

GEOGRAPHICAL INDICATION CODE OF PRACTICE 'FLORES BAJAWA ARABICA COFFEE'

Registration ID G 000 000 014

1. NAME OF GEOGRAPHICAL INDICATION

Flores Bajawa Arabica Coffee, or any of its translation

2. REQUESTER

Masyarakat Perlindungan Indikasi Geografis (MPIG) of Flores Bajawa Arabica Coffee, Ngada District, Nusa Tenggara Timur Province

3. DESCRIPTION OF AGRICULTURAL OR FOOD PRODUCT

3.1. Type of product

- Coffee beans or green beans
- Roasted beans or roasted coffee
- Ground coffee

3.2. Description of product

Flores Bajawa Arabica Coffee is produced from Arabica coffee plants planted in Bajawa highlands with altitudes of 1,000 meters above sea level

3.3. Steps of production

Explained in the flowchart of post-harvest cultivation and processing (page 4)

3.4. Special rules for quality assurance, traceability and labelling

Control to enforce the rules in Control Requirement Book is conducted from cultivation step to processing step, consisting of:

1. Auto-control
2. Controlled by farmers
3. Controlled by MPIG

3.4.1 Quality Assurance

1. Physical Quality

Flores Bajawa Arabica Coffee Beans in the market are classified as quality I in accordance to the Indonesian National Standard (SNI) of coffee beans in 2008 with a maximum moisture content of 12%, free from mold odor, grayish green, and maximum number of physical defects being 11.

However, given that Flores Bajawa Arabica coffee is already classified as a specialty Arabica coffee, the maximum number of physical defects is usually 5.

Physical quality is determined based on a defect system of coffee beans according to the Indonesian National Standard (SNI) 01-2907-2008. The physical quality of beans is broadly divided into six levels, starting from quality I (good) to quality VI (bad) as shown in the table below. The differentiation of

these levels is based on the value of defects, hence the following quality differentiation system is known as defect system

Quality	Quality Requirements
Quality I	Maximum number of defect is 11
Quality II	Maximum number of defect is 12-25
Quality III	Maximum number of defect is 26-44
Quality IV a	Maximum number of defect is 45-60
Quality IV b	Maximum number of defect is 61-80
Quality V	Maximum number of defect is 81-150
Quality VI	Maximum number of defect is 151-225

2. Taste quality

Coffee's taste quality is determined based on organoleptic test (sensory test) by panelist. Important factors of coffee taste are, among others: Flavor (unique smell of the coffee), fragrance and aroma (good smell), body (thickness), acidity (good sour flavor), aftertaste, and taste balance.

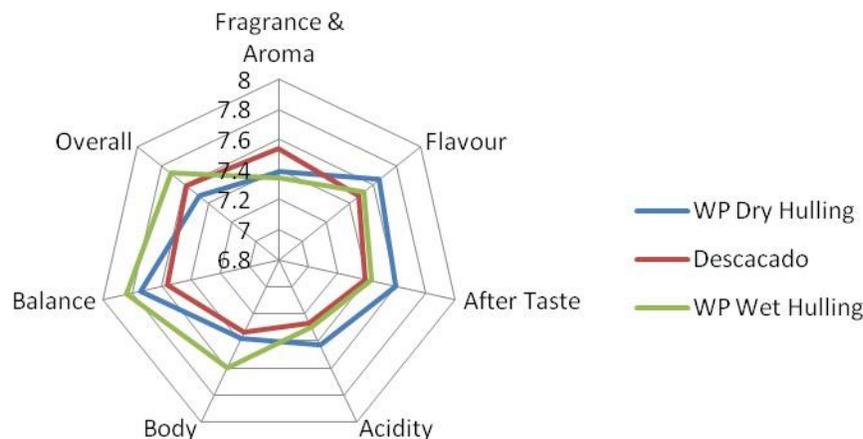


Chart for the taste profile of Flores Bajawa Arabica Coffee with different processing technique

3.4.2 Traceability Assurance

1. Producer is registered in MPIG and has obtained membership ID
2. Control on the source of coffee is conducted by UP through inspection of card, recording name of producer, producer's ID, number of coffee being bought and date of transaction. UP is required to send the list of supplier to MPIG twice a year.
3. UP identifies every bag with Coffee Lot code. This lot includes: Code of Processing Unit (XX), year of production (YYYY) and lot number (XX). This code is consisted of 8 numbers: XX-YYYY-ZZ.
4. After processing and storage, and after obtaining GI certificate (see flowchart for traceability system/lot code in page 5), UP may sell their GI coffee. Every transaction must be recorded once a year (in April), and the data must be sent to MPIG. MPIG will then inspect the transactions and balance the number of sold Ose coffee or HS coffee with the number of purchased coffee log by IG producers.

3.4.3 Rules to name the product

The name Flores Bajawa Arabica Coffee can only be used for a single origin coffee, meaning a coffee sold under this name must have a 100% composition of Flores Bajawa Arabica Coffee. Mixed/blended coffee beans cannot be sold under this name. However, the name Flores Bajawa Arabica Coffee may be used in the list of ingredient of that blend. In this regard, the percentage of Flores Bajawa Arabica Coffee being used must be stated.

3.4.4 Labelling Rules

Every product sold under the Geographical Indication name (“Flores Bajawa Arabica Coffee” or “Flores Bajawa”), must include the following information

- a. Geographical Indication Name “Flores Bajawa Arabica Coffee”.
- b. GI Logo, as follows:



- c. Registration Code of GI certification
- d. Traceability code obtained from MPIG (Lot code)

4. BRIEF DEFINITION OF GEOGRAPHICAL AREA

Ngada District with its capital Bajawa has mountainous areas in the middle and lowlands in the south. Coffee plantations are in the middle of the mountain area due to its more suitable ecology, namely higher rainfall and the altitude from the sea level is much higher than other regions. Arabica coffee centres are spread in Bajawa sub-district and Golewa sub-district at an altitude of more than 1,000 m above sea level. The Arabica coffee plantations in Ngada district are elevated areas with varying topographic conditions from flat, choppy to mountainous. Variations in altitude between villages are very diverse. In fact, in some villages, the difference in height between farms can be quite striking.

5. RELATIONS BETWEEN PRODUCT AND GEOGRAPHICAL AREA

The altitude is between 1,000 and 1,550 meters above sea level, most coffee plantations are between 1,100 and 1,400 m, which is considered the ideal height for Arabica coffee trees by coffee experts.

There is an important rainfall with a density of 2,990 mm/year. This rainfall is not spread evenly throughout the year, but the efforts by farmers have managed to overcome the water shortages that occur.

The air temperature ranges from 15°C and 25°C throughout the year, and relative humidity exceeds 80%. The high temperature difference between day and night, which is an important factor for Arabica coffee, takes place consistently.

Entisol and inceptisol volcanic soils are known to be very suitable for Arabica coffee plants. These soil characteristics (texture, pH, C, N and C/N ratio), as well as base saturation, soil cations and micro

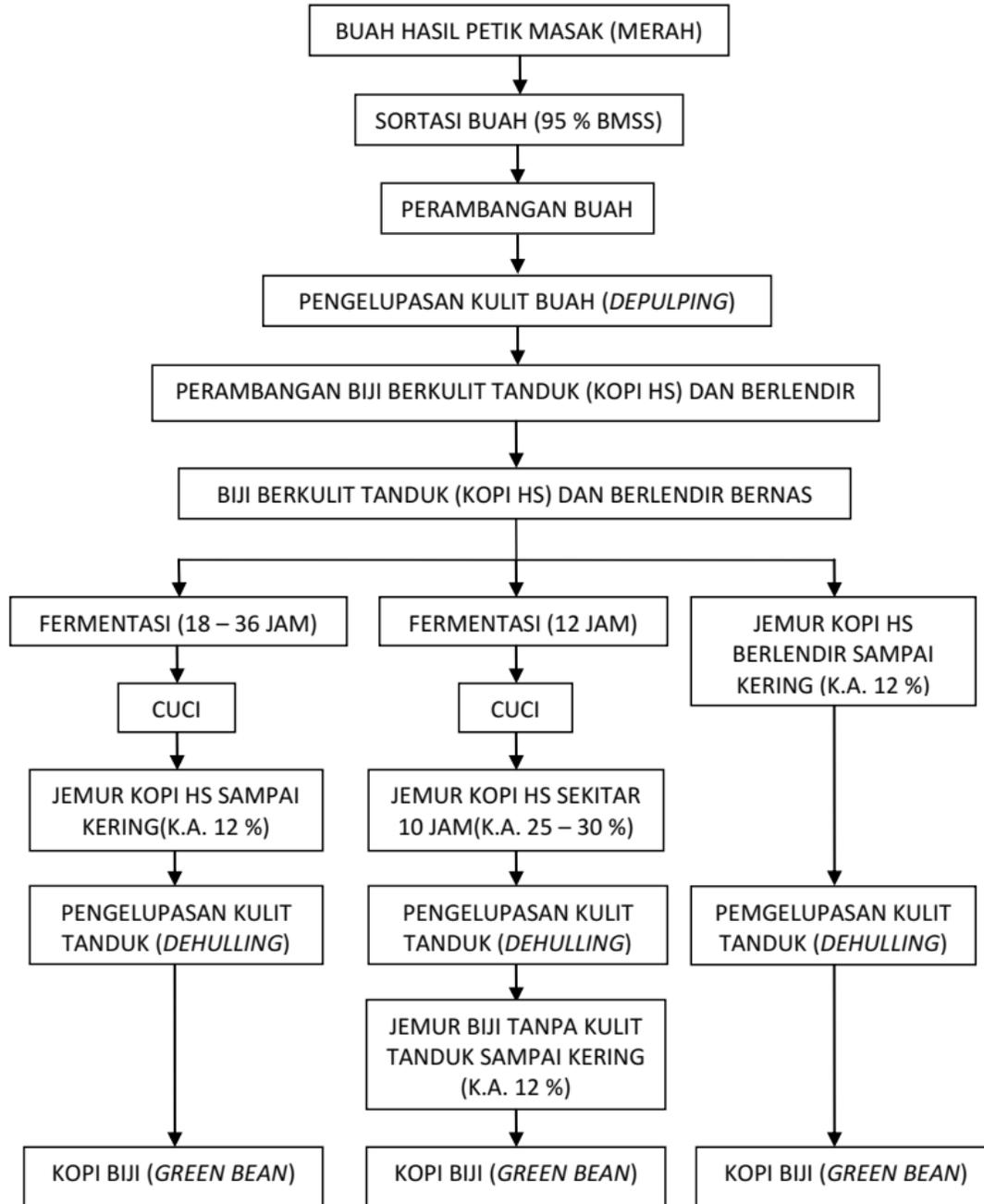
elements have been studied in depth, all of which constitutes the typical taste of Flores Bajawa coffee.

The dry period in Bajawa also has a positive impact on coffee production, because the pressure of water shortages (water stress) results in flower buds experiencing dormancy in sufficient time. Physiologically, flower bud dormancy is needed so that flowers can bloom well after rain.

All of these geographical conditions are very suitable for Arabica coffee cultivation.

Ngada people, often called Bajawa people, have cultivated Arabica coffee for generations. They plant Arabica coffee under shade trees, use organic fertilizers, and without using synthetic pesticides, as well as selective picking (only ripe fruit).

Flowchart of post-harvest cultivation and processing of Flores Bajawa Arabica Coffee



*Jalur olah basah, giling kering (wet process, dry hulling atau full-wash).
Istilah lain:
Kopi WIB*

*Jalur olah basah, giling basah (wet process, wet hulling).
Istilah lain:
Kopi Labu*

*Jalur jemur langsung (pulp natural atau decascado).
Istilah lain:
Kopi Madu*

Flowchart for the traceability system (lot code) of Flores Bajawa Arabica Coffee

