buyers because of our commitment in controlling the quality and on time shipment and one of our loyal buyers now is Starbucks, who always insists of good quality coffee and on time shipment.

OVERVIEW

- Our Warehouse is located at North Sumatra, which is close to central production of Sumatera Arabica coffee and also has good access to Belawan port (main port of North Sumatera – Indonesia).
- Integrity and Commitment are our motto, which have brought us to be one of the leading coffee exporters in Indonesia. Customers' Oriented is always as our focus.
- We only supply good quality coffee sourced from our loyal chosen suppliers.

PRODUCTS

Our main products are:

- Sumatra Arabica regular grade 1.
- Sumatra Arabica grade 1 double picked/triple picked.
- Sumatra Arabica lower grade Gr. 2/3/4/5
- Fairtrade Certified Arabica coffee.



VARIOUS

- Our production capacity is about 600 MT per month of Green Coffee Arabica.
- We employ 200 workers in helping our operation.
- Our Main Market is USA, Japan, German, UK and Taiwan
- Annual turn over has reached USD 20 millions.
- We are the member of AEKI (Asosiasi Exportir Kopi Indonesia/ Association of Indonesian Coffee Exporter), which is legal association in Indonesia for coffee exporters and our ICO (International Coffee Organization) number is 1698



INTERMEZZO ABOUT SUMATRA ARABICA

Sumatra arabica coffee has been existing since Dutch Colonial in Indonesia, which was in 19th century. Sumatera arabica coffee concentrates on Northern part of Sumatera, which are in Gayo highlands (900 – 1600 m above sea level) in Aceh province and in area around Lake Toba (800 – 1300m above sea level) in North Sumatera province.

Total production area in Sumatera is about 150,000 hectares and with the domination of small farmers, which each farmer has only about 0.5 to 2 hectares only. Most of the farms are cultivated organically due to poor condition of the farmers to buy synthetic fertilizers or herbicides/insecticides.

Recently, Sumatera arabica is very populer and has become one of the best arabica coffee in the world. It is well known for its cup profile, especially on the strong body and the note of herbal.

Sumatera arabica has its own unique way of processing, which is different with other producing country. Although it is still washed/wet process, but the way of the hulling process is different, which we always call as 'WET-HULLED'.

WET HULLED means that the coffee/parchment is hulled when the coffee is still in wet condition (coffee moisture above 25%), as in other producing country, they would hull the coffee/parchment in dry condition (coffee moisture about 12- 13%). That's why most buyers normally call Sumatra arabica coffee as 'SEMI-WASHED' process.

Here are brief steps of Sumatera process (semi- washed process) :

1. Picking only red-cherries
2. The cherries are pulped using traditional pulper to remove the outer skin of the cherries. This process the produce what we call 'WET-PARCHMENT'.
3. The wet-parchment then put in fermentation tanker for about 12 hours.
4. After fermentation, the wet-parchment would be washed to clean the mucilage.
5. After cleaning the mucilage, the wet parchment would be dried (patio dried) for few hours.
6. Then, the parchments are hulled to produce what we call "LABU" (Labu means coffee bean which is still at moisture level above 20%).
7. The "Labu" is sun dried until reaching moisture level 13%. After being dried, it becomes what we call 'ASALAN' (Asalan here means not yet graded green beans).
8. The last step is sorting bad beans and foreign materials from the ASALAN. There are 2 ways of sorting, first is mechanical sorting, second is hand- sorting. After being sorted, the coffee stores in gunny jute bags and ready to export.

CONTACT

CV HIJAU BERSERI



COFFEE

PT. Tri Cipta Chandra



HISTORY

Coffee is one of the staple products of Indonesia and it is even so that Indonesia is one of the biggest coffee producer and exporter. Stimulated by this potential fact, we have taken the decision to establish a company exclusively to process coffee in the early 1970's, called Perusahaan Kopi Bubuk Kapal Tangker. Early that year, we started to produce and distribute coffee powder with our first brand, namely Kapal Tanker, in the Riau Islands.

Years later, Kapal Tanker became a top of mind brand with the consumer and a market leader brand. We have kept this position for almost 2 decades. As the market leader in the industry, in Riau Island, Indonesia, we have to keep ahead of the competition. In more than 20 years of operation and experience in manufacturing and distribution, we have always set the pace and started the trends in the marketplace spurred us to maintain higher standards in all aspects of our operations. New brands follow onto the market to fill in the market segments and boosted our sales growth.

From the first factory which was built in Tanjung Pinang in 1974, the company now manufactures its products in 3 factories, with five main brands, namely Kapal Tanker, Dua Lapan, Putri Bulan, Exclusive and Raja Harum.

In 2000, the parent company diversified its company to build a new company called PT. Tri Cipta Chandra(TCC) in Jakarta. While maintaining the original business, which was manufacturing and distributing coffee product. Along with a strong commitment and support in manufacturing know-how, brand acceptability, quality products, strong investment philosophy, and a clear mission.

MISSION

To bring the quality products to our consumer. Our business ethics and operations are driven by a commitment to excellence to be the BEST in our people, our service and our products. Provide an environment that generates profits and volume to our shareholders and partners. To anticipate consumers' needs and creating solutions, TCC contributes to consumers' well being and enhances quality of life.

VISION

TCC is dedicated to providing the best foods to people throughout their days. Strive to be acknowledging as the BEST in serving quality products and services in Indonesia. To pursue new market opportunities with new products, services and creating a sound solution to our partners.

The New Directions – how we lived up to our dreams

Demand for our products and services are subject to intense competition, changes in consumer preferences and economic conditions. In order to compete effectively against lower priced products in a consolidating environment at the retail levels, our results are dependent upon our continued ability to:

- anticipate and respond to new consumer trends;
- develop new products and markets;
- broaden our brand portfolio;
- improve productivity;
- respond to changing prices for our raw materials and products; and
- develop strategic alliances with other company

In knowing these, we start to expand to the food industry our milk powder that will create value to our customers. We create a strategic alliance with our partners in China and Singapore in 2006 to produce us Full Cream Milk Powder, Non dairy creamer, maltodextrin, maltodextrin for milk and dextrose, under our brand names.

As of present, TCC still growing in the coffee industry and continue to growth in food services business. Now, we produce our milk powder in Indonesia to ensure the food safety standard.

1st in the World

Welcome to the world's first **disposable coffee maker** that we call: Art & Science **"Filtercup"**. As we all know, making a cup of quality coffee from ground coffee beans is troublesome.

We must need at least a coffee maker or simpler tools such as coffee strainer, french press, or percolator which required us to wash after each usage. And from consumer behavior survey, we have concluded that many coffee drinkers think **WASHING** after brewing a cup of ground coffee is the most troublesome. Instant coffee is another choice; however, the perceived quality and taste of instant coffee so far could not even match with quality and taste from real coffee ground.

Now, with new innovation from NiceOdrop, troublesome and cleaning is all over. You can bring your quality coffee ground back on your table. You can sit back and relax while waiting for your coffee brewing by itself or perhaps you can inhale and enjoy the heavenly aroma and take it as an Aroma Therapy right in front of your nose. Soooo Fresh, all of your senses might like it from the first try.

It is simple to use. It is required no machinery to operate. You can just add hot water into it, just like when you make a cup of instant coffee. As a bonus, you can even use the spent filtercup as a seedling media to plant more tree to save our feverish planet. **"Go Green is Easy, Just a Cup of Coffee"**.

Visioning the Coffee Trend in the Future

The Future of Manual Brew
The Art & Science Way

niceOdrop is a standout product amongst instant coffee crowded market. niceOdrop has a clear vision that in the near future people who drinks instant coffee would switch to filtration as the latter option provide a better quality coffee in term of taste as well as aroma.

niceOdrop product required only hot water just like instant coffee. The brewing time is about 2 minutes pretty much the same like any instant coffee in the market. niceOdrop provides a very simple solution on how to brew a cup of clean and full spectrum aromatic coffee with the same taste as household electric drip.

A simple filtercup allows any type of coffee drinker to suit to their need. No more cleaning. More on encouraging consumer to plant a seed on the spent filtercup for real Go Green action. And that is our core mission which is to **"turn a cup of coffee into a tree."** Our secondary mission is to **"bring the real stuff back on your table."** The need of providing the real taste to satisfy the ever demanding customer is becoming more important in coffee business in the years ahead as more instant coffee drinkers are asking why my daily coffee taste different than the coffee that I drank in café? This question is about survival of the long term coffee business and a triumph for those who can deliver such product to the whole new breed of coffee drinkers.



Brewing a beautiful cup of coffee is considered as an **ART** because of its difficulties. Many factors are involved such as grind size, temperature, speed of pour, height of pour, agitation during brew, timing and many other delicate factors.

Filtercup is an unique coffee filter. It accommodates many essential pour-over brewing technique such as cone or flat bottom manual brew available in the market.

In fact, filtercup exceed & surprise many coffee & tea professional's expectation as it also allows more innovative technique in **"spinning"** and **"thundering"** to add more sophistication of getting a cup of SMILE. And, the most stunning fact is that it allows pressure to bring out the forgotten trophy in manual brew which is **coffee oil** that will create more spectrum of enjoyment.

filtercup is just a tool for artisan coffee & tea lover. There is no great tool, the only thing great is the passion of the great artist. We humbly hope you'll enjoy it.

niceOdrop
Art of Manual Brew



US Patent 7,854,923 B2

Science

niceOdrop
Science of Manual Brew

Raining, Twistering and Thundering Brewing Technique

Raining

Science behind a great cuppa coffee
great timing
great pressure
great coffee

Twistering

Thundering

Production Facilities



Production unit A B C



Finish Good Unit



Fully Automatic Roasting Facility



High Tech Packaging Machine



Packaging Line



Mixing Facility



Cupping and testing for a “cup of smile”

Sample of Our Product Range



CONTACT

PT. TRI CIPTA CHANDRA

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📠 +62-21-5590549

✉️ info@niceodrip.com

COFFEE

Toraja Coffee



Why should you choose us?

1. The quality of coffee beans is guaranteed.
2. Always ready stock.
3. Organic and environmental friendly production process.
4. Packaging are clean and odor-free.
5. Timely delivery schedule.

ABOUT

Excotic Island of Eastern Indonesia Coffee is from Tana Toraja. Tana Toraja is the name of tribe and region that is located in the geographical area of Sulawesi Island or also called as "Celebes Island". This K-shaped island has a very strong and thick customs and traditions with the mystical world. But Tana Toraja is one of the best coffee producer in the world and located near the highest points of the Sesean Mountains. It is not known when the inhabitants started to cultivate coffee and how coffee arrived. It's only known that coffee was cultivated well before the Colonial period, hundreds of years ago.

Region: Tana Toraja
Growing Altitude Variety: 1700 – 1900 asl
Variety: Arabica
Harvest period: May - October
Process: Washed, Sun-dried
Aroma: Chocolate, Brown Sugar
Flavour: Sweet, Spicy, Fruity, Smoky
Body: Full, Rich
Acidity: Medium
Aftertaste: long and clean

CONTACT

TORAJA COFFEE



PRODUCT**• Green Beans**

Grown with exacting care
 Carefully selected beans
 Highlands
 No chemical fertilizers and pesticides
 Organic



**Toraja Green Bean
Honey Process**
Price: By Request



**Toraja Green Bean
Semi Wash Process**
Price: By Request



**Toraja Green Bean
Dry Process**
Price: By Request

• Roasted Beans

Delicacy
 Highest quality coffee
 Roasted with patience passion an instinctive aroma
 Delicious
 Good packaging



**Toraja Classic
Single Origin**
Price: By Request



**Toraja Fine Blend
House Blended**
Price: By Request



**Toraja Mountain
Blended Processing**
Price: By Request

Java Coconut Ginger


HISTORY


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CONTACT

PT ADASAKTI DAYA ASOKA

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Bumi Serpong Damai, Serpong 15310
Tangerang Selatan, Banten

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 +62 21 75880001

 www.adashop.asia

 firman@adashop.asia

PRODUCT

• Java Coconut Jar



Java Coconut
Turmeric



Java Coconut
Crystals



Java Coconut
Wild Ginger



Java Coconut
Lesser Galangal

• Java Coconut VCO



VCO 300 ml



Cooking Oil 1 Liter



VCO 500 ml



VCO 1 Liter

COFFEE

Ginjaya Coffee



ABOUT

We are an exporter based in Indonesia engaged in agriculture and marine suppliers with the best quality and affordable prices.


Ginjaya World is a subsidiary of PT Bintang Asia Manunggal. We are an Indonesian exporter specializing in farm and sea products of the highest quality and at the most competitive prices. To produce the highest quality coffee, we have worked closely with the top coffee farmers and suppliers in Indonesia. We have a high manufacturing capacity, which enables us to meet your coffee needs in huge volumes.


Ginjaya Agriculture focuses on delivering high quality coffee to export and domestic market with wide selection of Arabica and Robusta coffee.

We collaborate with a reputable Indonesian green coffee beans suppliers who provides the highest quality arabica and robusta beans at a competitive price. We offer a large selection of the finest coffee beans from Indonesia's numerous well-known areas.

CONTACT


GINJAYA AGRICULTURE AND MARINE


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Kecamatan Telukjambe Timur
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 www.ginjayaworld.com

 admin@ginjayaworld.com

PRODUCT

• Arabica

Arabica coffee, also known as Arabic coffee, Arabic bush coffee, or mountain coffee, is a species of the genus *Coffea*. This species is believed to be the first coffee species to be cultivated, and is the dominant cultivar, representing about 60% of global coffee production

Arabica Coffee:

- Arabica Gayo
- Arabica Flores Bajawa
- Arabica Bali Kintamani
- Arabica Toraja
- Arabica Balige North Sumatra
- Arabica Java Preanger
- Arabica Mandheling

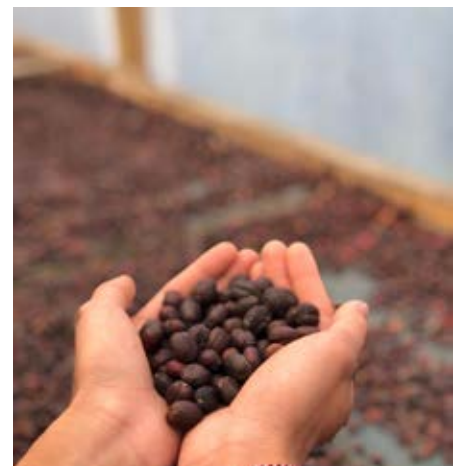


• Robusta

Robusta coffee is a descendant of several coffee species, especially *Coffea canephora*. This type of coffee grows well at an altitude of 400–700 m above sea level.

Robusta Coffee:

- Robusta Lampung
- Robusta Temanggung
- Robusta Bengkulu



COFFEE

Premi Coffee



premi coffee

WHO WE ARE

Premi coffee is a company that produces Sumatra arabica and Sumatra robusta coffee which was founded in 2016 in Pagar Alam City, South Sumatra – Indonesia. Our coffee beans have been marketed in Indonesia and exported to various countries in the world.

WHAT WE DO

Arabika Sumatera, Robusta Sumatera Grade 1, Robusta Sumatera Grade 2, Robusta Sumatera Grade 3, and Robusta Sumatera Grade 4a.

WHAT IS OUR CREDO

We are committed to providing the highest quality products, services and competitive prices to all of our customers.

OUR SPECIALTIES

Premi coffee maintains the quality of the coffee provided to customers from the picking, drying, grading, packaging and storage processes. Quality and quantity is our goal, meaning to keep samples and production with the best quality to encourage customers to buy in good quantity, while maintaining good performance on products and delivery. We believe that customers maintain continuity and build a mutual business relationship with us.

COMPANY TERM

PRICE

- For price information, customers can contact us on the next page. We can give exact FOB price.
- If for CNF/CFR and CIF, we only provide approximate prices.

PAYMENT

We can accept T/T 30%-50% and paid off before we send BL(both scanned files and original files).

CONTACT

PT. AGRO PREMI GROUP

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PRODUCT

- **Arabica Grade 1**

- Process: Full wash
- Defects: 11
- Moisture: 11% - 13%
- Size: Medium - Large
- Height: 1300mdpl - 1700mdpl



- **Robusta Grade 1**

- Process: Natural / Honey
- Defects: 11
- Moisture: 11% - 13%
- Size: Medium - Large
- Height: 700mdpl - 1700mdpl



- **Robusta Grade 2**

- Process: Dry
- Defects: 12-25
- Moisture: 11% - 13%
- Size: Medium - Large
- Height: 700mdpl - 1700mdpl



- **Robusta Grade 3**

- Process: Dry
- Defects: 26-44
- Moisture: 11% - 13%
- Size: Medium - Large
- Height: 700mdpl - 1700mdpl



- **Robusta Grade 4a**

- Process: Dry
- Defects: 45-60
- Moisture: 11% - 13%
- Size: Medium - Large
- Height: 700mdpl - 1700mdpl

COFFEE

Surya Indo Singa



PT SURYA INDO SINGA
INTERNATIONAL TRADING EXPORT SINCE 2009

ABOUT

PT. Surya Indo Singa has emerged from the leading grocery and distributor of Indonesian traditional snacks in Bandung, with name PD. Surya Mas. Based in Bandung, West Java, Indonesia. PD. Surya Mas were established in the year 1989 and PT. Surya Indo Singa has stepped into the competitive arena under the partnered ownership. Ms. Lily Ratnasari Lios serves as the brand's Managing Director.

We have grabbed a majority of the available customer base with our entire assortment of Traditional Indonesian Snacks. We are the leading manufacturer, exporter and supplier any kind of Indonesian traditional snacks and many more. All products that we offer to the market are renowned for purity, and healthy ingredients control contents approved by AVA Singapore.

OUR MOTTO is providing our customer satisfaction with the best standard healthy products. We procure the best

raw material products from the finest fields to put into processing.


Even though we are put traditional Indonesian snacks of our product but we very stringent in clean rigorous checks and the manufacturing process takes place in a huge 2 ha land area factory, which is further divided to include the functioning of several other segments.


Our product is hand made product, we have a group of 1500 people are employed to handle production and monitor the functioning of the facility.


We pay thorough attention to the proper and healthy production of our products to prevent them from going bad before expiry date. We care healthy product for our customer.

CONTACT

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indosingacoffee@gmail.com

 www.suryaindosinga.co

PRODUCT

PRODUCTS

We have many various of single origin Speciality Coffee, GRADE A from Archipelago Island in Indonesia.

- 1** Barista Blend BEST SELLER our House Blend - Arabica & Robusta
- 2** Van Java Single Origin Arabica Coffee from West Java Island (Java Preanger)
- 3** Bali Kintamani Single Origin Arabica Coffee from Bali Island
- 4** Aceh Gayo Single Origin Arabica Coffee from Sumatera Island
- 5** Sumatera Mandailing Single Origin Arabica Coffee from Sumatera Island

- 6** Bengkulu (Bencoolen) Single Origin Arabica & Robusta Coffee from Sumatera Island
- 7** Toraja Sapan Single Origin Arabica Coffee from Sulawesi Island
- 8** Flores Manggarai Single Origin Arabica Coffee from Flores Island
- 9** West Java Robusta .Single Origin Robusta Coffee from West Java (Java Preanger)




INDO SINGA HOT AIR ROASTED COFFEE



BARISTA BLEND – ROBUSTA ARABICA
A Special Blend For Espresso With Balance Aftertaste, This Is The Most Recommended Coffee By Barista A Perfect Companion To The Espresso Coffee Machine

IDR 75K
@ 250 Gram



THE JAVA BLEND – ARABICA ROBUSTA
Harmonizes Nutty, Mocca, and Fruity Sweet

IDR 85K
@ 250 Gram




SINGLE ORIGIN ROBUSTA WEST JAVA
Strong, Bold, Fluffier

IDR 40K
@ 250 Gram




BALI KINTAMANI - Arabica
A Medium To High Acidity Good Aroma Quality And Intensity, A Fruity Taste (Often Lemony), A Medium Body, A Not Too High Bitterness, A Very Light Astringency

IDR 75K
@ 250 Gram



ACEH GAYO - Arabica
Light Earthy Notes With A Full Body And Smooth After Taste Mild In Acidity, Reveals Some Elegant Fruity Tastes, Marrying Perfect Combination Of Spicy And Sweet

IDR 75K
@ 250 Gram



VAN JAVA PREANGER - Arabica
Full Body But Low Toned Richness With Medium Acidity, Smooth And Sweet After Taste

IDR 75K
@ 250 Gram



FLORES MANGGARAI - Arabica
The Most Unique Strong Aroma And Flavours, Intense Delicious Fruity Mocha Taste And Sweet Low Acidity

IDR 85K
@ 250 Gram

COFFEE

PT. UCC Victo Oro Prima

ABOUT

Coffee is more than a product – it's the way to a passionate life

At UCC, we believe that coffee is more than a product – it's the foundation to a passionate life and successful business. Our love for coffee grows deeper through the generations. Through our corporate principle – 'Good Coffee Smile' – our goal is to deliver fun, joyful and delightful life experiences with each flavourful cup of coffee.

Coffee is the seed of a passionate life

It's all on us to make sure that we protect our community and the environment, and our responsibility to introduce unique flavours that do justice to our farms and farmers. This is why we choose to adopt sustainable sourcing and honest practices.

From a thousand steps and beyond

It's all on us to make sure that we protect our community and the environment, and our responsibility to introduce unique flavours that do justice to our farms and farmers. This is why we choose to adopt sustainable sourcing and honest practices.

Championing the craft of coffee

At the core of UCC Coffee is a consummate team of experts and leading baristas with a sterling reputation in the community. Our success is shared by their continuous passion and motivation to deliver the finest in the world of coffee crafting.

OUR COFFEE ESTATES

UCC directly manages two coffee estates in Jamaica and Hawaii. From the careful planting of each sapling to the harvest of the final beans, we deploy the latest technologies to develop the finest quality of coffee beans.

• **Blue Mountain Coffee**

Famous for its balanced flavour, this "king" of coffee beans is grown and harvested at our estates in the Caribbean.

• **Hawaiian Kona Coffee Estate**

One of the hotspots that benchmarks quality coffee, this estate maintains strict standards by growing each sapling one tree at a time.

VISION

Since its conception in 1933, UCC Group has embodied the founding spirit of 'delivering flavourful coffee to as many people as possible anytime and anywhere'. This vision led us to expand the coffee business to encompass every aspect of coffee. From the cultivation of coffee trees, procurement of materials, R&D, roasting & processing, sales, creating coffee culture, to quality assurance. Our ambition is the driving force behind our constant pursuit of innovation such as creating the nation's first vacuum-packed ground coffee, world's first canned coffee and Japan's unique coffee shop styles. By refining our techniques and expanding our offerings, we will consistently add value to the market.


Looking ahead, we'll continue to take on the challenge of contributing towards a sustainable society so that we can continue to deliver "Good Coffee Smile" to as many people as possible across the globe.


HISTORY

The UCC story began in 1933 when an ambitious young man established a western food store in Kobe, Japan. Ueshima Tadao's passion for all things Western soon led him to discover coffee. To him, coffee was a rich, aromatic 'mysterious beverage'. It became an endeavour so passionate, he dedicated his life to making coffee popular across Japan.

CONTACT

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 <https://ucc-apac.com>

PRODUCT**• 8 BEANS**

Eight Beans Coffee offers the finest selection of quality coffee around the globe which are expertly blended and passionately roasted to perfection.

**– WHOLE BEAN COFFEE****– GROUND COFFEE****• VIKTORY**

Viktory is a long-time favourite for its exceptional taste and uncompromising quality. From our signature roasts to our newest blends, we source the finest beans locally across Indonesia.

**– WHOLE BEAN COFFEE****– GROUND COFFEE****– DRIP COFFEE**

Tea





TEA

Teh Dandang

SEJAK 1957



DANDANG

TEH MURNI

ABOUT

Teh Dandang is produced by the Kartini Tea Company (currently PT Kartini Teh Nasional) which is located in Pekalongan, Central Java. Started to be marketed in 1957 with Wonogiri as the first marketing area. From Wonogiri, then expanded to Simo, Kulon Progo, and Kendal Kali Wungu.


In 1976, in connection with the construction of the Gajah Mungkur reservoir in Wonogiri, the government transmigrated three sub-districts to sitiung, West Sumatra. Because of the Wonogiri people's love for Teh Dandang, even though at that time there was no trans to Sumatra, Teh Dandang was sent by plane regularly until now.


PT Kartini Teh Nasional is expanding its marketing to Lampung with the brand 'Merak Jago'. Starting in 2004, the 'Dandang' brand began to be marketed throughout Central Java and will be continuously expanded throughout Indonesia.

PT Kartini Teh Nasional strives to be one of the producers of dry tea in packaging and tea bags according to international standards. We prioritize customer satisfaction in producing quality products and guaranteed safety. We also continuously make improvements and quality improvements in the quality management system and food safety to obtain customer satisfaction.


CONTACT

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 tehndandang.com

PRODUCT

 <p>DANDANG Selection</p> <p>KOMPOSISI : - Daun Teh Pilihan - Bunga Melati - 45 gram</p> <p>Nggak Asal TUBRUK</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Merah</p> <p>KOMPOSISI : - Daun Teh - Bunga Melati - 40 gram & 10 gram</p> <p>Nggak Asal TUBRUK</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Biru</p> <p>KOMPOSISI : - Daun Teh - Bunga Melati - 40 gram & 10 gram</p> <p>Nggak Asal TUBRUK</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>
 <p>DANDANG Putih</p> <p>KOMPOSISI : - Daun Teh - Bunga Melati - 35 gram</p> <p>Nggak Asal TUBRUK</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Hijau</p> <p>KOMPOSISI : - Daun Teh - Bunga Melati - 30 gram</p> <p>Nggak Asal TUBRUK</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Kraff</p> <p>KOMPOSISI : - Daun Teh - Bunga Melati - 35 gram</p> <p>Nggak Asal TUBRUK</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>
 <p>DANDANG Vanilla Tea</p> <p>KOMPOSISI : - Daun Teh - Perisa Vanilla - BLACK TEA VARIAN - 50 gram</p> <p>Nggak Asal TUBRUK</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Jasmine Tea Celup</p> <p>Tersedia dalam kemasan isi 5 & 25</p> <p>Terbuat dari teh hijau yang diolah secara tradisional & Bunga Melati sebagai aroma yang dapat memberikan sensasi santai sebelum beraktivitas.</p> <p>INI BARU TEH CELUP</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Black Tea Celup</p> <p>Tersedia dalam kemasan isi 5 & 25</p> <p>Terbuat dari teh hijau yang diolah secara tradisional & dapat di kombinasikan dengan Susu & coklat untuk tubuh Anda yang lebih sehat dan beraktivitas.</p> <p>INI BARU TEH CELUP</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>

Dandang Premium

 <p>DANDANG Premium White Tea</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Oolong Tea</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Hong Cha Tea</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>
 <p>DANDANG Premium Black Tea</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	 <p>DANDANG Premium Jasmine Tea</p> <p><i>Maka nikmatnya ada selagi sama rasanya sama aja dong!</i></p>	

TEA

Sinar Sosro



COMPANY PROFILE

PT. Sinar Sosro is the first ready-to-drink tea company in bottles in Indonesia and in the world.

PT. Sinar Sosro was officially registered on July 17, 1974 by Mr. Soegiharto Sosrodjojo, which is located on Jalan Raya Sultan Agung KM. 28 sub-districts of Medan Satria Bekasi.

In 1940, the Sosrodjojo family started their business in the city of Slawi, Central Java by producing and marketing brewed tea under the brand Teh Cap Botol.

In 1960, Soegiharto Sosrodjojo and his brothers moved to Jakarta to expand the Sosrodjojo family's business to the people in Jakarta.

Then in 1965, the effort to introduce Cap Botol Teh was carried out by carrying out the Cicip Rasa strategy, namely visiting crowded centers such as markets. Then start cooking and brewing tea directly on the spot. But this method is less successful. Then the tea is no longer brewed directly on the market. But it is put into large pots, to be brought to the market by using a pickup truck. Again, this method was less successful, because most of the tea that was brought was spilled on the way from the office to the market.

Finally, accidentally, the idea was found to bring tea that has been brewed in the office and packed into bottles of used soy sauce or lemonade that have been cleaned. In 1969, the idea emerged to sell ready-to-drink tea in bottles under the name Tehbotol Sosro. The name is taken from the name of the brewed tea "Teh Cap Botol" and the founder's family name, "Sosrodjojo".

The design used underwent three changes, namely, the first version in 1969, the second version in 1972, and the third version in 1974.

Tehbotol Sosro only uses original and natural raw materials.

The tea leaves are picked from the plantation itself. Then it is processed into fragrant tea, namely green tea mixed with jasmine flowers and gambier flowers. So that it produces a unique taste, its uniqueness is always maintained and its quality is guaranteed.

Until now PT. Sinar Sosro already has 12 factories spread throughout Indonesia, namely, in Medan, Palembang, Jakarta, Tambun, Cibitung, Ungaran, Gresik, Mojokerto, and Gianyar. As well as factories that specifically produce Prim-A mineral water, namely in Sentul, Purbalingga and Pandaan. (*data as of 2021)

In developing its business, PT. Sinar Sosro has distributed its products throughout the archipelago, through sales branch offices spread throughout the archipelago.

Apart from domestic, PT. Sinar Sosro also penetrated the international market by exporting one way packaging/non-bottle glass products to several countries in Asia, America, Europe, Africa, Australia and the Pacific Islands.

Currently, the products produced by PT. Sinar Sosro is, Tehbotol Sosro, Fruit Tea Sosro, S-Tee, TEBS, Country Choice and Prim-A Mineral Water.

Along with the development of the company's business, since November 27, 2004, PT. Sinar Sosro is under the auspices of a holding company, namely PT. Anggada Putra Rekso Mulia or Rekso Group.

PT. Sinar Sosro has a goal that is contained in a vision, namely to become a world-class beverage company, which can meet consumer needs, anytime, anywhere, and provide added value for all related parties, "The Indonesian World Class Beverage Company".

With continuous innovation, PT. Sinar Sosro is expected to be the host in his own country.

PRODUCT**• Teh Botol Sosro****• Fruit Tea Sosro****• Country Choice****• S-tee****• Air Mineral Prim-A****• Tebs****CONTACT****PT SINAR SOSRO**

📍 Gedung Graha Sosro
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 ✉ contactus@sosro.com
 🌐 sinarsosro.id

TEA

2Tang Tea



ABOUT


In 1942, 2Tang tea formulated by Mr. Kwee Pek Hoey, a tea lover from Tegal. Hobbies combine and mix traditional tea recipe is unique, fragrant, and delicious to make Mr. Kwee Pek Hoey a tea expert and expertise is passed down to the next generation so that tea can be enjoyed 2Tang tea from time to time. 2Tang Tea present for lovers of bottled tea teabag and tea leaves for those who want the very practical and have less free time in everyday life.


WHY 2TANG TEA?


The 2Tang made from tea leaves Truly Natural And passed the Selection Process The Very tight, Starting from picking until the drying process. The salubrious tea infusion with standard and High quality. In addition to already exist domestically, Traditional & Modern Market (Retail), Hotel, Restaurant & Cafe, 2TANG has also been successfully distributed to foreign countries such as Japan, Australia, Middle East, America and Germany.

CONTACT

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PRODUCT



Classic Green Tea



Jasmine Classic Tea



Classic White Tea



Classic Black Tea



TEA

Teh Kepala Djenggot



**GUNUNG SUBUR
SEJAHTERA**

ABOUT

Over 65 Years On The Market

PT. GUNUNG SUBUR SEJAHTERA is an innovative, global oriented tea and coffee beverages company located in beautiful and heritage rich city of Solo in Central Java, Indonesia.

Established in 1951, PT. GUNUNG SUBUR SEJAHTERA has gained reputation as national market leader. Its products are highly sought after nationally as well as abroad, including but not limited to Western Europe, Middle East, Japan and many more.


Ongoing commitment to highest quality and product safety led PT. GUNUNG SUBUR SEJAHTERA to be awarded with ISO 9001, HACCP level 3 certification (Food Safety Certification Standard), numerous industry prestigious awards for excellent manufacturing practices, consistent and safety as well as remarkable sales performance quality.


It is a great pleasure and privilege to introduce our finest tea and coffee collection for your personal preview and intimate enjoyment.


CONTACT

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PRODUCT



TEA

Teh Sariwangi



ABOUT

SariWangi adalah merek teh lokal Indonesia yang diperkenalkan pada tahun 1973 dan merupakan pioner dalam format teh celup. SariWangi percaya, secangkir teh nikmat adalah teh yang ASLI dan berkualitas tinggi yang tidak hanya memberikan rasa dan aroma yang nikmat, tapi juga memberikan manfaat di setiap gelasnya.



PRODUCT



SariWangi 100% Teh Asli



SariMurni



SariWangi Teh Melati



SariWangi Teh Hijau



SariWangi Teh Hitam Jahe & Kunyit



SariWangi Teh Hitam Kurma & Madu



**Indonesian Trade
Promotion Center**
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