COFFEE INNOVATION
So So Good Coffee Company
Custom Processing Profiles
Designing High Quality Flavor Profiles for Green Coffee with Native Yeast and Bacteria
Export of Indonesian coffee is not increasing over time, a trend seen in other producing countries. The perceived quality of Indonesian coffee is low and there is a lack of transparency in the supply chain which may be contributing to this problem. Coffee farmers also lack training in important aspects of coffee farming and production, so even those who want to produce high quality have difficulty accessing the knowledge they need.

SSG is a coffee consulting group that supplies farm to cup services that focuses on streamlining and standardising the quality of the coffee industry in Indonesia. SSG aims to alleviate the stress points in dealing with Indonesian coffee industry by offering post harvest quality improvement services.

SSG has developed unique post-harvest processing techniques that have been proven to increase cupping scores and coffee price. SSG is seeking to partner up with local farmers and help them improve their coffee quality with selected strains of local yeast and bacteria. This will benefit farmers as it increases their revenue per kg and will satisfy the demand for better quality and traceable Indonesian coffee for domestic and international markets.

**QUALITY AND CONSISTENCY / ACCESS TO MARKETS**

**CHALLENGE**

- Export of Indonesian coffee is not increasing over time, a trend seen in other producing countries. The perceived quality of Indonesian coffee is low and there is a lack of transparency in the supply chain which may be contributing to this problem. Coffee farmers also lack training in important aspects of coffee farming and production, so even those who want to produce high quality have difficulty accessing the knowledge they need.

**COMPANY DESCRIPTION**

SSG is a coffee consulting group that supplies farm to cup services that focuses on streamlining and standardising the quality of the coffee industry in Indonesia. SSG aims to alleviate the stress points in dealing with Indonesian coffee industry by offering post harvest quality improvement services.

**NUMBER OF STAFF**

5

**COST-BENEFIT ANALYSIS**

**COSTS**

- Tank: IDR 300,000
- Grainpro: IDR 80,000

**EFFECTS ON REVENUE**

- Farmers receive increase of 1,000 - 2,000 rupees/kg cherry

**EFFECTS ON YIELD**

None expected

**PREPARATION**

**TIMELINE**

1-2 months

**STAFFING REQUIREMENTS**

Consultant microbiologist

**MATERIALS & EQUIPMENT**

- Grainpro bag
- Fermentation plastic / Stainless tank
- pH probe
- Temperature probe
- Raised drying beds
- Greenhouse
- Sample roaster

**LESIONS LEARNED**

- Traveling and getting experts to farms with COVID19
- Getting pre-harvest sample equipment to farms and samples back to lab
- Trying to get consistent results from three different sources.
- Different levels of background processing knowledge and familiarity with tools
- How to fit training into their practices and cultures
- How to communicate the importance of tracking and data collection
- How to collect data without ruining the equipment and disrupting processing

**TAKEAWAYS**

- Keep it simple, cut down on potential mistakes in processing
- Build the processing around what can be scaled and done in the villages
- Work with local processors who have trust with farmers
RESULTS

As a result of So So Good Coffee Company’s trials,

- **6.8** TONS PRODUCED
- **84-88** CUP SCORE
- **8-10** LOCAL ROASTER PRE-ORDERS
- **1,000+** HECTARES IMPACTED
- **100+** TONS OF CHERRY PROCESSED
- **2** TONS EXPORTED TO SINGAPORE
- **1,000-2,000** IDR MORE PER KG CHERRY TO FARMERS
This project resulted in the creation of four different processing protocols: Bumi, Senja, Kamala, Pucuk

1. **PICK RIPE COFFEE CHERRIES**

2. **FLOAT AND SORT**

3. **PULP, LEAVING AS MUCH MUCILAGE ON THE BEAN AS POSSIBLE**

4. **ADD 10% WATER VOLUME TO YOUR FERMENTATION STARTER**

5. **MONITOR FERMENTATION UNTIL PH READS 3.8**

6. **DRAIN AND PUT WET PARCHMENT ON RAISED BEDS TO DRY**
IMPLEMENTATION

1. PICK RIPE COFFEE CHERRIES (DO NOT FLOAT)

2. SPRAY FERMENTATION STARTER ONTO THE CHERRIES

3A. IF USING POLYPROPELENE BAGS, PUT THE CHERRIES INTO A POLY BAG UNTIL THE BAG IS 60% FULL.

3B. IF USING A WATER TANK, PUT THE CHERRIES INTO THE TANK UNTIL IT IS 90% FULL

4. INSERT PH PROBE

5. VACUUM OUT OXYGEN AND SEAL THE BAG/TANK.

6. PUT THE BAG IN SHADE AND TURN EVERY 12 HOURS; NO NEED TO DISTURB TANK

7. MONITOR FERMENTATION UNTIL PH READS 3.8.

8. DEPULP, DEMUCILAGE (OR RUB BEANS TOGETHER TO REMOVE MUCILAGE) AND FLOAT THE COFFEE (REMOVE FLOATERS)

9. PUT WET PARCHMENT ON RAISED BEDS TO DRY
实施步骤

1. 挑选最成熟的咖啡樱桃（不要漂浮）

2. 喷洒发酵启动剂到樱桃上

3A. 将樱桃放入聚乙烯袋中，填充至60%容量

3B. 将樱桃放入罐中，填充至90%容量

4. 插入pH探头

5. 抽真空，排出氧气，并密封袋/罐

6. 将袋放入架子上，每隔12小时翻转一次；无需打扰罐

7. 监控发酵，直到pH读数为3.8

8. 在架床上单层晾晒，直到含水量为30%

9. 将樱桃堆成较厚层，晾晒至10-11%含水量
Start by following Kamala procedure through Step 7.

8 DEPULP AND DEMUCILAGE CHERRIES

9 DRY ON RAISED BEDS
COFFEE INNOVATION FUND
Developed and funded by the German Federal Ministry for Economic Cooperation and Development (BMZ), and implemented by GIZ.

MISSION
The Fund’s objective is to increase profitability of small-holder coffee farmers, and foster greater, more equitable value distribution in the supply chain through promoting innovative farming systems, transparent and inclusive business models, and access to new markets.