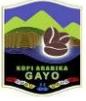


Name	Kopi Arabika Gayo	Date of registration	28-04-2010	
Country	Indonesia			



Source: DGIP, Internet

Main characteristics/features

Kopi Arabika Gayo (Gayo Arabica Coffee) is well-known in domestic and international markets. It has a reputation as a speciality coffee that has a distinct taste and aroma, as well as a complex flavour, light acidity and strong heavy body. It has a creamy and strong aroma. Gayo Arabica Coffee is divided into two different qualities depending on several factors (environment, varieties and processing methods): conventional coffee and special Gayo.

Process of production/processing

The coffee grown in the Gayo area comes from Arabica varieties only. Producers use special techniques to preserve the coffee plots (such as use of natural fertilizers, use of shelter plants, density of plantations etc.). Coffee cherries are harvested from September to May-June. Ripe cherries are selectively hand-picked to ensure the best quality. To obtain green coffee beans, the cherries are washed (wet-method processing), sorted, pulped, fermented, soaked, sun-dried, graded and stored. The coffee beans are initially sorted and graded and then hand-sorted to ensure the finest quality of beans. The coffee products from the Gayo plateau are mostly in the form of green coffee beans (the raw material) and only small amounts of them are in the form of ground coffee (as a final product). The roasting process does not necessarily take place in the production area.

Geographical area

The Gayo plateau is located on one of the ridges of Bukit Barisan that runs across Sumatera island in the northernmost part and in the centre of Aceh province. Administratively, the Gayo plateau covers the regency of Central Aceh, Bener Meriah, and Gayo Lues. Its three main towns are the three district capitals, namely Takengon, Simpang Tige Redelong and Blangkejeren.

Link between the product and the territory

The local traditional method to produce the coffee beans is the main factor which creates the unique quality of Gayo Arabica Coffee.

The geographical area (900-1700 m above sea level), the agricultural ecosystem which is very suitable for Arabica coffee cultivation and the climatic conditions of the Gayo plateau combined with the know-how of producers make Gayo Arabica Coffee a high quality coffee.

Publication in the Official Gazette	21-01-2010
Competent Authority	Directorate General of Intellectual Property http://www.dgip.go.id/
GI right holder/GI association	Protection Society of Gayo Coffee
Contact information	

Type of product	Coffee
Control body	DGIP
File number	ID G 000000005
Websites	