

INDONESIA

SUMATRA GAYO MANDHELING GRADE 1 TP EXTRA CLEAN

The Buana Mandiri Cooperative was established by Mr. Amin, a renowned coffee exporter from Aceh, with a vision to create a unified space for coffee farmers. His goal was to bring farmers together under one cooperative, allowing them to improve both their coffee production and overall productivity. Beyond that, the cooperative serves as a platform where farmers can share challenges, find collective solutions, and ultimately enhance their livelihoods - focusing especially on issues related to coffee cultivation and trade.

The Buana Mandiri Cooperative is known for its high-quality Arabica beans. Located in the fertile highlands of Sumatra, the cooperative focuses on sustainable and environmentally friendly farming practices. The coffee they produce is highly sought after for its rich, complex flavors, representing the unique terroir of Sumatra.

CUP PROFILE

brown spice | cocoa | herbs | roasted nuts | tobacco | mandarin

Acidity	6	<div style="width: 60%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	7	<div style="width: 70%;"></div>

CUP PROFILE ESPRESSO

bitter orange | black cherry | clove

Acidity	6	<div style="width: 60%;"></div>
Body	6	<div style="width: 60%;"></div>
Flavour	7	<div style="width: 70%;"></div>



REGIONALS

QUALITY

Country Indonesia
Region Sumatra
Cooperative Buana Mandiri Cooperative
Ref. No. P11487
Coffee Type Arabica
Quality Gayo Mandheling Grade 1 TP extra clean
Crop 2025
Harvest Time April - June
Harvest Method Picking
Altitude 1375 m
Variety Arabica Timtim
Certification Organic
Processing Semi-Washed
Soil Type Volcanic soil
Packaging Type 60,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,80%
Odor clean
Color bluish-green
Defects 0-10 Defects
Screen Size 16+

CUPPING SCORE

83,50 (TSP Q-Arabica Grader)