

Name **Kopi Robusta Pasuruan
(Pasuruan Robusta
Coffee)**
Country **Indonesia**

Date of registration:
23/08/2019



Source: DGIP, Google

Main characteristics/features

Pasuruan Robusta coffee (Kopi Robusta Pasuruan) is in the Quality 1 and Quality 2 categories according to Indonesian National Standards. This coffee has distinctive coffee flavours such as spicy and caramelly, as well as hints of astringent and long after taste on the palate, which is a sign that the coffee beans harvested have been immediately processed.

Geographical area

The geographical indication area of Pasuruan Robusta coffee is located on the slopes of three volcanos: Mounts Arjuna, Welirang and Bromo, which cover seven districts: Purwodadi, Tutur, Puspo, Lumbang, Pasrepan, Purwosari and Prigen.

Production/processing

In general, robusta coffee plantations in Pasuruan regency have implemented good agriculture practices. The coffee is harvested manually and sorted into a minimum of 95 % red and a maximum of 5 % yellow or green cherries. Farmers process the coffee using the wet or the dry method. The dry method involves sorting the cherries, then processing them by separating the ones that float, removing the skin and pulp using a machine (pulper), drying to a 12 % water content, removing the hull using a machine (huller) and extracting the green coffee beans ready for roasting. Wet processing involves sorting the cherries, then processing them by separating the ones that float, removing the skin and pulp using a pulper, extracting the coffee pits from the mucilage, fermenting for 12 hours, washing with clean water, drying to a water content of 12 % and removing the hull using a huller.

Link between product and territory

Robusta Pasuruan coffee is produced from robusta coffee planted in Pasuruan regency at a minimum height of 400 masl. This area has cold, humid air, with sufficient rainfall for 6-8 wet months. The topography of the robusta coffee plantations in Pasuruan varies from flat to mountainous at an altitude between 400-900 masl. The unique characteristics of this area support the cultivation of Pasuruan Robusta coffee to produce high quality coffee beans.

Publication in the Official Gazette 04/12/2018
Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>
GI rights holder/GI association Geographical Indication Protection
Society of Pasuruan Robusta Coffee
Contact information

Type of product Coffee
Control body DGIP
File number IDG 000000084
Websites