

**Name** | Kopi Robusta Kepahiang  
(Kepahiang Robusta Coffee)

**Country** | Indonesia

**Date of registration:**  
17/10/2018



Source: DGIP, Google

#### Main characteristics/features

#### Geographical area

Kepahiang Robusta coffee (Kopi Robusta Kepahiang) has the following dominant flavour characteristics: chocolatey, caramelly, flowery, woody. It is enhanced by the following characteristics: black tea, fruity/banana, fruity/snake fruit, nutty, spicy, sweet to sweet-caramelly, astringent.

Plantation areas in Kepahiang regency are spread over eight districts, namely Bermani Ilir, Kabawetan, Kepahiang, Tebat Karai, Muara Kemumu, Merigi, Ujan Mas and Seberang Musi.

#### Production/processing

#### Link between product and territory

The red cherries are manually picked and carefully selected. The minimum percentage of red cherries is 95 %. The coffee cherries are then processed using the wet or dry methods. They are then dried naturally in the sun, on tarpaulins, para-para (raised drying platforms) or braided mats (woven bamboo).

The coffee growing areas have a rainfall between 1575-3969 mm/yr, with 11 wet months/yr, with temperatures of 23.5-24.3 °C, and 78-87 % humidity. The soil types are generally brown podzolic and latosol with mostly clay and dusty loam soil textures. The area in Kepahiang regency where the coffee is cultivated has unique natural environmental conditions, thus the robusta coffee produced has distinctive quality characteristics. In addition, the production is supported by the community's ability to process it efficiently, making it high in demand by consumers.

**Publication in the Official Gazette** | 04/09/2018

**Competent authority** | Directorate General of Intellectual Property,  
<http://www.dgip.go.id/>

**GI rights holder/GI association** | Geographical Indication Protection Society of  
Kepahiang Robusta Coffee

**Contact information** |

**Type of product** | Coffee

**Control body** | DGIP

**File number** | IDG 00000072

**Websites** |