

Name **Kopi Arabika Flores Bajawa**
Country **Indonesia**

Date of registration

28 - 03 - 2012



Source: DGIP

Main characteristics/features

Flores Bajawa Arabica coffee (Kopi Arabika Flores Bajawa) is well known in domestic and international markets. It is a specialty coffee with a distinctive taste and aroma. Most Arabica coffee from the Flores Bajawa region is medium roasted and has the following major flavour components: fragrance of dried coffee, aroma of coffee and flowers. Its flavour is good and strong, and its body is medium to thick; acidity is medium, and it gives an impression of strong sweetness.

Geographical area

The geographical area is on Flores Island, one of the larger islands in the Lesser Sunda archipelago, extending east from Java. Ngada plateau is an area of confluence of the slopes of two volcanoes, Mount Inerie and Mount Ebulobo. In administrative terms, the geographical area is located in the Bajawa and Golewa districts, Ngada regency, in the province of East Nusa Tenggara.

Process of production/processing

The coffee grown in Ngada plateau area comes from Arabica varieties only. Producers must use special methods to cultivate the coffee plantations (use of natural fertilisers and shelter plants, density of plantations, no pesticides, etc.). Red cherries are carefully selected and hand-picked to ensure the best quality, with a minimum of 95% red cherries. To obtain green coffee beans, the cherries are washed (wet-method processing), sorted, pulped, fermented, soaked, fully sun-dried, graded and stored. The coffee beans are initially sorted and graded and then hand-sorted to ensure the finest quality of beans. The coffee products from the Ngada plateau are mostly green coffee beans (as raw material) and only a small amount of them are in the form of ground coffee (as a final product). The roasting process does not necessarily take place in the production area.

Link between the product and the territory

The local traditional methods for producing coffee are one of the factors that create the specificity of Flores Bajawa Arabica Coffee. The geographical area (1000-1550m above sea level) has dark, highly porous fertile soils derived from volcanic material, which with its climatic conditions (average temperatures 15-25°C, and at certain times very cold temperatures (< 10°C) due to the influence of the monsoon, with southeast winds from the continent of Australia) create a specific area. The agricultural ecosystem is very suitable for Arabica coffee, which combined with the climatic conditions of Ngada plateau and producers' know-how create a high quality coffee.

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Competent Authority Directorate General of Intellectual Property
<http://www.dgip.go.id/>
GI right holder/GI association The communities for the protection of geographical indication (MPIG) of Flores Bajawa Arabica Coffee
Contact information

Type of product Coffee
Control body DGIP
File number IDG 000000014
Websites