

PT. INDO NAFAZ GROUP

Coffee



About Us

Welcome to Indo Nafaz Group, where the art of coffee cultivation meets the science of export excellence. As a leading exporter of Indonesian premium Robusta and Arabica coffee beans, we are dedicated to bringing the rich flavors of our carefully curated coffee to markets around the world.

Our journey begins at the heart of the coffee-growing regions, where we work closely with local farmers who have perfected their craft over generations. We source only the finest beans, ensuring a diverse range of quality levels to meet the unique needs of our clients.

At Indo Nafaz Group, we believe in more than just delivering exceptional coffee. Our mission is to partner with you in realizing your business vision. We understand that every buyer has distinct goals, and we are committed to aligning our processes with your standards and expectations. Whether you seek the robust intensity of Robusta or the smooth complexity of Arabica, our offerings are tailored to suit your market's demands.

We take pride in our sustainable and ethical practices, ensuring that every step of our supply chain—from farm to cup—is rooted in respect for the environment and the communities we serve. Our dedication to quality, consistency, and customer satisfaction makes us a trusted partner in the global coffee industry.

Let us help you brew success, one cup at a time.

Our Coffee Beans

The **Robusta** coffee beans cultivated in the mountainous regions of Java, Indonesia, are renowned for their rich, bold flavor and robust quality. Grown in fertile volcanic soil, each bean undergoes a meticulous process, from careful hand-picking to precise grinding, ensuring the highest standards of quality. Our offerings include finely **ground coffee and whole beans**, available as both **green beans** and **roasted** options, tailored to meet diverse preferences and brewing methods.

Arabica coffee from the highlands of Java, Indonesia, is celebrated for its smooth, nuanced flavors and exceptional quality. Grown at high altitudes in ideal climate conditions, our Arabica beans are carefully selected to deliver a premium coffee experience. Available in both **finely ground** and **whole bean forms**, we offer these beans as **green or roasted**, catering to a variety of preferences and brewing styles.



Premium Coffee Beans Variants



Wine

processed through the wine method are renowned for their rich, fruity flavors and intricate depth. This unique process involves fermenting the beans with their natural pulp, allowing the sugars to permeate and develop a wine-like character. The result is a coffee experience that's both robust and refined, available in whole beans or ground, tailored to the most discerning palates.



Lanang

Arabica and Robusta Lanang beans, known as "Peaberry" beans, are a rare and prized variety where a single round bean forms inside the coffee cherry instead of the usual two. These beans are celebrated for their concentrated flavor and smooth, balanced profile. Whether Arabica or Robusta, Lanang beans deliver a unique coffee experience with enhanced aroma and richness, available in both whole beans and ground forms.



Honey

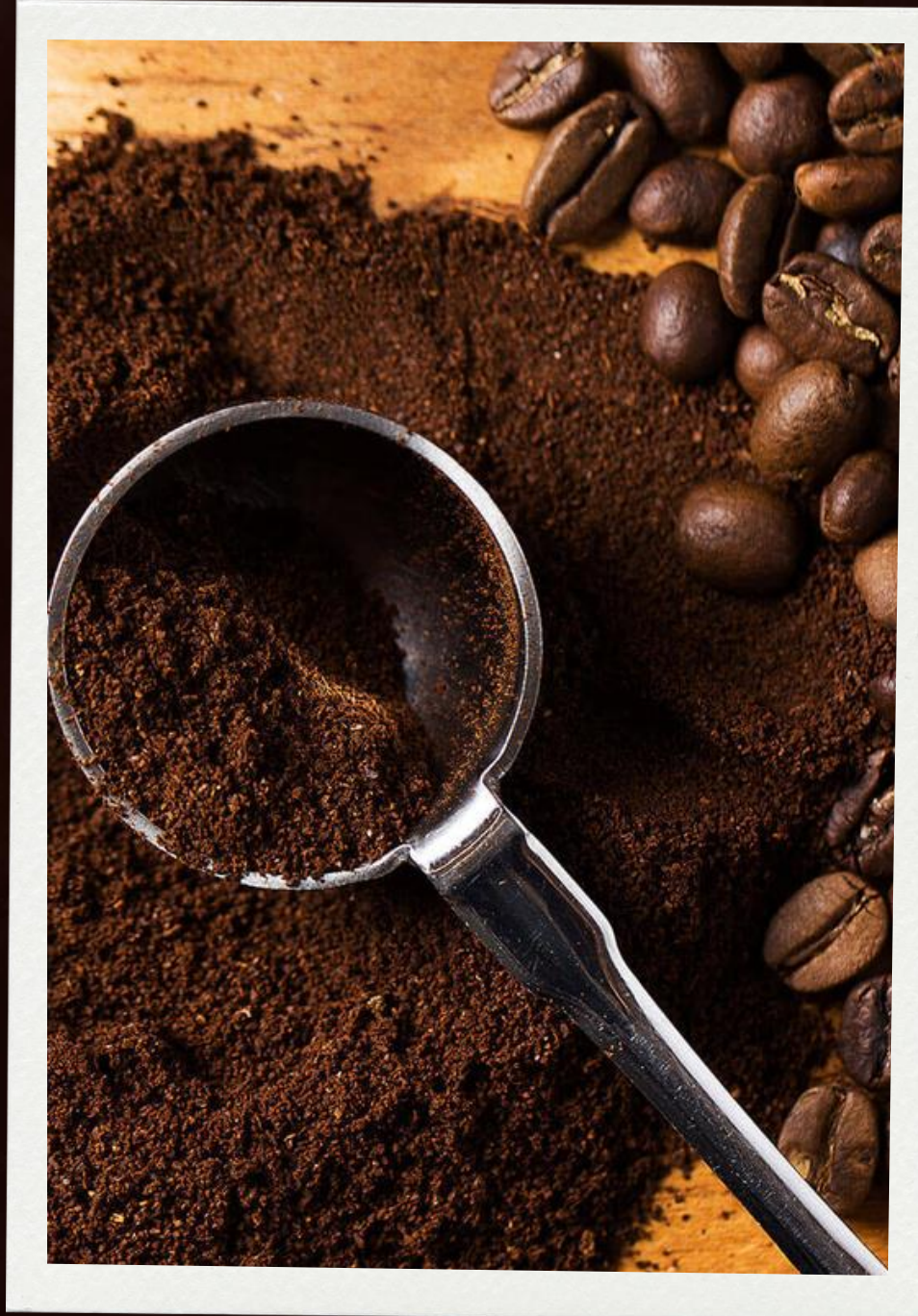
Arabica and Robusta coffee beans processed using the honey method are known for their sweet, syrupy notes and complex flavors. In this method, the beans are dried with some of their natural mucilage intact, allowing the sugars to impart a honey-like sweetness. The result is a vibrant and nuanced coffee, offering a unique balance of acidity and body, available in both whole beans and ground forms.



Full Washed

Robusta and Arabica coffee beans processed through the full washed method are celebrated for their clean, crisp flavors and vibrant acidity. This method involves fully removing the cherry pulp and thoroughly washing the beans, resulting in a bright and refined coffee profile. Ideal for those who appreciate clarity and purity in their cup, these beans are available in both whole and ground forms.

Our Coffee Beans Grade



01

PREMIUM BEANS

are meticulously processed from hand-picked red cherries, ensuring only the ripest and highest quality beans are selected. Made from 100% pure coffee with no additives, these beans deliver an authentic and rich flavor experience, reflecting the true essence of the coffee.

02

GRADE-A BEANS

Grade A coffee beans are expertly processed from a careful selection of red and green cherries, ensuring a balanced and high-quality cup. This meticulous approach captures the best flavors and characteristics of the coffee, offering a superior experience in every brew.

03

COFFEE BLEND

Our unique coffee blend mixes 50% Grade A beans with 50% corn, creating a distinctive flavor profile. This combination results in a brew with a savory, nutty taste, offering a satisfying and memorable experience for those seeking something different.

Our Production Process



Hand-picking

Our coffee beans are carefully handpicked to ensure only the ripest and highest quality cherries are selected. This meticulous process preserves the integrity of the beans, resulting in a superior flavor and aroma that reflect the true essence of the coffee.



Processing Methods

Coffee beans undergo various processing methods that influence their flavor and quality. From the clean, bright notes of the full washed method to the sweet, syrupy tones of the honey process, and the complex, fruity flavors of the wine process, each method offers a unique taste profile. These techniques highlight the rich diversity in coffee, allowing for a wide range of brewing experiences.



Sun-drying

Sun-drying coffee beans is a traditional method that enhances their natural flavors. After harvesting, the beans are spread out and dried under the sun, allowing them to develop a rich, complex taste. This process preserves the beans' quality and contributes to a deep, authentic coffee experience.



Roasting

Roasting coffee beans is a crucial process that unlocks their full flavor potential. Through careful application of heat, the beans develop their characteristic aroma, taste, and color. Whether light, medium, or dark, each roast level brings out unique nuances, creating a rich and satisfying coffee experience.






Product	: Coffee
Tariff heading	: 090111
Origin	: Central Java, Indonesia
Colour	: dark
Quality	: Premium
Dimension	: pack
Seasonality	: all year supply
Port of loading	: Tanjung Emas Port, Semarang, Ahmad Yani Airport
Packing	: As requested by buyer
Nett weight	: As requested by buyer
Payment term	: T/T, Cash in Advance
Processing time	: 28-30 days
Min Order Quantity	: as request by buyer



Our Contact

For more information or to explore potential collaboration, please reach out to us. We look forward to working together and creating something extraordinary.

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Thank You

