

# ICT COFFEE



## INDONESIA

**Stock:** 1 in stock | **Categories:** [Indonesia](#) |

## ADDITIONAL INFORMATION

<b>Bag Size</b>	60 Kg Bags
<b>Grade</b>	Sumatra GR1 DP mas Kawi
<b>Farm/Cooperative</b>	Koperasi Pertanian Gayo Lauser Antara
<b>Location</b>	The Green Room
<b>Contract</b>	P117613/1
<b>Altitude</b>	1,200 – 1,500 M
<b>Processing</b>	Wet Hulled and Sun Dried
<b>Varietals</b>	Tim-tim, Catimor
<b>Harvest</b>	October – January & April – June

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**Cupping Notes**

Mild Acidity, Creamy Body, Black Tea, Brown Spice, Sweet, Milk Chocolate

**Region**

Aceh, Sumatra

The Gayo Lauser Antara cooperative (KPGLA), established in 2013, organizes farmers in the Jagong Jeget district of Aceh Tengah. The cooperative's members manage 770 hectares of farmland. Coffee processing in Sumatra is a complex, multi-step journey involving various parties. Small farms (0.5-2 hectares) deliver freshly picked cherries to village collectors, who then handle the washing and initial drying. The coffee is further processed at the cooperative's central mill, where it undergoes wet-hulling and additional drying. KPGLA oversees each step, ensuring traceability.

KPGLA and many local industries identify as "Gayo" after the predominant Gayonese ethnic group in Aceh. In Sumatra, coffee distinctions often align with ethnic groups rather than geography, complicating traceability. Terms like "Mandheling" broadly apply to wet-hulled coffees from northern Sumatra, making it hard to pinpoint origins without direct partnerships. Working with local exporters invested in the community, like KPGLA, helps maintain quality and traceability. KPGLA supports its members with farming tools, cash dividends, and school supplies for their families.