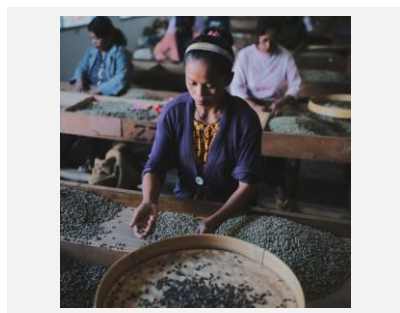


Name | **Kopi Arabika Toraja**
Country | **Indonesia**

Date of registration

09 - 10 - 2013



Source: DGIP

Main characteristics/features

Toraja Arabica Coffee (Kopi Arabika Toraja) is renowned for its defined flavour, balancing a good bitter taste and its strong aroma which is a quality characterised by sweet flavour nuances, chocolate, spice and orange flavours and the scent of flowers.

Geographical area

The Toraja Arabica Coffee production area is located in the districts of Bittuang, Gandang Batu Sillanan, Makale, Makale Selatan, Malimbong Balepe, Mappak, Mengkendek, Rano, Rembon, Saluputi, Kabupaten Tana Toraja, Awan Rantekarua, Baruppu, Buntu Pepasan, Rindingallo, Sopai, Nanggala, Buntao, Balusu, Bangkelekila, Kapala Pitu, Sa'dan, Sesean Suloara, Rantebua, Denpina, Sesean and Tikala in North Toraja regency, in the province of South Sulawesi.

Process of production/processing

The Toraja Arabica Coffee comes from plantations that grow in the Toraja highlands at an altitude of 900m above sea level. This shade-grown coffee is also cultivated with other plants and maintained organically. Pest and plant disease are controlled by using only natural methods and not artificial chemical pesticides. Ripe cherries are selectively hand-picked to ensure the best quality and then carefully sorted, with a minimum of 95% red cherries, and a maximum of 5% yellow cherries, but without any green or black cherries. The red cherries are classified manually and their red skin is removed on the same day. The coffee beans are fermented for 12 to 36 hours, then they are washed down with water and sun-dried. Toraja Arabica Coffee is sold in the form of half-dried crusted horn beans (wet HS coffee), dried crusted horn beans (dried HS coffee), dried green coffee beans (green beans) roasted coffee beans and ground coffee.

Link between the product and the territory

Toraja Arabica Coffee is renowned as one of the best quality coffees in the world, since it was introduced by the Dutch in the 17th century to the present. Arabica Toraja coffee is a high-quality product and its good reputation has increased even more since it has become the local people's main source of income in the administrative area of the Toraja and North Toraja communities. Toraja Arabica Coffee is cultivated in wet climate plantations at an altitude of 900 – 2 800m above sea level with an average rainfall of 2104 mm per year. The average humidity is 89,8%, an average of 58,4% of sunlight and temperatures range between 18 and 20°C. The types of soil are classified in five sectors, namely entisols, inceptisols, mollisols, alfisols and ultisols.

Publication in the Official Gazette	03-07-2013
Competent Authority	Directorate General of the Intellectual Property http://www.dgip.go.id/
GI right holder/GI association	Geographical Indication Protection Society (MPIG) Toraja Arabica Coffee
Contact information	

Type of product	Coffee
Control body	DGIP
File number	IDG 000000025
Websites	