



August 2012

SPECIALTY COFFEE

INDONESIA

TANO BATAK & ULOS BATAK

the finest handcrafted single origin from Sumatra

Located at the south-eastern end of the famous Lake Toba. Lintong and Dolok Sanggul are the core area in this region. This place is a most remarkable coffee origin.

The harvest season is September – December and February – May. Lately however,

climate change has shown its impact and the harvest period and yields have been disturbed. A recent drought has brought the problems of berry borer and other diseases to the coffee. All these combine to maintain the top quality even more difficult. During such difficult times, the efforts of our dedicated quality team and hand pickers ensure that we maintain the high standards of quality. This is what



Ulos Batak, screen 19
Lintong & Dolok Sanggul origin
1400 - 1600 meter
Maple syrup, Bready, Tobacco,
Raisin, Heavy Body, Balance

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U L O S


B A T A K
K l a s i k B e a n s

we like to call, handcrafted coffee, considering the intensive manual care that goes into it.

In batak traditional culture, women are in charge. Women take care of the farms, harvest the cherries, process and then bring the produce to the market. The collectors at the market, called 'Pajuar' are also women. Men are involved in the hulling and drying activities. This is truly a coffee that brings empowerment to the women; it is indeed a socially responsible handcrafted coffee.

Tano Batak, screen 16-17
Lintong, Dolok Sanggul,
OnanGanjang origin
Sweet Bread, Herbal, Caramel,
Tobacco, Creamy finish, Nice
Body, Balance.



Olam Specialty Coffee works directly with Klasik Beans Cooperative, which has long relations with the farmers in this region.

We source only the finest single origin. Our prices reflect the reward for quality and ensure social & environmental sustainability.

We invest back our profit to further improve the quality at the farmers level. Through a microlot project of coffee seedling in the region we work to ensure a consistent cup profile quality over the long term. Last but not least we offer full benefit to our employees.

Peaberry Batak, screen 15
Lintong, Dolok Sanggul origin
1400 - 1600 meter
Brighter Nice Citric, Milky,
Flower Fragrance, sweet honey,
Medium Body, Balance.



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PEABERRY
B A T A K
K l a s i k B e a n s

GARUDA, Olam's parent brand from Indonesia, the Crowned Garuda typifies the characteristics which make the Sumatran coffee unique.

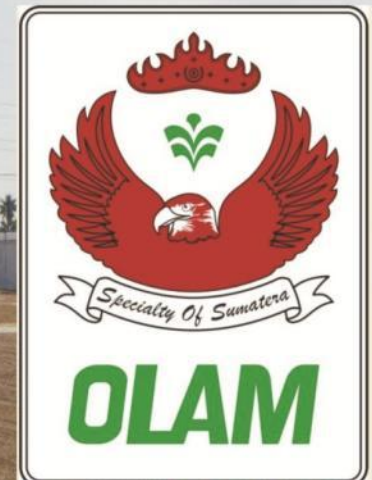
Our extensive buying network and new initiatives in buying as close to the farmer as possible, has enabled us to deliver **consistent high-quality** in an origin where the farm and processing practices can lead to high variability.

In the last 6 years Olam has done extensive work at profiling the best practices within the general region that gets classified as Mandheling to be able to develop a strong supply chain that offers the most consistent coffees produced in the traditional wet-hulled (giling basah) method. Our reliable suppliers and collectors understand our stringent quality norms and ensure that the initial selection is done at the farmers market level.

Garuda,
Sumatra & Aceh
1100 - 1300 meter
Dark chocolate, Herby notes,
dry tobacco leaf, positive
earthy note, Medium Body
Medium Acidity, Balanced

We have been able to identify the fine nuances in cup-profile that different sub-regions within Sumatra and Aceh show and designed our operational systems to ensure that this separation and identity is maintained until export so as to best serve the tastes of different roasters.

Our experienced quality and process control teams ensure that the most stringent standards are followed to deliver our quality promise every time so that roasters can enjoy this truly unique coffee with confidence





SUNDA - JAVA ARABICA



Sunda: The ancient land of Sunda sits on the geologically significant Sunda plate which played a large part in designing the volcanic cradle of Indonesia, providing rich soil conditions that has allowed coffee to flourish. If you see the old maps of Indonesia, you will see the "Greater Sunda Islands" (now known as Sumatera, Java, Borneo, Celebes) and the "Lesser Sunda Islands" (now Flores and Ambon islands).

Historically, coffee was cultivated by the Dutch during the 16th century in the Guntur Mountain region. The first exports of coffee as a commodity were from the Sunda Kelapa port (now the modern day port of Tanjung Priok – Jakarta).

Coffee in this region is grown by small farmers in the mountainous region around the beautiful city of Bandung city. The hilly

terrain does now allow for large plantations and hence coffee is spread over a large region and small holdings. The altitude varies between 1.200 – 1.500 meters. The brilliant caramel sweetness of its cup is unique to Indonesia and is remarkable in its likeness to a fine Kenyan coffee.

In Sunda, OLAM specialty coffee & the Klasik Beans Cooperative work directly with the farmers and source directly the cherries from them. We process from cherry to green bean in our farm stations located to ensure that freshest cherry is received as soon as possible after plucking from the tree.

All the coffee is dried on covered raised beds to ensure the most stable drying and protect its unique sweetness and

character.

The Sunda Hejo is a coffee created with the utmost care and attention to detail.

A truly handcrafted, limited edition, gourmet quality coffee from the ancient land of Sunda (West Java).

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Bandung & Garut origin
Sweet spice, brown sugar, caramel, milk chocolate, apple, silky texture, Medium Acidity, Medium Body, Balance



As the first place on earth, where coffee was imported and planted for commercial production, Indonesia played a significant role in history of Arabica coffee production. The Dutch traded coffee most famously from Java and also Sumatra & Sulawesi from as early as the 17th-18th centuries.

Bali however started cultivating coffee in 1982.



Bali Vintage Klasik

Kintamani & Bangli
1065 - 1200 meter

Lemon, Herbs, Little spice,
Medium Body & Acidity
Balance

In the beginning, the government supported Bali farmers to plant coffee sporadically in places such as Bangli and Kintamani, which provide the cool highlands conditions ideal for growing coffee. The variety was S795, however now various varieties have been planted such as USDA, B1, Kopyol, Kartika etc.

Processing method in Bali is the 'fully-washed' and dry hulled coffee. This is unlike the traditional 'giling basah' or wet-hulled process which is unique feature of Sumatran coffees.

However, what really makes Bali different from other coffees in Indonesia is what may be called Integrated Farming. Most of the farmers also have cows or goats to maintain the supply of organic matter for the coffee. The diligent Balinese have already mastered the management of the nutrient cycle and carbon footprint

