

Remppek Coffee



*"Taste of a great coffee
from Lombok, Indonesia"*

CV Buana Raga
+62 85935007744 |
Lombok | West Nusa Tenggara





About Us

CV Buana Raga is an export company focused on agriculture and farming commodity such as coffee. Lombok is rarely known as a coffee production centre, while this area has the potential of million tons of production of coffee beans. Our farmers' plantation is in Rempek Village, North Lombok Regency – a unique area close to the ocean and the third highest mountain in Indonesia (Rinjani Mountain). The coffee bean has several distinct variants and flavours, but “the hidden gem” is not widely spread yet. Following the market trends, we produce green beans and roasted beans, called “**Rempek Coffee**”. Beyond as an export company, we want to run our business together hand-in-hand with our partnering farmers. We believe in universalism and the welfare of the people that we are working with. Our initiative is to collaborate with the local farmers and entrepreneurs to promote the product and maintaining the quality and sustainability of genuine commodity.



About Us

The farmers need to continuously improve their planting and post-harvesting treatments for sustaining the best quality of their coffee bean. In the future, the farmers will encounter a land degradation issue that needs to be mitigated early by implementing regenerative agriculture practices including sustaining of organic fertilizer supply. The farmers need to be empowered and supported with capital and expertise. CV Buana Raga is committed to support them by sharing knowledge, invest some part of our profit to support the farmers and increase of farmer income for every kg of product sold. We also aim to build a cooperation ecosystem for the farmer to provide an integrated system that provisionally managed. Their problems are our opportunity to grow and give an impact on society. It is not just about CV Buana Raga, it is about all of us!



Our Product



Product Information

- Region: Lombok, Nusa Tenggara Barat, Indonesia
- Altitude : 600 MASL
- Variety : Robusta
- Cupping Notes : Dark Chocolate, Caramel, Sugar cane, Lecy, Corn, and Macadamia Nut

Process Method

- Wet and Dry Hulling
- Natural
- Honey (Red)

Quality

- Fine



Green Beans



Roasted Beans



Coffee Powder



Our Process



Coffee Plantation

The robusta coffee plants grow in a 600 MASL area covering about 550 hectares of land at Rempek Village, North Lombok Regency. The green cherries become red after five (5) months and ready to harvest once a year and produce about 3-4 tons of coffee cherry per hectare.



Cherry Sorting

The women do cherry sorting together for about two (2) months and can sort 1 ton per day during the harvesting period. They sort out the cherries based on the colour selecting only the mature and good quality coffee cherries for the next process. On average, a woman can sort 100 kg of coffee cherries per day.



Cherry Peeling

Sorted cherries then go into the peeling machine to remove the skin and most of the pulp. Peeled beans go to the honey process, while unpeeled beans go to the natural drying process.



Drying Process

The farmers do both the natural dry and honey process to obtain the beans. During the natural process, the cherries are dried and regularly turned for about 10-15 days depending on the weather. Meanwhile, during the honey process, the peeled cherries with about 40% pulp are dried for about 15 days.



Green Bean Sorting

The green beans then are sorted into grade one and non-grade based on SNI or SCA standard. Once again, the women are gathering to help each other in sorting the green bean together.



Packaging Process

The sorted green beans are put in a double-layer package, weight about 70 kg each sack. Vacuum process removing most of the air inside the sack to prevent/slow down the oxidation process. To make sure the quality of the green beans during the storage time. By this process, the green beans can last for two (2) years. In the third year, the green beans will lose about 3% of their water content.



Storage

We store our product in a room with a capacity of up to 500 tons of grade one green beans. Currently, we are able to produce 500 tons of grade one green beans.



Roasting

We also provide roasted coffee beans. The green beans are roasted using a complex roast technique for about 14 minutes with a capacity of 10 kg per cycle. The process is controlled with software that makes our coffee roasted well. Remaining its balance and keep its original taste.





THE GOVERNMENT OF THE REPUBLIC OF INDONESIA

BUSINESS REGISTRATION NUMBER (NIB)
1230000151096

Pursuant to the provisions of Article 24 paragraph (1) of Government Regulation Number 24 of 2018 on the Integrated Business Licensing Services through Electronic Systems, Online Single Submission (OSS) Agency issues a Business Registration Number to:

Company Name	:	CV BUANA RAGA
Company Address/ Correspondence	:	JALAN ANGKASA NO. 2 RT 03 LINGKUNGAN MONCOK KARYA, Kel. Pajarakan Karya, Kec. Ampenan, Kota Mataram, Prov. Nusa Tenggara Barat
Taxpayer Identification Number	:	41.218.844.3-911.000
Telephone Number	:	085935007744
Facsimile Number	:	-
Email	:	buanaraga9@gmail.com
Code and Name of Indonesian Standard	:	See Attachment
Industrial Classification (KBLI)	:	
Capital Investment Status	:	Domestic Capital Investment (PMDN)
Type of API	:	API-P
Status of API	:	Active
Customs Access	:	Export and Import

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Contact US



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