

Name **Kopi Arabika Sumatera Simalungun**  
Country **Indonesia**

Date of registration

20 - 02 - 2015



Source: DGIP

### Main characteristics/features

Sumatera Simalungun Arabica Coffee (Kopi Arabika Sumatera Simalungun) has a distinctive taste, the quality and intensity of aromas mixed with flavours are very good (excellent), sometimes with a fruity flavour, lemony, floral, corn sweet, spicy, honeyed, sweet, bright acidity, low acidity, complex flavour, mild, good balance.

### Process of production/processing

Growing Arabica coffee is generally done by using a generative seed. Cultivation techniques for the seeds are detailed in the specifications. Some specific rules on the plantations are defined such as the level of shade for coffee trees, soil maintenance, and limited use of chemical fertilisers. Sumatera Simalungun Arabica Coffee results from the red coffee cherries produced from Arabica coffee plants cultivated in the region of Simalungun which is at 900 to 1400 m above sea level. To obtain green coffee beans, the cherries are washed (wet-method processing), sorted, pulped, fermented, soaked, sun-dried, graded and stored. The red coffee cherries are picked and processed on the same day to produce Sumatera Simalungun Arabica Coffee in the form of dried green coffee beans, roasted coffee and ground coffee. Processing of the red coffee cherries into dried coffee beans is generally done directly by farmers.

Publication in the Official Gazette

19 -11- 2014

Competent Authority

Directorate General of the Intellectual Property  
<http://www.dgip.go.id/>

GI right holder/GI association

Arabica Sumatra Simalungun Coffee Community Association (HMKSS)

Contact information

### Geographical area

The production zone for Sumatera Simalungun Arabica Coffee is located in the area with an altitude of 900-1400 m above sea level, which include the subdistricts of Raya, Purba, Haranggaol Horison, Silimakuta, Pamatang Silimahuta, Dolok Silau, Dolok Pardamean, Pamatang Sidamanik, and Girsang Sipangan Bolon, Simalungun Municipality, North Sumatera Province.

### Link between the product and the territory

Sumatera Simalungun Arabica Coffee has had a long history and a very important role in the community of Simalungun. This product has become one of the most important commodities in Simalungun. This coffee began to be cultivated around the 1990s. The geographical area in Simalungun is characterised by a red-yellow podzolic soil manifold, andosol, grumosol and a pH ranging from 4.5 to 6.0. Climate in Simalungun is classified as a moderate temperature climate, with temperatures ranging from 22 to 31°C, average humidity is 84.2% per month and average rainfall: 2000 mm per year. Arabica coffee from Simalungun is known as the best coffee and is appreciated by many coffee exporters. Climatic conditions, soil and the geographical location of Simalungun are very suitable for the growth of Arabica coffee, and distinguish this Arabica coffee with its special aroma and distinctive taste.

Type of product

Coffee

Control body

DGIP

File number

IDG 000000031

Websites