

Name **Kopi Robusta Pinogu
(Pinogu Robusta Coffee)**
Country **Indonesia**

Date of registration:
03/05/2017



Source: DGIP, Google

Main characteristics/features

Pinogu Robusta coffee (Kopi Robusta Pinogu) is produced from the Robusta coffee bush. Flavour characteristics: chocolaty, dark chocolaty, caramelly, excellent, with no flavour defects.

Geographical area

The planting area is located in Pinogu subdistrict, in the middle of the Tilongkabila mountain range in the forest area of Bogani Nani Wartabone National Park.

Production/processing

Fresh and healthy red coffee cherries are hand-picked and carefully selected. The percentage of cherries comprise a minimum of 95 % red, a maximum of 5 % yellow, with no green or black cherries. The red coffee cherries that have been picked must be processed using the dry or honey methods within a maximum of 4 days. Red cherries that are dried after being stored for more than 4 days will produce brown beans, which can cause flavour defects due to fermentation. The coffee is dried naturally in the sun on drying floors, tarpaulins or para-para (raised drying platforms) until they reach a water content of 12 %. The dried coffee beans are sorted and stored in clean sacks in a clean room and protected from water, strong odours and vermin by covering them with bamboo mats.

Link between product and territory

Pinogu Robusta coffee is grown at an altitude of about 300-400 masl. The soil type, alfisol (mediteran) is red and yellowish with a pH of 6.25. The topography is dominated by hills with narrow valleys. The Pinogu region has an average rainfall of 2 300 mm/yr, as well as 162 rainy days/yr with 10 wet months and 2 dry months, namely October and December. Temperatures are around 15 °C at night and reach between 22-26 °C in the day, with a relative humidity of 60-80 %. Socio-cultural and economic factors of the Pinogu community play an important role in the production of Robusta Pinogu coffee.

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Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>
GI rights holder/GI association Geographical Indication Protection Society of
Pinogu Bone Bolango Robusta Coffee
Contact information

Type of product Coffee
Control body DGIP
File number IDG 000000059
Websites