COFFEE INNOVATION
Tanamera Specialty Processing Model
Upgrading Facilities and Processes for Scalable Quality
Inconsistency and lack of premium and specialty grade coffee in Indonesia. Farming practices are generally considered to be poor, resulting in low yields.

Transportation and typical trading practices are increasing the selling price of all Indonesian coffee, especially specialty.

Farming practices are generally poor, which results in lower quantity and quality of coffee production per harvest season.

Tanamera Coffee is sourcing, exporter, wholesale and cafe business with its main office located in Bali. Established in 2013 Tanamera’s main products are roasted coffee, the brand of Tanamera Coffee and Cafés. Tanamera won 51 x Gold, Silver, Bronze International Coffee Awards since 2015.

QUALITY AND CONSISTENCY / TRANSPARENT AND INCLUSIVE BUSINESS MODELS

Continue to develop coffee farm and processing in Bali and use as an “open-case study” and subsequently aim to develop 100 coffee farms and processing plants across Indonesia. Introduce and promote contractual models with farmers on the quantity and quality purchased by Tanamera. The contract serves as an instrument to build quality and traceability.

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OVERVIEW: TANAMERA SPECIALTY PROCESSING STANDARDS

1. Inconsistency and lack of premium and specialty grade coffee in Indonesia. Farming practices are generally considered to be poor, resulting in low yields.

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Cost-Benefit Analysis

Costs

75,000 to 115,000 EUR to achieve 15t first year and 30t/yr thereafter

Effects on Revenue

2020 total revenue € 150,000

Effects on Yield

45% increase in coffee volume

Preparation

Timeline

3-6 months depending on location and construction equipment availability

Materials & Equipment

See implementation - 2

Staffing Requirements

10-15 ppl for construction

Lessons Learned

Challenges

Replication at different places were a challenge to social distancing policies. Rain as this reduced the amount of cherries that could be sourced and processed at the beginning of the harvest. While expensive it is also why the project scope has been increased to include a dryer wherever possible to help mitigate the poor weather issues during harvest.

Takeaways

- In general, everything went to plan aside from COVID-related issues.
- In future replications, we may install a mechanical dryer to ensure output will be achieved even with rain during harvest period.
- The right mental attitude and commitment from the Farmer is critical as the farmer must use the system correctly, eg. select red cherries, fermenting to the necessary timing, drying etc is still key to the success.
RESULTS

As a result of Tanamera’s trial,

- **105 PEOPLE IN THE FARMER GROUP AND AROUND 40 HECTARES FOR THE 32 TONNES PRODUCED FOR THE MANIKLIYU PROCESSING SITE**
- **45% INCREASED VOLUME FROM 22T TO 32T (45% INCREASE)**
- **FARMER GROUP NET INCOME INCREASED**
- **COFFEE QUALITY INCREASED**

Coffee quality increased (from working with farmer group on the coffee plants between harvests over the past 2-3 years)

- **FACILITIES & WORKING ENVIRONMENT IMPROVED**
To build a processing plant on the farm or close to the supply of coffee cherries, this is constructed once and will last for decades to come, the steps include:

1. Site survey, consultation and alignment discussions for a clear understanding of what is required beyond facilities to achieve premium and specialty grade coffee processing

2. Build water reservoir, with pumps and piping

3. Ensuring the electrical needs are met by upgrading government power supply or generator(s)

4. Construct a roofed structure to cover the area for processing the cherries

5. Construction of ceramic lined wash tanks, water ways for washing and fermentation

6. Install pulper 800kg/hr minimum
IMPLEMENTATION - PART 2

CONSTRUCT SOLAR DOME DRYING HOUSE FOR QUICKER DRYING

INSTALL HULLING MACHINE CAPABLE OF 2,000KG/HR

CONSTRUCT ABOLUTIONS AND MEALS AREA

SUPPLY INSPECTION TOOLS AND EQUIPMENT

MATERIALS & EQUIPMENT

WATER SUPPLY, RESERVOIR, PUMPING & PIPING REQUIREMENTS:

- ELECTRICITY OR GENERATOR REQUIREMENTS
- ROOFED STRUCTURE TO COVER PROCESSING AREA HARD STANDING & LIGHTING
- CHERRY RECEIVING, WEIGHING AND INSPECTION AREA AND TESTING EQUIPMENT
- WATER TANK STRUCTURE FOR RECEIPT WASHING & PULPING AND WASTE MANAGEMENT
- FERMENTATION TANKS AND CHANNELING, ALL TILED AND COMPLETE WITH NECESSARY PIPEWORK
- DRAINAGE AND WASTE MANAGEMENT AREA
- PATHS FOR MOVEMENT OF CHERRIES(PARCHMENT/BEANS) AROUND SITE
- COVERED RESTING AREAS (WITH GOOD AIR CIRCULATED CONDITION & LOW HUMIDITY)

- PULPER
- MECHANICAL DRYER
- SOLAR DOME DRYING HOUSES
- HULLING MACHINE AND AREA
- SORTING AREA, TOOLS AND TESTING EQUIPMENT
- STORAGE/WAREHOUSE AREA
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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.