

Name | Kopi Robusta Sidikalang
(Sidikalang Robusta Coffee)
Country | Indonesia

Date of registration:
18/07/2019



Source: DGIP, Google

Main characteristics/features

Geographical area

Sidikalang Robusta coffee (Kopi Robusta Sidikalang) has high quality flavour characteristics. It scores above 80 in the flavour quality analysis, which means it is a specialty grade coffee with taste characteristics including: caramelly, spicy and chocolatey.

Sidikalang Robusta coffee is grown at altitudes higher than 400 masl in eight districts in Dairi regency: Pegagan Hilir, Sitinjo, Sidikalang, Lae Parira, Berampu, Siempat Nempu, Tigalingga and Gunung Sitember. This is included in the scope of the geographical indications.

Production/processing

Link between product and territory

Preparation of the agricultural land is still done in the traditional way such as cleaning grass or bushes, digging planting holes with a diameter of 30x30x30 cm and spacing of 2x3 m. Harvesting is carried out by hand picking the coffee cherries, with a minimum of 95 % red and a maximum of 5 % yellow. The cherries are processed using the honey process method. This involves selecting the best quality coffee cherries, then removing the pulp from the pits, then drying the unwashed pits in the sun. Once they reach a water content of 15 %, the hull is removed from the pit using a milling machine (huller), leaving the bean. Once the bean has a water content of 12 %, it is ready to be roasted using a drum-shaped iron plate. After roasting, it is left to cool for about 30 minutes, after which the roasted coffee beans can be directly ground into powder using a simple grinder.

The geographical location, the highlands with an altitude between 400-1 700 masl, the climatic conditions with high rainfall, and soil composition of Dairi regency are very suitable for robusta coffee cultivation. It allows for the production of robusta coffee with a distinctive aroma and taste. In addition, the honey processing method carried out by the people of Dairi regency also greatly influences the quality, aroma and taste of Sidikalang Robusta coffee.

Publication in the Official Gazette | 17/12/2018
Competent authority | Directorate General of Intellectual Property,
<http://www.dgip.go.id/>
GI rights holder/GI association | Geographical Indication Protection
Society of Sidikalang Robusta Coffee
Contact information |

Type of product | Coffee
Control body | DGIP
File number | IDG 000000078
Websites |