



# GEOGRAPHICAL INDICATION (GI) PROFILE OF INDONESIA AGRICULTURAL PRODUCTS

2020



Foreign Cooperation Bureau Team  
Secretariat General  
Ministry of Agriculture





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Writers:

Foreign Cooperation Bureau Team  
Secretariat General  
Ministry of Agriculture

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# ESTATE CROPS



## FOREWORD

Indonesia has mega its bio-natural resources spread across enormous locations of agricultural products located in all provinces. With its very distinctive agricultural product, their names are originated from their places of origin and very unique quality predominantly influenced by the characteristics of such places of origin. Therefore, they have the potency to obtain the certification of Geographical Indications (GIs) from the Ministry of Law and Human Rights. Currently, there are 67 GI certified of agricultural products distributed in 28 Provinces.

In continuing our dissemination of agricultural products which have been GI-certified, the Ministry of Agriculture has published the Geographical Indication (GI) Profile for Agricultural Products Year 2020. This book presents the data on the profile of 67 GI agricultural products which include: Product Names, Logos, Flavor Profiles, Characteristics and Qualities, as well as Geographical Environments. The data are presented in accordance with the data of Terms Book (BP) issued by the Ministry of Law and Human Rights as well as some additional information from the respective local governments.

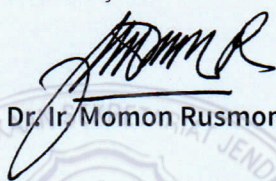
We hope that this Profile Book would support promotion of GI certified agricultural products to our counterpart countries, international organizations, and other relevant parties as well as to reach out more extensive consumers. In addition, this book is expected to increase the interests and to gain strong support from the local governments who have special/unique agricultural products. And they would administer GI certification for their own agricultural products. Furthermore, it is also expected that this Book would open more extensive partnership opportunities for the farmers, the central government, the local governments as well as private sectors to promote and develop these potential GI products.

In this opportunity, we would like to express our gratitude for all sincere support, assistance, and cooperation from all the related parties, especially the Directorate General of Intellectual Property, the Ministry of Law and Human Rights, the local governments that hold GI of their agricultural product, and the technical units within the Ministry of Agriculture.

May this book benefits to all of us.

Jakarta, June 2020

Secretary General



Dr. Ir. Momon Rusmono, MS



# INTRODUCTION

## 1.1. LEGAL GROUND

The legal basis for the Geographical Indications (GI) is stipulated under article 56 paragraph (1) Law Number 15 of 2001 regarding Brand, which further implemented with Government Regulation Number 51 of 2007 regarding Geographical Indications. Pursuant to the Law Number 15 of 2001 article 56 paragraph (7), it is stated that with GI certification any products shall be obtained continuous legal protection insofar as the characteristics and or the quality which serve as the basis for the protection for the Geographical Indications still exist. Therefore, different geographical conditions, ranging from soil structure, rainfall condition, air temperature and others, which create different quality and flavor of the products.

The operational instruments are formed in a Memorandum of Understanding (MoU) by three Ministers in 2011, consist of Ministry of Law and Human Rights, Ministry of Home Affairs, and Ministry of Agriculture. In October 2015, the Ministry of Law and Human Rights signed an MoU with the Ministry of Home Affairs, Ministry of Agriculture, the Ministry of Environment and Forestry, the Ministry of Industry and the Ministry of Trade regarding the Protection and Development of the Potential Geographical Indication Products in Indonesia.

Pursuant to the Approval of TRIPS (Trade Related Intellectual Property Rights)-WTO, Indonesia and other WTO member countries are obliged to legally protect GI products. Indonesia, as one of the signatories of TRIPs Agreement and a member of the World Intellectual Property Organization (WIPO), is upholding Intellectual Property Rights, by improving and strengthening the national law structures as a consequence of its membership.

With the certification process of Geographical Indications (GIs), the agricultural products are expected to be benefited for the farmers/producers living in remote areas where there are only very few alternatives of livelihood. The certification process of Geographical Indications (GIs) also serves as a measure or efforts to maintain the reputation of a product. In addition to that, it would also provide the protection for the consumers to find quality products and necessary information regarding the product's place of origin.

GI Certificates issued by the Directorate General of Intellectual Property or Direktorat Jenderal Kekayaan Intelektual (DJKI), the Ministry of Law and Human Rights provide the protection for the geographical names and the warranty for the product authenticity and originality and the better acknowledgment for the producers. Therefore, this GI certification requires the quality control that has to be performed collectively by all the producers / farmers until the products are well-acknowledged by the consumers.



## 1.2. GEOGRAPHICAL INDICATION SIGN

The indicating signs, or indicators, which might be in form of names and logos are the names of places or geographical regions or areas and any distinctive indicators or brand that show the places of origin where the goods produced are protected by the Geographical Indications. Such brand are legally protected as the Geographical Indications if they are recorded and registered in the General Register of Geographical Indications with the Directorate General of Intellectual Property, the Ministry of Law and Human Rights.

The GI signs may only be used for the goods or products that meet the requirements as set forth in the Terms Book. The potential products that can be legally protected by GI may be in form of agricultural products, forestry products, fishery products, processed products and even, handcraft products insofar as they bear the names of and have distinctive qualities which are influenced by the special characteristics of their places of origin.

## 1.3. TERMS BOOK (BUKU PERSYARATAN / BP)

The Terms Book (BP) is a document that contains the information on the distinctive quality and unique characteristics that can be used to distinguish the products under the same category. The Terms Book illustrate the products of the Geographical Indications (GI) in detail, which will be registered and cover the names of the Geographical Indications, the product names, the descriptions of the product characteristics, the Geographical Environments, the area borders and/or area maps, history, production process, product quality testing methods, product labels used, the recommendation from the competent government agencies as well as the abstracts or summary of the content of the Terms Book.

The names and logos of the Geographical Indications might be in form of names of places, areas, or regions, phrases or words, pictures, characters or the combination of all the above elements. Such marks are protected as GI if the products are recorded and registered in the General Register of Geographical Indications with the Ministry of Law and Human Rights.

## 1.4. SCOPE

1. The data of 67 GI agricultural product profiles presented in this Book are representing the goods or products that are distributed across 28 Indonesia provinces, which are: the Provinces of Aceh, North Sumatera, West Sumatera, Riau, Jambi, South Sumatera, Bengkulu, Lampung, the Islands of Bangka Belitung, the Islands of Riau, West Java, Central Java, Special Region D.I. Yogyakarta, East Java, Bali, West Nusa Tenggara, East Nusa Tenggara, West Kalimantan, East Kalimantan, North Kalimantan, North Sulawesi, South Sulawesi, Southeast Sulawesi, Gorontalo, Maluku, North Maluku, Papua, and West Papua.



2. The sources of the data of this Terms Book (BP) which are published by the Ministry of Law and Human Rights and all other related data/information originate from the relevant local governments.

### **1.5 BENEFITS OF REGISTERING GEOGRAPHICAL INDICATION**

Through the Geographical Indication (GI) certification process for agricultural products it is hoped that the benefits can be obtained for farmers / producers in a remote area and it has only few alternative livelihoods. Another benefits and advantages of Geographical Indication are:

1. Establish product identification and standard production and process among Geographical Indication stakeholders;
2. Avoiding fraudulent competitive practices, providing consumers legal protection from abuse misuse of Geographical Indications reputation;
3. Ensure the quality of Geographical Indication products as genuine products;
4. Fostering local producers, support coordination, and strengthen organizations in order to create, provide, and strengthen the product's image and reputation;
5. Increase productivity Improving the competitiveness of agricultural products and increasing farmers income
6. Raising the reputation of Geographical Indications area, preserving nature beauty which will have an impact on the development of agro-tourism.





# GAYO ARABICA COFFEE

GI Number : ID G 000000005  
Register Date : 28 April 2010  
GI Group : The Community of the Protection for Gayo Coffee  
or Masyarakat Perlindungan Kopi Gayo (MPKG)  
Varieties : Timtim, Borbor, P-88  
Production : 70,000 – 80,000 Tons/Year  
Area Size : 100,000 Ha.  
Estate Locations : -Regency of Central Aceh  
-Regency of Bener Meriah  
-Regency of Gayo Lues



### Flavor Profile

- Distinctive aromas of caramely, chocolaty, nutty and fruity.
- The flavor is not so bitter and not astringent
- Free from significant taints/faults (of flavor).
- Distinctive acidity starting from medium to high.
- Very mild bitter taste or even, no bitterness detected.
- Strong or intense fragrance or aroma.

### Characteristics and Quality

- Long finish, thick body and grade 1
- Grade 1 with physical defect score of less than 8 per 100 grams with coffee bean's moisture content maximum of 12% as well as greyish-green color.
- The special Qualities of Gayo Coffee include among others:
  1. Certified Coffee products
  2. Coffee originated from particular regions
  3. Coffee of special varieties
  4. Coffee produced with special process
  5. Coffee customized as per the purchaser's special request.

### Geographical Environment

- The coffee is suitably planted on the Gayo upland (the altitude of 900-1700 meters a.s.l.).
- The air temperature varies between 16 - 24°C, as the humidity is exceeding 80%.
- The rainfall is 1,834 mm per year with 149 rainy days.
- The types of soils are Andisol and Hapludand, Durudand, Inceptisol, Ultisol as well as Oxisol.
- The beginning of harvest is in September as the end of harvest is in the month of May or June.

GI Group	: The Community of the Protection for Gayo Coffee or Masyarakat Perlindungan Kopi Gayo (MPKG)
Address	: Jalan Sentosa Number 29 Takengon, Regency of Aceh Tengah, Province of Aceh
Contact	: Madiyan
Cellular Number	: 082367555559
Supervising Agency	: Agriculture and Plantation Office or Dinas Pertanian dan Perkebunan, Province of Aceh
Address	: Jalan T.P. Nyak Makam No. 24, Banda Aceh
Telp. /Fax.	: (0651) 7552174 / (0651) 7552173
Contact	: Betty
Cellular Number	: 08116881966

# SUMATERA SIMALUNGUN ARABICA COFFEE



- GI Number : ID G 000000031  
Register Date : 20 February 2015  
GI Group : The Communities Association of Sumatera Simalungun Arabica Coffee or Himpunan Masyarakat Kopi Arabika Simalungun Sumatera (HMKSS)
- Varieties : Sigarar utang, boron-boron, P-88, Andung Sari, Tim-Tim  
Production : 900 kgs/year  
Area Size : + 9,000 Ha  
Estate Locations : - District of Girsang Sipanganbolon  
- District of Pematang  
- District of Sidamanik  
- District of Dolok Pardamean  
- District of Purba  
- District of Haranggaol  
- District of Horizon  
- District of Silimakuta  
- District of Dolok Silau Raya



### Flavor Profile

- Available in several distinctively excellent flavors
- Spicy
- Herbal
- Complex Flavour

### Characteristics and Quality

- Specialty.
- Premium.
- Chocolatos.
- Roasting is done until the coffee beans have brown color to shiny dark brown color with the roasting grade from medium or dark.
- The ground coffee has brown color to dark brown color with a unique aroma of fresh ground coffee.

### Geographical Environment

- It is suitably planted at the altitude of 900-1.400 meters a.s.l.
- The temperature ranges between 22-31°C. The monthly average humidity is 84.2% as the highest humidity is around 87.42%.
- The average rainfall is 2,000 mm/year.
- The types of soils are Andosol and Podzolic with Red Yellow color.
- The major harvest seasons are during the months of April – May and September – November.



GI Group	: The Communities Association of Sumatera Simalungun Arabica Coffee or Himpunan Masyarakat Kopi Arabika Simalungun Sumatera (HMKSS)
Address	: Kompleks SKPP Pemkab Simalungun Jl. Ronda Ihin Pematang Raya
Contact	: Ludiantoni
Cellular Number	: 081361773122
Supervising Agency	: Plantation Office or Dinas Perkebunan Province of North Sumatera
Address	: Jl. A.H. Nasution No 24 Medan, North Sumatera
Telp. /Fax.	: (061) 42771517
Contact	: Syahrida Khairani
Cellular Number	: 0811616073
Supervising Agency	: Agriculture Office or Dinas Pertanian Regency of Simalungun
Address	: Kompleks SKPD Sondi Raya
No. Telp. /Fax.	: (0622) 331180
Contact	: Panuji
Cellular Number	: 085360898163



# Sumatera Mandailing Arabica Coffee

- GI Number : ID G 000000048  
Register Date : 9 September 2016  
GI Group : The Community of the Protection for Mandailing Coffee  
Geographical Indication or  
Masyarakat Perlindungan Indikasi Geografis Kopi  
Mandailing (MPIG-KM)
- Varieties : Sigararutang, Typica  
Production : 700 Kgs/Year  
Area Size : 2,350 Ha  
Estate Locations : - District of Ulu Pungkut,  
- District of Kotanopan  
- District of Pakantan  
- District of Puncak  
- District of Sorik Marapi  
- District of Panya bungan Timur  
- District of Batang Natal



### Flavor Profile

- Coffee Specialty that has distinctive aromas and perfect value (Excellent)
- Spicy, Lemony, Sweet Corn, Floral, Heavy Body, Citrus Flavors
- Fragrance/ Aroma-Excellent
- Flavor-Very Good
- Aftertaste (Very Good)
- Acidity (Excellent)
- Body (Very Good)
- Uniformity (Outstanding)
- Balance (Very Good)
- Clean up (Outstanding)
- Sweetness (Outstanding)
- No Taint/Fault of Flavor (None).



### Characteristics and Quality

- Good aroma
- Low acidity.
- Medium astringent taste.
- Moisture content (12.4%)
- Impurity or dirt (0.03%)
- Caffeine (0.99%)

### Geographical Environment

- It is planted and grows at the altitude of 900-1,400 meters a.s.l.
- The rainfall varies.
- The air temperature is ranging between 23-32°C, as the humidity varies between 80-83%.
- The types of soils are Podzolic yellowish-red, Latosol and Litosol, Podzolic yellowish-brown.
- The major harvest season is in the months of May and November.

<b>GI Group</b>	: The Community of the Protection for Mandailing Coffee Geographical Indication or Masyarakat Perlindungan Indikasi Geografis Kopi Mandailing (MPIG-KM)
<b>Address</b>	: Jl. William Iskandar Dalam Lidang Penyabungan Regency of Mandailing Natal
<b>Contact</b>	: Zubeir Lubis
<b>Cellular Number</b>	: 081269307770
<b>Supervising Agency</b>	: Plantation Office or Dinas Perkebunan Province of North Sumatera
<b>Address</b>	: Jl. AH Nasution No 24 Medan, North Sumatera
<b>Telp. /Fax.</b>	: (061) 42771517
<b>Contact</b>	: Syahrída Khairani
<b>Hp.</b>	: 0811616073
<b>Supervising Agency</b>	: Agriculture Office or Dinas Pertanian Regency of Mandailing Natal
<b>Address</b>	: Komplek Perkantoran Paya Loting - Panyabungan
<b>No Telp./Fax.</b>	: (0636) 326304
<b>Contact</b>	: Ahmad Yasir Lubis
<b>Cellular Number</b>	: 081262631252





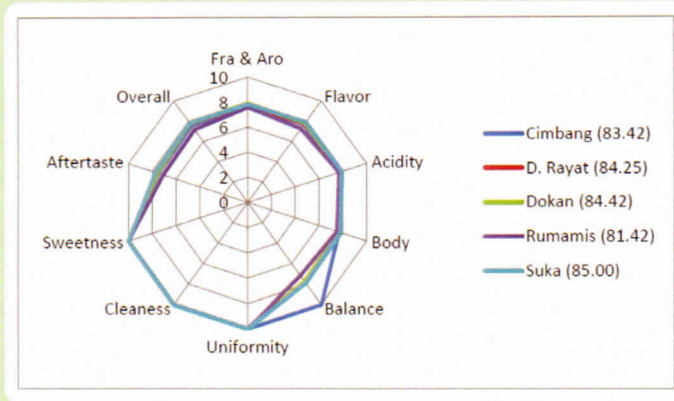
# TANAH KARO ARABICA COFFEE

GI Number : ID G 000 000 086  
Register Date : 30 November 2018  
GI Group : The Community of the Protection for Geographical Indication of Tanah Karo Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Tanah Karo (MPIG-KATK)  
Varieties : Sigararutang, Catimor, Gayo 1, Gayo 2  
Production : 1,525 Tons/Ha/Year  
Area Size : 2,590.44 Ha  
Estate Locations : Regency of Karo



### Profile Flavor

- Distinctively complex flavors consisting of herbal, thick body, good acidity, nice balance, caramel, chocolaty and spicy
- Free from taints/faults of flavor (off flavor)
- Free from major taints/faults of flavor



### Characteristics and Quality

- The types of products: Green beans (ose), roasted coffee (kop sangrai), ground coffee (kopi bubuk)
- The process technique is: Wet Process and Wet Hulling or olah basah giling basah (OBGB)
- The moisture content is 12.5%

### Geographical Environment

- It is planted and grows at the altitude of 1000 meters a.s.l.
- The types of soils are Andosol, Latosol, Podzolic
- The average rainfall varies between 1000 - 1500 mm/year
- The air temperature is ranging between 16 - 22°C
- The harvest is performed 2 times in a year

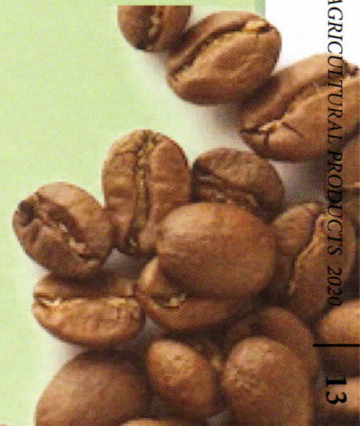
**GI Group** : The Community of the Protection for Geographical Indication of Tanah Karo Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Tanah Karo (MPIG-KATK)  
**Address** : Jl. Mariam Ginting No.38, Subdistrict of Gung Negeri, District of Kabanjahe, Regency of Karo, North Sumatera  
**Contact** : Armin Ginting (Chairman MPIG-KATK)  
**Cellular Number** : 082274190561  
**Supervising Agency** : Plantation Office or Dinas Perkebunan Province of North Sumatera  
**Address** : Jl. Jend. Besar A.H. Nasution No.24 Medan  
**Telp./Fax** : 061-42771517





# SIDIKALANG ROBUSTA COFFEE

- GI Number : ID G 000 000 078  
Register Date : 04 December 2018  
GI Group : The Community of the Protection for Geographical Indication of Sidikalang Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Sidikalang (MPIG – KRS)
- Varieties : Sigararutang  
Production : 2605 Tons/Year  
Area Size : 8709 Ha  
Estate Locations : - District of Pegagan Hilir  
- District of Sitingo  
- District of Sidikalang  
- District of Lae Parira  
- District of Berampu  
- District of Siempat Nempu  
- District of Tigalingga  
- District of Gunung Sitember



## Flavor Profile

- Excellent Flavors
- Distinctive aromas of caramelly, spicy, chocolaty
- No taints/faults of flavor

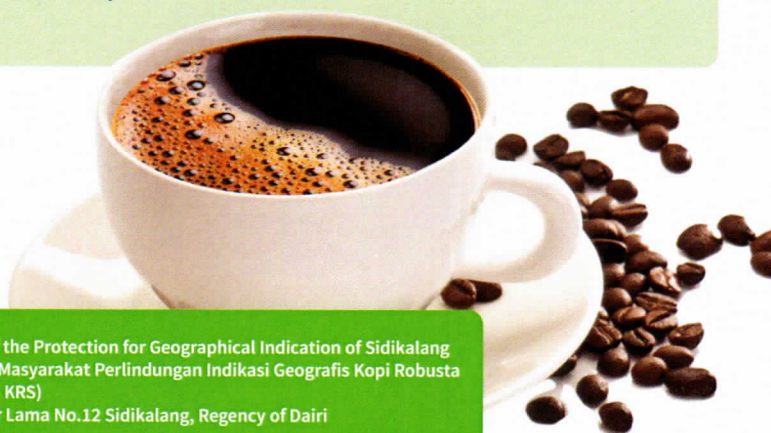


## Characteristics and Quality

- The types of products: Green Bean (Kopi Beras), Single Green Bean Coffee (Kopi Beras Biji Tunggal), Roasted Coffee (Sangrai), Ground Coffee (Kopi Bubuk)
- The process technique is: Honey Process Technique or Teknik Olah Madu
- The characters of the physical quality of the coffee beans are dry process and honey process or olah madu referring to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI).
- Moisture content is 12.5%

## Geographical Environment

- It is planted and grows at the altitude of around 400 - 1700 meters a.s.l.
- The rainfall is rather high ranging between 2096.2 – 3013 mm/year
- The harvest is performed manually



GI Group : The Community of the Protection for Geographical Indication of Sidikalang Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Sidikalang (MPIG - KRS)

Address : Jl. Sudirman Pasar Lama No.12 Sidikalang, Regency of Dairi

Contact : Hairul

Cellular Number : 085270576690

Supervising Agency : Agriculture Office or Dinas Pertanian Regency of Dairi

Address : Jl. Pahlawan No.96, Batang Beruh, Sidikalang

Telp./Fax : (0627) 21340





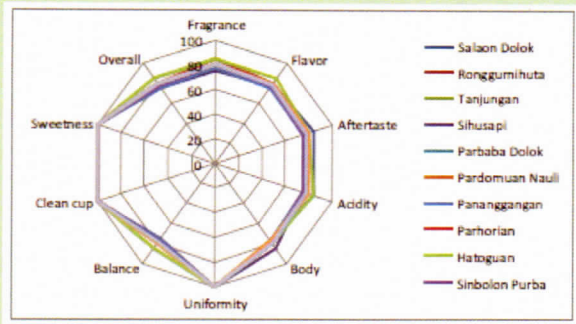
# PULO SAMOSIR ARABICA COFFEE

- GI Number : ID G 000 000 067  
Register Date : 5 February 2018  
GI Group : The Community for Geographical Indication of Samosir  
Arabica Coffee or  
Masyarakat Indikasi Geografis Kopi Arabika Samosir (MIG – KAS)  
Varieties : Sigarurutang  
Production : 483 Tons/Year  
Area Size : 520,5 Ha  
Estate Locations :
  - District of Panguruan
  - District of Ronggurnihuta
  - District of Simanindo
  - District of Palipi
  - District of Onanrunggu
  - District of Nainggolan



## Flavor Profile

- Excellent Flavors
- Distinctive aromas of chocolaty, caramel, spicy, floral, black tea, lemon



## Characteristics and Quality

- The types of products: Coffee Osas (green bean), Coffee Biji Sangrai (roasted bean), and Coffee Bubuk (ground coffee)
- The process technique is: Wet Process Wet Hulling or Olah basah Gerbus Basah (OBGB)
- The characters of the physical quality of the coffee beans with dry process and honey process or olah madu referring to the Indonesia Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI)
- The maximum moisture content in green bean coffee or kopi ose 12.5%, roasted coffee 7%, and ground coffee 7%.

## Geographical Environment

- A slanted on the upland at the altitude ranging between 910 - 1600 meters a.s.l.
- The average rainfall ranges between 1022 – 1964 mm/Year
- The air temperature varies between 17 – 29°C
- The average humidity is 85.04%

GI Group	: The Community for Geographical Indication of Samosir Arabica Coffee or Masyarakat Indikasi Geografis Kopi Arabika Samosir (MIG – KAS)
Address	: Village of Hatoguan, District of Palipi, Regency of Samosir
Contact	: Dedy Sinaga (Chairman MPIG – KAS)
Cellular Number	: 082165460550
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of North Sumatera
Address	: Jl. Jenderal Besar A.H. Nasution No.24, Pangkalan Masyhur.
Telp./Fax	: (061) 42771517





# SIPIROK ARABICA COFFEE



GI Number	: ID G 000 000 066
Register Date	: 13 July 2018
GI Group	: The Community of the Protection for Geographical Indication of Tapanuli Selatan Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Tapanuli Selatan (MPIG - KTS)
Varieties	: Komasti, Gayo 1 (Timtim), Andungsari 1, Lini S-795, Tipika, Kartika 1, Kartika 2, Sigararutang.
Production	: 1,5 Tons/Ha/Year
Area Size	: 705,5 Ha
Estate Locations:	- District of Sipirok - District of Arse - District of SD Hole - District of Aek Billah - District of Angkola Timur - District of Marancam



### Flavor Profile

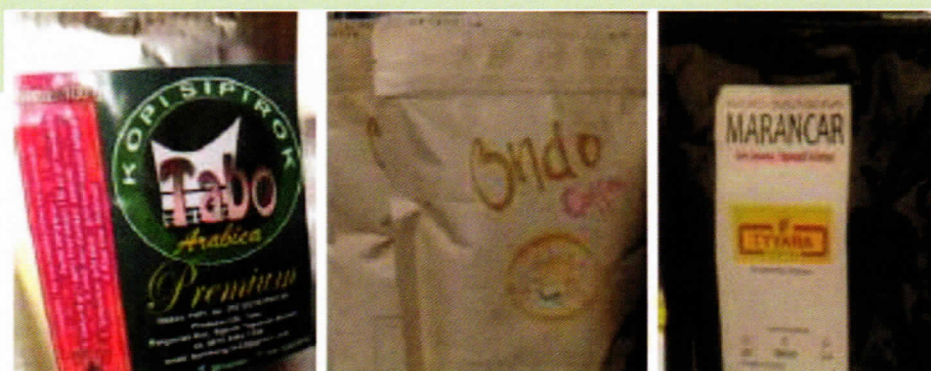
- Excellent flavor
- Distinctive aromas of caramel, floral, sweet lemony, chocolaty, and spicy.

### Characteristics and Quality

- The types of products: parchment bean (Kopi Gabah), Green Coffee (Biji Kopi Beras), Roasted Coffee Bean (Kopi Biji Sangrai), and Ground coffee (Kopi Bubuk)
- The process technique is Wet Process Wet Hulling or Olah basah Gerbus Basah and Wet Process Dry Hulling or Olah basah Gerbus Kering
- Characters of the physical quality of the coffee beans are dry process and honey process or olah madu referring to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI)
- Wet Parchment Bean or Kopi Gabah Basah has the color of white bean to yellowish-white, shiny and uniformed.
- Wet Parchment Bean or Kopi Gabah Basah has refreshingly fragrant aroma and milky aroma
- Roasted Coffee Bean (Kopi Biji Sangrai) has uniform color of coffee
- Roasted Coffee Bean (Kopi Biji Sangrai) has minimum whole beans of 95% intact.
- Ground coffee (Coffee Bubuk) has uniform color according to the roasting grades
- Ground coffee (Coffee Bubuk) has no strange aroma.

### Geographical Environment

- It is planted and grows at the altitude of above 900 meters a.s.l.
- The average rainfall is varied between 2318 – 3030 mm/year
- The air temperature ranges between 28 – 33°C during the day and 12°C at night
- The major harvest takes place in October – December as the minor harvest occurs in the months of March – May.



**GI Group** : The Community of the Protection for Geographical Indication of Tapanuli Selatan Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Tapanuli Selatan (MPIG - KTS)

**Address** : Agriculture Office or Kantor Dinas Pertanian, Regency of Tapanuli Selatan  
Komplek Perkantoran Bupati Tapanuli Selatan, Village of Janji Mauli, District of Sipirok

**Contact** : Erwinsyah Siregar (Chairman MPIG-KTS)

**Cellular Number** : 08126569757

**Supervising Agency** : Agriculture Office or Kantor Dinas Pertanian, Regency of Tapanuli Selatan

**Address** : Komplek Perkantoran Bupati Tapanuli Selatan, Village of Janji Mauli, District of Sipirok

**Contact** : Ibu Dahlena (Head of Plantation Section, Agriculture Office or Kantor Dinas Pertanian, Tapanuli Selatan)

**Cellular Number** : 081361315337





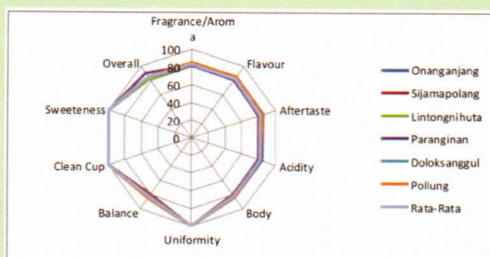
# SUMATERA LINTONG ARABICA COFFEE

- GI Number : ID G 000 000 063  
Register Date : 21 December 2017  
GI Group : The Community of Sumatera Lintong Arabica Coffee Care or Masyarakat Pemerhati Kopi Arabika Sumatera Lintong (MASPEKAL)  
Varieties : Sigararutang, Lini S-795, USDA 7662, Lasuna, Garunggung  
Production : 839.94 Kgs/Ha/Year  
Area Size : 10437.12 Ha  
Estate Locations : - District of Pakkat  
- District of Onanganjang  
- District of Sijampolang  
- District of Doloksanggul  
- District of Lintongnihuta  
- District of Paranginan  
- District of Baktiraja  
- District of Pollung  
- District of Parlilitan  
- District of Tarabintang



## Flavor Profile

- Excellent flavor
- Distinctive aromas of floral, spicy, caramelly, lemony, herbal, and earthy
- With no taints/faults of flavor



## Characteristics and Quality

- The types of products: Parchment or Hard Skin Coffee Bean (Kopi Kulit tanduk), green coffee bean (Kopi Biji Beras), roasted coffee bean (Kopi Biji Sangrai), and ground coffee (Kopi Bubuk)
- The process technique is: Wet Process Wet Hulling or Olah basah Gerbus Basah
- Moisture content 12%

## Geographical Environment

- It is planted and grows at the altitude of more than 1000 meters a.s.l.
- The average rainfall varies between 129.8 – 151.3 mm/year.
- The types of soils are Andosol, Cambisol, Podzolic, Regosol, Peat
- The average rainfall is varied between 2496,7 mm/Year
- The air temperature ranges between 17 - 18°C at night and 21 - 29°C during the day time.
- The humidity is 85.94%
- The harvest season of the Sumatera Lintang Arabica Coffee takes place in the months of September – December, as the major harvest and the minor harvest are in the month of February.

GI Group : The Community of Sumatera Lintang Arabica Coffee Care or Masyarakat Pemerhati Kopi Arabika Sumatera Lintang (MASPEKAL)

Address : Kantor Dekranasda, Regency of Humbang Hasundutan  
Jl. Sisingamangaraja, Doloksanggul  
Regency of Humbang Hasundutan, North Sumatera

Contact : Gani Silababan (Chairman MASPEKAL)

Cellular Number : 08260956484

Supervising Agency : Agriculture Office or Dinas Pertanian, Regency of Humbang Hasundutan

Address : Jl. Dolok Sanggul - Sidikalang, Simangaronsang, Doloksanggul, Regency of Humbang Hasundutan, North Sumatera 22457

Telp./Fax : (0633) 31101

Contact : Head of Plantation Section, Agriculture Office or Dinas Pertanian, Regency of Humbang Hasundutan

Cellular Number : 081264729560





# RANGSANG MERANTI LIBERICA COFFEE

GI Number	: ID G 000000041
Register Date	: 2 May 2016
GI Group	: The Community for Rangsang Meranti Liberica Coffee Care or Masyarakat Peduli Rangsang Meranti Kopi Liberika (MPKLRM)
Varieties	: Coffee Liberoid Meranti (LIM1 and LIM2)
Production Potential	: 7.5 Tons/Ha/Year
Area Size	: 775 Ha
Estate Locations	: District of Rangsang Pesisir, Regency of Kepulauan Meranti



### Flavor Profile

- Excellent flavor with flavor grade ranging around 80-84.24 for LIM1 variety and 84.50 for LIM2 variety; such grades exceed the minimum value for specialty coffee category, which is 80.
- Free from taints/faults of flavor.
- Bright acidity with medium to strong intensity
- Medium to thick body (thickness)
- Good fragrance and aroma and medium intensity
- Flavour and after taste impression are good and last long
- Strong sweet taste (sweetness)
- The balance of the flavor components is good

### Characteristics and Quality

- Liberoid Coffee of Meranti Composition (LIM1 and LIM2) is organic specialty coffee that is resistant to leaf rust disease (*Hemileia*) and fruit rodents.
- The mesocarp is very thick with large size of seeds
- The caffeine content is 1.02%.

### Geographical Environment

- It is planted and grows at the altitude ranging between 1,5-3 meters a.s.l
- The average air temperature ranges between 21.58 – 34.80°C per month
- The humidity is varied between 46%-98%
- The type of climate is wet climate with the average rainfall ranging around 2,330.5 mm per year with 6-7 wet months and dry seasons ranging between 4-5 months
- Liberoid Coffee of Meranti Composition (LIM1 and LIM2) grows on peat land with very little body (thickness) or even, the mineral soils already merge to the surface.
- On the top soil (0-30 Cm) pH varies between 3.4-3.6 so it can be classified as acid. The types of soils are Organosol and Gleihumus.

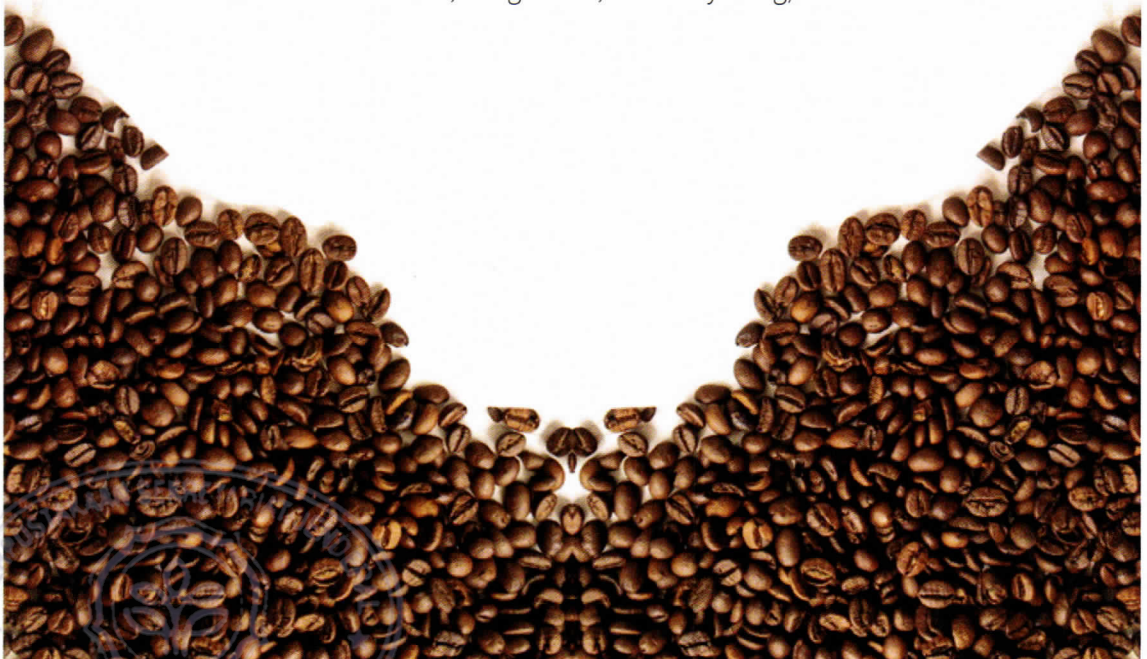
**GI Group** : The Community for Rangsang Meranti Liberica Coffee Care or Masyarakat Peduli Rangsang Meranti Kopi Liberika (MPKLRM)  
**Address** : JL. T. Ibrahim, Village of Kedaburapat, District of Rangsang Pesisir, Regency of Kepulauan Meranti, Province of Riau  
**Contact** : Al Amin  
**Cellular Number** : 085265329084  
**Supervising Agency** : Plantation and Horticulture Office or Dinas Perkebunan dan Hortikultura, Regency of Kepulauan Meranti  
**Address** : JL. Pembangunan 1 No. 13 Selat Panjang 28753.  
**Telp./Fax.** : (0763) 33745, Fax (0763) 33745  
**Contact** : Sudarmadi  
**Cellular Number** : 082386641800/08126833218  
**Email** : dishutbunmeranti@gmail.com





# JAMBI TUNGKAL LIBERICA COFFEE

- GI Number : ID G 000000032  
Register Date : 23 July 2015  
GI Group : The Community of the Protection for Geographical Indication  
or Masyarakat Perlindungan Indikasi Geografis (MPIG)  
for Tungal Jambi Liberica Coffee  
Varieties : Tungal Komposit Liberica Coffee  
Production : 0,75 Tons/Ha/Year  
Area Size : 2.710 Ha  
Estate Locations : Regency of Tanjung Jabung Barat (Districts of Betara, Serdang,  
Bram Itam, Pangabuan, and Senyerang)



## Flavor Profile

- Free from taints/faults of flavor.
- Bright acidity with medium to strong intensity.
- Medium to thick body intensity (thickness), mostly strong.
- Distinctive aromas and its intensity is medium.
- The flavor and after taste impression are good and last long.
- The balance of its flavor components is good.
- Taste of jackfruit

## Characteristics and Quality

- The types of products of Tungkal Jambi Liberica Coffee include, among others,; Wet Process Ripened Coffee Bean or Kopi Biji Oleh Basah Kopi Peram (OBKP), Wet Process Honey Coffee Bean or Kop Biji Olah Basah Kopi Madu (OBKM),
- The red fruits are larger than Arabica Coffee and Robusta Coffee.
- They only grow and yield well on peat land.
- The Coffee Bean with maximum moisture content of 12%, free from moldy smell, the color is brownish-yellow as well as the physical defect grade is maximum 11.

## Geographical Environment

- It is planted and grows on the lowlands of the Regency of Tanjung Jabung Barat at the altitude of 1-10 meters a.s.l.
- The air temperature is medium and dry with a moderate level of rainfall. The average air temperature is around 29.9oC. The average relative humidity is 83.30%.
- The average annual rainfall varies between 2,324-2,373 mm per year.
- The types of soils are Podzolic, Organosol, Gleisol, Alluvial, Andosol and low peatland.
- The major harvest is in the months of May-July, as the minor harvest is during the months of November- January.

GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) for Tungkal Jambi Liberica Coffee

Contact : H. Lamsursyah  
Telp./Fax. : (0742) 21969 / Fax. (0742) 21594  
Cellular Number : 0811742839

Supervising Agency : Plantation Office or Dinas Perkebunan, Province of Jambi  
Address : Jl. I.M. Yusuf Singedikane No. 01 Telanaipura, Jambi.  
Telp./Fax. : (0741) 63134, Fax. (0741) 60561  
Contact : Putri Rainun  
Cellular Number : 081366202805  
Email : p2hpdibun@gmail.com





# SUMATERA KOERINTJI ARABICA COFFEE

GI Number	: ID GI 000000058
Register Date	: 17 April 2017
GI Group	: The Community of the Protection for Geographical Indication of Koerintji Jambi Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Koerintji Jambi (MPIG-KAKJ)
Varieties	: Sigararutang, Andung Sari
Production Potential	: 1.4 Tons/Ha/Year
Area Size	: 1,556 Ha
Estate Locations	: Regency of Kerinci (Districts of Kayu Aro, Kayu Aro Barat and Gunung Tujuh)



### Flavor Profile

- The distinctive aromas and the flavor of the coffee are excellent with dominant sweet taste
- Very high acidity
- It has various floral aromas (floral, lemony, chocolaty and caramel)

### Characteristics and Quality

- It is free from living insects.
- It has no seeds with bad odors and moldy smells.
- Moisture content is maximum of 12%.
- The color is grayish-green.

### Geographical Environment

- It is planted and grows on the uplands at the altitude of 1,400 – 1,800 meters a.s.l.
- The humidity is 12%.
- The average rainfall is around 130.9 mm/months with the average rainy days of 14 days/months.
- The dominant types of soils are Andisol, Latosol, Podzolic, Alluvial, Inceptisol, Oxisol and Vertisol.
- The major harvest takes place in the months of May until July, as the minor harvest takes place in the months of November to January.

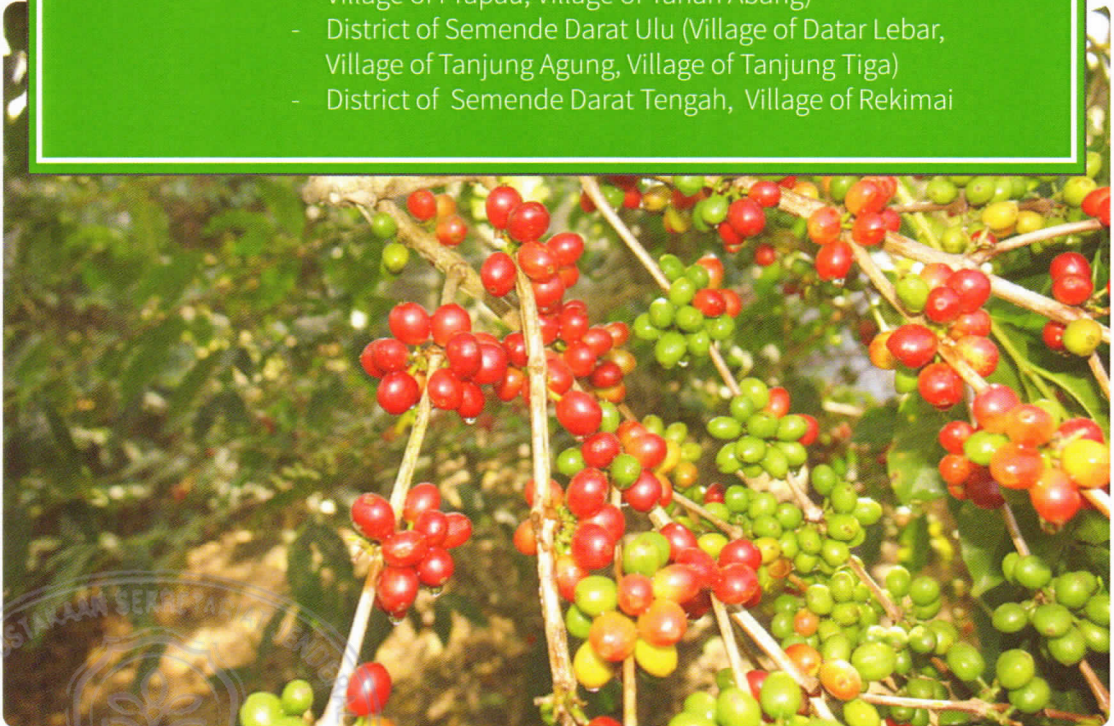
GI Group	: The Community of the Protection for Geographical Indication of Koerintji Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Koerintji Jambi (MPIG-KAKJ)
Address	: Village of Sangir/Koto Menanti RT 02 District of Kayu Aro, Regency of Kerinci
Contact	: Triyono/ Ahmad Sobri
Cellular Number	: 085266091313 / 085269051993
Email	: triyono.kompos@gmail.com
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of Jambi
Address	: Jl. M. Yusuf Singadikane No. 1 Jambi
Telp./Fax.	: (0741) 63134 / Fax. (0741) 60561
Contact	: Putri Rainun
Cellular Number	: 081366202805
Email	: p2hpdisbun@gmail.com
Supervising Agency	: Forestry and Plantation Office or Dinas Kehutanan and Perkebunan, Regency of Kerinci
Address	: Jl. Prof. Dr. Sri. Sudewi Maschun Sofwan, SH No 99 Sungai Penuh (37112) Jambi
Telp./Fax.	: (0748) 323815-16
Contact	: Efrawadi / Nadirman
Cellular Number	: 082372762204 / 085264733089
Email	: arsyadnur66@yahoo.com





# SEMENDO ROBUSTA COFFEE

GI Number	: ID G 000 000 035
Register Date	: 20 November 2015
GI Group	: The Community of Geographical Indication Care or Masyarakat Peduli Indikasi Geografis (MPIG) Apit Jurai
Varieties	: Local Clone Semendo Robusta
Production	: 1 Ton /Ha /Year
Area Size	: 200 Ha (Area Size Belonging to Kelompok Binaan MPIG Apit Jurai)
Estate Locations	: - District of Semende Darat Laut (Village of Pulau Panggung, Village of Muara Dua, Village of Penyandingan, Village of Prapau, Village of Tanah Abang) - District of Semende Darat Ulu (Village of Datar Lebar, Village of Tanjung Agung, Village of Tanjung Tiga) - District of Semende Darat Tengah, Village of Rekimai



### Flavor Profile

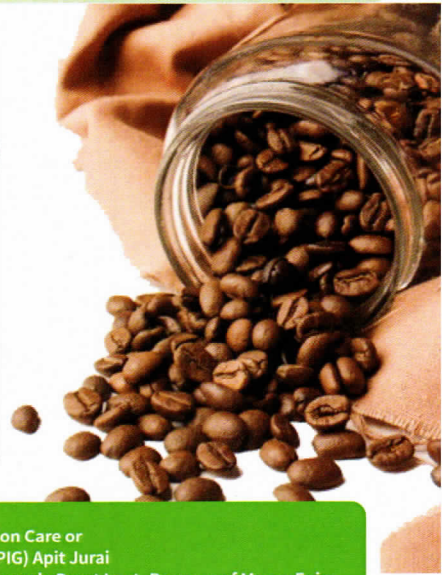
- Distinctive Aromas, Fragrance, Flavor, After Taste, Acid, Sweetness, Balance, Body, Uniform cups, Clean Cups, Overall Assessment of Excellent

### Characteristics and Quality

- Chocolaty, Caramely, Buttery, Nutty, Spicy

### Geographical Environment

- The production estate is limited by the altitude of the areas, which is at the lowest 600 meters a.s.l and the highest 1,800 meters a.s.l.
- The average annual rainfall is 2,627 mm.
- The average dry months is ranging around 1.7 months per year and wet months around 8.5 months/year. Dry months generally occur in the months of July-September as the wet months take place in October-May.
- The types of soils are Andosol
- The major harvest season takes place in the months of May - July



GI Group : The Community of Geographical Indication Care or Masyarakat Peduli Indikasi Geografis (MPIG) Apit Jurai  
 Address : Village of Pulau Pangung, District of Semande Darat Laut, Regency of Muara Enim  
 Contact : Mulustan  
 Cellular Number : 081368076862  
 Email : mpig\_apitjurai@gmail.com

Supervising Agency : Plantation Office or Dinas Perkebunan, Province of South Sumatera  
 Address : JL. Jend. Sudirman Km 3, 5, No.563, Palembang, South Sumatera  
 Telp. /Fax. : (0711) 351451 & (0711) 357569, Fax. (0711) 377250  
 Contact : Rudi Alfian/Entin  
 Cellular Number : 08127115112/08127323602

Supervising Agency : Plantation Office or Dinas Perkebunan, Regency of Muara Enim,  
 Jalan Mayor Tjik Agus Kiemas, SH, Village of Kepur Muara Enim, South Sumatera  
 Telp. /Fax. : (0734) 734432077  
 Contact : Ir. Mat Kasrun/ Ir. Yuvitawati  
 Cellular Number : 08117104492 /08136958797





# EMPAT LAWANG ROBUSTA COFFEE

GI Number	: ID G 000000055
Register Date	: 10 February 2017
GI Group	: The Association of Farmers and Entrepreneurs of Coffee Empat Lawang or Perhimpunan Petani and Pengusaha Kopi Empat Lawang (P3KEL).
Varieties	: Robusta Coffee
Production Potential	: 46,484 Tons/Year
Area Size	: 61,979 Ha
Estate Locations	: Tebing Tinggi, Pendopo, Muara Pinang Ulu Musi, Talang Padang, Pasemah Air Murky, Lintang Kanan, Pendopo Barat, Sikap Dalam and Saling, Lintang Kanan, Pasker, Villages of Tanjung Agung, Lubuk Buntak, Karang Tandung, Penantian



### Flavor Profile

- Excellent flavor.
- No taints/faults of flavor.
- Distinctive aromas of Chocolate, Caramel, Cereal, Butter, Slightly Medicinal Acidity, Slightly Fruity, Winy.

### Characteristics and Quality

- The types of products: Dry Green Beans (Kopi Beras Kering), Roasted Beans (Kopi Sangrai), Pounded Coffee (Kopi Tumbuk), Ground coffee (Kopi Bubuk), Ready-to-Serve Coffee (Kopi Siap Saji).
- The characteristics of the physical quality of the dry coffee referring to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI)
- No living insects
- No seeds with bad odor and or moldy
- Moisture content is 12.5%
- The characters are dominantly bitter taste

### Geographical Environment

- It is planted and grows at the altitude of between 100 – 700 meters a.s.l.
- The maximum temperature is 37.1°C and the minimum temperature is 22.7°C. The humidity varies between 66.85 – 90.20 %.
- The annual rainfall is ranging between 2,500 - 4,000 mm/year.
- The type of soils is andosol.
- The harvest is only performed when the coffee beans are ripe which are seen from their red color or commonly known as ripe beans (red) healthy and fresh (buah masak sehat dan segar or BMSS).
- The harvest is conducted in the morning until noon manually by picking the beans selectively.

<b>GI Group</b>	: The Association of Farmers and Entrepreneurs of Coffee Empat Lawang or Perhimpunan Petani and Pengusaha Kopi Empat Lawang (P3KEL).
<b>Address</b>	: Jl. Lintas Sumatera Km. 7,5 Sungai Payang, Tebing Tinggi, Regency of Empat Lawang
<b>Contact</b>	: 1. Amrullah Harim (Chairman)
<b>Cellular Number</b>	: 082185269848 2. Habiansyah (Secretary) 085377223345
<b>Email</b>	: habiansyah@gmail.com
<b>Supervising Agency</b>	: Plantation Office or Dinas Perkebunan, Province of South Sumatera
<b>Address</b>	: JL. Jend. Sudirman Km 3,5 No.563, Palembang, South Sumatera
<b>Telp. /Fax.</b>	: (0711) 351451 & (0711) 357569, Fax. (0711) 377250
<b>Contact</b>	: Rudi Alfian/Entin
<b>Cellular Number</b>	: 08127115112/08127323602
<b>Email</b>	: sayarudi@yahoo.com , entinfa@gmail.com
<b>Supervising Agency</b>	: Agriculture Office or Dinas Pertanian, Regency of Empat Lawang
<b>Address</b>	: Jl. Lintas Sumatera KM 7,5, Sungai Panjang Tebing Tinggi Regency of Empat Lawang, South Sumatera
<b>Telp./Fax.</b>	: (0702) 21624
<b>Contact</b>	: Surip
<b>Cellular Number</b>	: 082180603814
<b>Email</b>	: dpertanian@yahoo.com





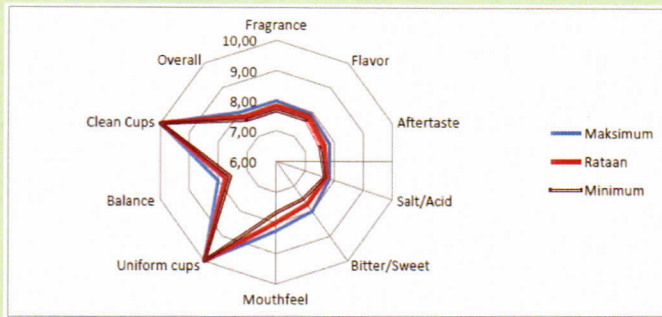
# BENGKULU REJANG LEBONG ROBUSTA COFFEE

GI Number	: ID G 000 000 087
Register Date	: 14 November 2018
GI Group	: The Community of the Protection of Geographical Indication of Rejang Lebong Robusta Coffee or Masyarakat Penggiat Perlindungan Indikasi Geografis Kopi Robusta, Regency of Rejang Lebong (MP2IG-KRRL)
Variety	: Local Robusta Coffee, Klon Sehasence Robusta Coffee, Sintaro 1, Sintaro 2, Klon Sintoro 3 Robusta Coffee
Production	: 2.17 tons/Ha
Area Size	: 21,634 Ha
Estate Locations	: - Village of Suban Ayam, - Village of Sidodadi - Village of IV Suku Menanti - Village of Sindang Jati



## Flavor Profile

- The dominant distinctive and unique flavors are spicy, chocolaty, medium, caramelly, brown sugar, floral, nutty, rather cereally, fruity, greenish, and astringent.



## Characteristics and Quality

- The types of products: Coffee Bean (ose), Roasted Coffee (kopi sangria), ground coffee (kopi bubuk)
- The process technique is Dry Process (Olah Kering) and Honey Process (olah madu)
- The characters of the physical quality of the coffee beans of the dry process and honey process are referring to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI)
- The moisture content is 12.5%

## Geographical Environment

- It is planted and grows at the altitude of 900 – 1200 meters a.s.l.
- The type of soils is Alfisol (Mediterranean) with red yellow color.
- The average rainfall is 1783 mm/year
- The air temperature varies between 20 – 22°C
- The harvest is performed with the percentage of unpeeled red beans (gelondong merah) around 95%

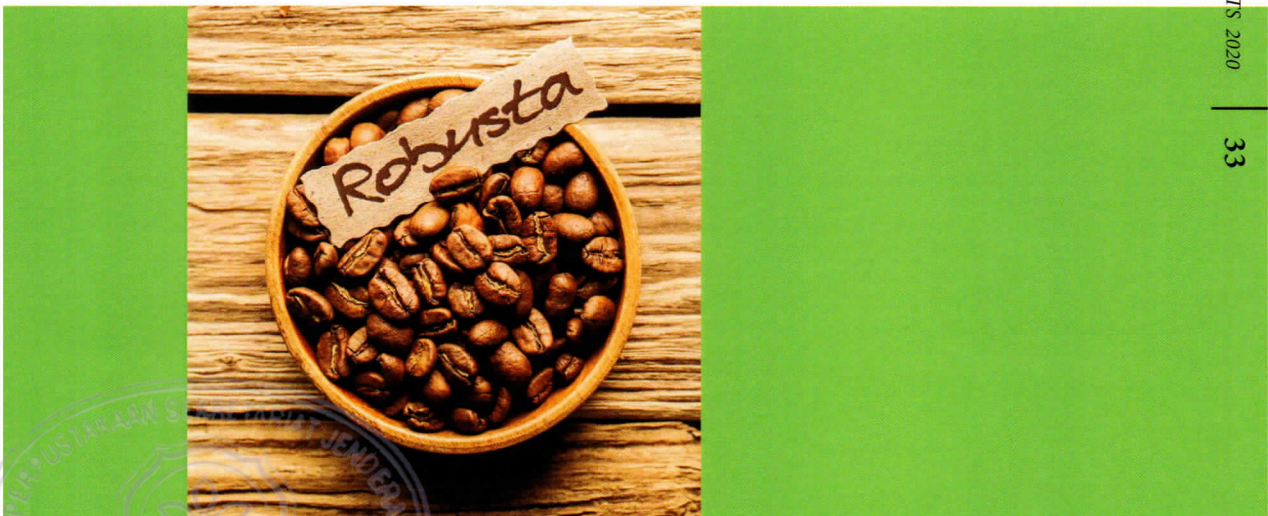
GI Group	: The Community of the Protection of Geographical Indication of Rejang Lebong Robusta Coffee or Masyarakat Penggiat Perlindungan Indikasi Geografis Kopi Robusta, Regency of Rejang Lebong (MP2IG-KRRL)
Address	: Village of IV Suku Menanti, District of Sidang Dataran
Contact	: Adi
Cellular Number	: 081373882420
Supervising Agency	: Food Crop, Horticulture, and Plantation Office or Dinas Tanaman Pangan, Hortikultura dan Perkebunan, Province of Bengkulu
Address	: Cemp. Padang Harapan, District of Gading
Telp./Fax	: 0736-21410





# LAMPUNG ROBUSTA COFFEE

GI Number : ID G 000000026  
Register Date : 13 May 2014  
GI Group : The Community for Geographical Indication of Lampung Robusta Coffee or Masyarakat Indikasi Geografis Kopi Robusta Lampung (MIG-KRL)  
Varieties : PB 358, PB 538, PB 42, PB 306,, PB 534, PB 305 and Tugu Sari  
Production KRL GI : 18,726 tons  
Area Size KRL GI : 20,381 ha  
Estate Locations : Regencies of Lampung Barat, Tanggamus and Way Kanan



## Flavor Profile

- Free from taints/faults of flavor.
- Bright acidity is good to very good.
- Most body (thickness) is very good.
- The fragrance/aromas are mostly excellent.  
(Distinctive aromas of chocolaty, sweet aroma, spicy, fresh robusta, winny, even roast and high body).
- The flavor and after taste impression are dominantly very good.
- The sweet taste (sweetness) is good to very good.
- The balance of flavor is dominantly very good.

## Characteristics and Quality

- It is planted and grows in the monoculture and intercropped with nutmeg, banana, and others.
- The coffee plantation uses the shade plants, such as coconut trees, ceibo or dadap trees, jackfruit or nangka trees, gliricidea and legume or jengkol trees.
- The harvest of Robusta Coffee is unpeeled red beans (gelondong merah) with the minimum percentage of 95% and the coffee is picked manually, dry processed by exposing under the sun lights (sun drying) or using machines.
- By its quality, Lampung Robusta Coffee is classified into Grade I to Grade IV with the maximum moisture content of 12%, and free from moldy odor and no living insects.
- Different kinds of coffee: Robusta Coffee and Luwak Coffee.
- There are 3 types of products, namely: green beans (kopi biji Beras), roasted coffee (Kopi sangrai) and ground coffee (kopi bubuk).

## Geographical Environment

- It is planted and grows at the altitude of more than 500 - 1,000 meters a.s.l
- The estate zones have cold and dry air, and the annual rainfall is quite high of 1,500-3,000 mm.
- The temperature varies between 22-33°C, and the humidity is ranging between 80–88% .
- The rainfall is rather high 1,500-3,000 mm per year.
- The types of soils are Entisol, Ultisol, Inceptisol.
- The major harvest season is according to the Local Harvest Season/Time in the months of:
  1. Regency of Lampung Barat : June-September
  2. Regency of Tanggamus : May-June
  3. Regency of Way Kanan : June-August

GI Group	: The Community for Geographical Indication of Lampung Robusta Coffee or Masyarakat Indikasi Geografis Kopi Robusta Lampung (MIG-KRL)
Address	: Jl. Basuki Rahmat No. 8A Teluk Betung, Bandar Lampung
Telp/Fax.	: (0721) 487865/ (0721) 487866
Email	: perkebunanpeternakanlampung@gmail.com
Contact	: Agustanto Basmar
Cellular Number	: 081279602548
Supervising Agency	: Plantation and Animal Husbandry Office or Dinas Perkebunan and Peternakan, Province of Lampung
Address	: Jl. Basuki Rahmat No. 8 A, Teluk Betung, BandarLampung
Telp/Fax	: (0721)487865/ (0721) 487866
Contact	: F. Wherlian Ali / Alfaizah
Cellular Number	: 085368449235 / 081369457014
Email	: alva.lim2@gmail.com

# JAVA PREANGER ARABICA COFFEE



- GI Number : ID G 000000022  
Register Date : 10 September 2013  
GI Group : The Community of the Protection for Geographical Indication  
or Masyarakat Perlindungan Indikasi Geografis (MPIG)  
Java Preanger Arabica Coffee  
Varieties : Java Preanger Arabica Coffee or Ateng, Lini S 795,  
Sigararutang, Kartika, Timtim and Andung Sari  
Production : 9,340 Tons/Year  
Area Size : 16,610 Ha  
Estate Locations : - Mount Cikuray  
- Mount Papandayan  
- Mount Malabar  
- Mount Caringin/Gung Tilu, Patuha  
- Mount Halu  
- Mount Besar  
- Mount Burangrang  
- Mount Tangkuban Parahu  
- Mount Manglayang.



### Flavor Profile

- Soft flavors (medium, clean cup, medium body, medium acidity, long busting after taste)
- Distinctive aromas, consisting of: floral, fruity, nutty, dark chocolaty, floral, herbal, spicy and very sweet aromas
- Free from smells of moldy, smoky, chemical, baggy, rancid.

### Characteristics and Quality

- The types of products consist of: parchment or hard skin coffee beans (kopi biji berkulit tanduk), Ose coffee beans, roasted coffee (kopi sangrai) and ground coffee (kopi bubuk).
- The characteristics of parchment or hard skin coffee beans (kopi biji berkulit tanduk) have the whole hard skin with ivory yellow color and the seeds with yellowish-green color.
- The quality characteristics of Ose coffee beans is without whole hard skin, the Ose coffee beans from wet process dry hulling (olah basah giling kering) has yellowish-green color as the Ose coffee beans from wet process wet hulling (Olah basah giling basah) has blueish-green color.
- The quality characteristics of the roasted coffee (kopi sangrai): the roasting grade is medium dark, the color of coffee beans is dark brown and the percentage of whole coffee beans is minimum 95%.
- The characteristics and quality of the ground coffee (kopi bubuk) has the ground coffee size of fine powder (fine) for making brewed coffee and/or rather/medium coarse; the ground coffee color is dark brown and medium coarse for coffee making or brewing with equipment /coffee maker or machine.

### Geographical Environment

- The Java Preanger Arabica Coffee is planted and grows on areas with the altitude of above 1,000 meters a.s.l.
- The lowest air temperature was recorded 9°C, which is at the top of Mount Pangrango and the highest temperature recorded was 34°C in the northern coast areas (pantai utara).
- The rainfall ranges between 2,000 - 3,000 mm per year with wet months varied between 6-7 months per year.
- The types of soils vary from Andosol to Regosol.

GI Group	: The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Java Preanger Arabica Coffee
Address	: Jl. Cikapundung Barat No. 1 (Atas) Bandung 40111, West Java
Contact	: RHS. Slamet Bangsadikusumah
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of West Java
Address	: Jl. Surapati No. 67 Bandung
Telp./Fax.	: (022) 2504422, Fax. (022) 2509066
Contact	: Arif /Yeyep Sudrajat
Cellular Number	: 08122452059 / 082218218961



# JAVA BOGOR ROBUSTA COFFEE



*Kopi Robusta Java Bogor*

GI Number : ID G 000 000 080  
Register Date : 17 January 2019  
GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Java Bogor  
Varieties : BP 42 and Tugu Sari 6(BP 534)  
Production : 750 – 850 kgs of coffee beans/Ha/Year  
Area Size : 4574.11 Ha  
Estate Locations : - District of Sukamakmur  
- District of Cisarua  
- District of Cariu Babakan  
- District of Madang  
- District of Tanjungsari



### Flavor Profile

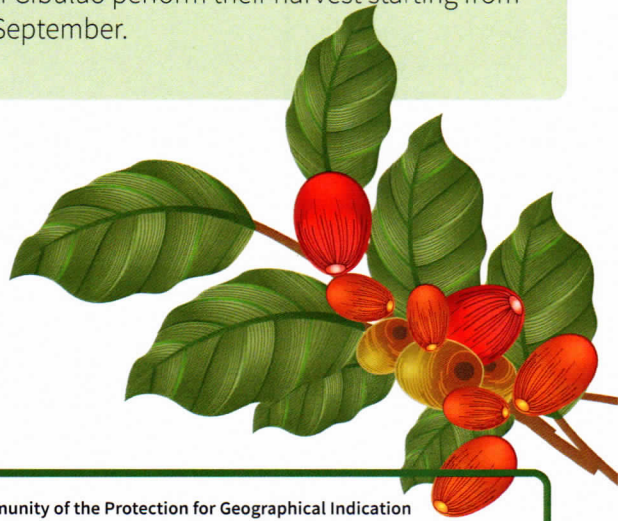
- It has high acidity, chocolaty, caramel flavors.
- The flavor score is ranging between 80.75 – 85.00

### Characteristics and Quality

- The types of products: Coffee Beans (Kopi Biji Beras), Roasted Bean (Kopi Biji Sangrai), and Ground Coffee (Kopi Bubuk)
- The process technique is Dry Process and Honey Process (olah kering dan olah madu), and Wet Process (Olah basah)
- Moisture content 12%

### Geographical Environment

- Sloping varies depending on the areas ranging between 15 – 25% to 25% - 40%.
- It is planted and grows at the various altitude starting from 0 – 450 meters a.s.l., 450 – 900 meters a.s.l., 900 – 1350 meters a.s.l. and >1350 meters a.s.l.
- The types of soils are Inceptisols, Andisols, and Part of Ultisols and Entisols
- The rainfall varies between 2500 – 5000 mm/year
- The air temperature ranges between 20 – 30°C
- The farmers groups at the Districts of Sukamakmur, Tanjungsari, Babakan Madang and Cariu generally conduct the coffee harvests in the months of April to June each year as the farmers groups at District of Cibulao perform their harvest starting from the month of June until the month of September.



GI Group	: The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Java Bogor
Address	: Jl. Letjen Ibrahim Adjie, Subdistrict of Sindangbarang
Contact	: Atam Gutama (Chairman MPIG)
Cellular Number	: 08118080556
Supervising Agency	: Food Crops, Horticulture, and Plantation Office or Dinas Tanaman Pangan, Hortikultura and Perkebunan, Regency of Bogor
Address	: Jl. Letjen Ibrahim Adjie, Subdistrict of Sindangbarang
Telp./Fax	: (251) 8323976



# JAVA SINDORO SUMBING ARABICA COFFEE

- GI Number : ID G 000000030  
Register Date : 1 December 2016  
GI Group : The Community of the Protection for Geographical Indication of Java Sindoro Sumbing Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Java Sindoro Sumbing (MPIG-KAJSS)
- Varieties : Arabica  
Production : 900 tons of wet coffee beans / 128,6 tons of dry coffee beans /year  
Area Size : 1510 Ha (1160 Ha. Regency of Temanggung and 350 Ha Regency of Wonosobo)
- Estate Locations : - Regency of Temanggung
1. District of Kalijajar (Villages of Kalikuning, Lamuk, Butuh Kidul, Butuh Lor, Kwadungan, Purwojiwo, Wonosari, and Bowongso)
  2. District of Kertek (Villages of Damarkasiyan, Tlogodalem, Pagerejo, Candimulyo, Reco, Candiyanan, Pacencar, and Purbosono)
  3. District of Mojotengah
  4. District of Watumalang (Village of Mutisari)
  5. District of Kejajar
  6. District of Garung
- Regency of Wonosobo:
1. District of Bansari (Villages of Tlogowero, Mranggen Tengah, Mranggen Kidul, Candisari, and Bansari)
  2. District of Kledung (Villages of Batusari, Kledung, Tlahap, Jambu, Canggal, Kruwisan, Kwadungan Jurang, Kwadungan Gunung, Jekerta, and Tuksari)
  3. District of Candiroto (Villages of Kentengsari and Canggal)
  4. District of Wonobojo (Villages of Wates, Cemoro, Tawang Sari, Rejosari, Purwosari, and Pitosari)
  5. District of Tretep (Villages of Nglarangan, Tretep, Bojong, Banjar, Sigidong, and Campurejo)
  6. District of Bulu (Villages of Wonotirto, Pagergunung, and Wonosari)
  7. District of Ngadirejo (Villages of Dlimoyo, Purbosari, Tegalrejo, Giripurno, and Katekan)





### Flavor Profile

- Total flavor score is 84.75 for the components of fragrance/aroma, flavor, aftertaste, acidity, body, uniformity, balance, clean cups, sweetness, overall.

### Characteristics and Quality

- The sizes of the coffee granules are fine powder, medium coarse roasted and coarse.
- It is free from strange odors, such as moldy, smokey, chemical, baggy and rancid odors.
- It is packed in water-resistant and air-tight packages made of the following materials: glass, plastic and aluminium foils by labeling the names and logos of GI, tracing codes, manufacturing or production date, applicable quality grade of the coffee beans, types of processes for the coffee beans, and the roasting grade.

### Geographical Environment

- It is planted and grows at the altitude of 900 – 2,100 meters a.s.l.
- The temperature varies between 20 - 30°C, and the humidity varies between 80 – 90%
- The rainfall is 3,325 mm/year
- The types of soils are Entisol, Inceptisol (Regosol)
- The dry seasons are in the months of June to July.

GI Group	: The Community of the Protection for Geographical Indication of Java Sindoro Sumbing Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Java Sindoro Sumbing (MPIG-KAJSS)
Address	: Village of Tlahab RT 04 / RW 01, District of Kledung, Regency of Temanggung
Contact	: Bp. Tohar
Cellular Number	: 081226999214
Supervising Agency of Province	: Agriculture and Plantation Office or Dinas Pertanian dan Perkebunan, Province of Central Java
Address	: Jl. Jend. Gatot Subroto Tarubudaya, Ungaran, Regency of Semarang, Central Java
Telp. /Fax.	: (024) 6921218 / (024) 6921348
Contact	: 1. Drh. Harjuli Hatmono, MSi. / Cellular Number 081326076033 2. Ir. Cisia Sunarti, MSc. / Cellular Number 085727149349
Supervising Agency of Regency	: Agriculture and Food Security Office or Dinas Pertanian and Ketahanan Pangan, Regency of Temanggung
Address	: Jl. Suyoto Nomor 7 Regency of Temanggung (Food Crops Office or Dinas Tanaman Pangan)
Telp. /Fax.	: (0293) 491043-Food Crops Office or Dinas Tanaman Pangan,
Contact	: Ir. Untung Prabowo – Head of Plantation Section, Food Crops Office, Regency of Temanggung
Cellular Number	: 08122795522





# TEMANGGUNG ROBUSTA COFFEE

GI Number	: ID G 000000053
Register Date	: 6 December 2016
GI Group	: The Community of the Protection for Geographical Indication of Temanggung Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Temanggung (MPIG-KRT)
Varieties	: Robusta, majority of clone Tugusari, SA 234, bangelan green, BP 42 and BP 409, BP 358, SA 234
Production	: 36,000 tons wet coffee beans or 9,000 tons dry coffee beans
Area Size	: Approximately 10,000 Ha
Estate Locations	: <ul style="list-style-type: none"><li>- District of Kranggan</li><li>- District of Pringsurat</li><li>- District of Kaloran</li><li>- District of Kandangan</li><li>- District of Kedu</li><li>- District of Jumo</li><li>- District of Gemawang</li><li>- District of Candirotro</li><li>- District of Bejen</li><li>- District of Tretep Wonoboyo</li></ul>



## Flavor Profile

The total flavor score of the sampling of wet process (olah basah) carried out in 2014-2015 ranges between 80-81.75 for the components of fragrance, aroma, flavor, aftertaste, salt/acid, bitter/sweet, mouthfeel, uniform cups, balance, clean cups and overall score.

## Characteristics and Quality

The sizes of the coffee granules are fine powder, medium coarse roasted and coarse. It is free from strange odors, such as moldy, smokey, chemical, baggy and rancid odors. It is packed in water-resistant and air-tight packages made of the following materials: glass, plastic and aluminium foils by labeling the names and logos of GI KRT, tracing codes, manufacturing or production date, applicable quality grade of the coffee beans, types of processes for the coffee beans, and the roasting grade.

## Geographical Environment

- It grows on the plateau.
- It is planted and grows at the altitude of 400 meters a.s.l.
- The temperature varies between 20 – 30 oC, and the humidity is above 80%
- The rainfall is above 2,000 mm per year.
- The types of soils are Latosol and Regosol.
- The major harvest season is during the month of August.

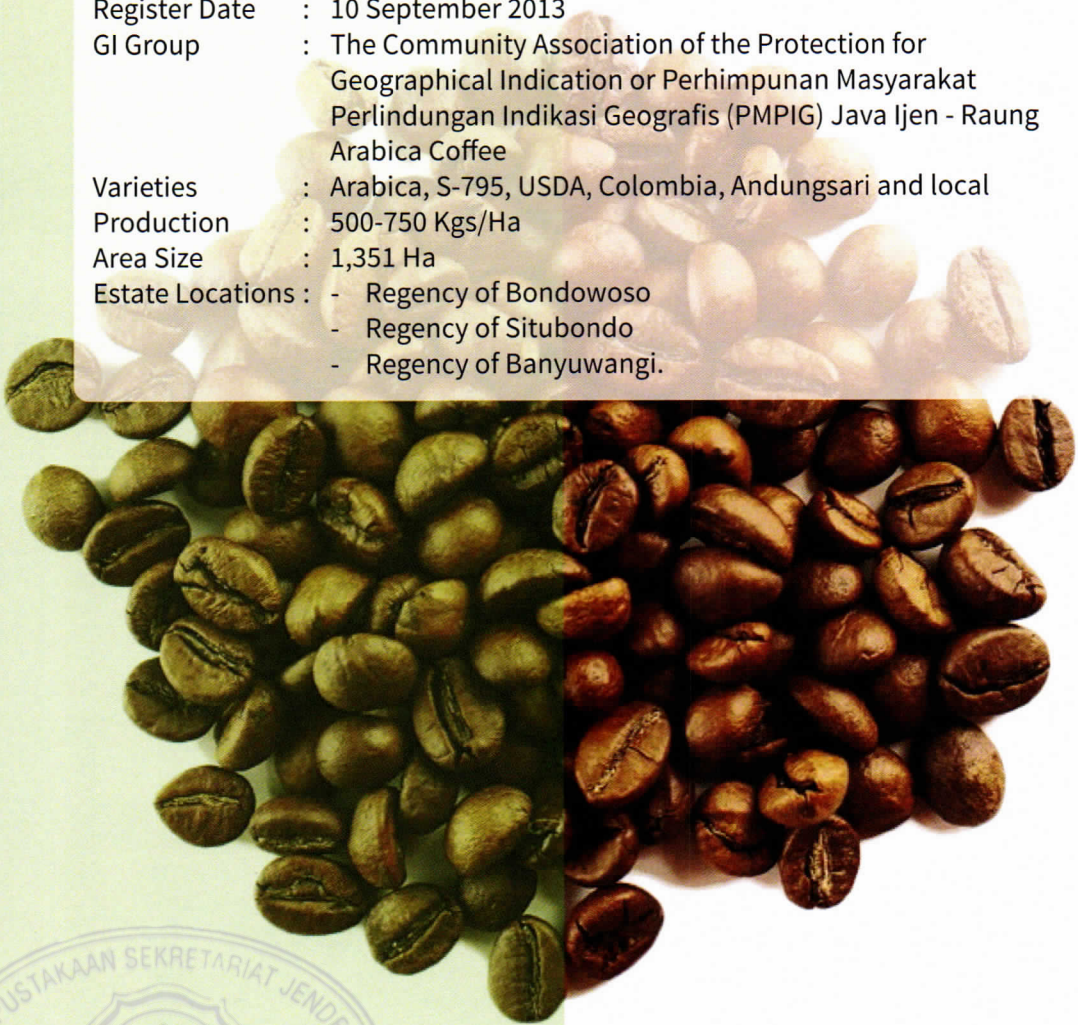
GI Group	: The Community of the Protection for Geographical Indication of Temanggung Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Temanggung (MPIG-KRT)
Address	: Hamlet/Dusun Malebo Kulon RT 01/03, Village of Malebo District of Kandangan, Regency of Temanggung
Email	: robusta.temanggung@gmail.com
Contact	: 1. Ahmad Zakaria
Cellular Number	: 08156687260 / 082324148897
Cellular Number	: 2. Rio Ricardo Sitanggang
Cellular Number	: 081329666169
Supervising Agency of Province	: Agriculture and Plantation Office or Dinas Pertanian dan Perkebunan, Province of Central Java
Address	: Jl. Jend. Gatot Subroto Tarubudaya, Ungaran, Regency of Semarang, Central Java
Telp. /Fax.	: (024) 6921218 / (024) 6921348
Contact	: 1. Drh. Harjuli Hatmono, MSi. / Cellular Number 081326076033
	: 2. Ir. Cisia Sunarti, MSc. / Cellular Number 085727149349
Supervising Office Of Regency	: Agriculture and Food Security Office or Dinas Pertanian dan Ketahanan Pangan, Regency of Temanggung
Address	: Jl. Suyoto Number 7 Regency of Temanggung (Food Crops Office or Dinas Tanaman Pangan)
Telp. /Fax.	: (0293) 491043-Food Crops Office or Dinas Tanaman Pangan,
Contact	: Ir. Untung Prabowo - (Head of Plantation Section)
Cellular Number	: 08122795522
Supervising Agency	: 1. Office for Industry, Trade, Cooperative Associations, and Micro, Small, and Medium Enterprises or Disperindagkop dan UMKM (Telp: 0293 – 491436)
	: 2. Economic Affairs Section, Regional Secretariat (under the Coordination of Regional Development Planning Agency or Bagian Perekonomian SETDA dibawah koordinasi BAPPEDA)





# JAVA IJEN RAUNG ARABICA COFFEE

GI Number : ID G 000000023  
Register Date : 10 September 2013  
GI Group : The Community Association of the Protection for Geographical Indication or Perhimpunan Masyarakat Perlindungan Indikasi Geografis (PMPIG) Java Ijen - Raung Arabica Coffee  
Varieties : Arabica, S-795, USDA, Colombia, Andungsari and local  
Production : 500-750 Kgs/Ha  
Area Size : 1,351 Ha  
Estate Locations : - Regency of Bondowoso  
- Regency of Situbondo  
- Regency of Banyuwangi.



## Flavor Profile

- Free from major taints/faults of flavor.
- Clean acidity from medium to high level.
- Less or non-existing bitter taste.
- Unique sweet taste with very hot taste.
- High quality and strong fragrance intensity with special flavor.
- Cup test score with medium roast method is ranging between 80.27-84.88 and is categorized as coffee specialty according to the Standard of Specialty Coffee Association of America.
- Coffee specialty with special quality and grade I quality and physical defect or taint value of less than 11.
- The aromas of Roasted Coffee (Kopi Sangrai) and Ground Coffee (Kopi Bubuk) are strong with floral fragrance.

## Characteristics and Quality

- The type of products include, among others,: Dry HS Coffee, Coffee Beans (Ose Coffee), Roasted Coffee (Kopi Sangrai) and Ground Coffee (Kopi Bubuk).
- Dry HS Coffee has maximum quality, as the raw materials are 95% minimum ripe (red) health and fresh (BMSS).
- Ose Coffee Beans are produced by wet process. The wet process consists of two types, namely:
  1. Wet Process, Dry Hulling - WPDH or Proses Basah, Giling Kering -PBGK
  2. Wet Process, Wet Hulling - WPWH or Proses Basah, Giling Basah - PBGB
- The special characteristics of the Roasted Java Ijen-Raung Arabica Coffee quality is that the roasting process is carried out by MPIG members, including, among others:
  1. Roasting with medium dark grade
  2. The coffee bean has dark brown color
  3. The percentage of whole beans is minimum 95%
- The roasting and grinding process of Ground Coffee (Kopi Bubuk) is carried out by MPIG members on the Ijen-Raung upland region with fine coffee powder which has dark brown color.

## Geographical Environment

- The mountainous Ijen-Raung upland is located at the altitude between 900-1,500 meters a.s.l.
- The air temperature varies between 18-24° C with very significant temperature fluctuation.
- There are 5-6 dry months starting from May-September.
- The type of soils is andisol with good fertility due to the combination of its physical structure and chemical composition.
- The harvest is performed starting from the morning until noon time manually which is by hand picking.
- Selective harvesting is done only by hand picking the completely ripe coffee beans.

<b>GI Group</b>	: The Community Association of the Protection for Geographical Indication or Perhimpunan Masyarakat Perlindungan Indikasi Geografis (PMPiG) Java Ijen - Raung Arabica Coffee
<b>Address</b>	: Jl. Mastrip No. 237 Bondowoso, East Java
<b>Contact</b>	: Suryadi
<b>Cellular Number</b>	: 08123450152
<b>Email</b>	: suryadi.0708@yahoo.co.id
<b>Supervising Agency</b>	: Plantation Office or Dinas Perkebunan, Province of East Java
<b>Address</b>	: Jl. Gayung Kebonsari 171, Surabaya
<b>Telp./Fax.</b>	: (031) 8291990 / (031) 8281767
<b>Contact</b>	: Asmawati
<b>Cellular Number</b>	: 08113430612





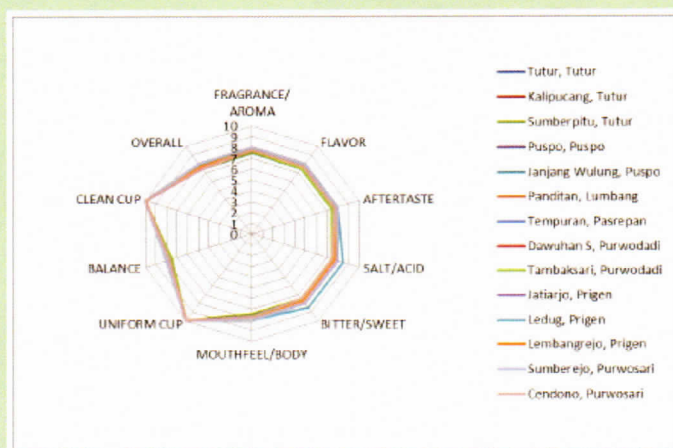
# PASURUAN ROBUSTA COFFEE

- GI Number : ID G 000 000 084  
Register Date : 5 November 2018  
GI Group : The Community of the Protection for Geographical Indication of Pasuruan Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Pasuruan (MPIG KRP)
- Variety : -  
Production : 1,092 Tons/Year  
Area Size : 4,289 Ha  
Estate Locations : - Village of Tutu  
- Village of Kalipucang  
- Village of Sumberpitu  
- Village of Puspo  
- Village of Janjang Wulung  
- Village of Panditan  
- Village of Tempuran  
- Village of Dawuhan  
- Village of Tambaksari  
- Village of Jatiarjo  
- Village of Ledug  
- Village of Lembangrejo  
- Village of Cendono



## Flavor Profile

- The unique characteristics or distinctive aromas of dominantly consist of spicy, caramelly, sweet, greenish, medicinal, rubbery, astringent flavors.
- Specialty Grade



## Characteristics and Quality

- The types of products are: green bean (kopi biji), roasted bean (kopi sangria), and ground coffee (kopi bubuk)
- The process technique is: Wet process and dry process
- The moisture content is 12%

## Geographical Environment

- It is planted and grows at the altitude of 400 meters a.s.l.
- The types of soils are latosol, regosol
- The rainfall varies between 2000 - 3800 mm/year
- The air temperature ranges between 20 - 30°C
- The harvest is performed by manual-hand picking of the red beans with the percentage of 95% red.

GI Group : The Community of the Protection for Geographical Indication of Pasuruan Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Pasuruan (MPIG KRP)  
 Address : Jl. Raya Raci KM 09 Pasuruan, East Java  
 Supervising Agency : Agriculture Office or Dinas Pertanian, Regency of Pasuruan  
 Address : Jl. Raya Raci KM 09 Pasuruan, East Java  
 Telp./Fax : (0343) 5616477





# BALI KINTAMANI ARABICA COFFEE

- GI Number : ID G 000000001  
Register Date : 5 December 2008  
GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) of Bali Kintamani Arabica Coffee
- Varieties : Kopyol, S795, and USDA 762  
Production : 3,000 Tons/Year  
Area Size : 7,913 Ha  
Estate Locations : - Districts of Kintamani and Bangli (Regency of Bangli),  
- District of Petang (Regency of Badung),  
- Districts of Kubutambahan, Sawan and Sukasada (Regency of Buleleng)





### Flavor Profile

- Free from major taints/faults of flavor.
- Clean acidity starting from medium to strong.
- Little or non-existing bitter taste.
- Strong aroma, occasionally with fruit flavors, especially citrus.

### Characteristics and Quality

- It is produced from Arabica Coffee trees that grow in the Kintamani uplands along the Mount Batur's volcanic craters and mountain shoulders, where its soils as well as climates support the cropping of Arabica Coffee.
- The coffee trees grow underneath shade plants which are diversified with other plants and fertilized with organic fertilizers.
- The coffee beans are hand-picked manually and selected carefully in order to get at least 95% red clusters.
- These red clusters are then carefully processed with wet process with the combination of the above techniques.
- The local characteristics as well as cropping and processing practices produce quality coffee beans with high quality as well as excellent flavor.

### Geographical Environment

- It is planted and grows at the altitude of 900-1,550 meters a.s.l.
- The temperature varies between 15-25°C and the humidity ranges between 80-99%.
- The rainfall is 2.990 mm/year, with 4-5 dry months/year, and dry season from June- September.
- The types of soils are Entisol and Inceptisol (Regusol). The soils has good fertility due to the combination of its physical structure and chemical composition.
- The major harvest season occurs during the months of June-July.

**GI Group** : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) of Bali Kintamani Arabica Coffee  
**Address** : Village of Belantih, District of Kintamani, Regency of Bangli, Province of Bali  
**Contact** : Ketut Jati (Chairman)  
**Cellular Number** : 081934329200  
**Email** : Jketut58@yahoo.com

**Supervising Agency** : Food Crops Horticulture and Plantation Office or Dinas Tanaman Pangan, Hortikultura and Perkebunan, Province of Bali  
**Address** : Jalan WR. Soepratman No 71 Denpasar  
**Telp./Fax.** : Telp. (0361) 228716 /Fax. (0361) 231967  
**Contact** : Ida Ayu Putu Kalpikawati  
**Cellular Number** : 08179029166





# BALI PUPUAN ROBUSTA COFFEE

GI Number : ID G 000 000 060  
Register Date : November 2016  
GI Group : The Community of the Protection for Geographical Indication of Pupuan Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Pupuan (MPIG KRP)

Variety : -  
Production : 3,733 Tons/Year  
Area Size : 7740 Ha  
Estate Locations : - Village of Karyasari  
- Village of Belimbing  
- Village of Sanda  
- Village of Jelijih Punggang  
- Village of Batungsel  
- Village of Padangan  
- Village of Kebon Padangan  
- Village of Pujungan  
- Village of Pupuan  
- Village of Buntiran  
- Village of Pajahan  
- Village of Sai  
- Village of Munduk Temu  
- Village of Belatungan



### Flavor Profile

- Excellent flavor
- No taints/faults of flavor

### Characteristics and Quality

- The types of products: Coffee Ose of Wet Process Dry Hulling (Wet process Gerbus Kering), Coffee ose of dry process, Honey Coffee ose (Kopi Madu Ose), roasted coffee (kopi sangria), ground coffee (kopi bubuk)
- The process technique is Wet process and Dry process
- The results of size analysis of the coffee beans has complied with Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI)
- The moisture content is 12%

### Geographical Environment

- It is planted and grows in the District of Pupuan, which is located at the Regency of Tabanan at the altitude between 400 – 1,100 meters a.s.l.
- The types of soils are: Andosol, Alluvial, Regosol, Latosol, Latosol Andosol, Litosol Latosol, and Podzolic Latosol.
- The rainfall is varied between 1500 – 2000 mm and the temperatures range between 24 – 30 °C
- The initial harvest is panen bubuk. The second and third harvests are the best fruit/bean harvests which are called petik merah or red bean picking of 100%. Then, the last harvest is coffee bean picking for the remaining defective beans.



GI Group	: The Community of the Protection for Geographical Indication of Pupuan Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Pupuan (MPIG KRP)
Address	: Village of Pujungan, District of Pupuan, Regency of Tabanan Bali
Contact	: I Wayan Dira (Chairman MPIG KRP)
Cellular Number	: 081338187629
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of Bali
Address	: Jl. D.I. Panjaitan No.7 Renon, Denpasar
Telp./Fax	: 0361-225859





# TAMBORA ROBUSTA COFFEE

- GI Number : ID G 000 000 062  
Register Date : 3 July 2017  
GI Group : The Community of the Protection for Geographical Indication of Tambora Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Tambora (MPIG – KRT)  
Variety : -  
Production : 415,7 Tons/Year  
Area Size : 490 Ha  
Estate Locations : - Village of Tambora  
- Village of Oi Bura  
- Village of Tambora





### Flavor Profile

- Excellent flavor
- The distinctive aromas of chocolaty, buttery, rather nutty, woody, soybean

### Characteristics and Quality

- The types of products: green beans (Kopi Biji Beras), roasted beans (Kopi Biji Sangrai), and ground coffee (Kopi Bubuk)
- The process technique is: Dry process
- Moisture content 12.5%

### Geographical Environment

- It is planted and grows at the altitude of 350 - 750 meters a.s.l.
- The average rainfall is around 2110.4 mm/year.
- The types of soils are Regosol and Gromusol
- The average rainfall is 2496.7 mm/Year
- The air temperature ranges between 20 - 30°C
- The humidity varies between 46 - 98%
- The harvest of this Robusta Coffee is generally performed in the months from May to July. The harvest is performed by manual/hand picking.

GI Group	: The Community of the Protection for Geographical Indication of Tambora Robusta Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Tambora (MPIG - KRT)
Address	: Office of Village of Tambora, District of Pekat, Regency of Dompu
Contact	: Rubianto (Chairman MPIG - KRT)
Cellular Number	: 085205384565
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of West Nusa Tenggara or NTB
Address	: Jl. Pejanggih No.10, Mataram Barat, District of Selaparang, the City of Mataram, West Nusa Tenggara 83126
Telp./Fax	: (0370) 633172
Contact	: Dewa N Merta Atmaja (Plantation Office or Disbun, West Nusa Tenggara or NTB)
Cellular Number	: 081359604943





# FLORES BAJAWA ARABICA COFFEE

GI Number	: ID G 000000014
Register Date	: 28 March 2012
GI Group	: The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Flores Bajawa Arabica Coffee
Varieties	: S795, Arabusta Timtim, and Typica (Juria).
Production	: 750 kgs Green Bean/Ha
Area Size	: 5,651 Ha
Estate Locations	: - District of Bajawa - District of Golewa - District of Golewa Barat



### Flavor Profile

- Free from major taints/faults of flavor.
- Very thick (body).
- The flavor and acidity are good and sufficient.
- Low to medium bitter taste.
- Good aroma and medium intensity.
- Aftertaste is strong and lasts long.
- Sweetness is sufficient.
- The balance of the flavor components is satisfactory.

### Characteristics and Quality

- The moisture content is 12 %.
- It has specialty quality.

### Geographical Environment

- It is planted on the upland of Bajawa at the altitude ranging around 1,200-1,550 meters a.s.l.
- The temperature varies around 15 - 25°C, and the humidity may exceed 80 %.
- The average rainfall is 2,597 mm per year with average rainy days as many as 115 days per year.
- The types of soils are Andisol, Entisol and Inceptisol.
- The dry reason is June – October, and the rainy season is during the months of April-May.
- The major harvest season takes place in the months of July-August.

GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Flores Bajawa Arabica Coffee  
 Address : Jl. Sugyopranoto, Subdistrict of Kisanata, District of Bajawa, Regency of Ngada, Province of East Nusa Tenggara or NTT  
 Contact : Leonardus Naru  
 Cellular Number : 085239485010

Supervising Agency : Agriculture Office or Dinas Pertanian, Province of East Nusa Tenggara  
 Address : Jalan Polisi Militer No. 7 Kupang  
 Telp./Fax. : (0380) 833214  
 Contact : Agnes P Bolena  
 Cellular Number : 08136468900  
 Email : prodbunntt@gmail.com

Supervising Agency : Agriculture Office or Dinas Pertanian, Regency of Ngada  
 Address : Jalan Sugyopranoto, Subdistrict of Kisanata, District of Bajawa, Regency of Ngada, East Nusa Tenggara or NTT  
 Telp./Fax. : (0384) 21433  
 Contact : Aleksius Sabu  
 Cellular Number : 085238962921





# FLORES MANGGARAI ARABICA COFFEE

GI Number	: ID G 000 000 065
Register Date	: 7 March 2018
GI Group	: The Community of the Protection for Geographical Indication of Flores Manggarai Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Flores Manggarai (MPIG – KAFM)
Variety	: S-795, yellow-Catura / yellow Colombia, juria, Kartika, USDA, Red Catura/ red Colombia, Andungsari
Production	: 371.5 Tons/Year
Area Size	: 761 Ha
Estate Locations	: <ul style="list-style-type: none"><li>- District of Ruteng</li><li>- District of Lelak</li><li>- District of Wae Rii</li><li>- District of Langke Rembong</li><li>- District of Satar Mese</li><li>- District of Satar Mese Utara</li><li>- District of Cibal</li><li>- District of Lembor</li><li>- District of Kuwus</li><li>- District of Poco Ranaka Timur</li><li>- District of Poco Ranaka</li><li>- District of Borong</li><li>- District of Sambu Rampas</li><li>- District of Elar Selatang</li></ul>



### Flavor Profile

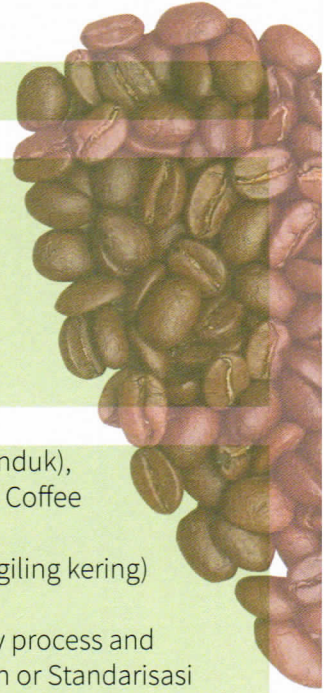
- Excellent flavor
- Herbal, floral, spicy aromas.
- Complex and balanced flavor
- The taste is not bitter and not astringent
- Good or bright acidity
- No taints/faults of flavor

### Characteristics and Quality

- The types of products are: Hard Skin Coffee Bean (Kopi Kulit tanduk), Ose Coffee Bean, Roasted bean (Kopi Biji Sangrai), and Ground Coffee (Kopi Bubuk)
- The process technique is: Wet process dry hulling (Olah basah giling kering) and Wet Process and wet hulling (Olah basah giling basah)
- The characters of the physical quality of the coffee beans of dry process and honey process refer to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI).
- The moisture content varies around 11 - 12%

### Geographical Environment

- It is planted and grows at the altitude around 900 - 1500 meters a.s.l.
- The types of soils are Alluvial, Mediteranian, Litosol, and Latosol
- The rainfall varies between 2000 – 5000 mm/Year
- The air temperature ranges between 17 – 28°C
- The humidity is varied 74 – 92%
- The coffee plants grow underneath the shade plants, including, among others, ceibo or dadap trees, albizia or sengon trees, menii trees, and jackfruit or nangka trees.
- The harvest is performed manually by hand, which is by hand picking only for the ripe fruits/beans or red beans in order to obtain a minimum of 95 % unpeeled red beans (kopi gelondong merah), a maximum of 5 % unpeeled yellow beans (kopi gelondong kuning), but none or zero % of unpeeled green beans (gelondong hijau) and unpeeled black beans (gelondong hitam)



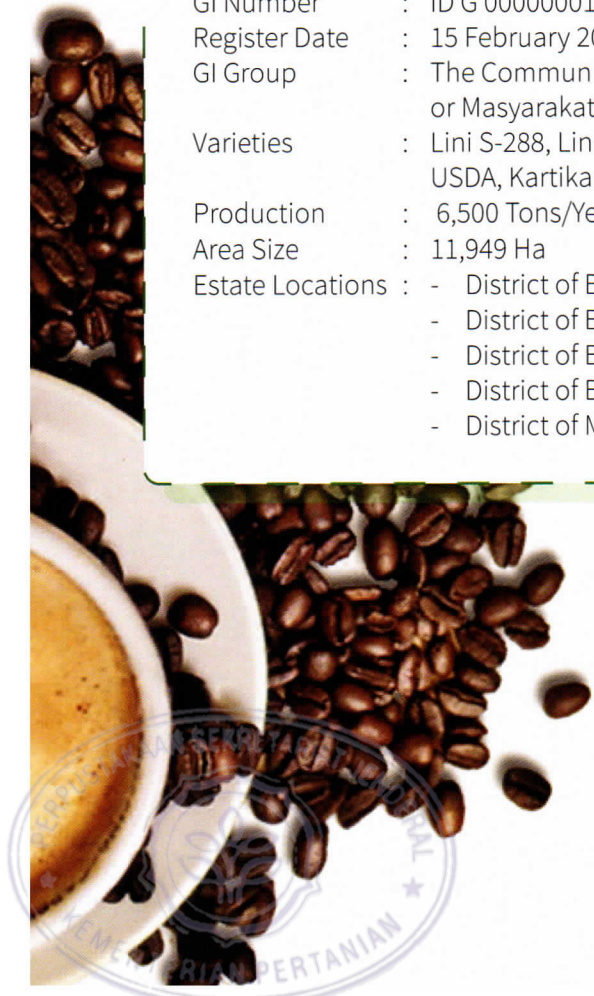
GI Group	: The Community of the Protection for Geographical Indication of Flores Manggarai Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Flores Manggarai (MPIG – KAFM)
Address	: Jl. Pelita, Subdistrict of Waso, District of LangkeRembong, Regency of Manggarai, the City of Ruteng. Postal Code: 86517
Contact	: Joseph Janu (Chairman MPIG – KAFM)
Cellular Number	: 081338302735
Supervising Agency	: Agriculture and Plantation Office or Dinas Pertanian dan Perkebunan, Province of East Nusa Tenggara or NTT
Address	: Jl. Polisi Militer No. 07, District of Oebobo, the City of Kupang
Telp./Fax	: (0380) 833214

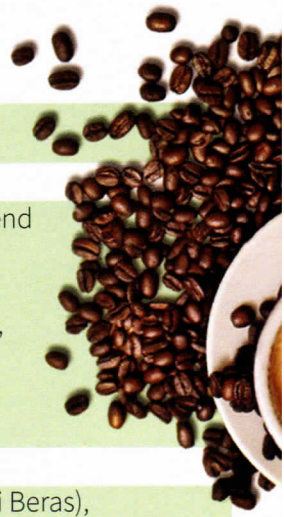




# KALOSI ARABICA COFFEE

GI Number	: ID G 000000018
Register Date	: 15 February 2013
GI Group	: The Community of the Protection for Enrekang Coffee or Masyarakat Perlindungan Kopi Enrekang (MPKE)
Varieties	: Lini S-288, Lini S-795, Arabusta, Hibrido de Timor, USDA, Kartika I, Kartika II, Cattimor
Production	: 6,500 Tons/Year
Area Size	: 11,949 Ha
Estate Locations	: - District of Bungin - District of Baraka - District of Buntu Batu - District of Baroko - District of Masalle





### Flavor Profile

- It has distinctive aromas of very strong coffee fragrance but soft blend of floral, fruity, chocolaty, caramel, spicy and others.
- It has a distinctively complex flavor and thick body.
- The coffee beans has physical defect score of less than 8 per 100 gr, and the score for the size is higher than or equivalent to 16.
- The Quality Specialty testing score is above 80.

### Characteristics and Quality

- The type of products include, among others: Green Beans (Kopi Biji Beras), Roasted Coffee Beans (biji kopi sangrai), Ground coffee (kopi bubuk).
- The unpeeled red beans (kopi gelondong merah) are processed by Wet Process Wet Hulling or Wet process Gerbus Basah (OBGB) in order to make the final product of greyish green coffee beans (biji kopi beras berwarna hijau keabu-abuan) with the moisture content around 12 %. The quality I has physical defect score of less than 8 per 100 gram.
- This variety of Arabica Coffee is selected for planting.
- It grows under the suitable shade plants.
- The special cropping techniques must be performed and taking into account of the local customary practices.
- The plant maintenance and fertilization are carried out with local organic fertilizer.
- The fruit harvest shall be done selectively and in timely manner.
- Roasted Coffee Beans (biji kopi sangrai) of No. 1 Quality Grade originate from Green Beans (Kopi Biji Beras) Quality Grade I which are roasted after sorting so that they have uniform size.
- Furthermore, the roasted coffee beans of No. 1 Quality are processed to become ground coffee.

### Geographical Environment

- It is planted and grows at the altitude of 1,000 – 2,000 meters a.s.l.
- The temperature in the uplands ranges between 4-18°C and in the lowlands ranges between 18-32°C, and the relative humidity varies between 80%.
- The rainfall is 1,410 mm/year.
- The types of soils are Podzolic, Ponsolic, Mediteranian and Alluvial.

GI Group	: The Community of the Protection for Enrekang Coffee or Masyarakat Perlindungan Kopi Enrekang (MPKE)
Address	: Gedung Halal Centre Jl Pahlawan Nomor 17 Enrekang
Telp./Fax.	: (0420) 21787
Contact	: Akbar
Cellular Number	: 081354757960
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of South Sulawesi
Address	: Jalan Perkebunan No. 7, District of Panakkukang, Sinrijala, District of Makassar, the City of Makassar, South Sulawesi
Telp./Fax.	: Telp. (0411) 449918 / Fax. (0411) 443865
Contact	: Mohamad Arsyad
Cellular Number	: 082345464743





# TORAJA ARABICA COFFEE

GI Number	: ID G 000000025
Register Date	: 9 October 2013
GI Group	: The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) of Toraja Arabica Coffee
Varieties	: Lini-S 795, USDA, Arabusta, Tipika
Production	: 0,7 Tons/Ha/Year
Area Size	: 3.675 Ha
Estate Locations	: - District of Buntu Pepasan - District of Rinding Allo - District of Seseandan

## Flavor Profile

- Complex and balanced flavor.
- Fine acidity.
- Strong aroma quality.
- Nuance of sweet taste, distinctive aromas or chocolaty, spicy, citrus, and floral.



## Characteristics and Quality

- The types of products are Medium Dry HS Coffee beans (biji kopi setengah kering berkulit tanduk), dry HS coffee beans (biji kopi kering berkulit tanduk), dry non-HS coffee beans (biji kopi kering tidak berkulit tanduk or Kopi Labu), roasted coffee beans (biji kopi sangrai) and ground coffee (kopi bubuk).
- Toraja Arabica Coffee Beans have the quality in accordance with Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI) and the Standard Specialty Coffee Association of America (SCAA)
- The final sorting after boiling will produce Toraja Arabica Coffee beans with larger diameter or equivalent to size 16 according to SCAA standard.
- Medium Dry/Wet HS Coffee beans (biji kopi setengah kering berkulit tanduk) are peeled to take off the hard skin and the coffee beans are then dried to reduce the moisture content in order to a maximum of 12%.
- The dry HS coffee beans (biji kopi kering berkulit tanduk) are produced by peeling the fruit skins (mesocarp) of the red coffee beans by adding some water in the process, and then it is fermented for 1-2 days and sundried in order to reduce the moisture content to a maximum of 12%.
- The dry HS coffee beans (biji kopi kering berkulit tanduk) are available for sale.
- The dry non-HS coffee beans (biji kopi kering tidak berkulit tanduk or Kopi Labu) are produced by the processing mill/business person that obtains the wet HS coffee beans from the coffee farmers.
- The roasted coffee beans (biji kopi sangrai) and ground coffee (kopi bubuk) are produced from the roasting of the dry non-HS coffee beans (biji kopi kering tidak berkulit tanduk or Kopi Labu) or dry HS coffee beans (biji kopi kering berkulit tanduk).

## Geographical Environment

- It is planted and grows in the high mountains and steep valleys and hills at the altitude of 900-2,400 meters a.s.l.
- The cropping and processing of this kind of Arabica Coffee has been performed and handed down from generation to generation.
- The cropping requires the terracing in order to prevent erosion and land slide.
- The protective or shade plants for the Arabica Coffee plants that are mostly used include gamal trees, sengon trees, and dadap trees.
- Balanced trimming shall be performed to both the protective/shade plants and the main crops (coffee).
- The air temperature ranges between 18-20°C, and the humidity varies between 89.8%.
- The average rainfall is 2,104 mm per year.
- The types of soils are Alluvial, Karst, Volcanic, Tectonic and Structural.

GI Group	: The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) of Toraja Arabica Coffee
Address	: Jl. Budi Utomo Number 25 Rantepao, Regency of Toraja Utara
Telp.	: (0423) 21005
Contact	: Elias Pasalli / Cornelia
Cellular Number	: 081241834600 / 081349043700
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of South Sulawesi
Address	: Jl. Perkebunan Number 7, Sub district of Panakkukang, District of Makassar, South Sulawesi
Telp./Fax.	: Telp. (0411) 449918 / Fax. (0411) 443865
Contact	: Mohamad Arsyad
Cellular Number	: 082345464743





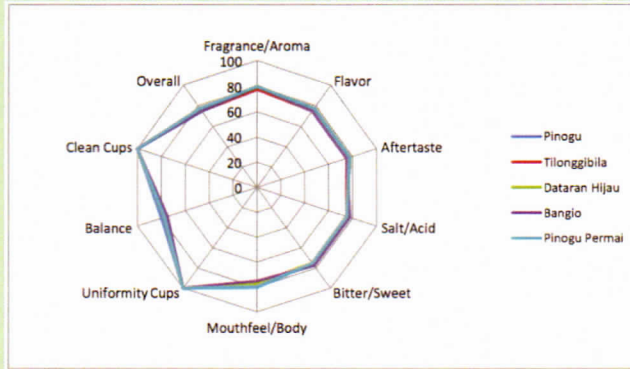
# PINOGU BONE BOLANGU ROBUSTA COFFEE

- GI Number : ID G 000 000 059  
Register Date : 27 January 2017  
GI Group : The Communities for the Geographical Indication of Pinogu Bone Bolangu Robusta Coffee or Masyarakat Indikasi Geografis Kopi Robusta Pinogu Bone Bolangu (MIG – KRPBB)
- Variety : -  
Production : 0.5 Tons/Ha/Year  
Area Size : 268.35 Ha  
Estate Locations : - District of Pinogu  
- District of Tilonggabila  
- District of Dataran Hijau  
- District of Bangio  
- District of Pinogu Permai



## Flavor Profile

- Excellent flavor
- Distinctive aromas of chocolaty and caramel
- No taints/faults of flavor



## Characteristics and Quality

- The types of products: Green Beans (Kopi Biji Beras), Roasted Coffee Beans (biji kopi sangrai), and Ground coffee (kopi bubuk)
- The process technique is Dry process and Honey process (olah madu)
- The distinctive characters of the physical quality of the coffee beans with dry process and honey process shall refer to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI).
- The moisture content varies between 11.3 – 11.5%

## Geographical Environment

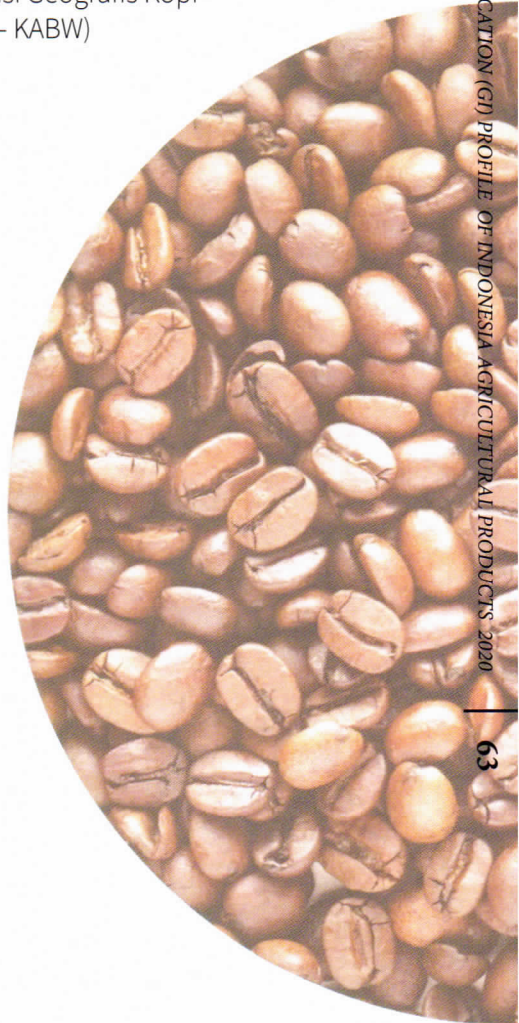
- The coffee is planted on the uplands of Pinogu at the altitude ranging between 300 – 400 meters a.s.l.
- The type of soil is Alfisol (Mediterranean) of red yellow color.
- The rainfall volume is high with an average of 2353.6/year
- The coffee crops are planted and grow under the shade plants, including, among others, dadap trees.
- The harvest is performed manually after the coffee fruits turn to healthy and fresh unpeeled red beans (gelondong merah yang sehat and segar) with the minimum percentage of unpeeled red beans (gelondong merah) of 95%.

GI Group	: The Communities for the Geographical Indication of Pinogu Bone Bolangu Robusta Coffee or Masyarakat Indikasi Geografis Kopi Robusta Pinogu Bone Bolangu (MIG - KR PBB)
Address	: Village of Pinogu, District of Pinogu, Regency of Bone Bolango.
Contact	: Chairman MIG-KRPBB
Cellular Number	: 081342906572
Supervising Agency	: Food Office or Dinas Pangan, Regency of Bone Bolango
Address	: Jl. Moh. Van Gobel No. 269, Iloheluma, Tilongkabila, Regency of Bone Bolango, Province of Gorontalo.
Telp./Fax	: 0435-487865
Contact	: Head of Food Office or Dinas Pangan, Regency of Bone Bolango
Cellular Number	: 082293504552



# BALIEM WAMENA ARABICA COFFEE

- GI Number : ID G 000 000 083  
Register Date : 30 November 2017  
GI Group : The Community of the Protection for Geographical Indication of Baliem Wamena Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Baliem Wamena (MPIG – KABW)
- Variety : Tipika  
Production : 89.57 Tons/Year  
Area Size : 1976 Ha  
Estate Locations : - District of Asologaima  
- District of Asotipo  
- District of Walesi  
- District of Siepkosi  
- District of Hubikosi  
- District of Walelagama  
- District of Tagime  
- District of Wollo  
- District of Pyramid  
- District of Mustafak  
- District of Pelebag



### Flavor Profile

- Uniquely distinctive flavor with low level of acidity
- Listed under the category of specialty coffee
- Distinctive aromas of herbal, caramel, astringent, mint, chocolaty, spicy. Vanilla

### Characteristics and Quality

- The types of products are: Green Beans (Kopi Biji Beras), Roasted Coffee Beans (biji kopi sangrai), and Ground Coffee (kopi bubuk)
- The process technique used is Wet Process, Dry Hulling or Olah Basah Gerbus Kering (OBGK)
- The characteristics of the physical quality of the coffee beans with dry process and honey process shall refer to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI).
- The average moisture content is 12.8%

### Geographical Environment

- It is planted and grows at the altitude ranging between 1600 – 2000 meters a.s.l.
- The types of soils are dominantly Ordo Inceptisols
- The average rainfall is high at 2288/year
- The coffee plants are cropped and grow underneath the shade plants, which are including, among others, Albizzia and Lamtoro or lead trees.
- The harvest is performed 2 times a year, which is during the months of May – July and October – December.

GI Group	: The Community of the Protection for Geographical Indication of Baliem Wamena Arabica Coffee or Masyarakat Perlindungan Indikasi Geografis Kopi Arabika Baliem Wamena (MPIG – KABW)
Address	: The Office of Regional Development Planning Agency or Kantor Bappeda, Regency of Jayawijaya Jl. Yos Sudarso Wamena, Regency of Jaya Wijaya.
Contact	: Selion Karoba (Chairman MPIG – KABW)
Cellular Number	: 081215627995
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of Papua
Address	: Jl. Raya Abepura No. 383, Abepura
Telp./Fax	: (0967)-581955





# KOERINTJI CINNAMON

GI Number	: ID G 000000043
Register Date	: 26 May 2016
GI Group	: The Community of the Protection for Geographical Indication of Koerintji Jambi Cinnamon or Masyarakat Perlindungan Indikasi Geografis Kayu Sweet Koerintji Jambi (MPIG-K2J)
Varieties	: -
Production Potential	: According the age of the crop
Area Size	: 40,763 Ha
Estate Locations	: Regency of Kerinci (District of Gunung Raya, District of Bukit Kerman and District of Trunks Merangin)





### Flavor Profile

- Fragrant and distinctively pungent/strong aroma.
- Sweet taste and spicy or hot

### Characteristics and Quality

- The types of products are KM, KF, KA and KS grades as well as Cinnamon Stick.
- The products are in form of dry bark with the color ranging between light brown to dark brown.
- The edges of the cinnamon barks, if exposed to the sun light, will roll up and produce fragrant and pungent aroma, sweet taste and rather spicy.
- Physically, the older the cinnamon tree gets, the thicker the cinnamon barks will be, and it has darker brown color, more pungent aroma and it has more spicy flavor.
- The uniqueness of the Koerintji Cinnamon products is that it is organic.
- The cinnamon plants to be harvested (> 8 years) are not contaminated by inorganic substances or materials, either fertilizer or pesticide
- It contains an active substance of Cinnamaldehyde > 90%.

### Geographical Environment

- It grows in the topography of hilly to mountainous upland at the altitude of 500-1,600 meters a.s.l and land slope varied between 30-60 %.
- The average rainfall is around 1,556 mm/year.
- The types of soils are Ultisol (Podzolic), Entisol (Alluvial), Inceptisol, Oxisol and Vertisol.

**GI Group** : The Community of the Protection for Geographical Indication of Koerintji Jambi Cinnamon or Masyarakat Perlindungan Indikasi Geografis Kayu Sweet Koerintji Jambi (MPIG-K2J)

**Contact** : Yusuf /Chairman and Aan Kusrani/Secretary

**Cellular Number** : 081366172968 / 081373288666

**Email** : yusufadvokat1972@gmail.com

**Supervising Agency** : Plantation Office or Dinas Perkebunan, Province of Jambi

**Address** : Jl. M. Yusuf Singadikane No. 01 Telanaipura

**Telp./Fax.** : (0741) 63134 / (0741) 60561

**Contact** : Putri Rainun

**Cellular Number** : 081366202805

**Email** : p2hpdibun@gmail.com





# LAMPUNG BLACK PEPPER

GI Number : ID G 000000042  
Register Date : 2 May 2016  
GI Group : The Community of Geographical Indication of Lampung Black Pepper or Masyarakat Indikasi Geografis Lada Hitam Lampung (MIG LHL)  
Varieties : Petaling 1, Petaling 2, Lampung Daun Kecil (LDC), Chunuk, Natar 1, Natar 2 and Bengkoang  
Production : 5,391,29 Ton  
Area Size : 7,413 Ha  
Estate Locations : - Regency of Lampung Barat  
- Regency of Lampung Utara  
- Regency of Lampung  
- Regency of Timur  
- Regency of Tanggamus.



### Flavor Profile


- Free from contamination.
- Free from taints/faults of flavor.
- Spicy aromatic flavor is the special characteristics of the piperine content.
- The aroma of the seeds of dry black pepper can stimulate the nose.
- The spiciness grade of the pepper seeds can give warmth effect to the body.

### Characteristics and Quality

- Lampung Black Pepper has the special characteristics of black color to brownish black color with the maximum moisture content of 13%.
- The piperine content varies between 3.29-4.7%, essential oil ranges from 1.14-2.89% and oleoresin content varies between 12,8-15,20%.
- Lampung Black Pepper traded can be classified into Grade I and with maximum impurity content of 1%, maximum light seeds content of 2%, maximum moldy impurity content of 1%, maximum moisture content of 13% as well as free from dead and alive insects.

### Geographical Environment

- It grows on the midland at the altitude of 200-600 meters a.s.l.
- The soils are varied ranging between: alluvial, entisol, inceptisol, ultisol, andosol, regosol, grey hydromorph, red latosol, red yellow podzolic, brown latosol.
- Depth is > 75 cm with good drainage.
- The average temperature is ranging between 23 - 32°C and the humidity is ranging between 75 – 85%.
- The annual rainfall is ranging between 2000 mm – 2500 mm.
- The land condition is sloping and with narrow lands which are utilized by the farmers by making terracing and ditches.
- Harvest Season/Time:
  1. Regency of Lampung Barat : August-October
  2. Regency of Lampung Utara : May-August
  3. Regency of Lampung Timur : June-September
  4. Regency of Tanggamus : August-September



GI Group	: The Community of Geographical Indication of Lampung Black Pepper or Masyarakat Indikasi Geografis Lada Hitam Lampung (MIG LHL)
Address	: Jl. Basuki Rahmat No. 8 A, Teluk Betung, Bandar Lampung
Contact	: 1. Plantation and Animal Husbandry Office or Dinas Perkebunan and Peternakan, Province of Lampung
Telp.	: (0721) 487865 / (0721) 487866
Cellular Number	: 2. Supangat 081379538099
Supervising Agency	: Plantation and Animal Husbandry Office or Dinas Perkebunan and Peternakan, Province of Lampung
Address	: Jl. Basuki Rahmat No. 8 A Teluk Betung, Bandar Lampung
Telp/Fax	: (0721)487865/ (0721) 487866
Contact	: F. Wherlian Ali and Alfaizah
Cellular Number	: 085368449235 / 081369457014
Email	: alva.lim2@gmail.com



# MUNTOK WHITE PEPPER

- GI Number : ID G 000000004  
Register Date : 28 April 2010  
GI Group : Agency for Development Management and Marketing of Pepper or Badan Pengelola Pengembangan and Pemasaran Lada (BP3L), Province of the Islands of Bangka Belitung  
Varieties : Muntok White Pepper  
Production : 4,000 Ton  
Area Size : 33.739 Ha  
Estate Locations : - Regency of Bangka  
- Regency of Bangka Tengah  
- Regency of Bangka Barat  
- Regency of Bangka Selatan  
- Regency of Belitung  
- Regency of Belitung Timur  
- The City of Pangkalpinang.



### Flavor Profile

- Free from contamination.
- Free from major taints/faults of flavor.
- Aromatic spicy flavor.
- Aromatic of the pepper seeds and peper powder can stimulate the nose so it causes sneezing.
- Spiciness levels of the pepper seeds and pepper powder can give warmth effect to the body.

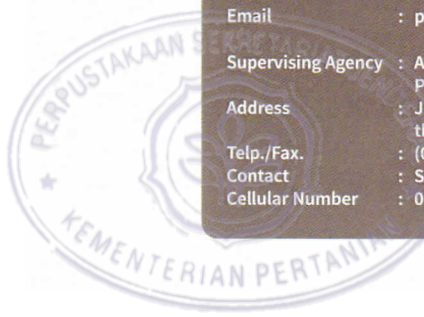
### Characteristics and Quality

- The pepper seeds are in cluster (unpeeled) or big oval shape.
- It has thin skin (mesocarp) and large seeds with dark green color.
- White pepper is processed products of ripe pepper which is shown by yellow or shiny red color.
- The type of products : white pepper granulate seeds or white pepper powder.
- Muntok White Pepper Powder traded has the standard requirements of odor, taste, normal color with maximum moisture content of 12% and the ash content of 2%.
- Soaking, cleaning and sun drying processes take about 7-10 days which will produce clean white peper seeds.

### Geographical Environment

- It is planted and grows on the lowland of the Islands of Bangka Belitung at the altitude of 50-500 meters a.s.l
- The average air temperature is rather high.
- The soil has average pH below 5 with the types of soils of Podzolic and Latosol.
- It grows by creeping on dead or alive media and it is fertilized, with either inorganic or organic fertilizers.
- The drying process uses sunlight (sundry) or firewood (roasting) and be performed at the temperature of around 60°C.
- The drying process is performed until the maximum moisture content is 14% prior to packing or storage.
- The harvest season is affected by the types of bimodal climate, where there are 2 wet and dry peak seasons, namely January and April-June.
- Short dry season in the month of January forces the formation of flowers.
- The flowers formed will be perfected by the development of its fruits during the dry season which grows even longer in the months of April-June.

GI Group	: Agency for Development Management and Marketing of Pepper or Badan Pengelola Pengembangan and Pemasaran Lada (BP3L), Province of the Islands of Bangka Belitung
Address	: Komplek Taman Kota Blok C, No. 22, Sub district of Air Item, District of Pangkal Pinang, Province of the Islands of Bangka Belitung
Contact	: Gunawan
Cellular Number	: 082183384290
Email	: pphpbun.babel@gmail.com
Supervising Agency	: Agriculture, Plantation, and Animal Husbandry Office or Dinas Pertanian, Perkebunan and Peternakan, Province of Bangka Belitung
Address	: Jl. Pulau Pongok Subdistrict of Air Itam, District of Bukit Intan, Pangkal Pinang, Province of the Islands of Bangka Belitung
Telp./Fax.	: (0717) 439492
Contact	: Shinta
Cellular Number	: 081367660900





# MALONAN WHITE PEPPER OF KUTAI KARTANEGARA EAST KALIMANTAN

- GI Number : ID G 000 000 088  
Register Date : 12 November 2018  
GI Group : The Community of the Protection for Geographical Indication of Malonan Pepper of Kutai Kartanegara – East Kalimantan or Masyarakat Perlindungan Indikasi Geografis Lada Malonan Kutai Kartanegara – Kaltim (MPIG – LMK3)
- Variety : Lada Malonan 1  
Production : 2.17 Tons/Ha/Year  
Area Size : 196.451 Ha  
Estate Locations : - District of Loa janan  
- District of Muarabadak



### Flavor Profile

- Spicy aromatic fragrance
- Sharp or strong odor

### Characteristics and Quality

- Kutai Kartanegara Malonan White Pepper - has the special characteristics which are yellowish-white color or brownish-white color or grayish-white color
- It contains 4.10% - 4.56% piperine, 2.00 – 6.50% essential oil.

### Geographical Environment

- It grows on the areas of moderate plains at the altitude of 100-500 meters a.s.l.
- The soils are varied, such as: Ultisol, Organosol, Lithosol, Latosol, Andosol, Regosol, Renzina, and Mediteranian.
- The average temperature ranges between 26 - 35°C and the humidity varies between 63 – 98%.
- The annual rainfall is around 187,3 mm
- The Harvest Season can repeat within an interval period of 20 days for 3 consecutive months (the months of July, August, September and the months of February, March, April in the following years).



GI Group	: The Community of the Protection for Geographical Indication of Malonan Pepper of Kutai Kartanegara – East Kalimantan or Masyarakat Perlindungan Indikasi Geografis Lada Malonan Kutai Kartanegara – Kaltim (MPIG – LMK3)
Address	: Jl. Soekarno Hatta Km. 19, RT 005, Hamlet/Dusun Tani Maju, Village of Batuah, District of Loa Janan, Regency of Kutai Kartanegara, Province of East Kalimantan
Contact	: Abdu Rahman
Cellular Number	: 081346480808
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of East Kalimantan
Address	: Jalan MT. Haryono, Air White, District of Samarinda Ulu, the City of Samarinda, East Kalimantan 75243
Telp./Fax	: (0541) 736852
Contact	: Abdu Rahman
Cellular Number	: 081346480808





# EAST LUWU PEPPER

GI Number : ID G 000 000 091  
Register Date : 10 July 2018  
GI Group : The Community of the Protection for Geographical Indication of Luwu Timur Pepper or Masyarakat Perlindungan Indikasi Geografis Lada Luwu Timur (MPIG LLT)  
Variety : Lada Malonan 1  
Production : 4,323.92 Tons/Year  
Area Size : 5,871.3 Ha  
Estate Locations : - District of Towuti  
- District of Nuha  
- District of Waponda  
- District of Malili



### Flavor Profile

- Hot and spicy aroma
- Strong fragrance

### Characteristics and Quality

- White pepper has yellowish-white color as the black pepper has brownish black color.
- The content of piperine in Luwu Timur white pepper varies between 2.56% - 3.48% as Luwu Timur black pepper contains 1.91% - 2.89% piperine, and Luwu Timur white pepper contains 1.00% - 1.92% essential oil and Luwu Timur black pepper contains 2.2% - 2.89% essential oil.

### Geographical Environment

- They grow in the medium plains at the altitude of 50 - 600 meters a.s.l.
- The soils are varied, such as: alluvial, Grumusol, Latosol, Mediteranian, Podzolic, Rendsina.
- The average temperature ranges between 21 - 33°C as the humidity is ranging between 60 - 90%.
- The annual rainfall is around 2800 mm/year.
- The harvest is performed when the pepper is already fully mature or ripe, which is marked with a number of seeds' color turning red in each spike or peppercorn (tandan). The fruits are selectively picked by and per peppercorn (tandan) and the harvest or picking is done every month for the whole harvest time (perennial).



GI Group : The Community of the Protection for Geographical Indication of Luwu Timur Pepper or Masyarakat Perlindungan Indikasi Geografis Lada Luwu Timur (MPIG LLT)  
 Address : Jl. Bukit Indah No.2, Village of Matompi, District of Towuti, Regency of Luwu Timur  
 Contact : H. Muh. Arfa  
 Cellular Number : 085299253392

Supervising Agency : Agriculture Office or Dinas Pertanian, Regency of Luwu Timur  
 Address : Jl. Ki Hajar Dewantara, Puncak Indah, Malili, Regency of Luwu Timur, South Sulawesi 92936  
 Contact : H. Muh. Arfa  
 Cellular Number : 085299253392



# MOLE SUMEDANG TOBACCO



- GI Number : ID G 000000008  
Register Date : 25 April 2011  
GI Group : The Community of the Protection for Geographical Indication  
or Masyarakat Perlindungan Indikasi Geografis (MPIG)  
Mole Sumedang Tobacco  
Varieties : Nani, Kedu Hejo, Rancung/Juhana, Sano, Beber, Omasnani/  
Sinyonya/Binuh Bodas, Himar, Darwati, Rayud  
Production : 8,471 Kgs / Ha/Year  
Area Size : 1.451,42 Ha  
Estate Locations : - Regency of Sumedang,  
- Regency of Garut  
- Regency of Majalengka



### Flavor Profile

- It has special strong aroma/fragrant.
- It has good smoking taste.
- It is free from bitter taste.
- White mole tobacco has very strong aroma and when it is smoked, it tastes light.
- Yellow mole tobacco has strong aroma and when it is smoked, it tastes mild.
- Red mole tobacco red has strong aroma and when it is smoked, it tastes strong/heavy.
- Green mole tobacco green has less strong aroma and when it is smoked, it tastes light.

### Characteristics and Quality

- The type of products is in form of cut/minced tobacco with very fine cuts.
- The color of final products can be distinguished into four colors, namely: white, yellow, red, and green.
- The damaged leaves are kept to be less than 10%.
- Before being ripened, it is sorted to select the tobacco leaves that are good, not defective/tainted, and not too old (uniform).

### Geographical Environment

- It grows in the hilly and mountainous areas at the altitude of between 25 – 1,667 meters a.s.l.
- The temperature varies between 15-28°C, the humidity ranges between 50-90%.
- The average rainfall is 2,830 mm per year with 6 wet months and 6 dry months.
- The types of soils vary: clay, sandy clay to clay, clay sandy with light to heavy structure.
- The planting is during the months of February-March, and the harvest season is in the months of June-July.
- The planting is performed during the months of May-June, and the harvest season is during the month of August-September.

**GI Group** : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Mole Sumedang Tobacco  
**Address** : Jl. Prabu Geusan Ulun No. 36 Sumedang 45311  
**Contact** : H. Agus Mulyawan  
  
**Supervising Agency** : Plantation Office or Dinas Perkebunan, Province of West Java  
**Address** : Jl. Surapati No. 67 Bandung  
**Telp. /Fax.** : (022) 2504422, Fax. (022) 2509066  
**Contact** : Arif /Yeyep Sudrajat  
**Cellular Number** : 08122452059 / 082218218961





# SUMEDANG BLACK TOBACCO

GI Number : ID G 000000007  
Register Date : 25 April 2011  
GI Group : The Community of the Protection for Geographical Indication  
or Masyarakat Perlindungan Indikasi Geografis (MPIG)  
Sumedang Black Tobacco  
Varieties : Nani Tobacco  
Production : 8,471Kgs / Ha/Year  
Area Size : 9,711 Ha  
Estate Locations : Regency of Sumedang



### Flavor Profile

- It has very strong aroma.
- It tastes heavy/strong when smoked, it contains 10.06% sugar, 2.96% nicotine, the maximum moisture content of dry Black Tobacco is 16%.
- It has black color and is not shiny.

### Characteristics and Quality

- It originates from the tobacco leaves which is planted and grows in hilly areas.
- The harvested tobacco leaves picked from the harvest after the second and third pickings of the tobacco shoots.
- The leaves are picked from tobacco planting that has sufficient amount of sun light.
- The tobacco leaves used are those which are thick enough and have a lot of water content/moisture.
- The whole tobacco leaves should not sustain any pest or disease attacks.
- The ripening process lasts for 2-4 nights.
- The tobacco leaves produced from the cutting process are in form of straight thread and should not be broken.
- The drying process is done by sundrying and finished for one day.

### Geographical Environment

- It is planted and grows at the altitude of 50-850 meters a.s.l.
- The temperature varies between 15-28°C, and the humidity ranges between 50-90%.
- The rainfall is 2.830 mm per year with 6 wet months and 6 dry months.
- The types of soils are andosol, podzolic and alluvial.



GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG)  
Sumedang Black Tobacco  
Address : Jl. Prabu Geusan Ulun No. 36 Sumedang 45311  
Contact : H. Agus Mulyawan

Supervising Agency : Plantation Office or Dinas Perkebunan, Province of West Java  
Address : Jl. Surapati No. 67 Bandung  
Telp. /Fax. : (022) 2504422, Fax. (022) 2509066  
Contact : Arif /Yeyep Sudrajat  
Cellular Number : 08122452059 / 082218218961





# TEMANGGUNG SRINTHIL TOBACCO

- GI Number : ID G 000000027  
Register Date : 13 May 2014  
GI Group : The Community of the Protection for Geographical Indication of Temanggung Srinthil Tobacco or Masyarakat Perlindungan Indikasi Geografis Tembakau Srinthil Temanggung (MPIG-TST)  
Varieties : Sindoro 1, Kemloko 1, Kemloko 2 and Kemloko 3 (dominant on Kemloko 1 and Kemloko 2)  
Production : 50-100 Kgs/Ha  
Area Size : 200 Ha (Village of Lamuk) as the entire potential lands of 2000 H, 40% of which are potentially transformed to srinthil tobacco plantation (total 800 Ha)  
Estate Locations : 1. District of Tlogomulyo Villages of Legoksari, Losari, Pagersari, Tlilir, and Gedegan  
2. District of Tembarak Villages of Banaran, Kemloko, and Gandu  
3. District of Bulu Villages of Wonosari, Bansari, Pagergunung, and Wonotirto



### Flavor Profile

- Refreshing.
- Its distinctive aromas are fragrant, soft, satisfying, crispy and tasteful and sweet (quality E) to very refreshing, exceptionally fragrant, softer, and deeper, strongly tasteful, very crispy and sweet (quality H).

### Characteristics and Quality

- The colors are ranging between reddish-brown (quality E) to black “nyamberlilen” (quality H), very shiny or bright, refreshing, fragrant (quality E) up to very fragrant (quality H), oily, sticky, heavy and thick or “tebalänteb”, and the nicotine content varies between 5.05% -7.58 %.

### Geographical Environment

- The areas that produce Temanggung tobacco with Srinthil quality have the following rock formations: Qsm (the rock formation of Volcano Sumbing). Such volcanic rocks are consisting of andesite-augit-olivine.
- It is planted and grows at the altitude of 600 – 1,600 meters a.s.l.
- The soil pH of the srinthil production center areas is slightly acid (5.5 – 6.5).
- The temperature varies, during the night ranging between 17 – 18 0C, as during the day, ranging between 26 – 28 0C. The humidity varies between 30 % - 35%
- The rainfall ranges between 20.7 mm – 27.7 mm per day.
- The types of soils: regosol and latosol with clay texture, sandy clay, and sand.
- The major harvest season are in the months of August until the beginning of November.



<b>GI Group</b>	:	<b>The Community of the Protection for Geographical Indication of Temanggung Srinthil Tobacco or Masyarakat Perlindungan Indikasi Geografis Tembakau Srinthil Temanggung (MPIG-TST)</b>
<b>Address</b>	:	<b>Hamlet/Dusun Lamuk, Village of Legoksari, District of Tlogomulyo, Regency of Temanggung.</b>
<b>Contact</b>	:	<b>Yamuhadi and Joko</b>
<b>Cellular Number</b>	:	<b>085647198030, 0811293890</b>
<b>Supervising Agency</b>	:	- <b>Agriculture and Food Security Office or Dinas Pertanian and Ketahanan Pangan, Regency of Temanggung</b> - <b>Office for Industry, Trade, Cooperative Associations, and Micro, Small, and Medium Enterprises or Disperindagkop dan UMKM, Regency of Temanggung</b> - <b>Economic Affairs Section, Regional Secretariat under the Coordination of Regional Development Planning Agency or Bagian Perekonomian SETDA dibawah koordinasi BAPPEDA, Regency of Temanggung</b>
<b>Address</b>	:	<b>Jl. Suyoto Number 7, Regency of Temanggung (Food Crops Office or Dinas Tanaman Pangan)</b>
<b>Telp. /Fax.</b>	:	- <b>(0293) 491043/ 491007- Food Crops Office or Dinas Tanaman Pangan,</b> - <b>(0293) 491436- Office for Industry, Trade, Cooperative Associations, and Micro, Small, and Medium Enterprises or Disperindagkop dan UMKM</b>
<b>Contact</b>	:	<b>Ir. Untung Prabowo – Head of Plantation Section, Food Crops Office, Regency of Temanggung</b>
<b>Cellular Number</b>	:	<b>08122795522</b>





# JAVA PREANGER TEA

- GI Number : ID G 000000037  
Register Date : 23 December 2015  
GI Group : The Community of the Protection for Geographical Indication - Java Preanger Tea or Masyarakat Perlindungan Indikasi Geografis - Teh Java Preanger (MPIG – TJP)  
Varieties : Pan Firing Green Tea (Teh Hijau Pan Firing), Steaming Green Tea (Teh Hijau Steaming), White Tea (Teh Putih).  
Production : 40,125 Tons/Year  
Area Size : 46,209 Ha  
Estate Locations : Mount Tilu and Mount Gedogan





### Flavor Profile

- Pan Firing Green Tea (Teh Hijau Pan Firing) of Java Preanger Kanaan has Nice Astringent taste and Citrus Flower aroma.
- Steaming Green Tea (Teh Hijau Steaming) of Java Preanger Gamboeng has Thick Astringent taste, Bristly Aftertaste and Steamed Peanut aroma.
- The White Gamboeng (Teh Putih) has Medium taste and Rose Flower aroma.

### Characteristics and Quality

- The Green tea and the White tea have been certified by HACCP, FSCC (ISO 22000+PAS, ETP, Rainforest Alliance and UT Kanaan).
- There are 2 Varieties: Sinensis (Camellia sinensis) and Assamica (Camellia assamica).
- The size of the tea trees (shrubs) (Camellia sinensis) can reach up to 3 meters and the size of assamica tea shrubs (Camellia assamica) can reach up to 2 meters.
- The leaves of the Sinensis tea has small size, with the length of 3-6 Cm and dull leaf surfaces as the leaves of Assamica tea has big size, with the length of 15-20 Cm and the surface of the leaves are shiny or bright.
- The productivity of Sinensis tea is low as the productivity of Assamica tea is high.
- The taste of Sinensis tea is soft as the taste of Assamica tea is strong.
- The content of the chemical substances of the Sinensis tea is low Catechin level as the Assamica teas has high content of Catechin.

### Geographical Environment

- It is planted and grows in lands at the altitude of 1,350 – 1,520 meters a.s.l.
- The temperature varies between 13-25°C and the humidity is not less than 70%.
- The rainfall is not less than 2,000 mm per year.
- The types of soils are Andisol, Latosol and Podzolic.



**GI Group** : The Community of the Protection for Geographical Indication - Java Preanger Tea or Masyarakat Perlindungan Indikasi Geografis- Teh Java Preanger (MPIG – TJP)  
**Address** : Jl. Surapati No. 67 Bandung 40133, West Java  
**Contact** : Nugroho B. Koesnohadi  
**Supervising Agency** : Plantation Office or Dinas Perkebunan, Province of West Java  
**Address** : Jl. Surapati No. 67 Bandung  
**Telp./Fax.** : (022) 2504422, Fax. (022) 2509066  
**Contact** : Arif /Yeyep Sudrajat  
**Cellular Number** : 08122452059 / 082218218961





# JOGJA KULONPROGO PALM SUGAR

GI Number	: ID G 000000029
Register Date	: 21 July 2014
GI Group	: The Community of the Protection for Geographical Indication of Jogja Kulonprogo Palm Sugar or Masyarakat Perlindungan Indikasi Geografis Gula Kelapa Kulonprogo Jogja (MPIG- GKPP Jogja)
Varieties	: Kelapa Dalam (Kulonprogo for Gula Jawa and Gula Semut)
Production Potential	: 1651.8 tons/year
Area Size	: 3949.21 Ha
Estate Locations	: - District of Kokap - District of Girimulyo - District of Samigaluh - District of Kalbawang - District of Nanggulang - District of Pengasih - District of Sentolo - District of Lendah





### Flavor Profile

- Sweet taste with coconut aroma.
- The palm tree Gula Jawa contains 0% residues, 1.65-2.06% ashes, and 53.15-60.40% sucrose.
- The Gula Semut or Ant Sugar contains 0% residues, 1.84-2.14% ashes, and 63.60-66.56% sucrose.

### Characteristics and Quality

- The palm tree Gula Jawa, in terms of its physical appearance, has brownish yellow and brown colors, and its texture is hard and soft, and it is not easy to melt. The shape is like coconut shell and cylindrical or customized according to the customer's order so the shapes and sizes are varied.
- The Gula Semut or Ant, in terms of its physical appearance, has brownish yellow and brown colors, and its texture is soft and very soft. It has granule forms with the size screening between 10-12 mesh.

### Geographical Environment

- It is planted and grows at the altitude of 100-500 meters a.s.l, with waves and inclination of 2.15.
- The minimum air temperature is 21.8°C and the maximum air temperature is 24°C.
- The humidity ranges between 41-97%.
- The minimum air pressure is 1004.5 MB and the maximum air pressure is 1014.6 MB.
- The soils are commonly found in the hilly areas or Mount Menoreh.
- The types of soils are dominated by inceptisols and alfisol which are basically composed of the main sandstone with claystone, limestone, and clay layers.

GI Group	: The Community of the Protection for Geographical Indication of Jogja Kulonprogo Palm Sugar or Masyarakat Perlindungan Indikasi Geografis Gula Kelapa Kulonprogo Jogja (MPIG- GKKP Jogja)
Address	: Ngaseman RT 21 RW 05 Hargarejo, Kokap, Kulonprogo
Contact	: Samsudi / Suparyono
Cellular Number	: 085292794929 / 085228945271
Supervising Agency	: Forestry and Food Crops Office or Dinas Kehutanan dan Pangan Regency of Kulon Progo
Address	: Jl. Sugiman 21 Wates, Kulon Progo, DIY
Telp./Fax.	: (0274) 774295 / (0274) 773009
Contact	: Widi Astuti
Cellular Number	: 081215301946
Supervising Agency	: Forestry and Plantation Office or Dinas Kehutanan and Perkebunan, Province of Special Region D.I. Yogyakarta
Address	: Jalan Argulobang No.19, Baciro, Gondokusuman, The City of Yogyakarta, Special Region D.I. Yogyakarta.
Telp./Fax.	: (0274) 588518 / Fax: (0274) 512447
Contact	: Ika Ahyani Kurniawati
Cellular Number	: 08159477678

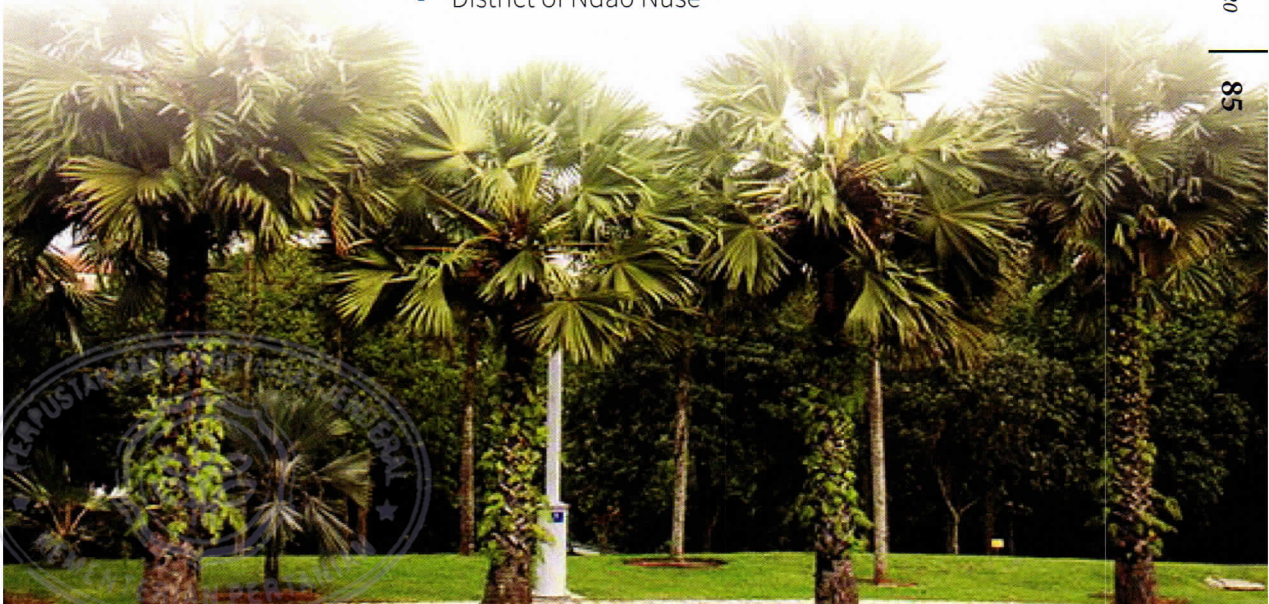




# ROTE PALM SUGAR

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- GI Number : ID G 000 000 079  
Register Date : 12 February 2018  
GI Group : The Community of the Protection for Geographical Indication of Rote Palm Sugar or Masyarakat Perlindungan Indikasi Geografis Gula Lontar Rote (MPIG-GLR)  
Variety : -  
Production : 927.08 Tons/Year  
Area Size : 16622 Ha  
Estate Locations : - District of Lobalain  
- District of Pantai Baru  
- District of Rote Barat  
- District of Rote Barat Daya  
- District of Rote Barat Laut  
- District of Rote Selatan  
- District of Rote Tengah  
- District of Rote Timur  
- District of Landu Leko  
- District of Ndao Nuse



### Flavor Profile


- The normal aroma is deliciously fragrant
- It has sweet taste with little amount of enjoyable acidity

### Characteristics and Quality

- The types of products include: Liquid Sugar or Gula Cair, Sugar Bar or Gula Lempeng, Ant Sugar or Gula Semut
- It has yellow to brown color

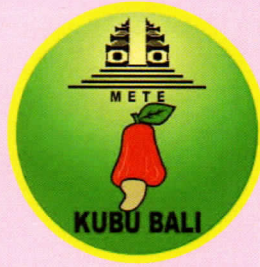
### Geographical Environment

- It is planted and grows at the altitude of 500 meters a.s.l.
- The average rainfall is around 830.6 mm/year
- The types of soils are: sandy soils which are rich of organic materials, such as alluvial hydromorph, dark grey alluvial, yellow grey alluvial, red latosol and reddish-brown latosol.



GI Group	: The Community of the Protection for Geographical Indication of Rote Palm Sugar or Masyarakat Perlindungan Indikasi Geografis Gula Lontar Rote (MPIG-GLR)
Address	: Kompleks Perkantoran Bumi Tiilangga Permai, Jln. Lekunik-Nusaklain, Baa. Regency of Rote Ndao
Contact	: Atam Gutama (Chairman MPIG)
Cellular Number	: 085239349758
Supervising Agency	: Agriculture Office or Dinas Pertanian, Regency of Rote Endao
Address	: Kompleks Perkantoran Bumi Tiilangga Permai, Jln. Lekunik-Nusaklain, Baa. Regency of Rote Ndao
Telp./Fax	: (0380) 8571035





# BALI KUBU CASHEW

GI Number : ID G 000000028  
Register Date : 21 July 2014  
GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) of Bali Kubu Cashew  
Varieties : 1. Tipe Madura  
2. Tipe Muna  
Production : 2,877 tons  
Area Size : 7,791 Ha  
Estate Locations : District of Kubu and District of Abang (Regency of Karangasem)



### Flavor Profile

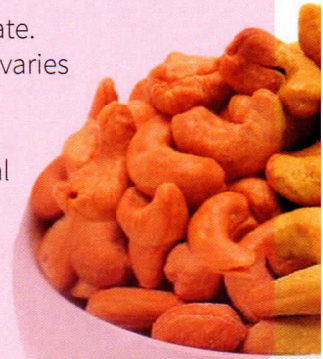
- Bali Kubu Cashew has special characteristics, such as white color, sweet taste, as well as crunchy and crispy.
- The sweet taste is resulted from 5.53% sugar content.

### Characteristics and Quality

- The type of products include, among others: Unpeeled Bali Kubu Cashew (Gelondong Mete Kubu Bali), Bali Kubu Cashew Nut (Kacang Mete Kubu Bali), Bali Kubu Cashew Nut Oven (Kacang Mete Oven Kubu Bali).
- Unpeeled Cashew (Gelondong Mete) of Quality Grade I with the following criteria:
  - It weighs 6–8 grams / nut or 120 – 150 nuts/Kg.
  - The color of unpeeled cashew or the shells is grey.
  - The length ranges between 29.60 – 29.7 mm and the width varies between 23.68 – 23.89 mm.
  - The surface/cheek of the shells is full and compact.
  - The moisture content varies between 5 - 8%.
- Quality Grade II with the following criteria:
  - It weighs 5-6 gram/nut or 150 – 180 nuts/Kg.
  - The color of unpeeled cashew or the shells is grey.
  - The length ranges between 29.60 – 29.7 mm, and the width varies between 23.68 – 23.89 mm.
  - The surface/cheek of the shells is full and compact.
  - The moisture content varies between 5 - 8%.

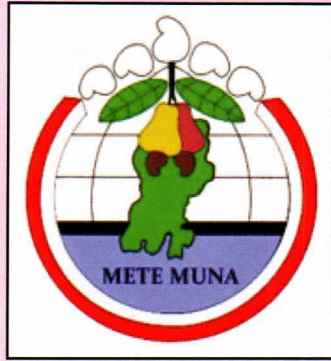
### Geographical Environment

- It is planted and grows at the altitude of 0 - 500 meters a.s.l.
- It proves that it can grow on the marginal lands with dry climate.
- The temperature ranges between 25 - 29°C, and the humidity varies between 67 – 83%.
- The rainfall is varied between 550 – 2,084 mm per year.
- It is cropped by Kubu farmers collectively with local traditional community organization, called “Subak Abian”.
- The types of soils are grayish brown, sandy, stoney latosol, with pulsed power (daya berforus), and some ashes, clay.
- The major harvest season is in October.



GI Group	: The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) of Bali Kubu Cashew
Address	: Field Management Unit or Unit Manajemen Lapangan, District of Kubu, Regency of Karangasem Jl. Raya Kubu Singaraja
Contact	: I Nyoman Menget Ardiasa/ Gde Sudastra
Cellular Number	: 081337619270 / 085289696124
Email	: NyomanMengetArdiasa@gmail.com
Supervising Agency	: Food Crops Horticulture and Plantation Office or Dinas Tanaman Pangan, Hortikultura and Perkebunan Province of Bali
Address	: Jalan W.R. Soepratman No 71 Denpasar
Telp./Fax.	: (0361) 228716 / Fax. (0361) 231967
Contact	: Ida Ayu Putu Kalpikawati
Cellular Number	: 08179029166





# MUNA CASHEW

GI Number : ID G 000000052  
Register Date : 21 September 2016  
GI Group : The Community of the Protection for Geographical Indication of Muna Cashew or Masyarakat Perlindungan Indikasi Geografis Mete Muna (MPIG – MM)  
Varieties : Jambu Mete Populasi Muna or Muna Cashew Apple  
Production : 4,441 Tons/Year  
Area Size : 24,239 Ha  
Estate Locations : District of Tongkuno, Tongkuno Selatan



### Flavor Profile

- It has milky white color.
- It has sweet taste.
- It contains protein and more fat so that it produces crispy flavor.

### Characteristics and Quality

- The products are marketed in form of Unpeeled Cashew (Gelondong Mete), Cashew Nut (Kacang Mete), Processed Cashew Nut without Testa skin (Kacang Mete olahan tanpa kulit ari) and Cashew Nut with Testa skin (Kacang Mete dengan kulit ari).
- The standard quality of Cashew Nut (Kacang Mete) is determined by its wholeness, which are:
  - The wholeness of nuts > 95 % of white color
  - The wholeness of nuts > 85 % of white color
- Rain Dry Cashew (Mete Kering Hujan), which is black Unpeeled Cashew Nut (Gelondong Mete), produced during the rainy season (the months of December– January).
- Sun Dry Cashew (Mete Kering Matahari), which is grey Unpeeled Cashew (Gelondong Mete), produced during the dry season (the months of August– November).

### Geographical Environment

- It is planted and grows at the altitude of > 500 meters a.s.l.
- The humidity ranges between 67 – 83%
- The average rainfall is around 144.8 mm/year.
- The types of soils are generally dominated with Mediteranian soils (Alfisol and Oxisol), with soil acidity (pH) ranging between 5.42-7.34.

**GI Group** : The Community of the Protection for Geographical Indication of Muna Cashew or Masyarakat Perlindungan Indikasi Geografis Mete Muna (MPIG – MM)  
**Address** : Jl. Lasandana No. 130, Wakuru, District of Tongkuno, Regency of Muna, Province of Southeast Sulawesi  
**Contact** : La Ode Busi  
**Cellular Number** : 085241680258

**Supervising Agency** : Plantation and Horticulture Office or Dinas Perkebunan and Hortikultura, Province of Southeast Sulawesi  
**Address** : Jl. Agriculture No.1, Korumba, Kendari, the City of Kendari, Southeast Sulawesi 93117  
**Telp./Fax.** : (0401) 321953  
**Contact** : Supriyanto  
**Cellular Number** : 082346478887





# THE ISLANDS OF ALOR VANILLA

GI Number : ID G 000000017  
Register Date : 19 October 2012  
GI Group : The Farmers Association of the Islands of Alor Vanilla or  
Asosiasi Petani Vanili Kepulauan Alor (APVKA)  
Varieties : Vanili Klon Alor  
Production : 2.2 Tons/Ha/Year  
Area Size : 304 Ha  
Estate Locations : - District of Alor Selatan  
- District of Alor Barat Laut  
- District of Alor Tengah Utara  
- District of Alor



### Flavor Profile

- Strong and uniquely fragrant vanilla.
- It contains 2.32-2.85% vanillin.

### Characteristics and Quality

- The vanilla fruits have peapod shape (polong) clustered in fingerlike clusters /tiers.
- The ripe vanilla has yellow color at the tip of the pods and the color of the pod changes from dark green to light green.
- The plant is tolerant against the dry climate (6-9 dry months/year) and against Vanilla Stem Rot or Busuk Batang Vanila (BBV) disease.
- The hands (tandan) of the vanilla fruits have more than one branches.
- The number of flowers ranges between 28-40 per hand (tandan).
- The number of the pods (polong) varies between 11-28 per hand (tandan).
- The size of the pods (polong) is large with the length around 23.01-27.10 cms.
- The diameter of the pods (polong) varies between 1.30-1.85 cm.
- It is free from foreign materials or impurities and moldy odor.
- The color is shiny black.
- The fruit shape has no wrinkles.
- It is full content or compact, oily, elastic, not brittle or broken if rolled in the fingers and when rolled, it will recover to its original shape.

### Geographical Environment

- It grows in the dry climate with the long and persistent dry months.
- It is planted and grows at the altitude of 5 – 950 meters a.s.l.
- The average air temperature varies between 26.2-30.1°C, and the humidity ranges between 75 -83%.
- The annual rainfall is ranging between 1,076 – 1,537 mm with average rainfall of 1,344 mm.
- The types of soils are Inceptisol and Molisol

GI Group	: The Farmers Association of the Islands of Alor Vanilla or Asosiasi Petani Vanili Kepulauan Alor (APVKA)
Address	: Jalan Kelimutu Number 2 Kalabahi Alor – NTT
Contact	: Head of Plantation Division / Head of Seedlings and Protection Section or Kepala Bidang Perkebunan / Kepala Seksi Perbenihan dan Perlindungan
Cellular Number	: 08113834444 / 081236988906
Supervising Agency	: Agriculture and Animal Husbandry Office or Dinas Pertanian and Peternakan, Regency of Alor
Address	: Jl. Gatot Subroto No. 31 Kalabahi Alor, NTT
Telp. /Fax.	: (0386) 21144
Contact	: Head of Plantation Division / Head of Seedlings and Protection Section or Kepala Bidang Perkebunan / Kepala Seksi Perbenihan dan Perlindungan
Cellular Number	: 08113834444 / 081236988906





# MINAHASA CLOVE

- GI Number : ID G 000000033
- Register Date : 13 August 2015
- GI Group : The Community of the Protection for Minahasa Clove or Masyarakat Perlindungan Cengkeh Minahasa (MPCM)  
Regency of Minahasa Sasaran Tondano
- Varieties : Eugenia aromatic (Sokotok, Zansibar, Zansibar Lengkoan)
- Production : 259 Tons / year of dry clove flowers/buds
- Area Size : 949.50 Ha
- Estate Locations : - Rokrok Mountain (District of Tombulu and District of Pineleng),  
- Tatawiran Mountain (District of Pineleng, District of Mandolang, District of Tombariri, District of Tombariri Timur),  
- Lengkoan Mountain and Wawona Mountain (District of Sonder)  
- Mount Soputan (District of Kawangkoan Barat, District of Langowan Selatan and District of Langowan Timur)  
- Patokaan Mountain and Danau Tondano Mountain (District of Kombi, District of Lembean Timur, District of Eris, District of Kakas, District of Kakas Barat, and District of Tondano Timur)



### Flavor Profile

- Free from contamination
- Free from major taints/faults of flavor.
- Strongly aromatic fragrance.

### Characteristics and Quality

- Quality Grade I and Grade II with uniform size.
- The color is blackish brown to shiny brown.
- No moldy odor.
- Impurities or foreign materials are 0.5-1%.
- Clove flesh or hypanthium is 1-3%.
- Inferior Clove is negative/none.
- Damaged Clove is negative/none.
- Maximum moisture content is 14%.

### Geographical Environment

- It grows in the lowland of medium plains
- The topography is from plain to steep.
- It is planted and grows at the altitude of 0-750 meters a.s.l in volcanic soils derived from volcanic eruption.
- The air temperature ranges between 22 - 32°C, at the maximum temperature of not more than 34°C, and the relative humidity varies between 60 – 80%.
- The average rainfall is 2,355 mm.
- The types of soils are Andosol, Lactosol, Mediteranian and Podzolic
- The harvest season depends on the climate. Under normal climate condition, the major harvest season occurs once in every 4 year.



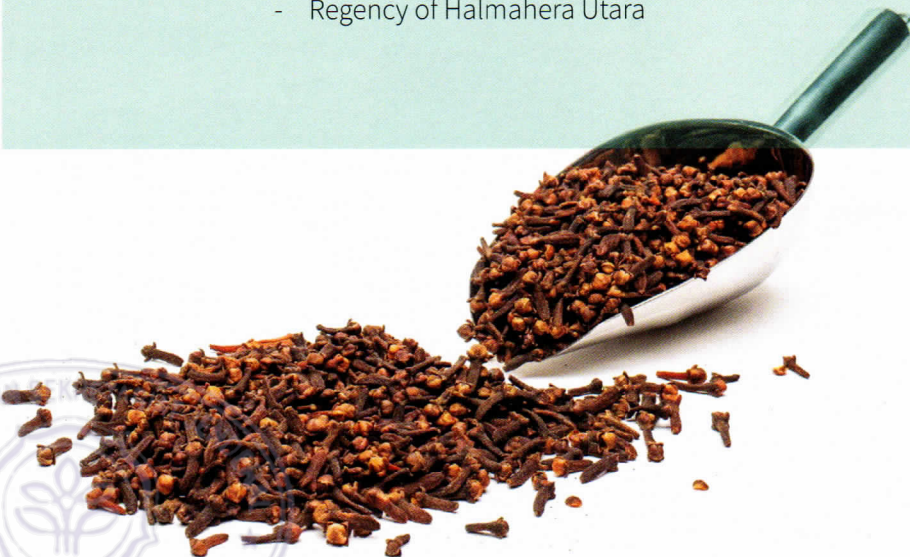
**GI Group** : The Community of the Protection for Minahasa Clove or Masyarakat Perlindungan Cengkeh Minahasa (MPCM)  
 Regency of Minahasa Sasaran Tondano  
**Address** : Jl. Tountemboan, Subdistrict of Wawalintouan, District of Tondano Barat, Regency of Minahasa  
**Contact** : Dolvie Tengker/ Jacob Montong / Alex Mewengkang  
**Cellular Number** : 085240228334 / 085757217733 / 085256337762  
**Supervising Agency** : Regional Plantation Office or Dinas Perkebunan Daerah, Province of North Sulawesi  
**Address** : Jl. Kompleks Perkantoran, Kalasey, Manado  
**Telp./Fax.** : (0431) 838638 / (0431) 831260  
**Contact** : Indrev Sembel / N.O. Mukuan  
**Cellular Number** : 085240354999 / 0811434347





# MOLOKU KIE RAHA CLOVES

GI Number	: ID G 000000051
Register Date	: 21 September 2016
GI Group	: The Community of the Protection for Geographical Indication of Moloku Kie Raha Cloves or Masyarakat Perlindungan Indikasi Geografis Cengkeh Moloku Kie Raha (MPIG-CMKR)
Varieties	: Siputih, Sikotok, Zanzibar, Afo
Production	: 4,504 tons/year
Area Size	: 18,732 Ha
Estate Locations	: - The City of Ternate, - Regency of Halmahera Timur, - Regency of Halmahera Barat, - Regency of Halmahera Utara





### Flavor Profile

- It has a very distinctive flavor and very strong aroma of clove.
- The essential oil content reaches up to 21,9–23%, and it also contains 10.8–12.1% fixed oil and resin as well as 80-90% eugenol .
- The level of spiciness is very high or strong if chewed.
- It has very strong fragrance of clove.

### Characteristics and Quality

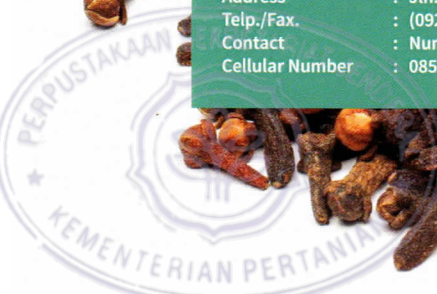
- It is available in form of dry clove flowers (buds) and clove oil.
- The color of dry clove flowers is shiny and blackish brown.
- The color of clove oil is yellowish containing essential oil.

### Geographical Environment

- It is planted and grows at the maximum altitude of 750 meters a.s.l. with agro-ecosystem very suitable for clove cropping.
- The average temperature in Ternate is around 31.5°C in October, and its lowest is around 23.3°C. The average humidity is 84%.
- The average rainfall in the region is around 184.6 mm.
- The wet season in North Maluku lasts for 10 months, and the dry season lasts for 2 months with the rainfall of  $\pm$  2.418 mm/year.
- The region generally has the types of fertile soils, such as Mediteranian, Podzolic with red yellow color, Latosol, Regosol, Alluvial.
- The clove flowers or buds are harvested 6 months after the appearance of clove bud which is shown by the blossom of 1-2 clove flowers and producing reddish yellow.

GI Group : The Community of the Protection for Geographical Indication of Moloku Kie Raha Cloves or Masyarakat Perlindungan Indikasi Geografis Cengkeh Moloku Kie Raha (MPIG-CMKR)  
 Address : Lantai 3, eks Kantor Gubernur Province of North Maluku, JL.Pahlawan Revolusi No.1, Ternate  
 Contact : IstibSaroh  
 Cellular Number : 085240415001  
 Email : igcengkeh-malut@gmail.com

Supervising Agency : Agriculture Office or Dinas Pertanian, Province of North Maluku  
 Address : Jln. Raya Kusu-Kompleks Agriculture, Sofifi, North Maluku  
 Telp./Fax. : (0921) 3127213  
 Contact : Nurain Junus  
 Cellular Number : 085256676566





# SIAU NUTMEG

GI Number : ID G 000000036  
Register Date : 20 November 2015  
GI Group : Institute for the Protection of Geographical Indication  
or Lembaga Perlindungan Indikasi Geografis (LPIG) of  
Siau Nutmeg  
Varieties : Myristica fragrans, Houtt.  
Production : 3,087.72 tons/year of dry nutmeg seeds with shells.  
Area Size : 1,502.10 ha.  
Estate Locations : - District of Siau Timur  
- District of Siau Barat Utara  
- District of Siau Timur Selatan  
- District of Siau Barat  
- District of Siau Barat Selatan  
- District of Siau Tengah





### Flavor Profile

- Distinctively strong flavor and aroma of nutmeg.
- Nutmeg Seed has medicinal effects.
- It is used for aroma therapy.
- Nutmeg oil is used for cosmetic ingredients.

### Characteristics and Quality

- The best quality (Grade A and Grade AT) with the quantity of dry nutmeg seeds with shells of 90-120 seeds/kg
- Nutmeg Seeds that are already separated from the shells have ABCD quality and Shrivell quality as well as Dry Nutmeg Maces (Fuli Pala Kering) with the yields (rendemen) of 68%, and the quantity of nutmeg seeds of 150-175 seeds/kg.
- Nutmeg Seed contains essential oils, saponin, myristicin, elemicin, lipase enzyme, pectine, lemonene, and oleanolic acid.
- Nutmeg Fruit contains chemical substances for skin health and essential oil as well as tanning substances (zat samak).
- The maces (fuli) also contain essential oil, tanning substances (zat samak), and starchy substances (zat pati).
- The appearance of dry maces (fuli kering) has bright or fresh red color to slightly shiny yellow color, and the mace produces unique and strong nutmeg aroma and most maces are still intact and there are not many small breaks.
- The nutmeg seed contains 11-13 % myristicin and the maces of fuli contain 20 -30% myristicin.

### Geographical Environment

- It is planted and grows at the altitude of 300 meters a.s.l and the cluster areas are varied ranging from the lowlands, such as plains and plateau to valleys and hills, to the uplands and mountain tops.
- The air temperature is ranging between 18 – 34°C, and the humidity varies between 55 – 85%.
- The rainfall is around 2,656 mm/year.
- The type of soil is Volcanic.
- The fruit is perennial (producing throughout the year).
- The major harvest season is in the months of March - April and October–December.

GI Group	: Institute for the Protection of Geographical Indication or Lembaga Perlindungan Indikasi Geografis (LPIG) of Siau Nutmeg
Address	: Kampung Dame I, District of Siau Timur, Regency of The Islands of Siau Tagulandang Biaro
Contact	: James R. Kiwol/ Michael Manopo
Cellular Number	: 085298265101 / 085240579997
Supervising Agency	: Plantation Office or Dinas Perkebunan, Province of North Sulawesi
Address	: Jl. Kompleks Perkantoran Agriculture Kalasey Manado
Contact	: Indrev Sembel / N.O. Mukuan
Cellular Number	: 085240354999 / 0811434347





# THE ISLANDS OF BANDA NUTMEG

GI Number	: ID G 000 000 090
Register Date	: 13 August 2018
GI Group	: The Community of the Protection for Geographical Indication of the Islands of Banda Nutmeg or Masyarakat Perlindungan Indikasi Geografis Pala Kepulauan Banda (MPIG PKB)
Variety	: <i>Myristica fragrans</i> , Houtt
Production	: 2,125 Tons/Year
Area Size	: 11,155 Ha
Estate Locations	: <ul style="list-style-type: none"><li>- Village of Pulau Ay.</li><li>- Village of Walang Spanciby</li><li>- Village of Uring Tutra</li><li>- Village of Lonthor</li><li>- Village of Boiyauw</li><li>- Village of Waer</li><li>- Village of Kumber</li><li>- Village of Selamon</li><li>- Village of Dender</li><li>- Village of Rajawali</li><li>- Village of Merdeka</li></ul>





### Flavor Profile

- Strong flavor and distinctive aroma of nutmeg.
- Nutmeg Seed has medicinal effects.
- Aroma therapy.
- Nutmeg Oil is used for cosmetic ingredients.

### Characteristics and Quality

- The types of Nutmeg products: Dry Nutmeg Seed with Shell (Biji Pala Kering dengan batok), Dry Nutmeg Seed without Shell (Biji Pala Kering tanpa batok), and Dry Nutmeg Maces (Fuli Pala Kering)
- The determination of quality shall refer to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI), Active Substance Content Standard, and the quality standard of the Islands of Banda Nutmeg is applied by the business people for the Islands of Banda Nutmeg
- The myristicin in the dry nutmeg seed is ranging between 4.33 – 14.05%
- The myristicin contained in the dry nutmeg maces (fuli pala kering) is ranging between 11.94 – 20.83%
- Dry Nutmeg Seed without Shell (Biji Pala Kering tanpa batok) is categorized into Quality Grades/Classes of CN, ABCD, or rimple
- The dry nutmeg maces (fuli pala kering) are classified into Quality Grades/Classes of Whole and Broken (Utuh and Pecah)
- The moisture content is 10 – 12%

### Geographical Environment

- It is planted and grows at the altitude of 667 meters a.s.l
- The type of soils is Volcanic.
- The fruit is perennial.
- The harvest is performed twice a year, which is in the months of April – May and November - December

**GI Group** : The Community of the Protection for Geographical Indication of the Islands of Banda Nutmeg or Masyarakat Perlindungan Indikasi Geografis Pala Kepulauan Banda (MPIG PKB)  
**Address** : Jl. Kujali, RT 01, Village of Nusantara, District of Banda, Regency of Maluku Tengah  
**Contact** : Sofyan Marjan (Chairman MPIG PKB)  
**Cellular Number** : 081219825647

**Supervising Agency** : Agriculture Office or Dinas Pertanian, Province of Maluku  
**Address** : Jalan Dr. Tulukabessy No.23  
**Telp./Fax** : 0910-21019





# NORTH HALMAHERA DUKONO NUTMEG

- GI Number : ID G 000 000 071  
Register Date : 5 February 2018  
GI Group : The Community of the Protection for Geographical Indication of North Halmahera Dukono Nutmeg or Masyarakat Perlindungan Indikasi Geografis Pala Dukono Halmahera Utara (MPIG PDHU)
- Variety : Tobelo 1, Ternate 1, Tidore 1  
Production : 87456 Tons/Year  
Area Size : 761 Ha  
Estate Locations : - District of Tobelo  
- District of Tobelo Tengah  
- District of Tobelo Utara  
- District of Tobelo Selatan  
- District of Tobelo Timur  
- District of Tobelo Barat  
- District of Galela  
- District of Galela Utara  
- District of Galela Selatan  
- District of Galela Barat  
- Village of Selamon  
- Village of Dender  
- Village of Rajawali  
- Village of Merdeka





### Flavor Profile

- Whole and full seeds
- Producing loud noise when knocked on each other
- Soft surface with little wrinkles

### Characteristics and Quality

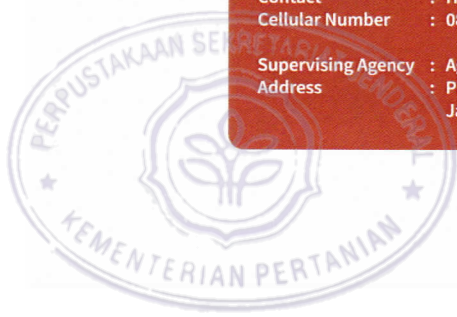
- Types of Nutmeg: Dry Nutmeg Seed without Shell (Biji Pala Kering tanpa batok), and Dry Nutmeg Maces (Fuli Pala Kering)
- The determination of quality refers to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI).
- The moisture content of Dry Nutmeg Seed without Shell (Biji Pala Kering tanpa batok) ranges between 10.99 – 12.04%, as the moisture content of Dry Nutmeg Maces (Fuli Pala Kering) varies between 8.33 – 10.91%
- The content of essential oil in Dry Nutmeg Seed without Shell (Biji Pala Kering tanpa batok) ranges between 2.02 – 2.571%, as Fuli Nutmeg contains 11 – 13.4% essential oil.
- The color of essential oil in Dry Nutmeg Seed without Shell (Biji Pala Kering tanpa batok) is yellow pale, as the color of Nutmeg Maces (Fuli Pala) is Clear
- The Dry Nutmeg Seed without Shell (Biji Pala Kering tanpa batok) contains 10.35% myristicin, as Nutmeg Maces (Fuli Pala) has 13.40% myristicin.

### Geographical Environment

- The nutmeg is planted and grows at the altitude of 500 - 1200meters a.s.l.
- The types of soils are: regosol, cambisol, andosol, Mediteranian, and podzolic.
- It bears fruits throughout the year.
- The harvest is performed 2 times a year.



GI Group	: The Community of the Protection for Geographical Indication of North Halmahera Dukono Nutmeg or Masyarakat Perlindungan Indikasi Geografis Pala Dukono Halmahera Utara (MPIG PDHU)
Address	: Village of Ngidiho, District of Galela Barat, Halmahera Utara
Contact	: H. Arifin Neka (Chairman MPIG PDHU)
Cellular Number	: 081288887988
Supervising Agency	: Agriculture Office or Dinas Pertanian, Regency of Halmahera Utara
Address	: Plantation Section, Agriculture Office or Dinas Pertanian Regency of Halmahera Utara Jalan AMD No.3, Village of Gura, District of Tobelo, Halmahera Utara.





# TOMANDIN FAKFAK NUTMEG

GI Number	: ID G 000000049
Register Date	: 9 September 2016
GI Group	: The Community of the Protection for Geographical Indication of Tomandin Fakfak Nutmeg or Masyarakat Perlindungan Indikasi Geografis Pala Tomandin Fakfak (MPIG-PTF)
Varieties	: Nutmeg Plant ( <i>Myristica Argentea</i> Warb)
Production	: 1,228 tons
Area Size	: 16,733 ha
Estate Locations	: Regency of Fakfak



### Flavor Profile

- Nutmeg Seed: hot (79.55% trimyristin).
- Nutmeg Fruit: acid.

### Characteristics and Quality

- The nutmeg fruit is large and its shape is oval.
- The shape of nutmeg seed is oval.

### Geographical Environment

- It is planted and grows at the altitude of 0 – 700 meters a.s.l.
- The average temperature ranges between 26.63 – 30.46°C, and the humidity varies between 50.90 – 74.60%.
- The rainfall is 3867 mm / year.
- The types of soils are Inceptisols and small portion of Alfisols.
- The major harvest seasons are in the month of October (west monsoon) and the month of April (east monsoon).
- There are also intermittent harvests which take place in the months of April – October and October – April (sun harvest or panen matahari).



GI Group	: The Community of the Protection for Geographical Indication of Tomandin Fakfak Nutmeg or Masyarakat Perlindungan Indikasi Geografis Pala Tomandin Fakfak (MPIG-PTF)
Address	: Jalan Jenderal Sudirman Wagom, Regency of Fakfak, Province of West Papua
Contact	: Frits Kabes
Cellular Number	: 082210472444
Supervising Agency	: Food Crops, Horticulture, and Plantation Office or Dinas Tanaman Pangan, Hortikultura and Perkebunan Province of West Papua
Contact	: Yulianto Tri Apdian
Cellular Number	: 085330020003
Supervising Agency	: Plantation Office or Dinas Perkebunan, Regency of Fakfak,
Address	: Jl. Jenderal Sudirman, Regency of Fakfak
Contact	: Abdul Rahim Fatamasya
Cellular Number	: 081389221015
Email	: Rahim.fatamasya@gmail.com and disbun.ff@gmail.com





# ACEH NILAM OIL

GI Number : ID G 00000021  
Register Date : 10 September 2013  
GI Group : Community Forum for the Protection of Patchouli (Nilam) Aceh or Forum Masyarakat Perlindungan Nilam Aceh (FMPNA)  
Varieties : Tapaktuan, Lhokseumawe, and Sidikalang  
Production : 5,080 Tons/Ha  
Area Size :  $\pm$  1,340 Ha  
Estate Locations : - Regency of Aceh Jaya  
- Regency of Aceh Barat  
- Regency of Aceh Selatan  
- Regency of Gayo Lues



### Flavor Profile

- Colors of clear shiny yellow and reddish-brown, to brownish-yellow.
- Free of singed/burnt odor with the value of Patchouli Alcohol (PA) minimum of 30%.
- Distinctively strong aromas with woody and sweet (medium aroma), or light (soft aroma).

### Characteristics and Quality

- Fragrant shrubs with fibrous roots.
- Essential oil from the distillation of leaves, trunks, and branches.
- Patchouli or patchouli (nilam) oil contains a number chemical substances, including, among others, benzaldehyde (2.34%), caryophyllene (17.29%), a-patchoulien (28.28%), buenesen (11.76%), and patchouli alcohol (40.04%).
- The aroma produced originate from 3 components, namely nor patchoulol (0.3-0.5%), patchouli alcohol (30 - 40%) and pogostol (1.0 - 2.5%).
- High yields (2.5 - 5.0%).
- Tapaktuan Patchouli (Nilam Tapaktuan) is superior in terms of production and the level of patchouli alcohol.
- Lhokseumawe Patchouli (Nilam Lhokseumawe) variety has a high level of oil content.
- Sidikalang Patchouli (Nilam Sidikalang) variety is more tolerant to wilt disease (penyakit layu), bacteria, and nematode.



### Geographical Environment

- It grows at the altitude of 20 – 700 meters a.s.l.
- The average air temperature varies between 19 – 32°C, as the humidity is ranging between 82.3 – 84.6%
- The average rainfall is 2,252.4 mm/year.
- The humidity varies between 82.3 – 84.6 %.
- The soils are generally consisting of Latosol, Regosol and Podzolic with clay texture.

GI Group	: Community Forum for the Protection of Patchouli (Nilam) Aceh or Forum Masyarakat Perlindungan Nilam Aceh (FMPNA)
Address	: Jalan Tapak Tuan Medan Km. 22 Village of Kampung Baru, District of Pasieraja, Regency of Aceh Selatan
Contact	: Isfani / Hendrayana / Muksin
Cellular Number	: 085275577001/085210158735/085275907558
Supervising Agency	: Agriculture and Plantation Office or Dinas Pertanian dan Perkebunan, Province of Aceh
Address	: Jalan T.P. Nyak Makam No. 24, Banda Aceh
Telp./Fax.	: (0651) 7552174 / (0651) 7552173
Contact	: Betty
Cellular Number	: 08116881966
Email	: betty.samsungs5@gmail.com





# DIENG SIMPLISIA

GI Number	: ID G 000000015
Register Date	: 20 July 2012
GI Group	: The Community of the Protection for Geographical Indication of Dieng Simplisia or Masyarakat Perlindungan Indikasi Geografis (MPIG) Purwoceng Dieng
Varieties	: Purwaceng
Products	: Coarse/ground Simplisia, Simplisia powder and Simplisia capsule
Production	: 13.2 tons / year
Area Size	: 15 ha
Estate locations	: - Village of Sikunan - Village of Sembungan - Village of Dieng - Village of Patak Banteng - Village of Campur Sari



### Flavor Profile

The boiling water of Simplisia has refreshing flavor to warm human body and to cure diseases.

### Characteristics and Quality

Simplisia is a wild shrubs which grow underneath forest stands. Our ancestors have handed down from generation to generation the methods as to how to utilize this plant as it has medicinal effect to increase man's stamina or it is medically referred to as aphrodisiacs.

### Geographical Environment

The Dieng upland is an active volcanic region and it can be said that it is a gigantic volcano. There are many ridges and craters on top of the mountain. The average altitude is around 2,000 m above sea level. The Dieng temperature is cool nearing cold, ranging between 15-20 oC during the day time and 10 oC during the night time. In dry season (July and August), the air temperature is occasionally going down to 0 oC in the morning which create frozen dews which the local people call it bun upas since it can damage the crops.



**GI Group** : The Community of the Protection for Geographical Indication of Dieng Simplisia or Masyarakat Perlindungan Indikasi Geografis (MPIG) Purwoceng Dieng  
**Address** : Jl. Tlaga Warna Km. 9 Kejajar, Wonosobo, Central Java 56354  
**Contact** : Uswatun  
**Cellular Number** : 085227170828 / 081326843583

**Supervising Agency** : Food Agriculture and Fishery Office or Dinas Pangan Pertanian dan Perikanan, Regency of Wonosobo  
**Address** : Jl. Soekarno Hatta Number 3 Wonosobo.  
**No Telp./Fax.** : ( 0286) 321036/ (0286) 322739  
**Contact** : Guynawan S., STP  
**Hp.** : 081328333207





# LINGGA SAGO

GI Number	: ID G 000 000 085
Register Date	: 08 January 2019
GI Group	: The Association of Indonesia Sago Business Users or Perhimpunan Pendayaguna Sagu Indonesia (PPSI) Branch Regency of Lingga, Province of the Islands of Riau
Variety	: -
Production	: 2614,1 Tons/Year
Area Size	: 3341 Ha
Estate Locations	: - District of Towuti - District of Nuha - District of Waponda - District of Malili



### Flavor Profile

- It has no flavor

### Characteristics and Quality

- The color is clean white
- Sago fine grade 80 – 90% is filtered 100 mesh
- It has special odor of sago flour
- The moisture content is 14 – 18%
- The quality standard of sago flour is according to the Indonesian National Standardization or Standarisasi Nasional Indonesia (SNI)

### Geographical Environment

- It grows at the altitude of 0 - 1100 meters a.s.l.
- The soils are varied: clay of yellow chocolaty / black with high organic materials, red yellow podzolic, and latosol.
- The average temperature is 26°C and the humidity is around 84%.
- The annual rainfall ranges between 143 - 360 mm/year
- The harvest is performed when the sago tree has reached the ages ranging between 8 to 14 years old.



GI Group : The Association of Indonesia Sago Business Users or Perhimpunan Pendayaguna Sagu Indonesia (PPSI) Branch Regency of Lingga, Province of the Islands of Riau  
 Address : Jl. Instanarobat No. 38, Subdistrict of Daik, District of Lingga  
 Contact : Deddy Zulfriady  
 Cellular Number : 081261011635

Supervising Agency : Agriculture and Food Security Office or Dinas Pertanian and Ketahanan Pangan, Regency of Lingga  
 Address : Jl. Istana Robot, Daik Lingga  
 Telp./Fax : (0776) 322300



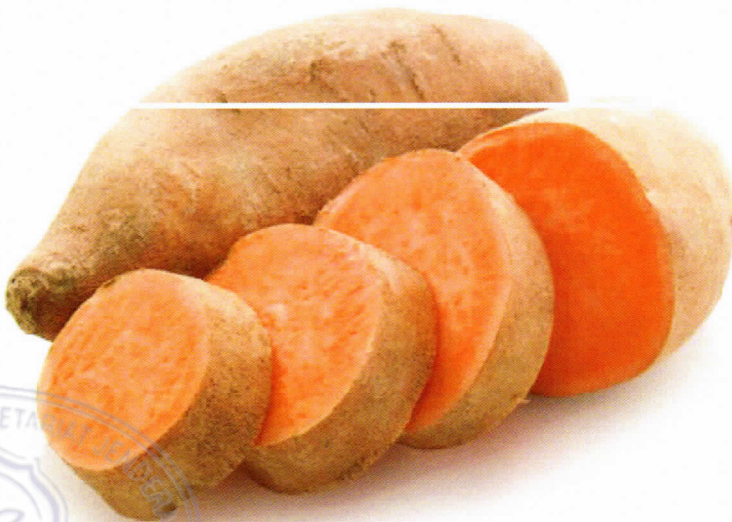
# FOOD CROPS





# SUMEDANG CILEMBU SWEET POTATOES

GI Number : ID G 000000019  
Register Date : 24 April 2013  
GI Group : The Agrobusiness Association of Cilembu Sweet Potatoes  
or Asosiasi Agrobisnis Ubi Cilembu (ASAGUCI)  
Varieties : Nirkum, Eno and Rancing  
Production : 14-21 Tons/Ha  
Area Size : 462.03 Ha  
Estate Locations : - District of Pamulihan  
- District of Rancakalong  
- District of Tanjungsari  
- District of Sukasari



### Flavor Profile

- The sweet potatoes or ubi has very sweet flavor.
- The tastes and aromas are good, sweet, sticky, luscious, and honey

### Characteristics and Quality

- The sweet liquid with brownish color will be secreted from the skins and flesh of the sweet potatoes.
- The sugar content of cilembu sweet potatoes is higher than other kinds of sweet potatoes, namely: raw sweet potatoes ranging between 11-13% and cooked sweet potatoes ranging between 19-23%.
- It has lengthwise oval shape, with its flesh having yellow to reddish yellow color; the potatoes secrete honey-like liquid; the skin (raw sweet potatoes) has yellowish-white color; and its skin thickness is medium (not too thick).
- The sorting is conducted based on the sizes of the sweet potatoes, the colors of its skin, its wholeness, and healthiness/physical condition.

### Geographical Environment

- It is suitable to be planted on rain-watered paddy fields after the rice is planted and harvested, at the altitude of 800-1000 meters a.s.l.
- The rainfall ranges between 750 mm-2,000 mm per year, the air temperature is varied between 16-34oC, with its optimum level at 27oC, and the humidity (RH) ranges between 50%-60%, the duration of sunlight exposure varies between 9 -12 hours.
- The types of soils: brown latosol soil (inceptisols), which contains a lot of organic substances, aeration, and good drainage; and the soil's pH varies between 5.5-7.5; the soils are ex-rice fields; they are not water-flooded/water-lodged,.
- The optimal growth and production occur during dry season, provided, that there is sufficient amount of water needed.
- The Harvest Time is performed when the crops reach maturity age (5-7 months).
- The Cilembu sweet potatoes are harvested at the age of 4-7 months
- The major harvest season is normally during the months of June, July, and August. In the year of 2017, the harvest shifted to the months of March, April, May.

GI Group : The Agrobusiness Association of Cilembu Sweet Potatoes or Asosiasi Agrobisnis Ubi Cilembu (ASAGUCI)  
 Address : Jl. Prabu Gajah Agung No. 9, Sumedang West Java 45352  
 Contact : AS Hadie Guna  
 Cellular Number : 081220784141

Supervising Agency : Agriculture, Food Crops, and Horticulture Office or Dinas Pertanian Tanaman Pangan dan Hortikultura, Regency of Sumedang  
 Address : Jl. Pangeran Kornel No. 307 Sumedang 45311  
 Telp. /Fax. : (0261) 201311  
 Contact : Iwan Santoso  
 Cellular Number : 081320707284





**BAREH SOLOK**

# **BAREH SOLOK RICE**

- GI Number : ID G 000 000 070  
Register Date : 12 February 2018  
GI Group : The Community of the Protection for Geographical Indication of Bareh Solok Rice or Masyarakat Perlindungan Indikasi Geografis Bareh Solok (MPIG BS)  
Varieties : Cisokan, Anak Daro  
Production : 50,719,35 Ton/Musim  
Area Size : 6719.37 Ha  
Estate Locations : - District of Gunung Talang  
- District of Kubung  
- District of Bukit Sundi  
- District of Lembang Jaya  
- District of X Koto Singkarak  
- District of Lubuk Sikarah  
- District of Tanjung Harapan



### Flavor Profile

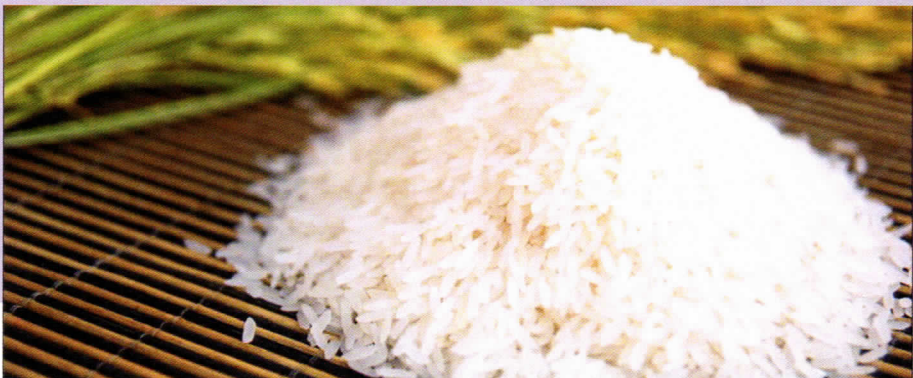
- Rather dry
- Soft and with sweet taste
- Delicious and not easily turned rotten

### Characteristics and Quality

- It has higher Amylose content compared to other rice grains which is why it is not sticky when cooked.
- Barih Solok Rice of Cisokan variety is categorized as fluffy rice, as Anak Daro variety is categorized from fluffy to dry rice grains.
- The grain color is white.
- The growth time until harvest is varied between 110 – 120 days for Cisokan variety, and 135 – 145 days for Anak Daro variety.
- The grain shape of Cisokan variety is oval, and the grain shape of Anak Daro variety is slim.
- The color of grain of Cisokan variety is clear yellow, as Anak Daro variety has straw yellow color.
- The amylose content of Cisokan variety is  $\pm 26\%$ , and the amylose content of Anak Daro variety is  $\pm 27\%$
- The Glycemic Index of Cisokan variety is 34.

### Geographical Environment

- It grows at the altitude between 390 – 900 meters a.s.l.
- The average rainfall is around 262 mm/year.
- The rice seedlings are the transplanted to the paddy/rice fields after the age of 21 days on the germination nursery, with 3 – 5 panicles



GI Group	: The Community of the Protection for Geographical Indication of Barih Solok Rice or Masyarakat Perlindungan Indikasi Geografis Barih Solok (MPIG BS)
Address	: Komplek Perkantoran (lama) Bupati Solok di Koto Baru
Contact	: Andri Novico (Chairman MPIG BS)
Cellular Number	: 085278832582
Supervising Agency	: Agriculture Office or Dinas Pertanian Regency of Solok
Address	: Komplek Perkantoran (lama) Bupati Solok di Koto Baru
Telp./Fax	: (0755) 31147





# CIANJUR PANDANWANGI RICE

- GI Number : ID G 000000034  
Register Date : 16 October 2015  
GI Group : The Preserving Community for Cianjur Pandanwangi Rice or Masyarakat Pelestari Padi Pandanwangi Cianjur (MP3C)  
Varieties : Aromatic Pandanwangi Rice, under Bulu Rice category (Javanica)  
Production : 5.7 tons GKG or Ground Dry Rice Grains/Ha  
Area Size : 10,000 Ha  
Estate Locations : - Cianjur  
- Cilaku  
- Cibeber  
- Cugenang  
- Warung Kondang  
- Campaka  
- Gekbrong





### Flavor Profile

- Fluffy, crispy.
- Sweet taste exists.
- It has a special aroma of pandan leaf fragrance (the aroma lasts up to 3 months if it is already in husked rice grain condition).

### Characteristics and Quality

- It reaches up to long age/growing time, and it grows in high rice groves.
- It is harvested and stored with its panicles.
- The rice leaves have no colors.
- The rice grains (gabah) have lengthwise-round shape, and their color is golden yellow.
- The rice feathers/awns are long and wavy, like keris dagger.
- It has limes in the starchy endosperm of the rich which is shown by white color.
- The rice grains contain 24.6% Amylose.

### Geographical Environment

- It grows at the altitude between 450-800 meters a.s.l.
- The air temperature ranges between 25-30°C with humidity.
- The average rainfall is around 262 mm/year.
- The types of soils: Latosol, Alluvial and Andosol.
- The seedlings are transplanted after reaching the age of 15-25 days, the planting distance is approximately + 25 x 25 cms or 30 x 30 cms; the number of seedlings are 2-3 stems/burrow with planting depth of 2-3 cm.
- The harvest uses ani-ani traditional rice cutter for long panicles.
- The harvest is performed when 80-90% rice clusters (bulir) have become yellow (at the age of around 145-155 days after planting).

**GI Group** : The Preserving Community for Cianjur Pandanwangi Rice or Masyarakat Pelestari Padi Pandanwangi Cianjur (MP3C)  
**Address** : Jl. Raya Bandung No. 61, Cianjur, Bandung  
**Contact** : Novi Hermawan Hasun  
**Cellular Number** : 087820422755 / 087721151913  
**Email** : novihasyim@gmail.com; entustipar@yahoo.com; hajiusmantanimukti@gmail.com

**Supervising Agency** : Agriculture, Plantation, Food and Horticulture Office or Dinas Pertanian Perkebunan Pangan dan Hortikultura, Regency of Cianjur  
**Address** : Jl. Raya Bandung No. 61, Cianjur  
**Telp./Fax.** : (0263) 261156  
**Contact** : Inna Ratna Sofia  
**Cellular Number** : 0811220667997





# KAPUAS HULU RAJA UNCAK RICE

GI Number	: ID G 000 000 064
Register Date	: 28 February 2018
GI Group	: The Community of the Protection for Geographical Indication of Kapuas Hulu Raja Uncak Rice or Masyarakat Perlindungan Indikasi Geografis Beras Raja Uncak Kapuas Hulu (MPIG BRUKH)
Variety	: Local (Padi Raja Uncak)
Production	: 2 – 3.2 Tons/Ha
Area Size	: ±2.5 Ha/head of family
Estate Locations	: <ul style="list-style-type: none"><li>- Village of Melapi</li><li>- Village of Kedamin Hulu</li><li>- Village of Ingko'Tambe</li><li>- Village of Urang Unsa</li><li>- Village of Kedamin Darat</li><li>- Village of Sayut</li><li>- Village of Sukamaju</li></ul>

### Flavor Profile

- The cooked rice texture is fluffy and almost similar to that of sticky rice.

### Characteristics and Quality

- Plant height reaches around 110 – 130 cm (Wet Land), 90 – 125 cm (Dry Land /Gogo Rancah)
- The grow time until harvest varies between 150 – 165 days after germination.
- The rice seeds have golden yellow color
- The rice has milky white color
- The length of the leaves varies around 41 – 60 cm
- With small size, the physical quantity varies between 17.18 – 17.96 grams/ 1000 seeds)
- The amylose content is ranging around 11.31 – 14.83%
- The moisture content of the rice seeds is varied between 13.22 – 14.43%

### Geographical Environment

- The average rainfall ranges between 129.8 – 151.3 mm/year.
- The types of soils are alluvial, inseptisol, and peat
- The rainfall varies around 2000 – 5000 mm/Year
- The air temperature ranges around 26°C
- The humidity is 84.90%
- The harvest is performed if the rice clusters have turned 80-90% yellow, by using traditional rice cutter or ani-ani, and some farmers also use toothed sickles (sabit bergerigi), as well as by mechanization.

GI Group	: The Community of the Protection for Geographical Indication of Kapuas Hulu Raja Uncak Rice or Masyarakat Perlindungan Indikasi Geografis Beras Raja Uncak Kapuas Hulu (MPIG BRUKH)
Address	: Agriculture and Foods Office or Dinas Pertanian and Pangan, Regency of Kapuas Hulu Jl. D.I Panjaitan No. 20, Putussibau
Contact Cellular Number	: Budiansyah (Chairman MPIG BRUKH) : 085754058838
Supervising Agency Address Telp./Fax	: Agriculture and Foods Office or Dinas Pertanian and Pangan, Regency of Kapuas Hulu : Jl. D.I Panjaitan No. 20, Putussibau : (0567) 21049





# ADAN KRAYAN RICE

GI Number	: ID G 000000013
Register Date	: 6 January 2012
GI Group	: The Customary Communities Association of the Protection of Adan Krayan Rice or Asosiasi Masyarakat Adat Perlindungan Beras Adan Krayan
Varieties	: Indica (padi cere) and Javanica (padi bulu)
Production	: -
Area Size	: 1,837.54 Km <sup>2</sup>
Estate Locations	: - Tang Paye - Trang Baru - Long Api - Berian Baru - Tanjung Karya - Long Nawang - Buduk Tumu - Kuala Kelawit - Lembudud - Long Midang





### Flavor Profile

- It tastes good and enjoyable.
- It contains carbohydrate (80.36%), protein (7.69%), fat (0.43) and the highest amount of mineral is iron (Fe) as much as 13.65 ppm, as other minerals are less than 1 ppm.
- This organic rice is categorized as super excellent and very exclusive.

### Characteristics and Quality

- It is classified as Indica rice or padi cere; the grow time is 175-180 days; the plant form is upright plants (tanaman tegak); the plant height is 155-160 cm; the number of productive tillers is 10-15 tillers (anakan).
- The nodal root or foot color is green; the stem color is green; the color of ear-like leaf or auricle (telinga daun) is white, the color of ligule (lidah daun) is white, the color of leaf blade (daun) is green.
- The leaf surface is soft; the leaf position is slightly upright; the leaf flag or prophyllum (daun bendera) is slightly upright.
- The shape of rice seeds is long and slim as the color of rice seeds is golden yellow, the rice seeds are easy to fall out, slightly resistant to collapse (agak tahan kerebahan), and the quantity of seeds is 1,000 seeds, all which weigh 19 gram.
- The color of broken-husk rice (beras pecah kulit) is white and no aroma of broken-husk rice (beras pecah kulit).
- It contains medium a fair amount of Amylose which is 21.71%.

### Geographical Environment

- It is planted and grows at the altitude around 1,000 meters a.s.l.
- The temperature ranges between 18.8-28.8°C with the humidity of 84.6%.
- The average rainfall during the 2006-2010 period is above 100 mm varying between 163-279 mm.
- The type of soils is Alluvial.
- The major harvest season is in the month around April-May.

**GI Group** : The Customary Communities Association of the Protection of Adan Krayan Rice or Asosiasi Masyarakat Adat Perlindungan Beras Adan Krayan  
**Address** : Jl. Angkasa No 125, Long Bawan – District of Krayan, Regency of Nunukan, North Kalimantan.  
**Contact** : Jen Alang / Rudy  
**Cellular Number** : 081350069448 / 081350008437

**Supervising Agency** : Agriculture Office or Dinas Pertanian, Province of North Kalimantan  
**Address** : Jl. Rambai Padi, Tj. SelorHilir, Tj. Selor, Regency of Bulungan, North Kalimantan 77214  
**Contact** : Martin / Masaro  
**Cellular Number** : 081347862516 / 085244847334



# HORTICULTURE





# ACEH GAYO TANGERINE

GI Number : ID G 000000040  
Register Date : 22 March 2016  
GI Group : The Community of the Protection for Geographical Indication of Aceh Gayo Tangerine or Masyarakat Perlindungan Indikasi Geografis – Jeruk Keprok Aceh Gayo (MPIG - JKGA)  
Varieties : Jeruk Keprok Gayo  
Production : 1,140 Tons  
Area Size : 70.5 Ha  
Estate Locations : Regency of Bener Meriah and Regency of Central Aceh





### Flavor Profile

- Distinctive fragrant or sweet taste with very strong citrus aroma.
- Having sugar content minimum of 10.5° Brix, where the fruit is not completely ripe when the yellow color starts to appear on the mesocarp.

### Characteristics and Quality

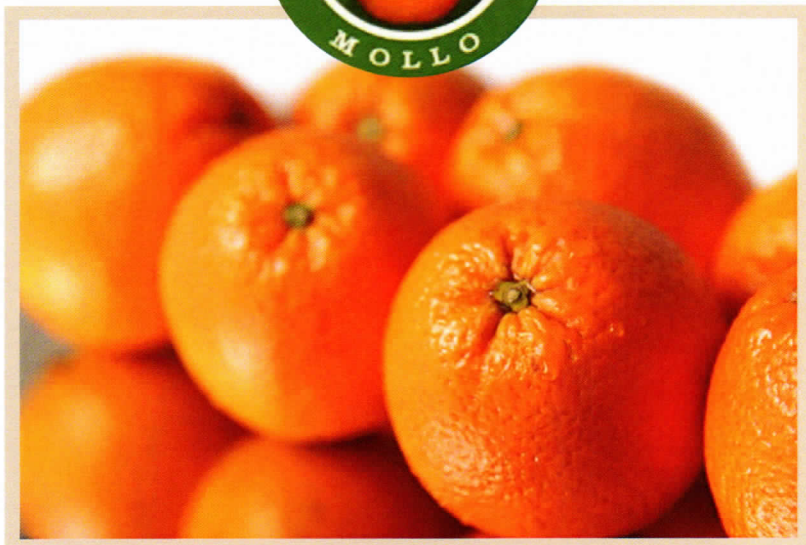
- The Gayo tangerine' fruit skin (mesocarp) and the outer skin (exocarp) can easily be peeled off.
- The fruit shape and fruit skin or exocarp is eye-catching (sprawl round) with orange color.
- The color of the fruit flesh is also very attractive (orange) and the texture of the fruit flesh is fibrous.
- The number of seeds is relatively low (5 - 7 seeds per fruit).
- The duration of storage ability is relatively long (can reach up to 30 days).
- It is relatively resistant to pest attack and disease.
- The classification of standard quality of fruit per weight unit is as follows:
  - a. Quality Grade A : 4 - 5 fruits per kg
  - b. Quality Grade B : 6 - 7 fruits per kg
  - c. Quality Grade C : 7 - 8 fruits per kg

### Geographical Environment

- It grows at the altitude of 900 - 1,300 meters a.s.l.
- The types of soils are: Andosol, Latosol and Podzolik with Red Yellow color.
- The rainfall consists of: 4 dry months and 8 wet months.
- The air temperature is cool ranging between 16-24°C and the humidity ranges between 70-80%.
- The rainfall is 1,834 mm per year.
- The soil's pH varies between: 5.5 – 5.6.

GI Group	: The Community of the Protection for Geographical Indication of Aceh Gayo Tangerine or Masyarakat Perlindungan Indikasi Geografis - Jeruk Keprok Aceh Gayo (MPIG - JKGA)
Address	: Kampung Paya Tumpi, Jalan Mendale, No. 124 District of Kebayakan, Regency of Central Aceh
Contact	: Wiknyo / Hamidi
Cellular Number	: 085260306186 / 085277202330
E-mail	: mpigjkaceh@yahoo.com
Supervising Agency	: Agriculture and Plantation Office Dinas Pertanian dan Perkebunan, Province of Aceh
Address	: Jalan P. Nyak Makam Number 24 Banda Aceh
Telp./Fax.	: (0651) 7552174/7552173
Contact	: Betty
Cellular Number	: 08116881966





# SOE MOLLO TANGERINE

GI Number	: ID G 000000050
Register Date	: 21 September 2016
GI Group	: The Farmers Association of Soe Mollo Orange or Asosiasi Petani Jeruk Soe Mollo (APJSM)
Variety	: Jeruk Keprok Soe
Production	: 3,121.7 tons Ha/Year
Area Size	: 12 Ha
Estate Locations	: District of Mollo Utara, Regency of Timor Tengah Selatan



### Flavor Profile

- It has special orange flavor (sweet taste), it does not leave any hidden bitter taste after taste.
- It has soft aroma
- The uniqueness of the Soe Mollo Orange fruit is that it has a balanced blend of sweet and sour tastes so that it produces a refreshing flavor.

### Characteristics and Quality

- The physical characters of Soe Mollo Orange is that it has the diameter ranging between 7.5-9 cms which are divided into grade A with the sizes from 7.5 to < 8.0 cms and the fresh fruit quantity is around 5-6 fruits/kg or it weighs 140-200 grams/fruit.
- It has orange-dominated skin color with little amount of green color.
- The color of the fruit flesh is also orange and the ripe fruits tend to have cylindrical shape, with flat pedicel (pantat rata) or tend to sunken inside.

### Geographical Environment

- It is planted and grows at the altitude of 850-1,200 meters a.s.l.
- The average rainfall varies around 61– 224 mm.
- The topographical condition is hilly, and the soil pH tends to be from neutral to bases (pH 7.33 – 8.13).
- The type of soil is gleisol.
- The climate has 7 rainy months (November – May) and 5 dry months (June – October).
- The harvest season is during the months of May – September.



GI Group : The Farmers Association of Soe Mollo Orange or Asosiasi Petani Jeruk Soe Mollo (APJSM)  
 Address : Village of Ajaobaki, District of Mollo Utara  
 Contact : Imanuel Baun (Chairman) / Arnoldus Nitbani (Secretary)  
 Cellular Number : 082237010353 / 082339408035

Supervising Agency : Food Crops, Horticulture and Plantation Office or Dinas Tanaman Pangan, Hortikultura and Perkebunan Province of East Nusa Tenggara or NTT  
 Address : Jl. W.CH. Oematan Nomor 3 Soe – Timur Tengah Selatan, East Nusa Tenggara  
 Telp. /Fax. : (0388) 21126 / 21877  
 Contact : Vincent Roga  
 Cellular Number : 081339567779  
 Email : vincentroga@yahoo.com





# KOMERING DUKU

GI Number	: ID G 000000057
Register Date	: 7 April 2017
GI Group	: The Community of the Protection for Geographical Indication of South Sumatera Komering Duku or Masyarakat Perlindungan Indikasi Geografis Duku Komering Sumatera Selatan (MPIG-DKSS)
Varieties	: Rasuan and Palembang
Production Potential	: 65,158/Year
Area Size	: 283,574 Ha
Estate Locations	: - Regency of OKU Timur - Regency of OKU Selatan - Regency of Ogan Komering Ilir (OKI)





### Flavor Profile

- Very sweet taste.
- Smaller seeds.
- Thin skins.
- The sucrose sugar content is ranging between 4.15-5.15%; vitamin C 3.79-4.45 mg/100g; dissolved solid 17.55-18.90 Brix; moisture content 77.60-80.10%; dissolved acid 7.10-8.15 mg/100g and mineral 1.17-2.43%.

### Characteristics and Quality

- The fruit shape is rather oval with the tip of the fruit (remains) rather tapering and sharp.
- The color of ripe fruit is from yellow to dullish-yellow; the thickness of the skin 1-3 mm.
- Number of slices per fruit is 5 pieces.
- The color of Komering Duku fruit flesh (endocarp) is clear to a little murky.
- Rupit Duku fruit has white milk color and large seed.
- The number of seeds per fruit ranges between 1-2 seeds.
- Based on their sizes, the fruits are classified into two grades, namely Super quality with 25-34 fruits/Kg and Cakra quality with 35-60 fruits/Kg.

### Geographical Environment

- It is planted and grows at the altitude of 37-300 meters a.s.l.
- The temperature is ranging between 22°C to maximum 31°C, and the humidity is 60-70%.
- The average rainfall is 2,248-2,427 mm/year and the average number of days per year reaches 110-131 days.
- The types of soils are Alluvial or Entisol Ordo.
- The fruit picking is performed if the ripeness is optimum and in accordance with the predetermined quality standard.
- The major harvest season is in the months of January and February.

**GI Group** : The Community of the Protection for Geographical Indication of South Sumatera Komering Duku or Masyarakat Perlindungan Indikasi Geografis Duku Komering Sumatera Selatan (MPIG-DKSS)

**Address** : Jl. Palembang-Martapura, Village of Rasuan District of Madang Sk I Kode Pos 32162

**Contact** : Harmain

**Cellular Number** : 081373764426

**Email** : nasrinas\_84@yahoo.com

**Supervising Agency** : Agriculture Office for Staple Crops and Horticulture or Dinas Pertanian Tanaman Pangan dan Hortikultura, Province of South Sumatera

**Address** : Jl. Kapten P. Tendean No. 1056 Sungai Pangeran, Ilir Tim I Palembang, South Sumatera

**Telp. /Fax.** : (0711) 353122 / 364881 / 350741

**Contact** : Rudi Alfian/Entin

**Cellular Number** : 08127115112/08127323602

**Email** : sayarudi@yahoo.com , entinfa@gmail.com





# SUKATALI SAWO



Number	: ID G 000000054
Register Date	: 14 December 2016
GI Group	: Sawo Farmers Association or Asosiasi Petani Sawo (ANISA), Regency of Sumedang
Varieties	: Sawo Suktali ST-1
Production Potential	: 13,412 Ton
Area Size	: 152.4 Ha
Estate Locations	: - District of Situraja, - District of Cisitu - District of Ganeas - District of Darmaraja



### Flavor Profile

- The fruit flesh tastes enjoyable, sweet, and soft.
- It is known as cotton sawo fruit since the texture of the fruit flesh is soft, like non-fibrous cotton.

### Characteristics and Quality

- The fruit shape is oval (lonjong).
- The texture of the fruit skin is soft.
- The fruit skin is thin.
- The color of the fruit skin ready for harvest is brown and the fruit is ripe/ready for consumption.
- The fruit flesh is yellowish for raw and ready-for-harvest fruits and yellowish orange for ripe/ready-for-consumption fruits.
- The quantity is 8 – 16 fruits per kilogram.
- The fruit's storage ability is 7 days.

### Geographical Environment

- It is planted and grows at the altitude of 100 – 1,000 meters a.s.l.
- The temperature varies between 21°C - 34°C with the optimal temperature of 27°C, and the humidity ranges between 35% - 90%.
- The rainfall is 2,478.88 mm/year as well as the number of rainy days is around 168 days/year.
- The types of soils are Alluvial and Latosol with soil pH varied between 5 – 6.5.
- The major harvest season is in the months of December – March, and the second harvest is during the months of June – August.



**GI Group** : Sawo Farmers Association or Asosiasi Petani Sawo (ANISA),  
 Regency of Sumedang  
**Address** : Dusun Pajatan RT.04/RW.01, Village of Sukatali, District of Situraja,  
 Regency of Sumedang, West Java  
**Contact** : Pepen Permana  
**Cellular Number** : 081220471475  
**Email** : pepen.permana72@gmail.com; Engkuskusnadi53@yahoo.com

**Supervising Agency** : Agriculture and Food Security Office or Dinas Pertanian and Ketahanan Pangan,  
 Regency of Sumedang  
**Address** : Jl. Pangeran Kornel No. 307 Sumedang  
**Telp./Fax** : (0261) 201311  
**Cellular Number** : 085294000380



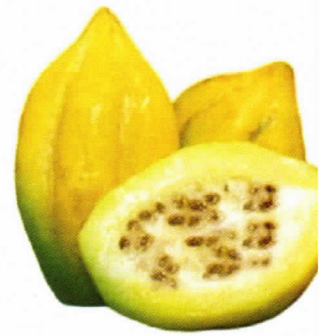


# WONOSOBO DIENG CARICA

GI Number : ID G 000000016  
Register Date : 18 February 2012  
GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Carica Dieng  
Varieties : Carica Candamarcensis / Caricapubescens (L)  
Production : 574.5 Tons / month  
Area Size : 127 Ha  
Estate Locations : District of Kejajar, distributed in 5 Villages

1. Village of Tieng
2. Village of Patakbanteng
3. Village of DiengWetan
4. Village of Sikumang
5. Village of Sembungan





### Flavor Profile

The carica fruit has unique refreshing fragrant aroma and its taste is also very unique the fruit color of eye-catching shiny yellow, and in the beginning, people tried to make fruit cocktail or manisan buah (carica in syrup). Nonetheless, after a series of experiments and testing, the products in form of carica in syrup are very enjoyable. The characteristics of carica in syrup are so refreshing sweet; its aroma is distinctively fragrant; and its texture is chewy and after being packed in glass jar or tin can, it can be stored as long as 1 to 3 years.

### Characteristics and Quality

Dieng Carica Papaya trees or locally known as Dieng gandul is a kind of mountain papaya fruits which are not edible in form of fruit flesh, and yet they have very unique aroma which is very fragrant and refreshing. The fruits are usually made for fruit juice which contains a little amount of sweet liquid.

### Geographical Environment

The carica papaya is found and grows only in its special habitat which can only grow well at the altitude of ranging between 1,750 meters a.s.l to 2,200 meters a.s.l with high volume of rainfall, which starts from 2,000-3,000 mm per year. The carica plants need the ideal temperature to grow which varies between 10 °C – 20 °C. The Dieng upland has the altitude starting from 1,700 meters a.s.l to 2.020 meters a.s.l with the average temperature ranging between 15 °C – 20 °C. The higher the altitude is and the colder the temperature is, the better production and better quality of carica fruits will be (thicker fruit flesh and bigger fruit size).

GI Group : The Community of the Protection for Geographical Indication or Masyarakat Perlindungan Indikasi Geografis (MPIG) Carica Dieng  
 Address : Jl. Dieng Km 8,5 Krasak Mojotengah, Regency of Wonosobo  
 Contact : Trisilia Juwantara  
 Cellular Number : 081328333207

Supervising Agency : Food Agriculture and Fishery Office or Dinas Pangan Pertanian dan Perikanan, Regency of Wonosobo  
 Address : Jl. Soekarno Hatta No.3, Regency of Wonosobo, Central Java  
 Telp./Fax. : (0286) 321036 / (0286) 322739  
 Contact : Guynawan S., STP  
 Cellular Number : 085291474297





# JOGJA SLEMAN SALAK PONDOH

GI Number	: ID G 000000020
Register Date	: 21 June 2013
GI Group	: The Community of the Protection for Geographical Indication of Sleman Salak Pondoh or Komunitas Perlindungan Indikasi Geografis Salak Pondoh Sleman (KPIG-SPS)
Varieties	: 1. Salak Pondoh Super 2. Salak Pondoh Manggala
Production Potential	: 730,000 Tons
Area Size	: 2,825 Ha
Estate Locations	: - District of Turi - District of Pakem - District of Tempel.



### Flavor Profile

- The salak or snake fruit's flavor is sweet and has no astringent taste and it is not sour.
- This snake fruit tastes sweet and crispy.
- The fruit flesh has milky white color.
- The young salak is small and crunchy, as the mature fruit tastes sweet, crispy, and starchy or crumbly.

### Characteristics and Quality

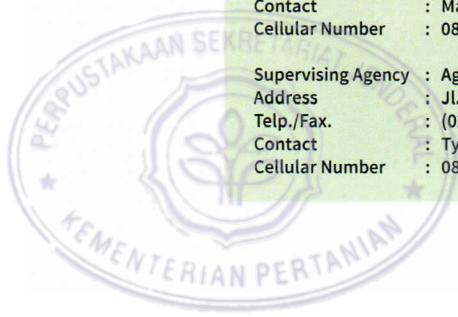
- The types of Salak: Salak Pondoh Super and Salak Pondoh Manggala.
- The skin has well-composed scale structure, similar to shiny reddish-brown roof tile pairing with its flesh or lobes have milky white color, and the texture of the fruit flesh is elastic.
- Salak pondoh super: the outer skin has scaly structure, composed like roof-tile with yellowish-brown and bright color, in form of tapering, sharp, and soft scaly skins; and the fruit flesh in milky white color, the texture of the fruit flesh kenyal.
- Salak pondoh banjar has the total 14.16% sugar, 16.51% carbohydrate, 0.07% fat total and 1.91% coarse.
- The quantity of salak AAA = 12 – 14 fruits/Kg
- The quantity of salak AA = 14 – 16 fruits/Kg

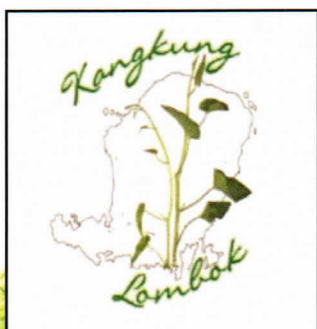
### Geographical Environment

- It is planted and grows at the altitude of starting from 325 meters a.s.l.
- It grows well on the foothills of Mount Merapi with the average rainfall of 1,305.76 mm/year, where there are 4-5 wet months and 6-7 dry months.
- The air temperature is minimum 21.80C and maximum 240C.
- The humidity varies between 41-97%.
- The minimum air pressure is 1004.5 MB and the maximum air pressure is 1014.6 MB.
- There are 4-5 wet months and 6-7 dry months.
- The types of soils in District of Turi: ash and sand, slightly base soils, low organic materials; District of Pakem: clayley ash and sand, neutral acidity soils, medium organic materials, District of Tempel: clayley ash and sand, low acidity soils, organic materials slightly acid.
- The major harvest season is in the months of November, December, and January.

GI Group : The Community of the Protection for Geographical Indication of Sleman Salak Pondoh or Komunitas Perlindungan Indikasi Geografis Salak Pondoh Sleman (KPIG-SPS)  
 Address : Jl. Magelang KM 18, Lumbungrejo, Tempel, Regency of Sleman, Yogyakarta  
 Contact : Maryono / Midi Joko Triyono  
 Cellular Number : 081392347173 / 081392685242

Supervising Agency : Agriculture Office or Dinas Pertanian, Province of Special Region D.I. Yogyakarta  
 Address : Jl. Gondosuli Number 6 Yogyakarta  
 Telp./Fax. : (0274) 563937, (0274) 544901  
 Contact : Tyas Kristanti  
 Cellular Number : 081326989960





# LOMBOK WATER SPINACH

GI Number	: ID G 000 000 010
Register Date	: 7 December 2011
GI Group	: The Association for Lombok Spinach Commodity or Asosiasi Komoditas Bayam Lombok (AKKL)
Varieties	: Water Spinach Kangkong Gomong, Water Spinach Kangkong Aini
Production	: 100-150 bunches/ha
Area Size	: 194 ha
Estate Locations	: Regency of West Lombok and the City of Mataram





### Flavor Profile

- This water spinach or kangkong has superior quality and taste.
- The cooked water spinach or kangkong has soft texture, crispy, and crunchy flavors as well as its leave colors do not change after cooking.

### Characteristics and Quality

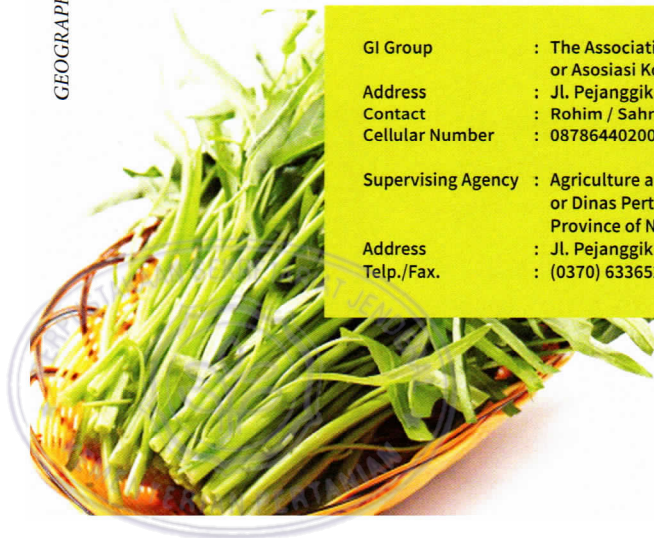
- Physically, this plant is easily recognizable from the shapes and sizes of its large stems with green color and so refreshing.
- This water spinach or kangkong is not elastic, and instead it is crunchy and brittle.
- The length of its leaves or shoots for harvesting exceeds the average length of other water spinach, in general, which reaches up to 40–50 cms.
- The stems of water spinach or kangkong have branches up to hundreds and tips of branches (shoots).
- It contains a large amount of nutritions, many vitamins and a lot of iron.

### Geographical Environment

- It is planted and grows on areas where the water is abundant so that the quality of the leave shoots is far better.
- The crunchy texture of water spinach or kangkong is due to the climate condition, especially the intensity of sunlight and the duration of the sunlight exposure.
- It is planted and grows in open areas without any block or shades for the duration of sunlight exposure of more than 10 hours.
- The temperature varies between 23.91 – 31.94°C, as the humidity ranges between 79 – 85%.
- The rainfall is 220 mm.
- The type of soil is Andosol.
- The major harvest season is during the months of July – September.

GI Group : The Association for Lombok Spinach Commodity  
or Asosiasi Komoditas Bayam Lombok (AKKL)  
Address : Jl. Pejangik No. 10, Mataram, West Nusa Tenggara  
Contact : Rohim / Sahri  
Cellular Number : 087864402008 / 081805784030

Supervising Agency : Agriculture and Food Crops Office  
or Dinas Pertanian Tanaman Pangan,  
Province of Nusa Tenggara Barat  
Address : Jl. Pejangik No. 10, Mataram  
Telp./Fax. : (0370) 633652, Fax. (0370) 623287



# LIVESTOCK





# SUMBAWA HORSE MILK



GI Number	:	ID G 00000011
Register Date	:	15 December 2011
GI Group	:	The Association of Cooperation and Coexistence Groups for the Sumbawa Horse Milk Development or Kelompok Hidup Bersama Asosiasi Pengembangan Susu Kuda Sumbawa
Cluster	:	Sumbawa Horse
Milk Production	:	1-2 liters/horse/day
Area Size	:	15,400 Km <sup>2</sup>
Farming Locations	:	Island of Sumbawa



### Flavor Profile

- The horse milk is fermented biologically or naturally (bio-fermentation), with sour taste and slightly bitter and harsh.
- Prime quality that clearly shows the quality and benefits of the Sumbawa Horse Milk , especially in terms of anti-microbe.

### Characteristics and Quality

- It has the anti-microbe capability which increasingly improves starting from the milking time up to more than 3 months of storage.
- It can be store in the room temperature without sustaining any damage or coagulating for 5 months after milking.
- It increases acidity in storage where pH is below 4.
- It has white to yellowish-white color and consistently thin.
- Sumbawa Horse Milk can be stored with any heating process, pasteurization process or preservatives.
- Sumbawa Horse Milk can be instantly consumed without heating process.

### Geographical Environment

- In general, the mares or female horses that will be milked are taken to the dens or milking houses from the grassing fields in the evening and their milk is extracted at night.
- The temperature is ranging between 30.9°–32.1°C, and the average humidity is relatively high, which is ranging between 48 - 95 %.
- The mares or female horses which are milked are those Sumbawa breeds with the foals having reached the minimum age of 2 months.



GI Group : The Association of Cooperation and Coexistence Groups for the Sumbawa Horse Milk Development or Kelompok Hidup Bersama Asosiasi Pengembangan Susu Kuda Sumbawa  
 Address : Village of Saneo, District of Woja, Regency of Dompu  
 Contact : Arifin (Chairman)  
 Cellular Number : 081915822429 / 082247929213

Supervising Agency : Animal Husbandry and Animal Health Office or Dinas Peternakan and Kesehatan Hewan, Regency of Dompu.  
 Address : Jl. Bayangkara No.07 Dompu  
 Telp./Fax. : (0373) 21026, Fax. (0373) 21900  
 Contact : Nurhidayah  
 Cellular Number : 085338257775



## CLOSING

The certificates of Geographical Indications (GI) serve as the starting point for the local governments to allow them to maintain, secure, and improve the quality of GI products existing in each of the regions. The GI products which comprise the local prominent commodities have to be constantly monitored and evaluated in terms of their development. The Communities of the Protection for Geographical Indications (MPIG) must be continuously developed and maintained in order to secure and protect the products and their surrounding environment such that the productivity will significantly increase as the quality could be well maintained.

With the existing product GI certifications, it is expected that they would not only give positive impacts on the increase of production quantity, better prices, more expansive market opportunities, but also open the opportunity of agro-tourists in the local regions where the GI-certified agricultural products are cultivated.

The coordination activities for the development and maintenance of GI farmer groups and GI community groups on site can be performed, both by the Central/ Local Governments, MPIG Groups, Exporters, and by other relevant stakeholders. The support for development and maintenance can be provided in form of: training for farmers starting from the seed provision or procurement process to post-harvest and marketing or sales activities, effective and efficient technology, administrative guidance and farmers institutional development, as well as the provision of information related to the markets and sales (such as prices, domestic/export market opportunities, and others).

By making this information on the Geographical Indication (GI) profile for agricultural products available, it is believed that the information would certainly assist the promotion of GI-certified agricultural products of Indonesia in order to seek out the new markets or to expand the existing market shares. In addition, it is also expected that in the future, the farmers would be better motivated to maintain their product quality and to increase their productions so that it would create significant effects for the improvement of the welfare of Indonesian farmers.





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