

KOPI ASIK
Citarasa Teras Anak Kampung




Product Catalogue



Follow Me :

 @kopikalosi

 085255045818

 Mountain Cafe Coffee Clinic



LP POM MUI
No. 06120013570819



Produced by :
Gallery Kampung Anging Mammiri
"Mountain Café Coffee Clinic" Enrekang 91711 Sul-Sel Indonesia

KOPI ARABIKA KALOSI ENREKANG

Best Quality Specialty Coffee Kalosi



KOPI ASIK



Wine Kalosi

Natural

WASHED PROCESS

Full wash



Green Bean

Roasterd

Ground fresh

Cascara Cery Tea



Diproduksi oleh :

Gallery Kampung Anging Mammiri

"Mountain Café Coffee Clinic" Enrekang 97711

Sul-Sel Indonesia



Mountain Cafe Coffee Clinic

@kopikalosi

085255045818

LP POM MUI
No. 06120013570819



www.kopikalosi.com

PROCESSING Arabika Kalosi Enrekang

Best Quality Specialty Coffee Kalosi



Enrekang is a Regency in the province of South of Sulawesi, Indonesia, located ± 235 Km north of Makassar. It is geographically located at coordinates between 3° 14' 36" to 3° 50' 00" South Latitude and 119° 40' 53" to 120° 06' 33" East Longitude, with an area of 1,786.01 Km².

Coffee originating from plantations in Enrekang called as Kalosi Coffee, has been known in the world market with the taste and distinctive aroma of coffee which is very strong but gentle mixture of flowers, fruits and herbs. Complex flavor and thickness (strong body).

Enrekang Regency Has 80% Potential Area of Mountainous and 20% Lowland with Point Height Coffee plantations from Arabica, at 1,000 to 1,800 meters above sea level, and Robusta at 600 to 1,000 masl. several District Areas.

Scheme of Process / Production Flow

1. The production process there are many phases. Processing for a. Specialized Coffee Processing

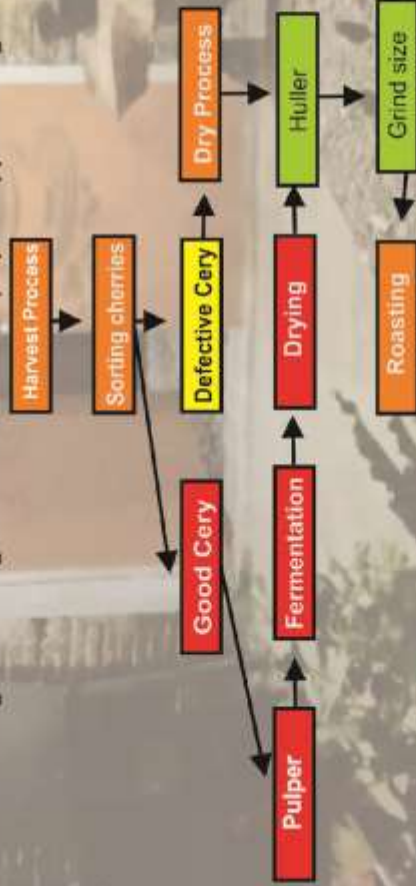
- Wine Process
- Natural Process
- Honey Process

b. Special Arabica (Dry Hull / Wet Hull)

- Washed Process
- FullWash

Note "Fullwash Cupping Score 83.83 KKS: XI-2019

2. The following are the stages of the Full Washed (Kopi Asik) processing



KOPI ASIK



Production Infrastructure

Specialty Processing

Wine Kalosi

Natural

WASHED PROCESS

Full wash



Products

Green Bean

Roasterd

Ground fresh

Cascara Cery Tea



Product & Processing



Natural Coffee Asik (Arabica Processing)
Ingredient : 100% Arabica Specialty



Wine Coffee Asik (Arabica Processing)
Ingredient : 100% Arabica Specialty



Singel Origins Full Washed/ Semi (Dry/Wett Hull)
Ingredient : 100% Arabica Specialty



**Specialty & Premium
Coffee Singel Origins**

- Full Washed
- Semi Wasd



Black Honey Coffee Asik (Arabica Processing)
Ingredient : 100% Arabica Specialty



LAPORAN UJI CITARASA “SEBERAPA BAGUS NILAI KOPI ANDA”
(CUPPING REPORT OF “HOW GOOD YOUR COFFEE”)
180/UC/SCAI/NOV/20

Pemilik/Petani Kopi (Coffee Owner/Farmer) : Abd. Rahim, Kopi Asik
 Asal kebun/Location (farm Location) : Gunung Rantemario, Kab. Enrekang
 Jenis kopi (Type of Coffee) : Arabica Naural Black Mountain
 Ketinggian kebun (Altitude) : 1856 mdpl
 Proses pasca Panen (After Harvest processed) : Dry/Natural Process
 Sample di terima (received of samples) : 10 Oktober 2020
 Sample di test/cupping (date of Testing/Cupping) : 15 Oktober 2020

Karateristik (Characteristic)	Skor Citarasa (Cup Testing Score)*	Karateristik (Characteristic)	Skor Citarasa (Cup Testing Score)*
Fragrance/Aroma	7.25	Balance	7.25
Flavor	7.08	Clean Cup	10
Aftertaste	7.08	Sweetness	10
Acidity	7.17	Overall	7
Body	7.25	Taint/Defect	
Uniformity	10	Final Score **	80.08

Comments : Roasted peanuts, herbs, nutty, ripe fruits.

*Keterangan Skor : 6.00-6.75 = Good; 7.00-7.75 = Very Good; 8.00-8.75 = Excellent; 9.00-9.75 = Outstanding

** Final Score : Nilai minimum untuk (Minimum Value for) Specialty Grade = 80

Catatan (Notes) :

Hasil analisis ini hanya menerangkan atribut mutu berdasarkan contoh yang diuji BUKAN menerangkan atribut nama, jenis atau asal contoh (This result explains only the attribute of the quality based on the sample tested, NOT explains attributes of name, type and origin of the sample).

Hasil analisis ini hanya berlaku selama 1 Tahun

Jakarta, 16 November 2020

Ketua Umum



Specialty Coffee Association of Indonesia (Syafrudin)

