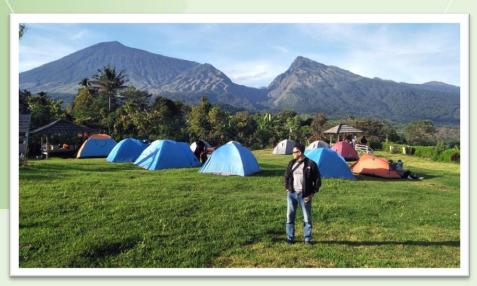


PRODUCTION COOPERATIVE BUMITANI LESTARI INDONESIA



GEOGRAPHIC OF SAJANG VILLAGE



Landscape of Sajang Village

Sembalun District is one of the districts in East Lombok Regency which has an area of 217.08 km2, consisting of 6 villages, namely Sembalun Bumbung Village, Sembalun Lawang Village, Sajang Village, Bilok Petung Village, Sembalun Village, and Sembalun Timba Gading Village. Sajang is very rich in natural resources, both in the form of agricultural products that are used as agrotourism facilities and other natural destinations in the form of waterfalls, hills, rivers, and Mount Rinjani National Park.



Mangku Sakti Waterfall

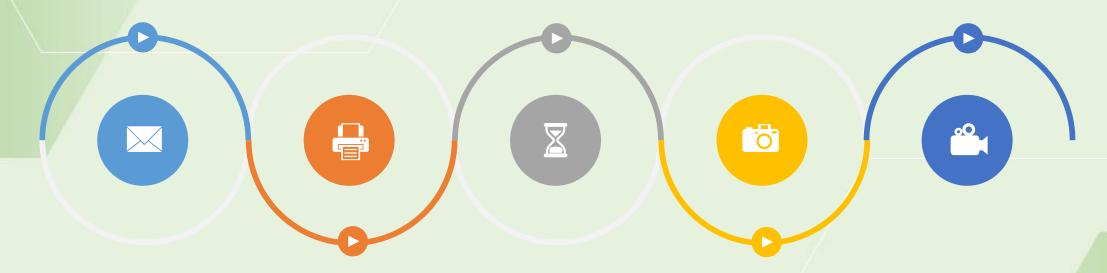
Sajang Village itself is a plantation and with an area of 28.98 km2 at an altitude of 600 - 1,100 meters above sea level.



Sajang Coffee Plantation

HISTORY OF ESTABLISHMENT

KOPERASI PRODUSEN BUMI TANI LESTARI INDONESIA



2019 Working Group

It began with the formation of a coffee plantation working group in Sajang Village, Sembalun District, East Lombok Regency, NTB.

2020 Farmers Group

From a working group to a coffee farmer group with the name Bumi Lestari.

2020 Producer Cooperative

Establish a provincial producer cooperative with the name Bumi Tani Lestari Indonesia.

2023 Partners

Partnering with Non Government Organizations and coffee farmer groups throughout the island of Lombok.

2023 → Sustainable

Increasing coffee production and the welfare of Lombok coffee farmers.

HISTORY OF ESTABLISHMENT KOPERASI PRODUSEN BUMI TANI LESTARI INDONESIA

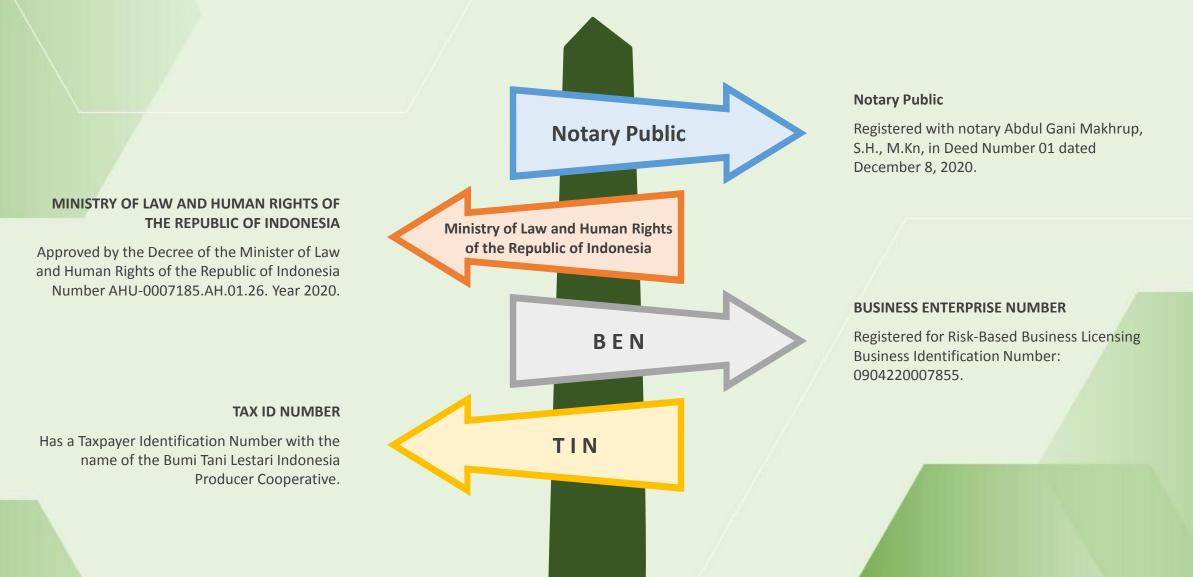




Sajang Coffee Farmers Group

Sajang Coffee Farmer Education

LEGALITY



LEGALITY



Approved by the Cooperatives Service of East Lombok Regency



Producer Cooperative Bumi Tani Lestari Indonesia

CONTACT

You can contact us at our address, email, website or whatsapp. You can also visit us with Google Map.



Address Sajang Daya Hamlet, Sajang Village, Sembalun District, East Lombok Regency, NTB, Indonesia 83657.



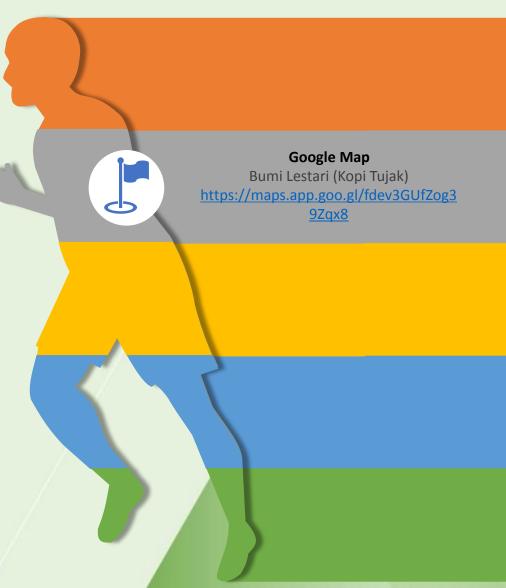
Website https://www.sajang.coffee



Email support@sajang.coffee bumilestari.sajang@gmail.com



Whatsapp +62 878 6418 6170 (Iskandar Zulqarnain)



COFFEE PLANT SEEDING & NURSERY



Coffee Plant Seeding and Nursery



Coffee Plant Seeding and Nursery

COFFEE HARVEST





Harvesting Coffee Fruit in Groups

Harvesting Coffee Fruit in Groups

Coffee harvesting is usually done in groups. Coffee fruit will be harvested in May to July every year. While coffee fruit will be harvested in September to October every year.

POST HARVEST OF COFFEE





Coffee Fruit Processing: Pulping (Full Washed, Wet Hull and Honey Process) Coffee Fruit Processing: Pulpering (After Coffee Fruit is Dry, Full Washed, Wet Hull, Honey and Natural)

POST HARVEST OF COFFEE



Pulpering For Winey Process



Enzyme and Yeast Application for Semi Carbonic Maceration Process

In addition to the Full Washed, Wet Hull, Honey and Natural processes, we can also use the An-Aerobic process. The An-Aerobic process is called the Winey Process and the Semi Carbonic Maceration Process.

POST HARVEST OF COFFEE



Natural Process Coffee Fruit Drying



Drying Coffee Fruit in the Green House

GREEN COFFEE BEANS SORTATION



Green Beans Sorting



Grading Green Beans

COFFEE PRODUCTS: GREEN COFFEE BEANS







Green Coffee Beans

COFFEE PRODUCTS : ROASTED COFFEE



Roasted Coffee





COFFEE PRODUCTS : GROUNDED COFFEE



Robusta Grounded Coffee





House Blend Grounded Coffee

Arabika Grounded Coffee

CHARACTERISTICS OF ORIGINAL LOMBOK COFFEE

In general, with a geographical altitude of between 600 - 1,100 meters above sea level, Origin Lombok provides a coffee character that tastes *fruity* and *fresh*.

Bright

Brewed coffee tends to be fresh, and is like drinking tea.

SWEETY & FRUITY

Gives a sweet and fresh fruit taste, such as: brown sugar, orange, caramely, dark chocolate and vanilla.

BODY MEDIUM

The body or thickness of the coffee tends to be moderate.

DELICATE

Gentle coffee taste.

MILD FRAGRANCE

The aroma of coffee is light but clear and long lasting.





COFFEE TASTE TEST

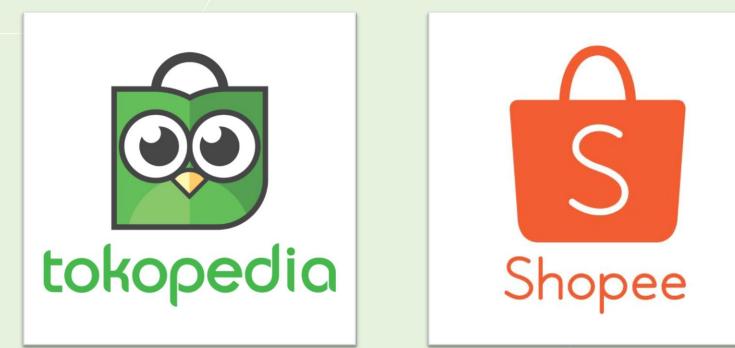
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	No. 02.21.1	.0214 - C	02.21.1.0214
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Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*	Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*
Fragrance/aroma	8.00	Balance	7.75
Flavor	7.75	Clean cup	10.00
Aftertaste	7.75	Sweetness	10.00
Acidity	7.50	Overall	7.75
Body	7.75	Taint/Defect:	0.00
Uniformity	10.00	Final Score**	84.25
Comments:	Caramelly, Spicy, Brown Su	gar, Very Sweet.	AKAI DONESIA PULI AKAI DONESIA PULI
(Score notation) Final Score notation: Nil n (Notes): nalisis ini hanya menera iarkan contoh yang diuli jenis atau asal contoh (ite of the quality based i	00 - 6.75= Good; 7.00 - 2.75= ai minimum untuk. (Minimu Napkan atribut mutu BUKAN menerangkan atribu This result explains only the on the sample tested. NOT rpe and origin of the sample)	m Value for) Specialty Grad Jen	le = 80 hber, 29-06-2021 Mention Leknis
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TOPARCE PARTY IN AND LABOR CANAD	and a second day of the law of the	valid within 3 months).	

Every harvest, we send it to the Indonesian Coffee and Cocoa Research Center in Jember to be scored on the taste of our coffee.

The scoring results will be able to develop the results of our coffee post-harvest Standard Operating Procedures (SOP).

No. 02.21.1.0279 - C 02.21.1.0279 No. Contoh (Sample number) 2.22.1.0279 Tanggal Penerimaan Contoh (Sample recieved) 09.08.2021 Tanggal Pengujian (Date of testing) 10.08.2021 — 10.08.2021 Janis Contoh (Kind of sample) Biji kopi/green beans Arabica Identitias Contoh (Sample identity) Kopi Arabika Desa Sajang, Ratural Anaerobic Carbo Maceration. Xarakteristik Skor Citarasa (Cup (Characteristic) Karakteristik Skor Citarasa (Cup (Characteristic) Yeragrance/aroma 7.75 Balance 7.50 Flavor 7.63 Clean cup 10.00 Aftertaste 7.38 Sweetness 10.00 Aftertaste 7.38 Overall 7.38 Body 7.63 Clean cup 10.00 Aftertaste 7.38 Overall 7.38 Body 7.63 Taint/Defect: 0.00 Uniformity 10.00 Final Score** 82.63 Comments: Low Addity, Astringent Aftertaste, Dried Fruit, Grassy, Coffee Pulp Aroma, Spicy, Caramelly. Stepse of the sample Keteranigan skoit: 6.00 - 6.75= Good; 7.00 - 7.75 - Very good; 8.00 - 8.75= Excellent; 9.00 - 9.75 - Outor Kotore notation: Manajer Teknis In Notes): Jember, 10.08-2021 In Notes):		LAPORAN HASIL (Report of Cu		FR-LP. 5.10.01.02.01-0
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MARKETPLACE



Our products are available at Tokopedia

Our products are available at Shopee

ACTIVITIES & VISITS



Coffee Training on Sensory in Our Garden



Academic Field Practice in Our Cooperative

THANK YOU