



PRODUCT CATALOG

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Coffee Quality

Coffee quality transcends mere taste; it is the culmination of a meticulous process that begins the moment cherries are harvested until the beans are packaged. Every critical stage—from selection and drying to final sorting—plays an essential role in determining the final value and quality of the coffee beans.

Since 1990, the Indonesian National Standard (SNI) for green coffee beans has adopted a grading system based on the number of defects, replacing the former Triase system, which relied on weight-based comparisons. The current quality benchmark is outlined in SNI 01-2907-2008 on Green Coffee Beans, a document that has undergone several necessary revisions. These enhancements were implemented not only to keep pace with global market trends and international standards but also by partially referring to Resolution No. 407 of the International Coffee Organization (ICO) concerning the "Coffee Quality Improvement Program." The implementation of this standard encourages Indonesia's coffee industry to produce high-quality beans characterized by minimal defects, uniform size, and consistent flavor profiles. Maintaining this level of quality reflects professionalism in processing, adds significant value for business partners, and is crucial for preserving the reputation of Indonesian coffee in the international market.

Catalogue Product

About Us

We provide high-quality coffee beans that are the result of a meticulously selected and standardized post-harvest process. Each grade is measured for quality using the Defect Value System, in accordance with the Indonesian National Standard (SNI), allowing our business partners to choose products that precisely meet their specifications and market needs. While our listed prices are indicative, they are subject to negotiation based on order volume and product type, as we are dedicated to building a fair, transparent, and mutually beneficial partnership.

Grade	Condition
Grade 1	Maximum of 11 defects.
Grade 2	Total defects 12-25.
Grade 3	Total defects 26-44.
Grade 4a	Total defects 45-60.
Grade 4b	Total defects 61-80.
Grade 5	Total defects 81-150.

Kopi Robusta EK-1 Grade 1 / 11 DEF



EK-1 Grade 1 with 11 defects means that this coffee bean is Grade 1 based on the Indonesian National Standard (0-11 defects), with this batch having around 11 defects.

Kopi Robusta EK-1 Grade 2 / 25 DEF



EK-1 Grade 2 with 25 defects means these coffee beans are classified as Grade 2 according to the Indonesian National Standard (which allows for 12-25 defects), and this specific batch contains about 25 defects.

Indonesian Robusta EK-1 Grade 3 / 44 DEF



EK-1 Grade 3 with 44 defects means this coffee bean is classified as Grade 3 according to the Indonesian National Standard (which allows for 26-44 defects), and this specific batch contains about 44 defects.

Indonesian Robusta EK-1 Grade 4A / 60 DEF



EK-1 Grade 4A with 60 defects means this coffee bean falls under Grade 4A based on the Indonesian National Standard (45-60 defects), with this batch having around 60 defects.

Indonesian Robusta EK-1 Grade 4B / 80 DEF



EK-1 Grade 4B with 80 defects means this coffee bean falls under Grade 4B based on the Indonesian National Standard (61-80 defects), with this batch having around 80 defects.

Indonesian Robusta EK-1 Grade 5 / 120 DEF



EK-1 Grade 5 with 120 defects means this coffee bean falls under Grade 5 based on the Indonesian National Standard (81-120 defects), with this batch having around 120 defects.

Indonesian Robusta EK-1 Grade 5 / 150 DEF



EK-1 Grade 5 with 150 defects means this coffee bean falls under Grade 5 based on the Indonesian National Standard (121–150 defects), with this batch having around 150 defects

Indonesian Robusta Triage 40/45



Maximum Triage 45%; Moisture Content 13%.

Indonesian Robusta Triage 20/25



Maximum Triage 25%; Moisture Content 13%.

Indonesian Robusta Triage 60/65



Maximum Triage 65%; Moisture Content 13%.

Indonesian Robusta Triage 30/35



Maximum Triage 35%; Moisture Content 13%.

Indonesian Robusta ELB 350 BC



ELB 350 BC is a robusta coffee with special quality, processed according to standards to maintain quality and flavor consistency.

Indonesian Robusta ELB 400 BC



ELB 400 BC is a robusta coffee with special quality, processed according to standards to maintain quality and flavor consistency



More Information

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