Farm facilities model for speciality coffee processing

Tanamera Coffee, established in 2013, is a coffee sourcing, roasting, wholesale and café chain business. With its offices and roasting facilities located in Jakarta and Bali, its core business is supplying Indonesian Arabica speciality grade coffee as single origins and blends to domestic and export markets.

Meeting market expectations
Tanamera Coffee’s key challenge is to meet the demand of both domestic and international markets. The current farming and trading practices in Indonesia generally result in low quantity and quality of coffee along with an inefficient supply chain. Speciality and premium grade coffee at internationally competitive prices require good infrastructure and exact process control, such as correct handling during the washing and fermentation cycle. The whole process needs an enabling environment.

Processing facilities to promote speciality coffee
To address these challenges, Tanamera Coffee will create an innovative, low-cost coffee processing system to deliver premium and speciality grade coffee beans that meet market expectations in terms of quality and price.

Based on need, the pilot project will expand processing capacity. This includes an additional drying and greenhouse area, quality control equipment for colour and size sorting equipment, documentation and a training area to allow direct observation and learning for other farmers. Upon the success of the implementation activities and delivery result, there is the possibility of replication and scaling up of the project model.

Project overview

<table>
<thead>
<tr>
<th>Term:</th>
<th>2019-2020</th>
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<tbody>
<tr>
<td>Region:</td>
<td>Bali, Indonesia</td>
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<td>Partner:</td>
<td>PT Tanamera Kopi Indonesia</td>
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<td>Volume:</td>
<td>EUR 50,000 (supported by the Fund) EUR 163,250 (total volume)</td>
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</tbody>
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Goals

❖ Expand the current farm processing facilities for speciality coffee production and promote the business model to farmers from across the archipelago.

❖ Produce at least ten tons of speciality green coffee in the first year and 30 tons in the subsequent year.

❖ Assess the possibility of replicating the processing system at different sites in Bali, aiming for ten additional farms within two years.

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