



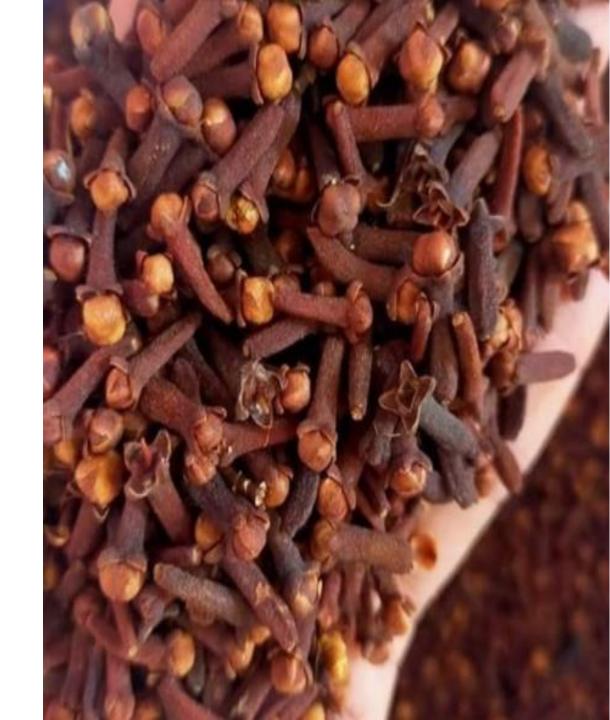


AGUNG WARNA BUMI

Farmers Finest Selection



OUR COMPANY STORY





2018

AWB began to work together with coffee farmers at North Sumatra and helped them sell coffee beans in the local markets.

2019

Our business has grown so well that it is trusted by customers from multiple cities at Java including Jakarta.

2020

Despite the Covid-19 situation, AWB keeps growing that we are now also sell cinnamon, palm brown sugar, nutmeg and candlenut, directly from farmers.









Giving local farmers a better living.

MISSION



To establish an integrated system in producing, processing and selling crops for local farmers.





OUR PRODUCTS

ARABICA SIMALUNGUN SUMATERA



| Origin | Simalungun, Sumatera |
|--------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Variety | Arabica Sigarar Utang/Arabica Ateng, Andung sari, Komasti |
| Altitude | 1200 - 1400 masl |
| Production Process | Semi Washed |
| Humidity Level | 25°C |
| Moisture | 12.5% Max |
| Screen Size | Random |
| Defect Percentage | 4% Max |
| Cupping Profile | Distinctive taste, excellent balanced of aroma and flavor intensity, complex flavor of citrus and lemon fruity, floral, cornsweet, spicy and honey, mild and good balance of acidity |
| Acidity | Medium to Low |
| Body | Excellent Medium |
| Quantity | 20 Ton / Month |







ARABICA GAYO ACEH



Arabika Gayo coffee is well-known in domestic and international markets. It has a reputation as a specialty coffee that has a distinct taste and aroma, as well as a complex flavor, light acidity and strong heavy body. It has a creamy and strong aroma. Gayo coffee is divided into two different qualities depending on several factors (environment, varieties and processing methods): conventional coffee and special Gayo.

GRADE 1

Origin : Gayo – Aceh Province

Sumatra - Indonesia

Variety: p88, Borbor, Tim-tim, Long

berry & Ateng super

Altitude : 1.400 - 1.700 msal

Processing : Fully wash

Moisture : 12%

Treage : Max 4%

Size bean : 8-9 mm

Cupping Notes: Loquat fruity and herbal note,

sweet, chocolatey, cedar,

mints, citrus, lemon, local red

raspberries, blackcurrant,

lemony, blackberry, full and

delicate

Quantity: 50 MT / Month











ARABICA MANDAILING SUMATERA

Mandheling is also the name of the area at North Sumatra. There are several coffee-producing areas in Mandheling from North Tapanuli to South Tapanuli. The Mandheling area which is closer to North Tapanuli is usually referred to as Mandheling Lake Toba, if it closer to South Tapanuli, it is usually called Mandheling Sipiirok. Characteristics of aroma and taste are similar. Cupping Characteristics: Full Bodied, Chocolatey, Sweet, Tobacco, Cedar.

Origin : Mandailing – North Sumatra

Moisture : 12%

Treage : Max 4%

Product Name : Arabica Sumatera Mandailing

Processing : Full Wash

Variety : Ateng Super

Taste : Earthy Richness, Low Acidity,

Dark Chocolate, Heavy Body

Size Bean : 6-8 mm

Altitude : 1500-1800 Mdpl

Cupping Notes : Full Bodied, Chocolate,

Sweet Tobacco, Cedar Notes

Quantity : 25 MT /Month









ROBUSTA COFFEE



| Robusta | Grade 1 |
|-----------------------|----------------------------|
| Origin | Temanggung, Central Java |
| Variety | Robusta Mix BP & Tugu Sari |
| Altitude | 700 – 1000 Masl |
| Production Process | Dry Process |
| Humidity Level | 26 – 30 |
| Moisture | 12.5 % Max |
| Screen Size | 16-18 |
| Defect Percentage | 11 % Max |
| Cupping Profile | Cocoa, Caramel |
| Quantity | 26 Ton |







THANK YOU

For information, please contact:

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