



"From Tree to Cup, Without Barriers"

GUNASPECIALTY

Indonesian Green Coffee Beans

AT GUNASPECIALTY

We believe that coffee tells a story of community, connection, and craftsmanship. We work hand-in-hand with farmers and producers across Indonesia - from the misty highlands of Gayo to the volcanic soils of Java - to the remote terrains of Flores, Kerinci, and Bali. Each region, each farmer, and each lot holds the potential to represent Indonesia on the global coffee stage. As the world's appreciation for Indonesian coffee continues to grow, we are proud to help bring these origins forward through careful sourcing, responsible practices, and direct relationships that honor the hands behind the harvest.

This catalogue is more than just about what we sell; it's about who we stand with. We invite you to explore our origins, values, and the people that make Indonesian coffee truly world-class.

OUR PHILOSOPHY

"A Relationship-Based Coffee Sourcing"

- **Farmer-First Model:** Our model involves close collaboration with farmers in diverse coffee-growing regions, ensuring fair compensation, responsible processing, and traceable, high-quality green beans.
- **Transparent Sourcing:** No 'hidden hands'. We handle sourcing and QC ourselves. From the moment cherries are picked to the final stage of bagging green beans, we're there, hands-on, side-by-side with farmers and producers.
- **Quality & Responsibility:** We work hand-in-hand with producers to uphold shared quality standards. Every lot is cupped, cleaned, and prepared with full traceability—regardless of grade.
- **Empowering the Future:** We invest in training, better post-harvest practices, and micro-infrastructure - because great coffee starts with great care.



WHY INDONESIAN COFFEE?

Increasing Global Demand

Specialty roasters are seeking origin diversity; Indonesian coffee offers bold profiles not found elsewhere.

Eco-Friendly & Unique Processing

Indonesian farmers are pioneering new methods that make the cup exciting.

Value for Quality

Indonesian specialty beans often provide better value than counterparts from other origins, with similar or better cup quality.

Sustainability Appeal

GunaSpecialty coffees come with a story - ethical, traceable, and aligned with your customers' values.



Sourcing & Processing Standards

Direct Collaboration



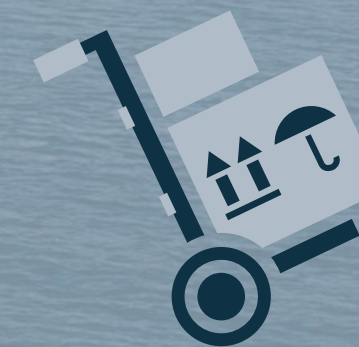
With farmer groups and processors

Grading

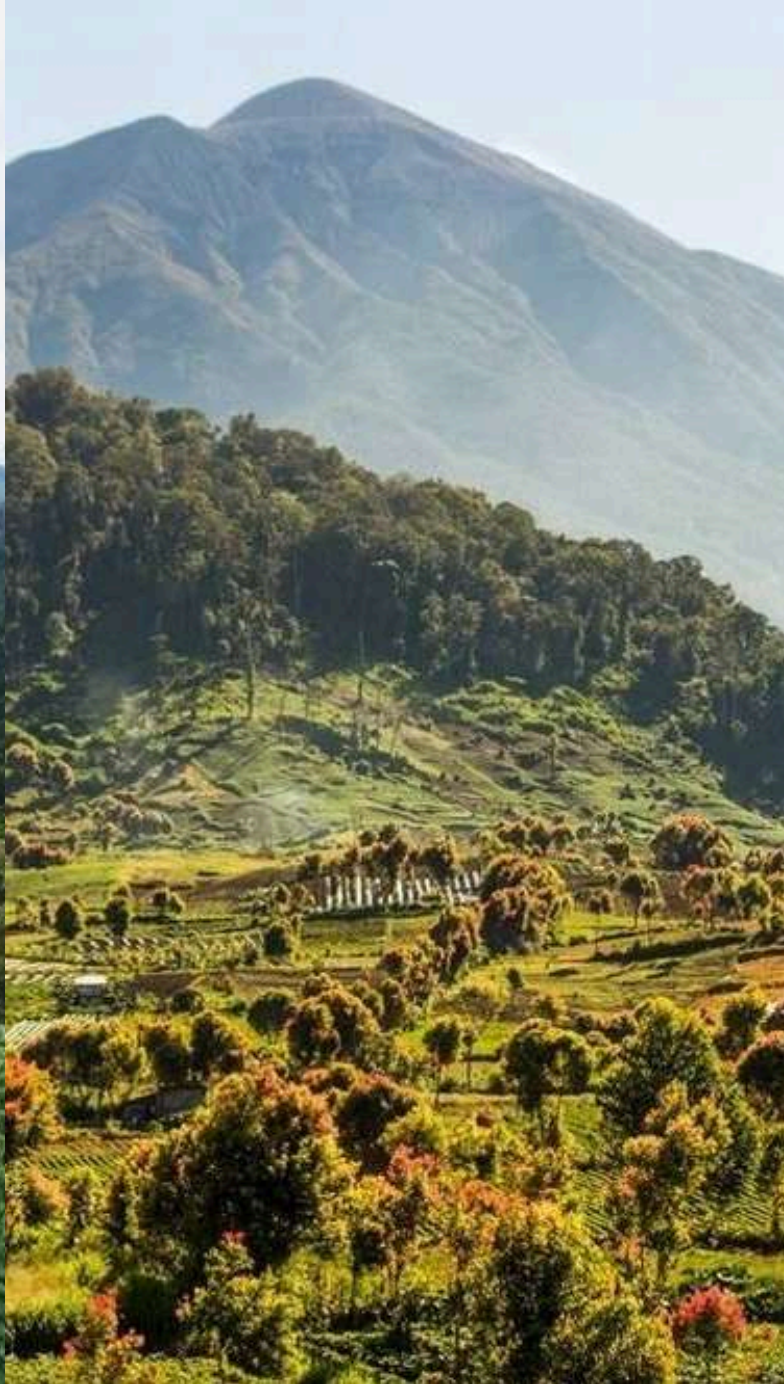


We offer both Specialty and Premium/Commercial grades, always with full disclosure

Logistics



FOB and EXW available; flexible bag sizes (30kg, 60kg, or customized)



ACEH – GAYO

- Altitude: 1200-1600 masl
- Herbal, complex, full-bodied
- Farmer Note: home to dedicated smallholder farmers who cultivate coffee on highland plots using traditional methods passed down through generations. Many work in cooperative groups, which allows for better processing consistency and community-driven improvements.

SUMATRA – KERINCI

- Altitude: 1300-1700 masl
- Farmer note: This coffee is cultivated by smallholder farmers who are shifting from low-value crops to high-quality specialty coffee. With strong support from local cooperatives and young processing teams, Kerinci is emerging as one of Sumatra's most dynamic and traceable coffee origins.

JAVA – IJEN PLATEAU

- Altitude: 900-1500 masl
- Farmer note: Coffee in Java is grown on both small farms and historic estates, with producers combining heritage practices and modern processing techniques to maintain quality and consistency.

FLORES – MANGGARAI

- Altitude: 1200-1700 masl
- Farmer notes: On the western side of Flores Island, this coffee comes from smallholder farmers who cultivate on family-owned plots using traditional, organic practices.
- Coffee here is deeply rooted in cultural identity, and producers are focused on improving processing techniques to highlight the region's rich, fruity, and clean cup profiles.

BALI – KINTAMANI

- Altitude: 1000-1600 masl
- Farmer notes: Coffee is grown in agroforestry systems alongside fruit trees and spices, with many farmers organized under traditional 'subak abian' cooperatives that support sustainable farming and community welfare.

OUR SERVICES

White Label Supply

For clients looking to brand their own green coffee line

Custom Lot Sourcing

We can source and QC to your specs

Green Coffee Consulting

For importers and roasters who want a deeper understanding of Indonesian supply chains

Transparency Reports

Every shipment comes with farm-to-port traceability

INNOVATION & INFUSED MICRO LOTS

AS PART OF GUNASPECIALTY'S ONGOING WORK WITH FARMERS AND PRODUCERS ACROSS INDONESIA, WE OFFER INFUSED COFFEES, CREATED THROUGH CAREFULLY CONTROLLED FERMENTATION PROCESSES. THESE COFFEES ARE INFUSED AT ORIGIN USING NATURAL INGREDIENTS LIKE FRUIT, SPICES, OR BOTANICALS - NEVER ARTIFICIALLY FLAVORED AFTER ROASTING. WE WORK CLOSELY WITH PROCESSORS TO ENSURE THE FINAL CUP IS CLEAN, BALANCED, AND TRUE TO ORIGIN, WHILE OFFERING UNIQUE SENSORY EXPERIENCES THAT ALIGN WITH CURRENT SPECIALTY COFFEE TRENDS.

Examples of Available Infusions:

Aceh Gayo Lychee
-Infused + Natural

Sumatera Kerinci Balckcurrant
-Infused + Natural Anaerobic

Java Jasmine
-Infused + Full Washed

Bali Peach
-Infused + Natural

Ijen Strawberry
-Infused + Natural Anaerobic

Payment & Shipping Information

GunaSpecialty

Export-ready packaging specs

Inner packaging

- **Type:** Multilayer Grain-Pro or Ecotact Hermetic Bags
- **Capacity:** Based on buyer preference
- **Material:** Food-grade plastic, oxygen-barrier technology
- **Features:** Moisture-proof, pest-proof resealable
- **Labelling:**
GunaSpecialty Green Beans
- **Grade:** e.g., Specialty Grade, screen size
- **Origin:** Farm name, region, altitude, Harvest date
- **Process:** Washed / Natural / Honey

Payment Terms

- 70% deposit required upon order confirmation
- 30% balance due before shipment
- Payments via Telegraphic Transfer (T/T)
- All banking fees outside Indonesia borne by buyer

Note: Orders are processed upon receipt of deposit. Balance must be cleared prior to shipment (FOB port Indonesia)

Lead Time & Shipping Ports

- Jakarta, Tanjung Priok Port
- Medan, Port of Belawan

GunaSpecialty

Get in Touch

Phone Number

+62 821 2543 4083 (Ihsan)
+62 822 1481 2804 (Hawari)

Website

www.gunaspecialty.com

Email

info@gunaspecialty.com
sales@gunaspecialty.com

Social Media

[@gunaspecialty](#)

Closing Remarks

Thank you for exploring our curated selection of premium Indonesian green coffee beans – we are proud to connect you with the finest origins and producers across the archipelago. Let's grow together – from seed to cup, we're ready to be your trusted partner in specialty coffee.

