

Nusantara Plantations' Product Catalogue

To whom it may concern,

Hereby we submit the specifications of our green beans and roasted coffee,

GREEN BEANS

ARABICA

No	PRODUCT NAME	SPECIFICATIONS	
1	Aceh Gayo	Grade: 1,2, and 3 Process: Semi Washed Altitude: 1200-1400masl Defect: Depend on grade	Moisture: 12% -13% Variety: Mix
2	Java Preanger	Grade: 1,2, and 3 Process: Semi Washed Altitude: 1000-1400masl Defect: Depend on grade	Moisture: 12% - 12,5% Variety: Mix
3	Sumatera Mandheling	Grade: 1,2, and 3 Process: Semi Washed Altitude: 1200masl Defect: Depend on grade	Moisture: 12,5 % Max Variety: Mix



ROBUSTA
Grade 1

No	PRODUCT NAME	SPECIFICATIONS	
1	Java WIB Grade 1 Large Size	Grade: 1 Moisture: 12% Screen Size: 16 BC: 600	Defect: 0 - 11 Origin: Java Polish: Dry Polished
2	Java WIB Grade 1 Medium Size	Grade: 1 Moisture: 12% Screen Size: 18-19 BC: 350 - 370	Defect: 0 - 11 Origin: Java Polish: Dry Polished
3	AP Spec Grade 1	Grade: 1 Moisture: 12% Screen Size: 18-19 BC: 350 - 370	Defect: 0 - 11 Origin: Any Origin Polish: Wet Polished
4	EK Spec ELB Grade 1	Grade: 1 Moisture: 12% Screen Size: 18 - 19 BC: 350 - 380	Defect: 0 - 11 Origin: Any Origin Polish: Non-Polished
5	EK 15 Defect Java	Grade: 1 Moisture: 12% Screen Size: 16 BC: 600	Defect: 0 - 11 Origin: Java Polish: Non-Polished

Grade 2

No	PRODUCT NAME	SPECIFICATIONS	
1	AP Spec Grade 2	Grade: 2 Moisture: 12% Screen Size: 18 - 19 BC: 350 - 370	Defect: 12 - 25 Origin: Any Origin Polish: Wet Polished
2	AP 1 Grade 2	Grade: 2 Moisture: 12% Screen Size: 16 BC: 600	Defect: 12 - 25 Origin: Any Origin Polish: Wet Polished

3	EK Spec ELB Grade 2	Grade: 2 Moisture: 12% Screen Size: 18 BC: 350 - 380	Defect: 12 - 25 Origin: Any Origin Polish: Non Polished
4	EK 25 Defect Java	Grade: 2 Moisture: 12% Screen Size: 16 BC: 600	Defect: 12 - 25 Origin: Java Polish: Non-Polished

Grade 3

No	PRODUCT NAME	SPECIFICATIONS	
1	AP 1 Grade 3	Grade: 3 Moisture: 12% Screen Size: 16 BC: 600	Defect: 26 - 44 Origin: Any Origin Polish: Wet Polished
2	EK Spec ELB Grade 3	Grade: 3 Moisture: 12% Screen Size: 18 BC: 400 - 425	Defect: 26 - 44 Origin: Any Origin Polish: Non Polished
3	EK 45 Defect	Grade: 3 Moisture: 12% Screen Size: 16 BC: 600	Defect: 26 - 44 Origin: Any Origin Polish: Non Polished

Grade 4

No	PRODUCT NAME	SPECIFICATIONS	
1	EK 60 Defect	Grade: 4A Moisture: 12% Screen Size: 16 BC: 600	Defect: 45 - 60 Origin: Any Origin Polish: Non Polished
2	EK 80 Defect	Grade: 4B Moisture: 12% Screen Size: 16 BC: 600	Defect: 61 - 80 Origin: Any Origin Polish: Non Polished

Grade 5 and Above

No	PRODUCT NAME	SPECIFICATIONS	
1	EK 150 Defect	Grade: 5 Moisture: 12% Screen Size: 16 BC: -	Defect: 81 - 150 Origin: Any Origin Polish: Non Polished

2	EK 225 Defect	Grade: 6 Moisture: 12% Screen Size: 16 BC: -	Defect: 151 - 225 Origin: Any Origin Polish: Non Polished
3	20/25	Grade: - Moisture: 12% Screen Size: 12 - 14 BC: -	Max Defect: 20-25% Origin: Any Origin Polish : Non-Polished
4	30/35	Grade: - Moisture: 12% Screen Size: 12-14 BC: -	Max Defect: 30-35% Origin: Any Origin Polish: Non-Polished
5	60/65	Grade: - Moisture: 12% Screen Size: 12-14 BC: -	Max Defect: 60-65% Origin: Any Origin Polish: Non-Polished

Notes:

- Packaging: 50 Kg / 60 Kg Jute Bag with Grain Pro Inside; others (by request)
- Payment Terms: To be discussed with buyers
- Availability will change over time

No	PRODUCT NAME	ROASTING PROFILE	CHARACTERISTICS
1	Robusta	Dark	<ul style="list-style-type: none"> ● Strong Taste ● Full in the mouth sensation with the characteristic of dark chocolate. An enjoyment for classic robusta coffee lovers
2	Premium Robusta	Dark	<ul style="list-style-type: none"> ● Molasses and dark chocolate with strong texture ● Fullness perceived in the mouth sensation with nutty after-taste
3	Arabica Robusta Blend	Dark	<ul style="list-style-type: none"> ● A blending of Arabica and Robusta coffee with nutty and concentrated dark chocolate ● Recommended for brewing black coffee
4	Espresso Blend	Medium to Dark	<ul style="list-style-type: none"> ● This full Arabica has the taste full of sweet caramel ● Fullness perceived in the mouth with dark chocolate aftertaste ● Very Suitable for brewing Espresso and Black Coffee
5	Ice Blend	Dark	<ul style="list-style-type: none"> ● This blending of Arabica and Robusta Coffee texture has a balanced taste of sweetness and bitterness, dark chocolate, and nutty caramel ● Suitable for brewing black coffee and Vietnam drip

6	Specialty Arabica Blend	Medium to Dark	<ul style="list-style-type: none">• The finest full Arabica blend with high sweetness level• Creamy sensation and chocolate after-taste• Very recommended for brewing espresso and black coffee
7	Milkbased Blend	Medium	<ul style="list-style-type: none">• Two post harvest processes full Arabica Coffee with unique dry fruit• Yet delicate in the mouth with milky chocolate aftertaste• Highly suitable for brewing milk-based coffee
8	Single Origin	Light	<ul style="list-style-type: none">• Specially selected Arabica coffee with different varieties and origins, with different processing methods• Very suitable for manual brewing

Sincerely Yours,



Michael Moses
Chief Executive Officer