Developing instant speciality coffee for the global market

A group of young farmers established and developed Kiwari Farmers or Kiwari, a coffee cultivation business, in Mount Manglayang, Bandung district, West Java Province. Starting from a 0.5-hectare coffee plantation, Kiwari now manages 15 hectares and is expanding its business downstream to end markets like cafés, restaurants and direct consumers.

Assuring quality in instant speciality coffee

After observing the growing demand for Indonesian speciality coffee in domestic and international markets, Kiwari had the idea of producing high quality Indonesian instant speciality coffee.

What makes this instant speciality coffee different from instant coffee is the careful and tested research process at each production step. However, as Kiwari found out, low-quality coffee beans and coffee roasting process will negatively affect the instant coffee quality output. This is the challenge that Kiwari wants to address.

High-quality, eco-friendly packaging

Kiwari intends to transform speciality coffee beans into instant coffee with eco-friendly packaging, thereby increasing local farmers’ income.

Kiwari will use the freeze-drying method for the production of its quality instant speciality coffee. This will allow to maintain the quality of the coffee from each batch of production while scaling up to supply the global market. The coffee packaging will use seaweed or other natural materials, including eco-friendly ink.

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Project overview

Term: 2020
Region: Bandung, Indonesia
Partner: Kiwari Farmers
Volume: EUR 27,625 (supported by the Fund)
EUR 55,306 (total volume)

Goals

❖ Scale up eco-friendly packaged instant speciality coffee in order to enter the global market.

❖ Involve the local community in the production and sale of Indonesian instant speciality coffee products.