



PT. ALOYA BUMI NUSANTARA

WELCOME TO OUR COMPANY

We are exporter of Indonesian coffee. Our company takes pride in offering a diverse range of coffee products, from raw green beans to expertly roasted coffee.

With a focus on sustainability, quality, and customer satisfaction, we take pride in being a trusted partner in the global coffee industry.

VISION

To be trusted and reliable partner in the global coffee industry.

MISSION

- To provide high quality greenbean and roasted coffee from Indonesia.
- To offer flexible OEM private label solutions with low minimum order.
- To continuously innovate and improve our products and services to meet global market demands.



OUR PRESENCE

We have successfully exported our coffee products to several countries, including **Japan, Singapore, Malaysia, and the United Kingdom.**

We continue to explore new markets and partnerships to share the excellence of Indonesian coffee with the world.





FACILITIES

We partnering with local warehouse that equipped with cutting-edge technology. The facility boasts a range of advanced machinery.

Our roasting facility can handle both small-batch and larger orders, ensuring quality at scale.

From our facility to your doorstep, we strive to provide a seamless experience from start to finish.

CERTIFICATION



HALAL

Halal Certificate



BPOM

BPOM License



**PROFESIONAL
TEAM**

Certified Coffee
Roaster Profesional



GREENBEAN

Our beans are sourced from carefully selected local farmers who share our commitment to quality and sustainability.



WASHED PROCESS

Our best seller. This process is a trademark of Sumatran coffee, also known as the wet-hulled or Giling Basah method



NATURAL PROCESS

Drying whole coffee cherries in the sun. This lets the beans absorb the fruit's sugars, creating a sweet, fruity flavor.



HONEY PROCESS

Drying coffee beans with some mucilage still attached, creating a sweet and balanced flavor profile.



WINEY PROCESS

The aftertaste of wine lingers on the soft palate, a distinctive flavor derived from the fermentation of coffee cherries



PEABERRY

Coffee bean that develops as a single seed instead of the typical pair, creating a more intense and concentrated flavor.



WILD LUWAK COFFEE

The unique aroma and flavor of Luwak coffee come from enzymatic reactions and fermentation in the civet's digestive system.

SPECIFICATION	Specialty Grade. Defect Max 5. Score >80
MINIMUM ORDER	360 Kg
PACKAGING	Grainpro 60 Kg + Jutebag



ROASTED COFFEE - COMPOSITE CAN PACKAGING



PACKAGING	Composite Can
NETT WEIGHT	200 Grams
OPTION	Ground or Wholebean

OEM PRIVATE LABEL

- Available for private label with your own brand and design.
- Minimum order 100 pcs.



ROASTED COFFEE - POUCH PACKAGING



PACKAGING	Pouch with valve
NETT WEIGHT	250 Gr, 500 Gr and 1 Kg
OPTION	Ground or Wholebean

OEM PRIVATE LABEL

- Available for private label with your own brand design.
- Minimum order 10 Kg. Roasting level upon request.



ROASTED COFFEE - DRIP COFFEE



PACKAGING	5 sachet per box
NETT WEIGHT	10 Gram per sachet
OPTION	Ground

OEM PRIVATE LABEL

- Available for private label with your own brand.
- Minimum order 100 box



CAPSULE COFFEE - NESPRESSO COMPATIBLE



PACKAGING	10 pods per box
NETT WEIGHT	5 Gram per pod
OPTION	Only Ground

OEM PRIVATE LABEL

- Available for private label with your own brand.
- Minimum order 100 box





CONTACT US

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