

Name **Kopi Robusta Lampung**
Country **Indonesia**

Date of registration

13-05-2014



Source: DGIP

Main characteristics/features

Lampung Robusta coffee (Kopi Robusta Lampung) is, in general, good quality. When roasted at medium level (medium roast), its colour is homogeneous, with the fragrance and aroma of coffee powder and shades of chocolate and spices (chocolaty and spicy). Results from analysis show that the taste of this coffee is sweet with bitter hints of acidity, and its fragrance/aroma, flavour, and aftertaste are good.

Process of production/processing

Production must follow a process, starting from the nursery stage, land preparation, shade plants preparation, planting holes preparation, planting, to the maintenance of the coffee plant. The ripest coffee cherries are handpicked and carefully selected with a proportion of at least 95% red cherries and a maximum of 5% yellow cherries, with no green or black cherries present. The fruit is sun-dried or machine-dried until the water content reaches a maximum of 12%. The Luwak Robusta Lampung Coffee production process begins by feeding red coffee cherries to the civets (Asian palm civet) in the afternoon, and then the cherries are defecated with other faecal matter and collected the next day containing the skinned horn coffee beans/wet logs coffee. The wet logs coffee is dried under the sun until the water content reaches a maximum of 12%, and then cleaned. Furthermore, the dried beans are shelled to produce coffee beans (green beans). The type of goods covered by Geographical Indications are: Robusta Lampung coffee and Luwak Robusta Lampung coffee, in the form of products such as coffee beans (green beans), roasted coffee (roasted beans), and coffee powder (ground coffee).

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Competent Authority Directorate General of the Intellectual Property
<http://www.dgip.go.id/>

GI right holder/GI association Geographical Indication Community of Robusta Lampung Coffee

Contact information

Geographical area

The Robusta Lampung Coffee production zone is located in West Lampung, Tanggamus and Way Kanan Regency, Lampung Province at an altitude of 275-1000 m above sea level.

Link between the product and the territory

Robusta coffee farming is the main source of income for the people living in West Lampung. The coffee grows at altitudes of between 275 and 1000 m above sea level, in fertile volcanic soils. The climate is cold and dry, especially in July and August (dry season) with rainfall of 1500-3000 mm per year, and with seven to nine wet months. The air is often very cold, due to the influence of dry winds from the east and south-east, with temperatures ranging between 22–33°C and with an average humidity of about 80–88%. The communities in Lampung that produce Robusta coffee have been cultivating coffee for generations. The region's typical properties, cultivation techniques and post-harvest processing methods enable the production of high-quality coffee beans with a distinctive taste.

Type of product Coffee

Control body DGIP

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Websites