



**WEST-SUMATRA  
BEST COMMODITIES**  
ORIGINALLY FROM THE SOURCE



## Arabica and Robusta Coffee

### ORIGIN

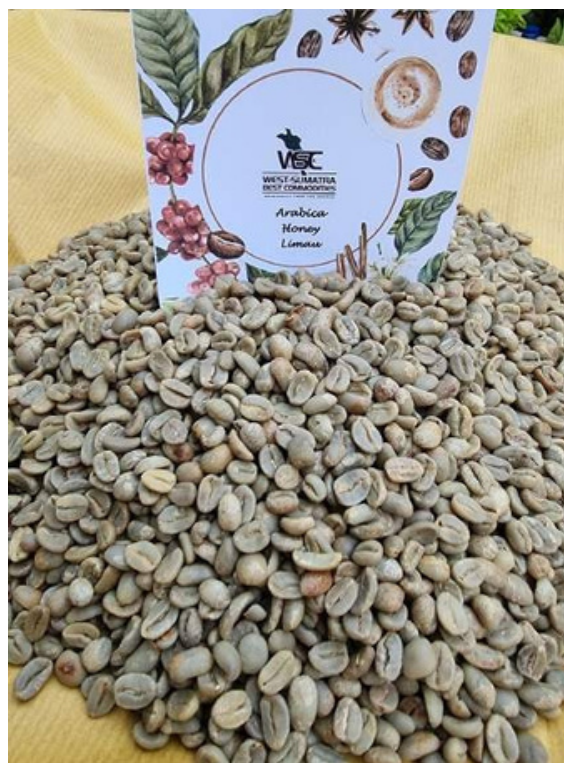


Indonesia

The coffee growth in Solok, the highland area in West-Sumatra, which is the best place for coffee to growth and produce high quality products.

Coffee from Sumatra is known for being low acid coffee. There are several reasons that this is the case, but the way the local farmers process the coffee is the most important one. The process is known as wet hulling or 'giling basah' in the local language.

Coffee from Sumatra is mostly from the arabica species. This means that the caffeine level is pretty standard. Arabica coffee has less caffeine than robusta, but on the other hand it tastes better.



### SPECIFICATION

Processing:

- Natural
- Full Wash
- Semi Wash
- Honey

Harvest: January 2022

Variety: Mix Varieties

Altitude: 1200-1500 MASL



WSC INFO

+62878-8288-0205



### TYPES OF ARABICA, ROBUSTA

1. Arabica Natural
2. Arabica Full Wash
3. Arabica Semi Wash
4. Arabica Honey
5. Arabica Honey Lemon
6. Arabica Natural Wine

Robusta Coffee

1. Grade 1
2. Grade 2
3. Roasted

#### BRANDING

- WSC packaging
- Private packaging
- General packaging

#### PACKAGING

PP Bag 50kg or customized

#### MINIMUM ORDER

one 20 feet container