

Name | **Kopi Arabika Java Sindoro Sumbing**
Country | **Indonesia**

Date of registration

01 - 12 - 2014



Source: DGIP

Main characteristics/features

Java Sindoro Sumbing Arabica Coffee (Kopi Arabika Java Sindoro Sumbing) has a unique taste; its bitter taste is hardly or completely undetectable and its taste is sour to a moderate or high degree. The quality and intensity of its aroma are powerful. Its flavours can be fruity, lemony, floral, caramel flavour, chocolate, spicy or honeyed.

Process of production/processing

Arabica coffee plants originate from selected varieties of coffees. Coffee trees are grown with other crops such as corn, cabbage, peppers, tobacco, onions etc. and mostly organic fertilisers are used. Cherries are hand-picked and carefully selected with a proportion of at least 95% red cherries (quota system), a maximum of 5% yellow cherries, and no green or black cherries. Red cherries are then processed using the wet method, fermented for 12 to 36 hours, and dried naturally by the sun. Drying lasts until the water content reaches 12%. The roasting process or transformation into powder must be performed in good conditions and should maintain the high degree of quality of the coffee. Packaging ensures that the coffee is fresh and of good quality. GI covers the following products: coffee beans, roasted coffee, and ground coffee.

Geographical area

The production zone for Java Sindoro Sumbing Arabica Coffee is located on the volcanic slopes of Mount Sindoro and Mount Sumbing, in Temanggung Municipality and Wonosobo, Central Java Province.

Link between the product and the territory

Java Sindoro Sumbing Arabica Coffee has a long history and is traditional in the local culture. It is reputed to be a high quality coffee. This coffee is grown in specific areas, with altitudes between 900–2100 m above sea level, on the volcanic slopes of Mount Sindoro and Mount Sumbing. The soil type is entisol and regosol, with a geological formation of igneous rocks and sedimentary of pyroclastic rocks from the Sindoro-Sumbing volcanoes. The soil in the surrounding areas has the texture of gravel, dust, sand and clay with pH ranging from 6.6 to 7. Temperatures range between 20 and 30°C, the relative humidity is of 80-99%, and the average rainfall reaches 3325 mm per year, with four to five dry months per year. The distinctive properties of this region as well as the cultivation and processing techniques developed by the local inhabitants make it possible to produce coffee beans with a distinctive flavour and of a high quality.

Publication in the Official Gazette | 27-08-2014
Competent Authority | Directorate General of the Intellectual Property
<http://www.dgip.go.id/>
GI right holder/GI association | Geographical Indication Protection Society (MPIG)
Arabica Java Sindoro – Sumbing Coffee
Contact information

Type of product | Coffee
Control body | DGIP
File number | IDG 00000030
Websites