

**Name** Kopi Robusta Java Bogor  
(Java Bogor Robusta Coffee)  
**Country** Indonesia

**Date of registration:**  
23/07/2019



Source: DGIP, Google

#### Main characteristics/features

#### Geographical area

Java Bogor Robusta coffee (Kopi Robusta Java Bogor) test results obtained a final score between 80.175-85.03. Besides that, it has several popular flavour characteristics: acidity, caramelly, chocolaty, vanilla and nutty.

The Java Bogor Robusta coffee production areas are located in five districts: Sukamakmur, Tanjungsari, Cariu, Babakan Madang and Cisarua.

#### Production/processing

#### Link between product and territory

Java Bogor's Robusta coffee bush maintenance activities consist of several technical measures including shade management, pruning, grafting, pest control, fertilisation, and soil and water conservation. To ensure high quality and the best tasting coffee, it is necessary to pick good fruit. The farmers harvest the ripe cherries, manually sorting the red ones and separating them from those that are still green. Dirt is removed and then they are soaked. They are then dried and the pulp is removed. Afterwards, they are fermented and washed. They are then dried in the sun for 4-6 days for wet coffee, or 30-40 days for dry coffee until the coffee beans reach a water content of 12 %.

The coffee plantations cultivated by members are located on Perum Perhutani land. The coffee planting pattern needs to be specially adjusted to ensure the correct tree shade. The Bogor regency has a wet tropical climate in the north and a very wet tropical climate in the south, with an average annual rainfall between 2 500-5 000 mm/yr. The average temperature in the Bogor regency area is 20-30 °C. Climate is one of the main factors in the growth and development of coffee bushes, which includes rainfall, exposure time, temperature, humidity and wind. The wet and dry months in the area are other factors that affect the quality of this coffee. In addition to climate, the planting area at an altitude between 200-1.400 masl also affects the characteristics and distinctive taste of Java Bogor Robusta coffee.

**Publication in the Official Gazette** 18/01/2018  
**Competent authority** Directorate General of Intellectual Property,  
<http://www.dgip.go.id/>  
**GI rights holder/GI association** Geographical Indication Protection Society  
Foundation of Java Bogor  
**Contact information**

**Type of product** Coffee  
**Control body** DGIP  
**File number** IDG 000000080  
**Websites**