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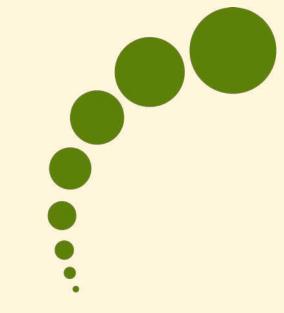
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ASRI KOPI INDONESIA

A wonderful childhood experience is a treasured experience that will be unforgettable to your hometown. The coffee plants and the smell of coffee smelled me of my grandfather's house filled with coffee plants and the farmers who picking red coffees from the stems. This is what brought me to do business. My company was only established in 2022. Bringing good memories of childhood and Indonesian coffee products to be known to the world and building the welfare of farmers led me to become a coffee exporter



COMPANY VISION

Our company has bold aspirations of becoming an international trade in coffee export business through implementation approaches in every aspect of our work







To be an international company that introduces Indonesian coffee more broadly and cares about the standard of living of small farmers by networking with foreign international companies through our dedication to work with heart and hard work.





OUR PRODUCT GREEN BEANS





Gayo Green Beans

The coffee plantation, which was developed since 1908, grew at dawn in Gayo located at a height of 1200 mpdl and are the largest coffee plantations in Indonesia.

The quality of Gayo coffee is unquestionable, this is evidenced by the official award in 2010 as one of the best coffees in the world...

Beans: Arabica, Orogin: Gaya-Aceh, Acidity: Low, Bitterness: Low, Tasting Note: Poewerful and Clean aftertaste,



Lintong Green Beans

Lintong Coffee cultivation grows
1300 mpdl. above sea level in
Lintong District, Humbang
Hasundutan is the best coffee in
the Toba area. As for one year,
Lintong coffee can be harvested
twice.

Beans: Arabica, Origin: Humbang
Hasundutan, Acidity: Low, Tasting
Note: Caramel aftertaste, Flavour:
Chocolate, Citrus and Passion
Fruit, Aroma: Spices and Fresh
Earth



Mandheling Grean Beans

Mandheling coffee is grown
located of 1600 mpdl. Introduce in
1883 by the Dutch. Manheling
Coffee is grown in the Leuser
volconic mountain area.
Manheling Coffee is a must have
for coffee enthusiasts because of
it"unique taste
Beans: Arabica, Acidity: Low,
Bitterness: Low, Tasting Note:

Tends to be just right, not too our or sweet, Aroma: Fruity, FlorL and Spicy



Sidikalang Grean Beans

Sidikalang coffee from Sidikalang,
Dairi Regency, North Sumatra.
Planted at an altitude of about
1500 meters above sea level,
Sidikalang Coffee has a not too
strong aroma with a slightly
sweet taste.

Beans: Robusta, Acidity: Low,
Biterness: high and intens, Tasting
Note: Lasting taste in the mouth
Aroma: Similiar to Chocolate and
Slightly sweet



Simalungun Grean Beans

Simalungun coffee, originating from North Sumatra, Indonesia, is renowned for its unique flavor profile and rich cultural heritage. The climate in Simalungun is classified as a temperate climate, with temperatures ranging between 22 ° - 31 ° C, average humidity of 84.2% per month and average rainfall: 2000 mm per year. Beans: Arabica, Acidity: Medium to High. Biterness: low to moderate Note: resembling apples, apricots, cloves and jasmine flowers.

Aroma: Fruity, Chocolate, Floral Hitns,

Spicy and Earth

ROASTED AND COFFEE POWDER

Roasted and coofee Powder are diversification of our product beside of green bean. We just produce good quaaity and 100 % pure cofee. We have motto "Quality is equal with taste"

When you order you can specify what color the coffee roasted you want and also for cooffee powder for espresso, dripping or brewing.

Indonesia has a lot variety of coffee from Sumatera, Java

Bali and Papua. You can order to us, and we can prepared it

for you.





TARGET AUDIENCE



HOTEL, ROASTERY, CAFE AND BUSINESS OWNER



www.reallygreatsite.com









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