

COMPANY PROFILE

OF



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■ ABOUT US

Starting from loving of Indonesian coffee, Coffee Caldera was created since year 2012 for coffee lovers who love the taste of a delicious and exotic Indonesian coffee with good quality.

Caldera Coffee is now focusing in Roasted Coffee Bean, Green Coffee Bean, Training Coffee and Plantation Coffee Tour. Indonesian coffee has been well known produced by high intensity rainfall mountains. Fortunately, most of Indonesian mountains have been known as volcano mountain that stretch along ring of fire and have high fertility.

We proudly provide Indonesia coffee from many various island: Sulawesi, Java, Sumatra, Flores that have been known as Indonesian good quality coffee.

Caldera Coffee deeply understands coffee lovers need for quality coffee, that's why we provide the best of quality coffee.

■ VISION & MISSION

Caldera Coffee has a vision and a mission to make Indonesian coffee to be hosts in Indonesia and to be enjoyed by coffee lovers around the world. Indonesia was the fourth-largest producer of coffee in the world in 2014. Coffee cultivation in Indonesia began in the late 1600s and early 1700s, in the early Dutch colonial period, and has played an important part in the growth of the country.

Indonesia is geographically and climatologically well-suited for coffee plantations, near the equator and with numerous interior mountainous regions on its main islands, creating well-suited microclimates for the growth and production of coffee.

We proudly present Indonesian Coffee with the best quality of coffee varieties, Arabica and Robusta. Indonesian Arabica Coffee has been produce in Indonesia since 1699 and is known for heavy body and low acidity. Indonesian Robusta Coffee Indonesia's arabica coffee varieties with low acidity and high bitterness.



■ PRODUCT - ROASTED COFFEE BEAN

1. Wild Luwak

Indonesian Arabica Wild Civet Coffee

The World Premium Coffee beans that are roasted in Artisan with sweet, fruity, spicy, full body, wide range acidity, extra ordinary after taste and very smooth of aroma and taste. We produce a rare and exotic coffee from the finest Arabica beans and the Wild Luwak with its superior quality and its special flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



2. Toraja Exotic

Indonesian Toraja Arabica Single Origin

A Single Origin of 100% Arabica coffee from the best Toraja coffee in Indonesia. The beans are roasted in Artisan with strong aroma, fruity, full body, very good acidity, spice, nutty, fruity after taste of aroma and taste. We produce the finest Arabica quality from Toraja Island (South Sulawesi) which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



3. Javanese Exotic

Indonesian Javanese Arabica Single Origin

A Single Origin of 100% Arabica coffee from the best Javanese coffee in Indonesia. The beans are roasted in Artisan with great acidity and extra sweetness, tobacco finish of aroma and taste. We produce the finest Arabica quality from Java Island which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



4. Mandailing Exotic

Indonesian Mandailing Arabica Single Origin

A Single Origin of 100% Arabica coffee from the best Mandailing coffee in Indonesia. The beans are roasted in Artisan with sweet, fruity, spicy, full body, smooth after taste, medium acidity of aroma and taste. We produce the finest Arabica quality from Mandailing Regency in North Sumatra which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



5. Flores Exotic

Indonesian Flores Arabica Single Origin

A Single Origin of 100% Arabica coffee from the best Flores coffee in Indonesia. The beans are roasted in Artisan with flowery, spicy, roast potato, full body, medium acidity, balance of aroma and taste. We produce the finest Arabica quality from Flores Island (East Nusa Tenggara) which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



6. Javanese Aromatic

Indonesian Javanese Robusta Single Origin

A Single Origin of 100% Robusta coffee from the best Javanese coffee in Indonesia. The beans are roasted in Artisan with full body, low salt, fine acidity, balanced, sweet, tobacco of aroma and taste. We produce the finest Robusta quality from Java Island which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



7. Mandailing Aromatic

Indonesian Mandailing Robusta Single Origin

A Single Origin of 100% Robusta coffee from the best Mandailing coffee in Indonesia. The beans are roasted in Artisan with sweet, fruity, spicy, full body, smooth after taste, medium acidity of aroma and taste. We produce the finest Robusta quality from Mandailing Regency in North Sumatra which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



8. Flores Aromatic

Indonesian Flores Robusta Single Origin

A Single Origin of 100% Robusta coffee from the best Flores coffee in Indonesia. The beans are roasted in Artisan with flowery, spicy, roast potato, full body, medium acidity, balance of aroma and taste. We produce the finest Robusta quality from Flores Island (East Nusa Tenggara) which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



9. Caldera Blend

Indonesian Arabica Robusta Single Origin

A Single Origin of 20 % Arabica and 80 % Robusta coffee from the best coffee in Indonesia. The beans are roasted in Artisan with great acidity and extra sweetness, tobacco finish of aroma and taste. We produce the finest Arabica and Robusta quality from Indonesian Island which is a good flavor. It is specially provided in roasted bean or ground as per our valuable customer preference.



■ PRODUCT - GREEN COFFEE BEAN

1. Sulawesi Toraja (Indonesian Arabica Green Bean Coffee)

Sulawesi Toraja is produced by plantation in the highland of Toraja - South Sulawesi. Arabica Toraja Coffee is one of the most famous types of coffee grown in Indonesia. The plantation is located 1,500 meters above the sea level, high altitude Arabica production covers the Toraja highlands. Toraja is an ideal place to cultivate coffee producing some of the best beans in Indonesia. The earth and vegetation give Arabica Toraja Coffee a distinct full-bodied caramel flavor, which is widely sought after by coffee connoisseurs.



Indulge yourself in the quint essential of Toraja Arabica coffee. With all its astounding qualities, no wonder Toraja coffee has the “Black Gold” stamped on its back.

Sulawesi coffees are clean and sound in the cup. They generally display nutty or warm spice notes, like cinnamon or cardamom. Hints of black pepper are sometimes found. Their sweetness, as with most Indonesian coffees, is closely related to the body of the coffee. The after-taste coats the palate on the finish and is smooth and soft.

2. Sulawesi Mamasa (Indonesian Arabica Green Bean Coffee)



Sulawesi Mamasa is produced by plantation in the highland of Mamasa - West Sulawesi. Arabica Mamasa Coffee had been known until European people during the 1980s. The plantation is located 800 – 1400 meters above the sea level, high altitude Arabica production covers the Mamasa highlands. Mamasa is particularly to become one of the prominent areas of coffee development in Indonesia.

The earth and vegetation give Arabica Mamasa Coffee a distinct crisp, earthy chocolate (or chocolaty earth) dominates aroma and flavor, complicated by tart passion fruit and hints of vanilla and musk. Rounded, gently vibrant acidity; lightly syrupy mouthfeel. Rich though drying finish.

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3. Java Temanggung (Indonesian Arabica Green Bean Coffee)

Java Temanggung is produced by plantation in the highland of Temanggung - Central Java. Arabica Temanggung Coffee is unique character coffee grown in Indonesia. The plantation is located 900 - 1,600 meters above the sea level, high altitude Arabica production covers the Temanggung highlands. Temanggung is an ideal place to cultivate coffee producing some of Arabica beans in Indonesia. The earth and vegetation give Arabica Temanggung Coffee a distinct good, heavy body, tobacco aroma and a sweet overall impression.



Java Coffee is sometimes rustic in their flavor profiles, but display a lasting finish. At their best, they are smooth and supple and sometimes have a subtle herbaceous note in the after-taste. This coffee is prized as one component in the traditional "Mocha Java" blend, which pairs coffee from Yemen and Java.

4. Java Temanggung (Indonesian Robusta Green Bean Coffee)



Java Temanggung is produced by plantation in the highland of Temanggung - Central Java. Robusta Temanggung Coffee is unique character coffee grown in Indonesia.

The plantation is located 400 - 800 meters above the sea level, high altitude Robusta production covers the Temanggung highlands.

Temanggung is an ideal place to cultivate coffee producing some of Robusta beans in Indonesia. The earth and vegetation give Robusta Temanggung Coffee a distinct unique taste of mocha-like flavor, tobacco aroma, and full body.

Java Coffee is sometimes rustic in their flavor profiles, but display a lasting finish. At their best, they are smooth and supple and sometimes have a subtle herbaceous note in the after-taste. This coffee is prized as one component in the traditional "Mocha Java" blend, which pairs coffee from Yemen and Java.

5. Java Temanggung (Indonesian Arabica Wild Luwak Green Bean Coffee)

Java Temanggung is produced by plantation in the highland of Temanggung - Central Java. Arabica Wild Luwak Temanggung Coffee is unique character coffee grown in Indonesia. The plantation is located 900 - 1,600 meters above the sea level, high altitude Arabica Wild Luwak production covers the Temanggung highlands.

Temanggung is an ideal place to cultivate coffee producing some of Arabica beans in Indonesia.



The earth and vegetation give Arabica Wild Luwak Temanggung Coffee a distinct good, heavy body, tobacco aroma and a sweet overall impression.

Java Coffee is sometimes rustic in their flavor profiles, but display a lasting finish.

At their best, they are smooth and supple and sometimes have a subtle herbaceous note in the after-taste. This coffee is prized as one component in the traditional "Mocha Java" blend, which pairs coffee from Yemen and Java.

6. Sumatra Mandailing (Indonesian Arabica Green Bean Coffee)



Sumatra Mandailing is produced by plantation in the highland of Mandailing - North Sumatra and West Sumatra. Arabica Mandailing Coffee is one of the most famous types of coffee grown in Indonesia. The plantation is located 1,000 – 1,200 meters above the sea level, high altitude Arabica production covers the Mandailing highlands. Mandailing is an ideal place to cultivate coffee producing some of the best beans in Indonesia.

The earth and vegetation give Arabica Mandailing Coffee a distinct earthy aroma, dark chocolate flavor, low acidity and great after taste. Its unique name Mandailing came from the name of the ethnic locals who live and cultivate this coffee in the district of Mandailing

Sumatra Coffee Sumatra are known for smooth, sweet body that is balanced and intense. Depending on the region, or blend of regions, the flavours of the land and processing can be very pronounced. Notes of cocoa, tobacco, smoke, earth and cedar wood can show well in the cup. Occasionally, Sumatran coffees can show greater acidity, which balances the body. This acidity takes on tropical fruit notes and sometimes an impression of grapefruit or lime.

7. Sumatra Mandailing (Indonesian Arabica Wild Luwak Green Bean Coffee)

Sumatra Mandailing is produced by plantation in the highland of Mandailing - North Sumatra and West Sumatra. Arabica Wild Luwak Mandailing Coffee is one of the most famous types of coffee grown in Indonesia. The plantation is located 1,000 – 1,200 meters above the sea level, high altitude Arabica Wild Luwak production covers the Mandailing highlands.



Mandailing is an ideal place to cultivate coffee producing some of the best beans in Indonesia. The earth and vegetation give Arabica Wild Luwak Mandailing Coffee a distinct earthy aroma, dark chocolate flavor, low acidity and great after taste. Its unique name Mandailing came from the name of the ethnic locals who live and cultivate this coffee in the district of Mandailing. Sumatra Coffee Sumatra are known for smooth, sweet body that is balanced and intense. Depending on the region, or blend of regions, the flavours of the land and processing can be very pronounced. Notes of cocoa, tobacco, smoke, earth and cedar wood can show well in the cup.

Occasionally, Sumatran coffees can show greater acidity, which balances the body. This acidity takes on tropical fruit notes and sometimes an impression of grapefruit or lime.

8. Flores Manggarai (Indonesian Arabica Green Bean Coffee)

Flores Manggarai is produced by plantation in the highland of Manggarai - East Nusa Tenggara. Arabica Manggarai Coffee is unique aroma and flavours types of coffee grown in Indonesia.

The hillsides and plateaus plantation is located 1,000 – 1,800 meters above the sea level, high altitude Arabica production covers the Manggarai highlands. Manggarai is an ideal place to cultivate coffee producing some of the best beans in Indonesia.

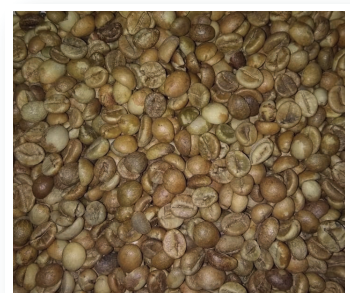


The earth and vegetation give Arabica Manggarai Coffee a distinct bittersweet chocolate, natural black cherry fruit in aroma and cup, medium body sweet caramel flavors. The fascinating taste unmistakably exposes Indonesian character with sweet chocolate, floral and woody notes. Flores Manggarai make as coffee drinking easy, also pleasurable to enjoy.

Flores coffee is coming from (or Flower) Island is 360 miles long, and is located 200 miles to the east of Bali. The terrain of Flores is rugged, with numerous active and inactive volcanoes. Ash from these volcanoes has created especially fertile Andosols, ideal for organic coffee production. Most of the production is grown under shade trees and wet processed at farm level. Flores Coffee produces a floral coffee that has been found to be highly sought after by some coffee lover

9. Flores Manggarai (Indonesian Robusta Green Bean Coffee)

Flores Manggarai is produced by plantation in the highland of Manggarai - East Nusa Tenggara. Robusta Manggarai Coffee is unique aroma and flavours types of coffee grown in Indonesia. The hillsides and plateaus plantation is located 1,200 – 1,800 meters above the sea level, high altitude Robusta production covers the Manggarai highlands. Manggarai is an ideal place to cultivate coffee producing some of the best beans in Indonesia.



The earth and vegetation give Robusta Manggarai Coffee a distinct specific taste, smooth, containing mint, and has a neutral character so it's perfect when mixed.

Flores coffee is coming from (or Flower) Island is 360 miles long, and is located 200 miles to the east of Bali. The terrain of Flores is rugged, with numerous active and inactive volcanoes. Ash from these volcanoes has created especially fertile Andosols, ideal for organic coffee production. Most of the production is grown under shade trees and wet processed at farm level. Flores Coffee produces a floral coffee that has been found to be highly sought after by some coffee lover

10. Flores Manggarai (Indonesian Arabica Wine Green Bean Coffee)

Flores Manggarai is produced by plantation in the highland of Manggarai - East Nusa Tenggara. Arabica Manggarai Coffee is unique aroma and flavours types of coffee grown in Indonesia. The hillsides and plateaus plantation is located 1,200 – 1,800 meters above the sea level, high altitude Arabica production covers the Manggarai highlands. Manggarai is an ideal place to cultivate coffee producing some of the best beans in Indonesia.



The earth and vegetation give Arabica Manggarai Coffee a distinct bittersweet chocolate, natural black cherry fruit in aroma and cup, medium body sweet caramel flavors. The fascinating taste unmistakably exposes Indonesian character with sweet chocolate, floral and woody notes. Flores Manggarai make as coffee drinking easy, also pleasurable to enjoy.

Flores coffee is coming from (or Flower) Island is 360 miles long, and is located 200 miles to the east of Bali. The terrain of Flores is rugged, with numerous active and inactive volcanoes. Ash from these volcanoes has created especially fertile Andosols, ideal for organic coffee production. Most of the production is grown under shade trees and wet processed at farm level. Flores Coffee produces a floral coffee that has been found to be highly sought after by some coffee lover

■ TRAINING OR WORKSHOP COFFEE

We provide Training or Workshop on all aspects of coffee covering modules :



An Introduction to Coffee

Coffee Roaster's Course is designed for an individual to understand the botany of coffee to operate and roasting green coffee beans.



Roasting Demonstration:

We will take participant through a journey from green bean through the roasting process with explanation of the philosophy, equipment, techniques, and the resulting roasted beans.



Cupping:

we will take participant to be a sensory judge and experience the industry's standardized technique for evaluating a coffee's quality and characteristics and scores.



Espresso Introduction:

A simplified entry into espresso.
An introduction to the basics of the theory and the practical use of the espresso machine and grinder to optimize the extracted shot.



Manual Brewing:

How to be a home barista. Practical advice and instruction to improve coffee making skills.

■ **COFFEE PLANTATION TOUR**

We provide 2 (two) Coffee Plantation Tour:



Java or East Nusa Tenggara Coffee Plantation Tour



We provide Wae Rebo Village - Manggarai Regency Tour and
We also provide additional special tour to komodo island is particularly notable as the habitat of komodo dragon, the largest lizard on earth.



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