



PRODUCTION COOPERATIVE
BUMI TANI LESTARI
INDONESIA



GEOGRAPHIC OF SAJANG VILLAGE



Landscape of Sajang Village

Semabalun District is one of the districts in East Lombok Regency which has an area of 217.08 km², consisting of 6 villages, namely Semabalun Bumbung Village, Semabalun Lawang Village, Sajang Village, Bilok Petung Village, Semabalun Village, and Semabalun Timba Gading Village.

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



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

HISTORY OF ESTABLISHMENT

KOPERASI PRODUSEN BUMI TANI LESTARI INDONESIA



HISTORY OF ESTABLISHMENT

KOPERASI PRODUSEN BUMI TANI LESTARI INDONESIA



Sajang Coffee Farmers Group



Sajang Coffee Farmer Education

LEGALITY

Notary Public

Registered with notary Abdul Gani Makhrup, S.H., M.Kn, in Deed Number 01 dated December 8, 2020.

BUSINESS ENTERPRISE NUMBER

Registered for Risk-Based Business Licensing
Business Identification Number:
0904220007855.

Notary Public

Ministry of Law and Human Rights
of the Republic of Indonesia

B E N

T I N

MINISTRY OF LAW AND HUMAN RIGHTS OF THE REPUBLIC OF INDONESIA

Approved by the Decree of the Minister of Law
and Human Rights of the Republic of Indonesia
Number AHU-0007185.AH.01.26. Year 2020.

TAX ID NUMBER

Has a Taxpayer Identification Number with the
name of the Bumi Tani Lestari Indonesia
Producer Cooperative.

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

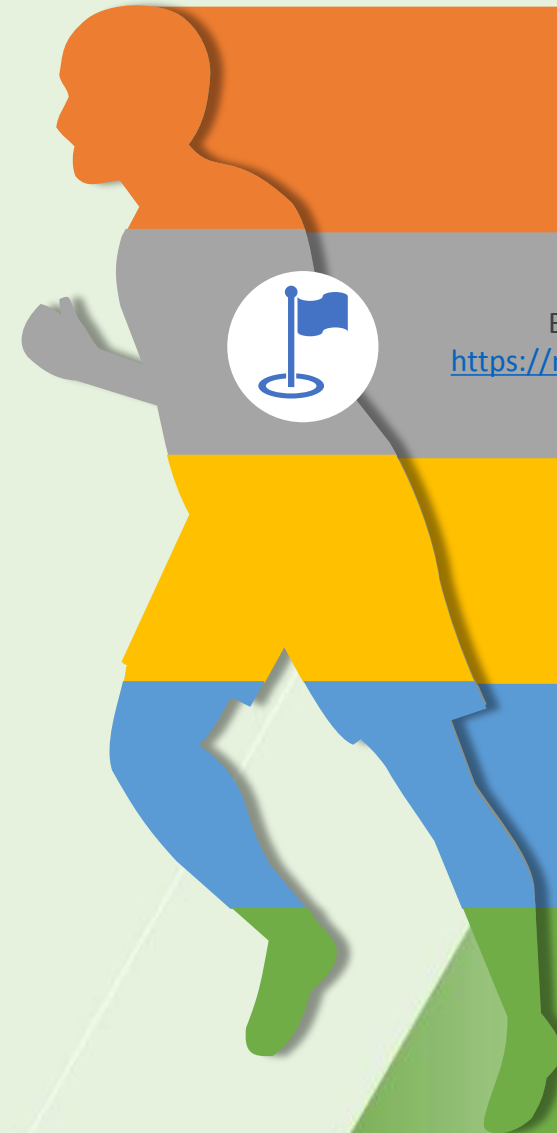
+62 878 6418 6170 (Iskandar Zulqarnain)



Google Map

Bumi Lestari (Kopi Tujak)

<https://maps.app.goo.gl/fdev3GUfZog39Zqx8>



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

POST HARVEST OF COFFEE



Pulping 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.

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.

SWEETY & FRUITY

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



COFFEE TASTE TEST

LABORATORIUM PENGUJI
(Laboratory for Testing)
PUSAT PENELITIAN KOPI DAN KAKAO INDONESIA
(Indonesia Coffee And Cocoa Research Institute)
"LP PUSLITKOKA"

FR-LP. 5.10.01.02.01-C2

LAPORAN HASIL UJI CITARASA
(Report of Cup Testing)

No. 02.21.1.0214 - C 02.21.1.0214

No. Contoh (Sample number) : 02.21.1.0214
Tanggal Penerimaan Contoh (Sample received) : 28-06-2021
Tanggal Pengujian (Date of testing) : 28-06-2021 — 29-06-2021
Jenis Contoh (Kind of sample) : Biji kopi/green beans Arabica
Identitas Contoh (Sample identity) : Kopi Arabika Desa Sajang, Natural Proses.

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 Sugar, Very Sweet.

* Keterangan skor: 6.00 - 6.75= Good; 7.00 - 7.75= Very good; 8.00 - 8.75= Excellent; 9.00 - 9.75= Outstanding (Score notation)
** Final Score notation: Nilai minimum untuk (Minimum Value for) Specialty Grade = 80

Catatan (Notes):
Hasil analisis ini hanya menerangkan atribut mutu berdasarkan contoh yang diuji BUKAN menerangkan atribut nama, jenis atau asal contoh (This result explains only the attribute of the quality based on the sample tested, NOT explains attributes of name, type and origin of the sample).

Hasil Uji Citarasa ini tidak termasuk dalam lingkup Akreditasi KAN (This Cup Tasting Results is not covered in KAN accreditation)
Hasil analisis ini hanya berlaku selama 3 bulan (This results valid within 3 months).

Jember, 29-06-2021
Manajer Teknis
Ariza Budi Tunjung Sari, S.TP, M.Si

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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).

LABORATORIUM PENGUJI
(Laboratory for Testing)
PUSAT PENELITIAN KOPI DAN KAKAO INDONESIA
(Indonesia Coffee And Cocoa Research Institute)
"LP PUSLITKOKA"

FR-LP. 5.10.01.02.01-C2

LAPORAN HASIL UJI CITARASA
(Report of Cup Testing)

No. 02.21.1.0279 - C 02.21.1.0279

No. Contoh (Sample number) : 02.21.1.0279
Tanggal Penerimaan Contoh (Sample received) : 09-08-2021
Tanggal Pengujian (Date of testing) : 10-08-2021 — 10-08-2021
Jenis Contoh (Kind of sample) : Biji kopi/green beans Arabica
Identitas Contoh (Sample identity) : Kopi Arabika Desa Sajang, Natural Anaerobic Carbonic Maceration.

Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*	Karakteristik (Characteristic)	Skor Citarasa (Cup testing Score)*
Fragrance/aroma	7.75	Balance	7.50
Flavor	7.63	Clean cup	10.00
Aftertaste	7.38	Sweetness	10.00
Acidity	7.38	Overall	7.38
Body	7.63	Taint/Defect:	0.00
Uniformity	10.00	Final Score**	82.63

Comments: Low Acidity, Astringent Aftertaste, Dried Fruit, Grassy, Coffee Pulp Aroma, Spicy, Caramelly.

* Keterangan skor: 6.00 - 6.75= Good; 7.00 - 7.75= Very good; 8.00 - 8.75= Excellent; 9.00 - 9.75= Outstanding (Score notation)
** Final Score notation: Nilai minimum untuk (Minimum Value for) Specialty Grade = 80

Catatan (Notes):
Hasil analisis ini hanya menerangkan atribut mutu berdasarkan contoh yang diuji BUKAN menerangkan atribut nama, jenis atau asal contoh (This result explains only the attribute of the quality based on the sample tested, NOT explains attributes of name, type and origin of the sample).

Hasil Uji Citarasa ini tidak termasuk dalam lingkup Akreditasi KAN (This Cup Tasting Results is not covered in KAN accreditation)
Hasil analisis ini hanya berlaku selama 3 bulan (This results valid within 3 months).

Jember, 10-08-2021
Manajer Teknis
Ariza Budi Tunjung Sari, S.TP, M.Si

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MARKETPLACE



tokopedia

Our products are available at [Tokopedia](https://www.tokopedia.com)



Shopee

Our products are available at [Shopee](https://www.shopee.com)

ACTIVITIES & VISITS



Coffee Training on Sensory in Our Garden



Academic Field Practice in Our Cooperative



THANK YOU