



COFFEE FROM INDONESIA

Coffee made from heart for beloved
PT INFINITY GLOBAL EXPORT
www.infinityglobalexport.com



OUR STORY

PT Infinity Global Export, we process coffee from various regions in Indonesia. We work with coffee farmers more than 1000 hectares of coffee plantations spread across Sumatra, Java, Sulawesi, Bali and Lombok. We have arabica, robusta and liberica types.



We're not your average coffee house.
See what makes us different.



Arabica



Robusta



Decaf Coffee Arabica, Robusta,
Blend



Green Beans



Roasted Coffee/ Powder Coffee



Capsul Coffee



Granule Coffee

Decaf Coffee

Decaf Coffee by PT Infinity Global Export, Our products use 100% authentic Indonesian coffee. With original Indonesian ingredients, made in Indonesia, by the Indonesian. Among them are Arabica, Robusta and Liberica coffee. Our Low Caffeine coffee is processed without using caffeine solvent/ SOLVENT FREE. So that our coffee is "COMFORTABLE FOR YOUR STOMACH & COMFORTABLE FOR YOUR HEART". In other words, our product is "ZERO CHEMICAL". Our coffee also safe for consumption for all ages.

- ✓ PURE COFFEE
- ✓ NO ARTIFICIAL FLAVOUR
- ✓ NO CHEMICAL ADDED
- ✓ ORGANIC CERTIFIED
- ✓ SOLVENT FREE, (NO METHY, NO ETHYL, NO CO2)

- ✓ ROASTED BEANS
- ✓ POWDER
- ✓ DRIP
- ✓ CAPSUL

- ✓ ARABICA
- ✓ ROBUSTA
- ✓ BLEND



KAFEIND

Decaf Coffee

It takes 2 months to process, from after harvesting until the coffee can be served on the consumer's table. Care is needed and also thoroughness so that the good substances from coffee do not disappear after this production process. So that the coffee produced is NOT ONLY LOW CAFFEINE COFFEE, BUT ALSO RICH BENEFITS. And the waste from our production process is in the form of organic waste which we directly use as fertilizer for plants.

So that our production process is "ENVIRONMENT-FRIENDLY" or in other words "ZERO WASTE"

Benefits of Decaf Coffee



Contains Antioxidants

Although a smaller amount than in regular coffee, decaf coffee contains disease preventing antioxidants.



Heart Burn Symptoms Reduced

A common side effect of caffeine is heart burn. Drinking decaf certainly reduces the risk of that uncomfortable pain.



Prevents Mental Decline

The polyphenols do not get lost during the decaffeination process. Polyphenols help boost the brain's cognitive abilities.



Reduces Risk of Incurring Diabetes

The antioxidant levels in decaf coffee protect the cells from the damage that could lead to diabetes.

Granule Coffee

Granule coffee is a form of coffee that has been processed into coarse or medium-sized granules. It differs from fine coffee powder but is also distinct from whole coffee beans.

Granule coffee is a convenient choice for those who want a quick coffee fix without the need for specialized brewing equipment. However, some coffee enthusiasts may prefer coffee brewed from whole beans because it offers a wider range of flavors and aromas to explore.

Shape: Small Granule

Humidity: 3.0%

Shelf life: 24 months from production date

Storage Conditions: Fresh and dry place

Production Capacity: 18 Tons per month



KAFEIND



Arabica

In Indonesia there are also arabica coffee plantations that can be found in the mountains of Toraja, North Sumatra. Several other areas that also have coffee plant cultivation land are in Aceh and several areas on the island of Java with various varieties. Arabica coffee varieties developed in Indonesia include Arabica Pasumah, Marago, Typica, and Congensis coffee. It should be noted that the Typica coffee variety is a type of arabica coffee that was first cultivated in Indonesia which was once brought by the Dutch colonials. Now these coffee plantations can be found in the regions of Sumatra, Sulawesi and Flores.



Arabica Aceh Gayo Grade 1

Arabica coffee of Aceh Gayo Grade 1 beans are considered as one of premium coffee beans in the world. It is harvested from plantations in the Central Aceh Region.

Specifications

Screen Size: 15-19

Moisture: Max 13%

Triage: 8-10%

Defect Value: Max 11

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: Fertile volcanic soil, wet climate, near to equator (North)

Country of Origin: Indonesia

Fragrance/Aroma: Fresh, Nutty

Flavor: Complex Coffee Flavor with Hints of Vanilla

Acidity: Good Acidity

Body: Medium to High of Full-Body (Rich)



Arabica Aceh Gayo Grade 2

Arabica coffee of Aceh Gayo Grade 2 beans are considered as one of premium coffee beans in the world. it is harvest from plantations in Central Aceh Region.

Specifications

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

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 : Fertile volcanic soil, wet climate, near to equator (North)

Country of Origin : Indonesia

Fragrance/Aroma : Fresh Nutty

Flavor : Fruity

Acidity : Medium

Body : Medium to High of Full-Body (Rich)



Arabica Bali Kintamani Grade 1

Kintamani coffee is one of the best coffees from Bali. Planted in a cool area with a traditional irrigation system, the coffee beans are of better quality. This is also what makes Kintamani coffee has a soft taste and a delicious distinctive aroma so that the taste is global.

Specifications

Screen Size: 15-19

Moisture: Max 13%

Triage: 8-10%

Defect Value: Max 11

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 and Volcanic and contain Micro Nutrients Important to Plants.

Country of Origin: Indonesia



Arabica Bali Natural

Bali Natural Harvested through a NATURAL process, making this Bali coffee more sweet, acidic, and fruity compared to general Bali coffee.

Screen Size: 15-19

Moisture: Max 13%

Triage: 8-10%

Defect Value: Max 11

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: Fertile volcanic soil

Country of Origin: Indonesia

Specifications

Fragrance/Aroma: Citrus

Flavor: Hints of Citric and Chocolate

Acidity: Medium

Body: Strong



Arabica Flores Grade 1

Flores grade 1 is an exotic coffee coming from the Indonesia islands of Flores. This coffee is meticulously grown high in the mountains using organic farming practices. It has a good aroma and excellent coffee flavor, medium acidity and strong body.

Screen Size: 15-19

Moisture: Max 13%

Triage: 8-10%

Defect Value: Max 11

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: Fertile volcanic soil

Country of Origin: Indonesia

Specifications

Fragrance/Aroma: Fresh, Nutty

Flavor: Hints of Citric and Chocolate

Acidity: Medium

Body: Strong



Arabica Java Ijen Grade 1

Java Ijen coffee has been famously known all over the world ever since hundreds of years ago. This is the best coffee produced in the high quality plantations located in Volcanic Ijen mountain/Ijen Highland, East Java, Indonesia.

Specifications

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: Unfertile to Fertile volcanic soil

Country of Origin: Indonesia

Fragrance/Aroma: Fresh Flower

Flavor: Light Bitter Hints and Chocolate

Acidity: Medium to High

Body: Medium



Arabica Java Grade 1

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



Specifications

Screen Size: 15-19

Moisture: Max 13%

Triage: 8-10%

Defect Value: Max 11

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 and Volcanic and contain Micro Nutrients Important to Plants.

Country of Origin: Indonesia

Fragrance/Aroma: Fresh, Nutty

Flavor: Floral, Fresh Spicy, Dark Chocolate,
Caramel,

balance after taste

Acidity: Soft -medium

Body: Strong but Soft and Mild

Arabica Toraja Grade 1

Grown in mountainous Tana Toraja region, South Sulawesi, Toraja coffee is recognized as a masterpiece through out the world for its relatively low yet vibrant acidity. Though many people comparatively more acidic and less body than Sumatra coffee beans but more earthy than the Java coffee beans.

Specifications

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10%

Defect Value : Max 11

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 : Infertile to Fertile volcanic Soils

Country of Origin : Indonesia

Fragrance/Aroma : Spicy Fruity,
Excellent Aroma Flavor : Herbal,
Earthy, Spicy, Sometimes Appears
Caramel Dark Chocolate Light
Acidity : High
Body : High



Arabica Toraja Grade 2

Grown in mountainous Tana Toraja region, South Sulawesi, Toraja coffee is recognized as a masterpiece through out the world for its relatively low yet vibrant acidity. Though many people comparatively more acidic and less body than Sumatra coffee beans but more earthy than the Java coffee beans.



Specifications

Screen Size : 15-19

Moisture : Max 13%

Triage : 8-10% Defect Value : Max 11

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 : Infertile to Fertile volcanic Soils

Country of Origin : Indonesia

Fragrance/Aroma: Spicy Fruity,
Excellent Aroma Flavor: Herbal,
Earthy, Spicy, Sometimes Appears
Caramel Dark Chocolate Light
Acidity: High
Body: Medium

Arabica Lintong Grade 1

It gets the name from Lintong Nihuta district where it is marketed. Lintong grade 1 is one of the finest traditional Arabica Coffees from the Northern part of Sumatera.

Screen Size: 15-19
Moisture: Max 13%
Triage: 8-10%
Defect Value: Max 11
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: 1300 to 1600 from Sea Level (asl)
Soil Type: Fertile volcanic soil
Country of Origin: Indonesia

Specifications

Fragrance/Aroma: Excellent Aroma, Earthy
Flavor: Complex Flavor, Balance of Nutty and Fruity, Hints of Green Capsicum
Acidity: Medium to Low
Body: Excellent Medium



Arabica Sumatra Super Peaberry

It get a Peaberry is a single coffee bean within a single coffee cherry (fruit), instead of the usual two half-beans per cherry. Facts, 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 of our Sumatera 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.



Specifications

ScScreen Size : 13-19(4> mm hole)

Moisture: Max 13%

Triage: 6% Defect Value: 8-11

Description Scheme

Time from Flowers to Be Berry: 9 Months

Production (Kg/Ha): 5%-7% (800 to 1500)

Optimal Temperature:13to 28°C

Optimal Rainfall: 1500 to 3000 mm

Altitude: 1200 to 1700 from Sea Level (asl)

Country of Origin: Indonesia

Fragrance/Aroma: Fresh, Nutty

Flavor: Complex Coffee Flavor with Hints of Vanilla

Acidity: Good Acidity Body: Medium to High Full-body (Rich)

Arabica Mandheling Grade 1

Mandheling grade 1 coffee has its own flavor of coffee compared to others. It has a rich coffee taste like sour, sweet and bitter.

Specifications

Screen Size: 15-19

Moisture: Max 13%

Triage: Max 6-8

Defect Value: 6-8

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 and Volcanic and contain Micro Nutrients Important to Plants.

Country of Origin: Indonesia



Arabica Mandheling Grade 2

This type of coffee has a mild favor with a medium flavor, which is suit able for materials like mixed drinks.

Specifications

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 15-25 (As per sample)

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: 1100 to 1500 from Sea Level (asl)

Soil Type: Black Soil /Soil Formed of Young

Materials are very Fertile and Volcanic and contain Micro Nutrients Important to Plants.

Country of Origin: Indonesia

Fragrance/Aroma: Nutty

Flavor: Nutty Roaster, Supplemented by Herbal Aroma

Acidity: Medium

Body: Medium to High Full-body





Robusta

Robusta coffee contains more caffeine levels than arabica coffee. This makes the taste even stronger. The coffee tastes bitter, slightly resembles beans and tastes rougher. The aroma is also even more similar to legumes. Some people who like bitter coffee are likely to have this type of coffee. In terms of price, robusta coffee is cheaper than arabica coffee.

Robusta Bali Kintamani G3

Bali Kintamani Robusta G3 Coffee has a distinctive taste and aroma similar to chocolate. Selected from high-quality beans, Bali Robusta coffee beans come from Pupuan Bali, which grows at an altitude of 450-700 masl, where the climate and soil are very supportive for coffee plants.

Specifications

Screen Size: 15-19

Moisture: Max 13%

Triage: Max 6-8%

Defect Value: 11

Fragrance/Aroma: Earthy

Flavor: Spicy, Hot, Fresh

Body: Full Body



Robusta Lampung G1A

Lampung G1A is a high grade of Robusta coffee with a unique and strong Robusta's flavor. Enjoy the strong body and very good aroma.



Specifications

Screen Size: 15-19

Moisture: Max 13%

Defect Value: 25 (300 gr) As
per the sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Flavor: Spicy, Hot

Fresh Body: Full Body

Robusta Lampung G1

Lampung G1 is the beans delivering a fragrant, delicate and sweet-toasty brew that is light-bodied and pleasant to drink.



Specifications

Screen Size: 14-18

Moisture: Max 13%

Defect Value: 45 (300 gr) As
per the sample

Origin: Indonesia

Fragrance/Aroma: Earthy

Flavor: Spicy, Hot, Fresh

Body: Full Body

Specialty

Luwak (Wild Civet Arabica Coffee)

bitter than regular coffees, and it's syrupy, smooth, and rich with chocolate and jungle undertones. The outstanding balance amongst the body, acidity and sweetness, rendering pleasant flavor and slurp, no impact on gastro-intestinal 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.



Specifications

M-Screen Size: 15-18

Moisture: Max 13%

Triage: Max 6-8%

Defect Value: 6-8

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 and Volcanic and contain Micro Nutrients Important to Plants.

Country of Origin: Indonesia

Fragrance/Aroma: Fresh Nutty,
vanilla,

strong and gentle almond

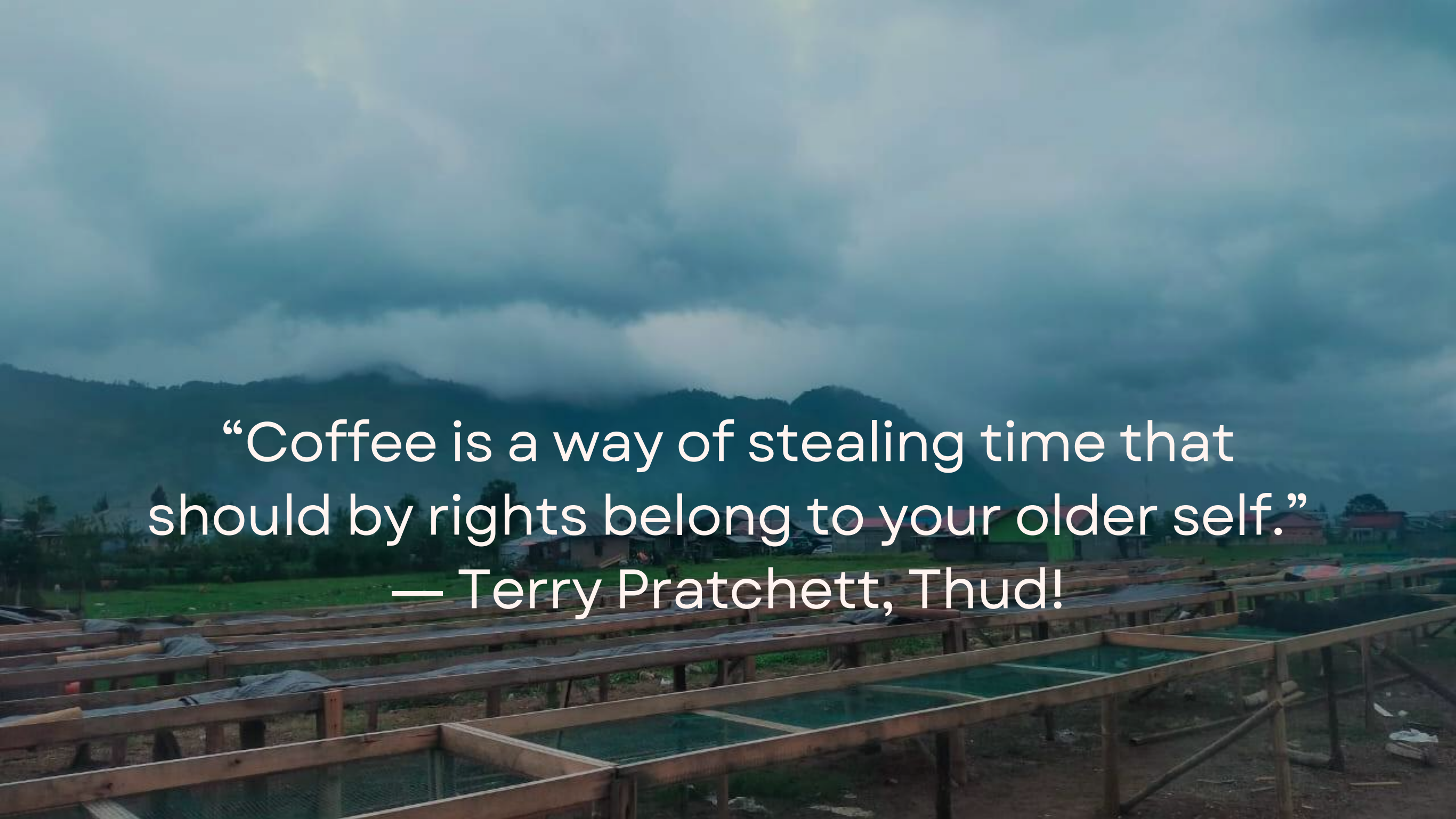
Flavor: Herbal, Refreshing, Spicy

Acidity: Soft-Medium

Body: Soft-Mild

Certification



A landscape photograph featuring rows of wooden coffee drying racks in the foreground. The racks are filled with coffee beans, some of which are covered with dark tarps. In the middle ground, a small village with several houses is visible. The background consists of rolling mountains under a heavy, overcast sky with dark, grey clouds. The overall mood is somber and atmospheric.

“Coffee is a way of stealing time that should by rights belong to your older self.”
— Terry Pratchett, Thud!

A close-up photograph of a person's hands holding a large quantity of bright red coffee cherries. The hands are positioned in the center of the frame, with the fingers gently cupping the fruit. The cherries are piled together, some showing signs of being freshly picked with green leaves still attached. The background is a blurred, light-colored woven basket, suggesting a traditional coffee harvest setting. The overall lighting is soft and natural, highlighting the vibrant red color of the cherries.

Contact Us

+62 882-1591-4876

coffeeindonesia@infinityglobalexport.com

infinityexport.id@gmail.com

www.infinityglobalexport.com

Visit our coffee house today!