

Name Kopi Liberika Tungkal Jambi
(Tungkal Jambi Liberica coffee)
Country Indonesia

Date of registration:
23/07/2015



Source: DGIP, Google

Main characteristics/features

Geographical area

Tungkal Jambi Liberica coffee (Kopi Liberika Tungkal Jambi) has a distinctive taste, a pleasant aroma and is free from flavour defects (off-flavour). It commonly has sweet, herbal and jackfruit flavours and a good long-lasting aftertaste. Its components give it a clean, balanced, clean sour taste and a good viscosity.

Tungkal Jambi Liberica coffee is produced in a lowland area at a height of 1-10 masl in Tanjung Jabung Barat regency. It has specific characteristics that enable it to grow on peatlands. The coffee plantations spread over an area of 2 710 ha, which covers five subdistricts: Bram Itam, Betara, Kuala Betara, Pangabuan and Senyerang.

Production/processing

Link between product and territory

Liberica coffee breeding is generally done in a generative way using seeds. Seeds used to produce Liberica coffee come from the parent bush, which are selected by the Indonesian Coffee and Cocoa Research Center in Jember. The coffee is grown on farmland where aspects of environmental sustainability are taken into consideration. The Pinang plant is used as the permanent plant, which needs to be planted a year earlier. Good cultivation techniques are required for growing this coffee. Wet process (WP) soaked coffee is when the coffee pits (beans) are separated from the cherry pulp using water before being cured for approximately 12-15 hours, starting in the afternoon. WP coffee beans have a very pleasant coffee aroma with a sweet herbal jackfruit flavour. Wet processed honey coffee (WPHC) is a process, beginning in the morning, where the coffee cherries are dried without being stored or washed. WPHC is sweet, herbal, acidic and full bodied.

This coffee has a long history and a very important role in Jambian society. This product has been around for 70 years and is one of the most important commodities in Tanjung Jabung Barat regency, Jambi province. Cultivation of this coffee began around the 1940s. The geographical area of Tanjung Jabung Regency is characterised by organosol, alluvial, podzolic, gleysol and andosol soils with a pH between 5-5.5. The area has a tropical, rainy climate with temperatures ranging between 21,04-33,70 °C, an average monthly humidity of 83.3 % and an average rainfall of 2 348 mm/yr. Liberica coffee from this area began to be known by the foreign markets in the mid-1980s, including the Malaysian and Singaporean markets. The climate and mineral peat soil conditions give this Liberica coffee a distinctive flavour.

Publication in the Official Gazette 22/04/2015
Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>
GI rights holder/GI association Geographical Indication Protection Society of
Tungkal Jambi Liberica Coffee
Contact information

Type of product Coffee
Control body DGIP
File number IDG 00000032
Websites