

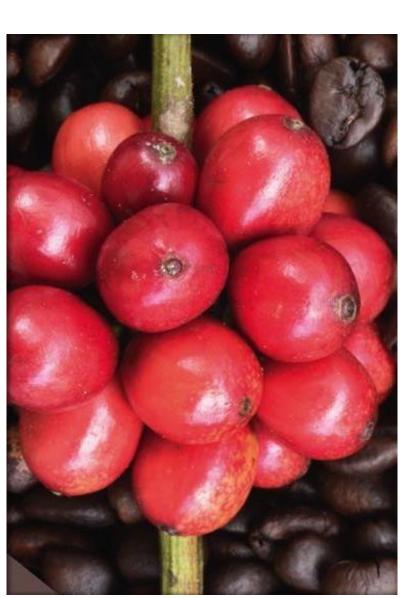


COFFEE CATALOGUE

GAYO COFFEE



GAYO COFFEE



Did you know that Gayo coffee is located in Indonesia, on the island of Sumatra, to be precise, in the province of Aceh, which is located in Gayo. yes.... that's GAYO COFFEE

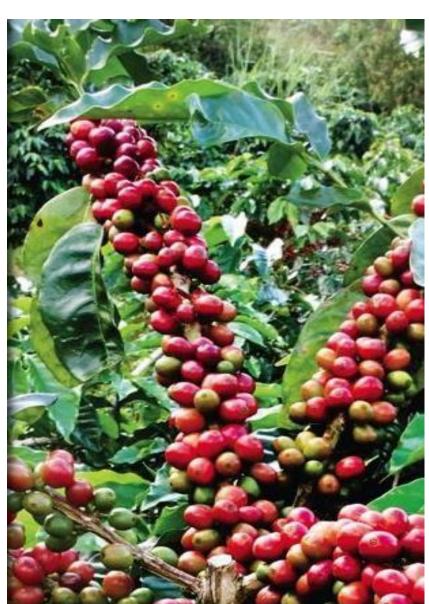
Arabica coffee from the Gayo Highlands, has been known to the world because it has a distinctive taste with main characteristics including a complex aroma and flavor and strong viscosity. The International Conference on Coffee Science, Bali, October 2010 nominated this Gayo Highland coffee as the Best No. 1, compared to Arabica coffee from other places.

GAYO COFFEE

Not only that, the Indonesian government also registered this coffee from Aceh with a world organization called the World Intellectual Property Organization (WIPO). This organization is engaged in property and intellectual property. The purpose of the registration of Gayo Coffee is to make this commodity from Aceh recognized by the world as a genuine Indonesian product.

Gayo Coffee began to be registered with the World Intellectual Property Organization (WIPO) on January 26 2016. After going through a lengthy publication process, Gayo Coffee was successfully registered as an Indonesian Geographical Indication Product. Thus, Gayo Coffee

officially becomes Indonesia's property whose existence is protected by the European Union on 23 May 2017 to date.



GAYO COFFEE FLAVOR CHARACTER

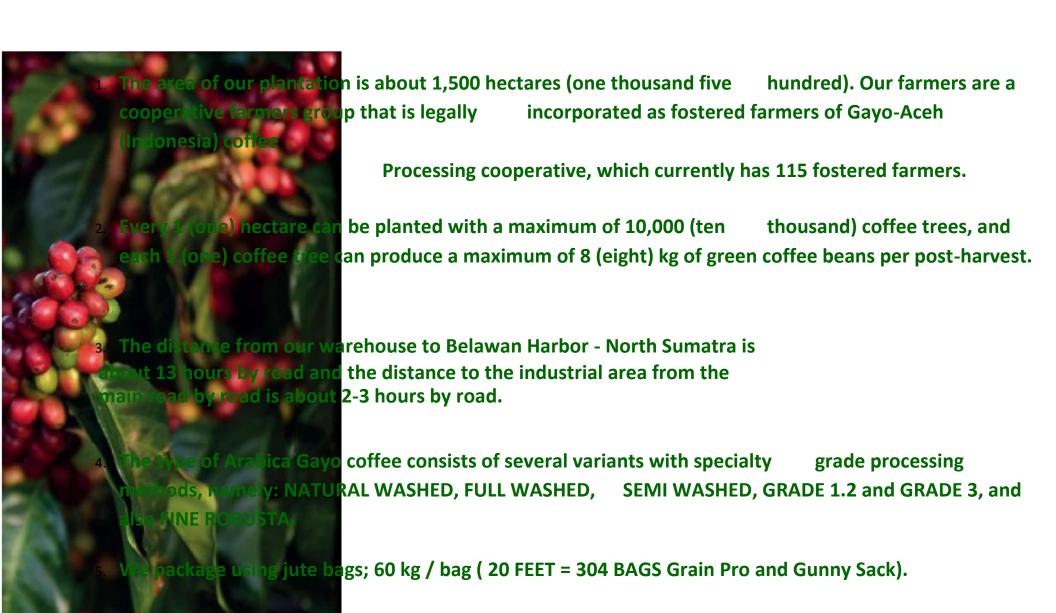
Gayo coffee has strong aroma and taste characteristics with low acidity. Coffee by a distinctive touch of taste in the form of floral ensations and a bit of spice. Its clean character also makes this coffee from Aceh sell well as a house blend coffee. This is what makes it very popular with coffee

connects in vertices corners of the world. The characteristics of Gayo Arabica Coffee tend to have an

inconsistent with This is because coffee plantations in the Gayo highlands have different altitudes arious cultivation methods. If coffee is grown in different areas, with different altitudes and various the taste characteristics and quality will also be different.

Gayo coffee is very popular among connoisseurs of the archipelago and abroad. What a shame if you have never tried Gayo Coffee at all.

GAYO ARABICA COFFEE PRODUCED



SEMI WASH PROCESS

<u>Arabica Green Bean Gayo – Aceh (SEMI WASHED)</u>

1. Type Of Coffe : Arabica Semi Washed

2. Coffe Comes From : Midle Aceh (Gayo) – Nort

Sumatera, Indonesia

3. Varieties : Mix varieties (Ateng super and tim – tim

4. Altitude : 1400M – 1600M ASL

5. Seed Moisture : 12% - 13%

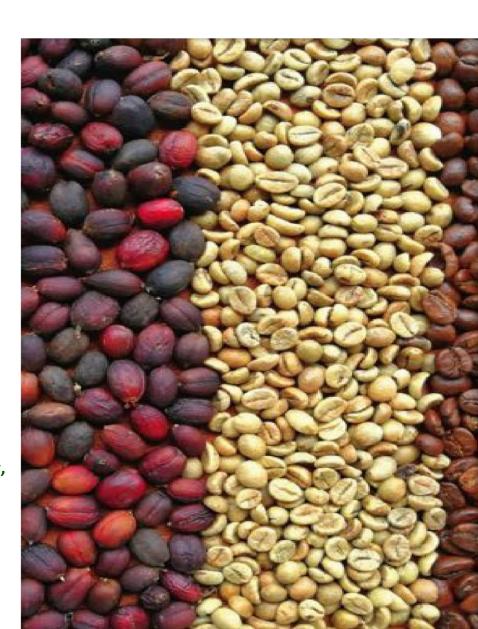
6. Deffect : Max 3% - 5%

7. Post Harvest Process : Semi Washed (Wet hull)

8. Quality : Specialty

9. Typical Aroma : Balance body, Fruty, Flavour, Low Acidity,

Clean Cup, SweetyBalance Acidity,



FULL WASHED PROCESS

<u>Arabica Green Bean Gayo – Aceh (FULL WASHED)</u>

1. Type Of Coffe : Arabica Full Washed

2. Coffe Comes From : Midle Aceh (Gayo) – Nort

Sumatera, Indonesia

3. Varieties : Mix varieties (Ateng super and tim – tim

4. Altitude : 1400M – 1600M ASL

5. Seed Moisture : 12% - 13%

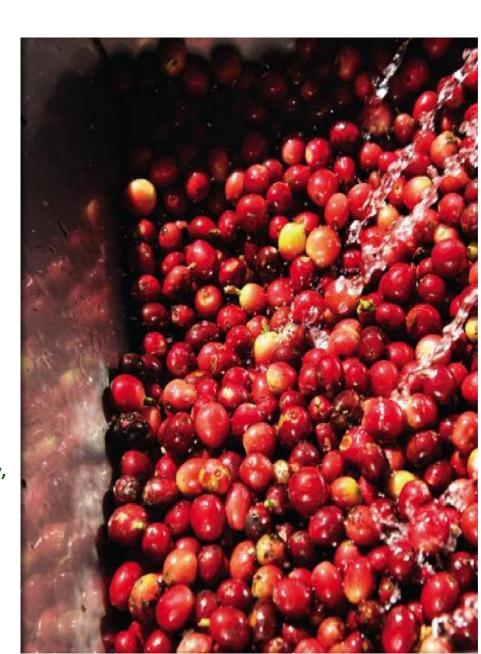
6. Deffect : Max 3% - 5%

7. Post Harvest Process : Full Washed (Dry Hull)

8. Quality : Specialty

9. Typical Aroma : Balance body, Fruty, Flavour, Low Acidity,

Clean Cup, SweetyBalance Acidity,



GRADE 1 PROCESS



<u>Arabica Green Bean Gayo – Aceh (GRADE 1)</u>

1. Type Of Coffe : Arabica Grade 1 (Semi Washed)

2. Coffe Comes From : Midle Aceh (Gayo) – Nort, Sumatera, Indonesia

3. Varieties : Mix varieties (Ateng super and tim – tim

4. Altitude : 1400M – 1600M ASL

5. Seed Moisture : 12% - 13%

1. Deffect : Max 3% - 5%

2. Post Harvest Process : Semi Washed (Wett Hull)

3. Quality : Grade 1

4. Typical Aroma : Balance body, Fruty, Flavour, Low Acidity,

Clean Cup, SweetyBalance Acidity,

NATURAL PROCESS

<u>Arabica Green Bean Gayo – Aceh (NATURAL)</u>

1. Type Of Coffe : Arabica Full Washed

2. Coffe Comes From : Midle Aceh (Gayo) – Nort

Sumatera, Indonesia

3. Varieties : Mix varieties (Ateng super and tim – tim

4. Altitude : 1400M – 1600M ASL

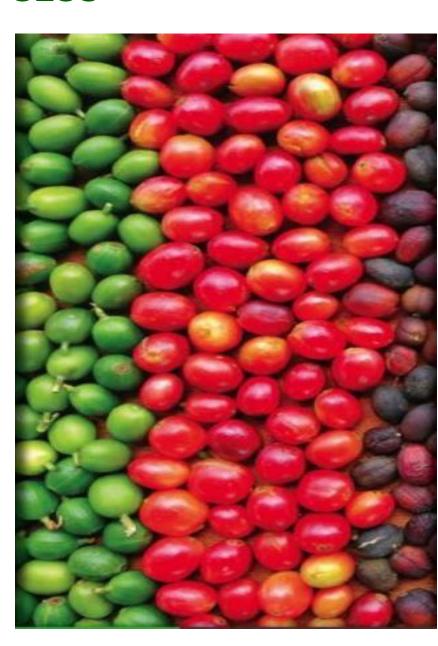
5. Seed Moisture : 12% - 13%

6. Deffect : Max 3% - 5%

7. Post Harvest Process : NATURAL

8. Quality : Specialty

9. Typical Aroma : Fruty, Flavour, Sweety and Balance Acidity



GAYO COFFEE BEAN NATURAL PROCESS

<u>Fine Robusta Green Bean Gayo – Aceh</u>

1. Type Of Coffe : Robusta

2. Coffe Comes From : Midle Aceh (Gayo) – Nort

Sumatera, Indonesia

3. Varieties : Robusta

4. Altitude : 900M – 1100M ASL

5. Seed Moisture : 12% - 13%

6. Deffect : Max 3% - 5%

7. Post Harvest Process : NATURAL PPROCESS

8. Quality : Specialty

9. Typical Aroma : Balance body, Fruty, Flavour, Low Acidity,

Clean Cup, SweetyBalance Acidity,



ARABICA GAYO ACEH, INDONESIA







PACKAGING



GRANDPRO 60 Kg

GUNNY SACK 60 Kg



RED BERRY BEAN COFFEE GAYO ACEH

PICKINGS RED BERRY BEAN COFFEE GAYO ACEH





THE FLOWER OF BEAN COFFEE GAYO ACEH, INDONESIA

GUNNY SACKS & GRAINPRO GREEN BEAN COFFEE GAYO ACEH





WAREHOUSE GREEN BEAN COFFEE GAYO ACEH



DRYING GREEN BEAN COFFEE GAYO ACEH



CUPPING FORM

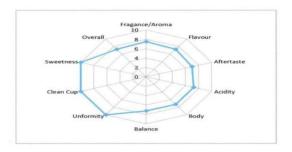
"Indonesian Coffee Goes To Germany"



ARABICA FULLWASHED

Moistirize Content: 10,50%

Atribute	Score	Notes		
Fragance/Aroma	7,5			
Flavour	7,25			
Aftertaste	7			
Acidity	7,25			
Body	7,25			
Balance	7,25			
Unformity	10			
Clean Cup	10			
Sweetness	10			
Overall	7,25			
Defect				
Final Score	80,75			





CUPPING FORM

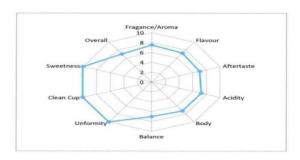
"Indonesian Coffee Goes To Germany"



ARABICA SEMIWASHED

Moistirize Content: 11,80%

Atribute	Score	Notes
Fragance/Aroma	7,5	
Flavour	7,25	
Aftertaste	7	
Acidity	7,25	
Body	7,25	
Balance	7	
Unformity	10	
Clean Cup	10	
Sweetness	10	
Overall	7	
Defect		
Final Score	80,25	



Fragrance / Aroma	Taste	Aftertaste	Acidity	Body	Uniformity	Clean Cup	Balance	Sweetness	Overall	General Descriptors	Final score
8 Intensity: 6 Brown Spice, Orange Blossom, Rose Hips, Wild honey		8	8 Citrus Fruit	7.5	8	8	7.75	8	8		79.00



KEMENTERIAN HUKUM DAN HAK ASASI MANUSIA REPUBLIK INDONESIA

SERTIFIKAT PENDAFTARAN PENDIRIAN PERSEROAN PERORANGAN

NOMOR: AHU-041712.AH.01.30.Tahun 2023

PT SIRIUS GREACE TAMBUNAN

Berkedudukan di Kota Adm. Jakarta Timur

telah terdaftar sebagai badan hukum dan tercatat dalam pangkalan data Direktorat Jenderal Administrasi Hukum Umum. Sertifikat ini berlaku sejak tanggal diterbitkan.



Jakarta, 14 Juni 2023

a.n. Menteri Hukum dan Hak Asasi Manusia, Direktur Jenderal Administrasi Hukum Umum







PEMERINTAH REPUBLIK INDONESIA

PERIZINAN BERUSAHA BERBASIS RISIKO NOMOR INDUK BERUSAHA: 0103230037578

Berdasarkan Undang-Undang Nomor 6 Tahun 2023 tentang Penetapan Peraturan Pemerintah Pengganti Undang-Undang Nomor 2 Tahun 2022 tentang Cipta Kerja Menjadi Undang-Undang, Pemerintah Republik Indonesia menerbitkan Nomor Induk Berusaha (NIB) kepada:

: GREACE RISMA ULI TAMBUNAN 1. Nama Pelaku Usaha

2. Alamat JL BUMI PUTRA NO 13, Desa/Kelurahan Cipinang, Kec. Pulogadung,

Kota Adm. Jakarta Timur. Provinsi DKI Jakarta

3. Nomor Telepon Seluler +6281316757862

greacerismaulitambunan@gmail.com

4. Kode Klasifikasi Baku Lapangan Usaha Indonesia : Lihat Lampiran (KBLI)

5. Skala Usaha : Usaha Mikro

NIB ini berlaku di seluruh wilayah Republik Indonesia selama menjalankan kegiatan usaha dan berlaku sebagai hak akses kepabeanan, pendaftaran kepesertaan jaminan sosial kesehatan dan jaminan sosial ketenagakerjaan, serta bukti pemenuhan laporan pertama Wajib Lapor Ketenagakerjaan di Perusahaan (WLKP).

Pelaku Usaha dengan NIB tersebut di atas dapat melaksanakan kegiatan berusaha sebagaimana terlampir dengan tetap memperhatikan ketentuan peraturan perundang-undangan.

NIB ini merupakan perizinan tunggal yang berlaku sebagai:

- 1. Persetujuan penggunaan tanda Standar Nasional Indonesia (SNI) berdasarkan pernyataan mandiri pelaku usaha dan setelah memperoleh pembinaan dan/atau pendampingan dari Pemerintah Pusat dan Pemerintah Daerah; dan
- 2. Sertifikasi jaminan produk halal berdasarkan pernyataan mandiri pelaku usaha dan setelah memperoleh pembinaan dan/atau pendampingan Proses Produk Halal (PPH) dari Pemerintah Pusat dan Pemerintah Daerah, sesuai dengan ketentuan peraturan perundang-undangan.

Diterbitkan di Jakarta, tanggal: 1 Maret 2023 Perubahan ke-1, tanggal: 10 April 2023

> Menteri Investasi/ Kepala Badan Koordinasi Penanaman Modal,



Ditandatangani secara elektronik

Dicetak tanggal: 10 April 2023

Dalam hal terjadi kekeliruan isi dokumen ini akan dilakukan perbaikan sebagaimana mestinya. Dokumen ini telah ditandatangani secara elektronik menggunakan sertifikat elektronik yang diterbitkan oleh BSrE-BSSN.



Dokumen ini diterbitkan sistem OSS berdasarkan data dari Pelaku Usaha, tersimpan dalam sistem OSS, yang menjadi tanggung jawab

