



khasti coffee

PT. Khasti Indo Raya (Pvt., Ltd.)

Coffee & Palm Sugar Supplier

2023

COMPANY

**PROFILE
& CATALOGUE**

www.khasticoffeespecialty.com

ABOUT OUR COMPANY

Khasti Coffee is an export company that specializes in the sale of Indonesian coffee and palm sugar. Khasti Coffee, which has been in business since 2022 and has over 15 years of expertise in the coffee industry, is eager to share the flavor of our distinctive Indonesian coffee with the rest of the globe.

Coffee is a commodity enjoyed by more than 70% of the world's population, but it can only be grown in tropical nations such as Indonesia. As one of the world's largest coffee producers, with the third highest coffee export value, **Khasti Coffee** allows you to experience the distinct flavor and delight of Indonesian coffee. Of course, there are different variants and origins, each with their own distinct flavor.

Beginning with a love of coffee and living in an area with the best coffee taste, the founder of **PT. Khasti Indo Raya** is committed to being a distributor of the highest quality coffee and being able to meet your demand, with the distinctive taste and aroma of Indonesian coffee, processed using the latest methods while remaining committed to our love for the environment.

Khasti Coffee collaborates closely with our coffee farmers' families and relatives throughout Indonesia, continues to create the best coffee farming technology, and is willing to commit to creating and improving our farmers' welfare. With our coffee processor, we produce the best green bean grains that travel around the world for you to enjoy.





MISSION

We select, source the best quality coffee and seek the best practices in terms of quality to reach our customers. Providing traceable, delicious coffee products and excellent, reliable services to our customers with great stories to be told. Strive the trust of our customers, employees, partners and our community and to contribute to good development and prosperity. To export large volumes of coffee from the region and beyond to international markets, sustain quality and help the coffee Market in Indonesia

VISION

Establish, Create trust and long term relationship with our business partner. Becoming leader in innovation, service and quality. Becoming leader in our markets.

VALUE

Honesty, Integrity, Reliability, Excellence. To be open minded, to listen, to care and to be pro-active. To be innovative and pragmatic

PRODUCTS

ARABICA COFFEE



#1.01 Arabica Gayo Coffee Full Wash || Specialty

Screen size: 18
Moisture: Max 12.5%
Triage: Max 6%
Defect value: Max 5



#1.02 Arabica Gayo Coffee Semi Wash || Grade 1

Screen size: 16 - 18
Moisture: Max 13%
Defect value: Max 11



#1.03 Arabica Gayo Coffee Semi Wash || Commercial Grade

Screen size: 14 - 17
Moisture: Max 13%
Defect value: Max 25



#1 Arabica Gayo Coffee Sumatran Coffee

Arabica coffee of Sumatra Gayo beans are considered as one of **premium coffee beans in the world**. It is harvested from plantations in Central Aceh region. It has fine aroma and pretty low bitter taste. Aceh Gayo coffee beans grow in the distinctive type of soil in the highlands, thus it almost impossible to find it in any other places outside its origin. It also famous for its classic balance of earthiness, bold and syrupy flavor.

Characteristics

Fragrance/aroma: Fresh nutty

Flavor: Complex coffee flavor with hints of vanilla, spicy

Acidity: Light Acidity

Body: Medium to high or full body (rich)

Cupping Score : 84-85

Description Scheme

Time from flowers to be a berry: 9 month

Method of harvest: Mechanical and hand pick

Varieties : Timtim, Catimor, Borbor, Ateng Super

Optimal temperature: 13 to 28 degree celsius

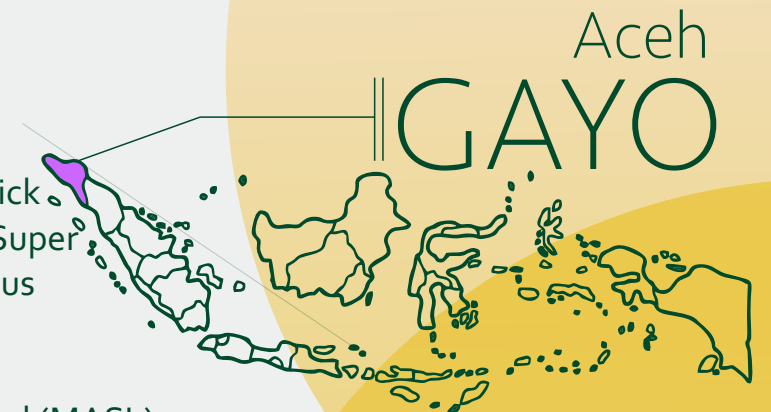
Caffeine content : 0.8 to 1.4%

Optimal rainfall: 100 to 3000 mm

Altitude: 1000 to 1500 meters above sea level (MASL)

Country Origin : Indonesia

Production area: Central Aceh, Bener Meriah, Takengon



Note : We can also adjust our coffee beans to your specifications, kindly discuss your need with us

#2

Java Preanger Coffee

West Java Coffee



Java Preanger Coffee is a typical coffee from the area of West Java. Java Preanger coffee was once the most important coffee from Indonesia mainly during the Dutch colonization on 17th century. Until now, this type of coffee is still highly demanded by coffee lovers. Still, it is also considered one of the best coffee in the world.

Characteristics

Fragrance/aroma: Combination of blueberry and jasmine

Flavor: nut, cherry, dark chocolate, vanilla, and honey

Acidity: Light Acidity like fruity lime

Body: Medium to high or dense thickness

Cupping Score : 80-86

Description Scheme

Time from flowers to be a berry: 9 month

Method of harvest: Mechanical and hand pick

Varieties : Lini-S, Cattura, Typica, Bourbon

Optimal temperature: 12 to 27 degree celsius

Caffeine content : 0.7 to 1.2%

Optimal rainfall: 100 to 3000 mm

Altitude: 1200 to 1700 meters above sea level (MASL)

Country Origin : Indonesia

Production area: Bandung, Garut, Sukabumi, Cimahi



PRODUCTS

ARABICA COFFEE

#2.01



Java Preanger Coffee
Full Wash || Specialty

Screen size: 18

Moisture: Max 12.5%

Triage: Max 6%

Defect value: Max 5

#2.02



Java Preanger Coffee
Semi Wash || Grade 1

Screen size: 16 - 18

Moisture: Max 13%

Defect value: Max 11

#2.03

Java Preanger Coffee
Semi Wash || Commercial Grade

Screen size: 14 - 17

Moisture: Max 13%

Defect value: Max 25



Note : We can also adjust our coffee beans to your specifications, kindly discuss your need with us

PRODUCTS

ROBUSTA COFFEE

#3

Indonesian Robusta Coffee

Robusta coffee certainly has its own fans by the Indonesian people. In general, Robusta coffee is considered as number two coffee, but make no mistake. If this Robusta coffee is processed correctly, of course, it can produce a taste and aroma that is not inferior to Arabica coffee.

Robusta coffee is coffee that does not have a sour taste at all. A more concentrated taste than arabica, as well as higher caffeine. The island of Java is one of the largest producers of robusta coffee in the world and is very well known for its coffee.

Thick body, no sour taste, and a slightly chocolaty taste make this coffee very popular. Indonesian Robusta coffee is also suitable for serving with a mixture of milk such as the drip coffee serving method, even Espresso



Characteristics

Fragrance/aroma: Earthy
Flavor: Fresh, Chocolaty, Nutty
Acidity: Very Low Acidity
Body: Thick Body / Full Body

Description Scheme

Time from flowers to be a berry: 9 month
Process: Natural / Dry Process
Varieties : KLON BP 308, BP 436, BP 534
Optimal temperature: 23 to 34 degree celsius
Optimal rainfall: 1500 to 3000 mm
Altitude: 500 to 1000 meters above sea level (MASL)
Country Origin : Indonesia
Production area: West Java, Lampung, Central Java, East Java

#1.01

Java Robusta

Natural || Fine Grade

Screen size: 13 - 19
Moisture: Max 13%
Defect value: Max 11
Origin : West java



#1.02

Lampung Robusta

Natural || Fine Grade

Screen size: 13 - 19
Moisture: Max 13%
Defect value: Max 11
Origin : West java



#1.03

Dampit Robusta

Natural || Fine Grade

Screen size: 13 - 19
Moisture: Max 13%
Defect value: Max 11
Origin : West java



Note : We can also adjust our coffee beans to your specifications, kindly discuss your need with us





#5

Khasti Coffee also offers roasted coffee and ground coffee in addition to green bean coffee products. There are several roasting and grinding levels to choose from, each tailored to the character and preferences of Khasti Coffee customers.

Level of roasting provided:

1. Light Roast
2. Medium Roast
3. Medium to Dark (Full City)
4. Dark roast
5. Italian Roast

Level of Grinding provided:

1. Coarse
2. Medium
3. Medium Fine
4. Fine
5. Extra Fine

Standard Packaging:

Whole bean coffee or freshly-ground coffee is typically packaged in valve-sealed bags or vacuum-sealed bags or customized by you preferred

Note : We can also adjust our coffee beans to your specifications, kindly discuss your need with us

PRODUCTS

ROASTED & GROUND COFFEE

#5.01

Roasted Arabica Single Origin Semi Wash || Grade 1



Specification

Green Bean : Grade 1

Screen Size : 15-19

Roasting Level : Medium to dark or customized

#5.02

Roasted Robusta Single Origin Natural || Fine Grade



Specification

Green Bean : Fine Grade

Screen Size : 15-19

Roasting Level : Medium to Dark Roast or Customized

#5.03

Espresso Blend Roasted Bean House Blend || Customized



Specification

Green Bean : Mix Bean

Screen Size : 15-19

Roasting Level : Dark Roast or Customized

PRODUCTS

ROASTED & GROUND COFFEE

#5.04



Arabica Single Origin Ground Coffee
Semi Wash || Grade 1

Specification

Green Bean : Grade 1

Roasting Level : Medium to dark or customized

Grind Level : Coarse or Customized

#5.05



Robusta Single Origin Ground Coffee
Natural || Fine Grade

Specification

Green Bean : Fine Grade

Roasting Level : Dark Roast or customized

Grind Level : Fine or Customized

#5.06



Espresso Blend Roasted Bean
House Blend || Customized

Specification

Green Bean : Mix Bean

Roasting Level : Dark Roast or Customized

Grind Level : Fine or Customized

*Available Packaging in 100 grams, 200 grams, 250 grams, 500 grams, 1 Kilogram



Note : We can also adjust our coffee beans to your specifications, kindly discuss your need with us



PRODUCTS

PALM SUGAR

#4

Arenga Palm Sugar

Palm sugar is actually made from the nectar of flowers from different palm tree varieties commonly found in Indonesia, such as coconut, arenga, toddy palm and nipa palm. Most consumers mistakenly think that palm sugar is brown sugar because of its colour, but actually brown sugar is often produced by adding sugar cane or beet molasses to refined white sugar crystals to give a strong caramel flavour.

palm sugar is higher in antioxidants than refined cane sugars. Most notable of these are the minerals Iron, Zinc, Calcium and Potassium, along with some short chain fatty acids, polyphenols and antioxidants that may also provide some health benefits. Then it contains a fiber called Inulin, which may slow glucose absorption and explain why coconut sugar has a lower glycemic index than regular table sugar.



PRODUCTS

PALM SUGAR



#4.01

Granule Palm Sugar

Size: Crystal 16-18 Mesh

Moisture: 1 - 3 %

Sucrose Content : Min. 85%

Color : Brown

Shelf Life : 24 Month

#4.02

Rounded Block Palm Sugar

Size: 5 cm x 10 cm rounded

Moisture: 20 - 30 %

Sucrose Content : 60 - 75 %

Color : Dark Brown

Shelf Life : 24 Month



#4.01

Liquid Palm Sugar

Packaging : 1 Liter Jerry Can

Sucrose Content : 60 - 75 %

Color : Dark Brown

Shelf Life : 24 Month



Note : We can also adjust our coffee beans to your specifications, kindly discuss your need with us



TERM & SHIPPING CONDITION

MONTH OF SHIPMENT

All The Year Long

PORT

Destination

INCOTERM

FOB (Free on Board)
CNF (Cost & Freight)
CIF (Cost, Insurance & Freight)

- **Price :** For Arabica, it refers to the ICE New York 'C' (NY) terminal closing prices. As for Robusta, it refers to ICE London (LDN) terminal closing prices.
- **Payment Terms :** T/T (Telegraphic Transfer) and L/C (Letter of Credit)
- **Packages :** standard, jute bags, grain pro or as requested.
- **Sample Regulation :** We can give you the samples for free. However, if you were to buy for the first time from us, the freight cost will be charged on you.





FEEL FREE TO CONTACT

Member of :

InaExport



PT. KHASTI INDO RAYA

Office :

Pelabuhan II Rd. Num. 24
Sukabumi, West Java, Indonesia, 43142



Khastiindoraya



www.khasticoffeespecialty.com

Gayo Factory :

Paya Tumpi Vil. Takengon
Central Aceh, Aceh, Indonesia



Khasti Indo Raya



admin@khasticoffeespecialty.com

Java Preanger Factory :

Majalaya - Pacet Rd.
Bandung, West Java, Indonesia



+ 62 857 9732 6627



Khasti Indo Raya