



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.

VISSION

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, corn-sweet, 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	Size bean	: 8-9 mm
Variety	: p88, Borbor, Tim-tim, Long berry & Ateng super	Cupping Notes	: Loquat fruity and herbal note, sweet, chocolatey, cedar, mints, citrus, lemon, local red raspberries, blackcurrant, lemony, blackberry, full and delicate
Altitude	: 1.400 - 1.700 msal	Quantity	: 50 MT / Month
Processing	: Fully wash		
Moisture	: 12%		
Treage	: Max 4%		



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 Sipirok. Characteristics of aroma and taste are similar. Cupping Characteristics : : Full Bodied, Chocolatey, Sweet, Tobacco, Cedar.

Origin	: Mandailing – North Sumatra	Taste	: Earthy Richness, Low Acidity, Dark Chocolate, Heavy Body
Moisture	: 12%	Size Bean	: 6-8 mm
Treage	: Max 4%	Altitude	: 1500-1800 Mdpl
Product Name	: Arabica Sumatera Mandailing	Cupping Notes	: Full Bodied, Chocolate, Sweet Tobacco, Cedar Notes
Processing	: Full Wash	Quantity	: 25 MT /Month
Variety	: Ateng Super		



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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