

Name Kopi Liberika
Rangsang Meranti
(Rangsang Meranti
Liberica Coffee)

Country Indonesia

Date of registration:
02/05/2016



Source: DGIP, Google

Main characteristics/features

Rangsang Meranti Liberica coffee (Kopi Liberika Rangsang Meranti) has a flavour profile that is free from taste defects. It has a good balance of attributes: a sour taste with a moderate to strong intensity; a good strong sweet taste; a moderate to strong viscosity, a pleasant aroma and flavour; and a good long-lasting aftertaste.

Geographical area

Rangsang Meranti Liberica coffee is cultivated in coffee plantations at an altitude of 2-5 masl and above. The natural conditions in this swampy lowland region consist of relatively moist air with fairly high rainfall, and the dry season which only lasts for about 3 months.

Production/processing

The Rangsang Meranti Liberica coffee cherry is picked manually and selected carefully with at least a 95 % proportion of red coffee cherries. The red coffee cherries are then dry processed (using a pulper) and fermented for 12-24 hours before being dried in the sun or mechanically until they reach a water content of 12 %. The parchment is then removed using a hulling machine to obtain the coffee bean (green bean) and then sorted to allow for the selection of Quality I coffee according to the Indonesian National Standard quality criteria. Organoleptic tests carried out by the Indonesian Coffee and Cocoa Research Center in Jember; and Rangsang Meranti Liberica Coffee is included in the Excellent category.

Link between product and territory

Rangsang Meranti Liberica is cultivated and grows well in these coastal areas with alluvial peat soils, including swampy, fertile organosol and gley humus soil group types. Agroclimatic conditions and agroecosystems in Meranti also strongly favour the cultivation of this coffee plant, that is, the wet climate, relatively warm air temperature and relatively high air humidity. The rainy season lasts for 6-7 months, the dry season lasts 4-5 months. It is thanks to these climate conditions and agroecosystems that coffee production is possible in the Meranti region. Together, these factors allow the coffee to be of such high quality and have such a distinctive flavour.

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Competent authority Directorate General of Intellectual Property, <http://www.dgip.go.id/>

GI rights holder/GI association Geographical Indication Care Society of Rangsang Meranti Liberica Coffee

Contact information

Type of product Coffee

Control body DGIP

File number IDG 00000041

Websites