

Name **Kopi Arabika Baliem Wamena
(Baliem Wamena Arabica
Coffee)**
Country **Indonesia**

Date of registration:
23/08/2019



Source: DGIP, Google

Main characteristics/features

Baliem Wamena Arabica coffee (Kopi Arabika Baliem Wamena) has caffeine levels ranging between 1.31-1.39 %, slightly higher than the usual 1 % for standard Arabica coffee. Organoleptic tests of this coffee report a flavour with hints of caramel, spice and chocolate. Baliem Wamena Arabica coffee is rated above 82 on the Coffee Review scale, making it a specialty coffee.

Geographical area

Baliem Wamena Arabica coffee is cultivated in 23 districts in Jayawijaya regency, two districts in Yahukimo regency, one district in Lanny Jaya regency, one district in Mamberamo Tengah regency and one district in Tolikara Regency.

Production/processing

Baliem Wamena Arabica coffee is processed using the wet hulling technique. Cherries are ready to harvest after about 8 months, once they take on a red coloured. Harvesting is done by hand, generally in the morning. Once picked, the fruit is sorted, pulped using a pulper machine and washed before being fermented for 24-36 hrs. The sacks of fermenting cherries are covered with gunny sacks to increase the temperature of the fermentation process. After 12-18 hrs, the pile is turned upside down. Once fermented, the cherries are washed to remove the remaining mucilage, dried in the sun, then dry-hulled to remove the parchment and expose the coffee beans, which are dried in the sun until they reach a moisture content of 12 %.

Link between product and territory

Baliem Wamena Arabica coffee is grown at altitudes of 1 000-1 600 masl in a zone with an inter-tropical climate characterised by its rainy season, influenced by the movement of monsoons, and featuring one peak of rain per year. Rainfall averages 2 260 mm/year with around 292 rain days per year. The average annual temperature is around 19.4 °C, average relative humidity is 84.2 %. Due to these highly specific conditions, combined with the coffee-growing skills of the local community, Arabica coffee grown in the area is of a quality well-recognised and greatly sought after by consumers.

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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
Baliem Wamena Arabica Coffee
Contact information

Type of product Coffee
Control body DGIP
File number IDG 000000083
Websites