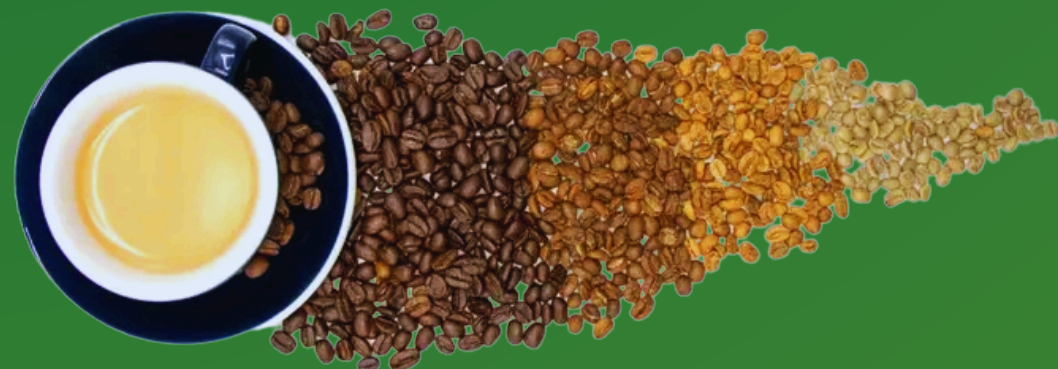


PRODUCT CATALOGUE

COMMERCIAL COFFEE

**Exporter of Indonesian Arabica & Robusta
Commercial Coffee**

We provide consistent-quality commercial Arabica and Robusta coffee from Sumatra, Indonesia — available in Grades 1 to 4. Suitable for roasters, importers, and industrial buyers looking for dependable supply and scalable quality.



www.llgexport.com →



Arabica (G1) – Premium Export

Overview:

Selected from high-altitude farms ($\geq 1,200$ masl), G1 is clean, uniform, and ideal for premium blends or private-label roasting.

Specifications:

- **Altitude:** 1,200–1,500 masl
- **Variety:** Typica, Ateng, Lini S
- **Screen Size:** ≥ 17
- **Defect Count:** ≤ 5 (300g, SCAA method)
- **Moisture Content:** 10.5%–12%
- **Color:** Uniform bluish-green
- **Aroma:** Floral, citrus, mild spice
- **Taste Profile:** Clean cup, bright acidity, medium body
- **Processing:** Fully washed or wet-hulled
- **Recommended Use:** Premium espresso blends, specialty-like commercial roast



Arabica (G2) – Standard Export

Overview:

Balanced, clean cup with minor defects. Suited for regular commercial export and house blends.

Specifications:

- **Screen Size:** ≥ 16
- **Defect Count:** ≤ 12 (300g)
- **Moisture Content:** $\leq 12.5\%$
- **Color:** Yellow-green, slightly uneven
- **Aroma:** Nutty, sweet herbs
- **Taste Profile:** Mild acidity, medium body, balanced cup
- **Processing:** Semi-washed or wet-hulled
- **Recommended Use:** Commercial roasting, mid-grade blends



Arabica (G3) – Blending Use

Overview:

Moderate visual and physical defects, with standard taste profile for base or filler in blends.

Specifications:

- **Screen Size:** ≥ 15
- **Defect Count:** ≤ 25 (300g)
- **Moisture Content:** $\leq 13\%$
- **Color:** Mixed greenish and pale beans
- **Aroma:** Earthy, woody
- **Taste Profile:** Low acidity, basic cup, rough finish
- **Processing:** Wet-hulled
- **Recommended Use:** Blended roasts, instant powder



Arabica (G4) – Industrial Grade

Overview:

Bulk-grade Arabica with visible defects. For instant coffee, extraction, or soluble processing.

Specifications:

- **Screen Size:** ≥ 14
- **Defect Count:** ≤ 45 (300g)
- **Moisture Content:** $\leq 13.5\%$
- **Color:** Mixed, black/immature/broken beans
- **Aroma:** Harsh, smoky
- **Taste Profile:** Harsh, bitter, no clarity
- **Processing:** Wet-hulled
- **Recommended Use:** Instant coffee, extract industry



Robusta (G1) – Premium Export

Overview:

High-density Robusta with full body and low defects. Strong and clean for espresso or powder base.

Specifications:

- **Altitude:** 400–800 masl
- **Variety:** BP 42, BP 358
- **Screen Size:** ≥ 17
- **Defect Count:** ≤ 8 (300g)
- **Moisture Content:** $\leq 12\%$
- **Color:** Light brown, uniform
- **Aroma:** Woody, dark chocolate
- **Taste Profile:** Bold, strong bitterness, clean finish
- **Processing:** Dry or semi-washed
- **Recommended Use:** Espresso blends, soluble coffee, dark roast



Robusta (G2) – Export Standard

Overview:

Good commercial grade with consistent screen size and flavor. Widely used in blends.

Specifications:

- **Screen Size:** ≥ 16
- **Defect Count:** ≤ 15 (300g)
- **Moisture Content:** $\leq 12.5\%$
- **Color:** Brown, fairly uniform
- **Aroma:** Nutty, roasted cocoa
- **Taste Profile:** Strong bitterness, medium harshness
- **Processing:** Dry process
- **Recommended Use:** Roasting blends, instant base



Robusta (G3) – Blending / Instant

Overview:

Standard Robusta with moderate defects, suited for instant coffee or bulk blends.

Specifications:

- **Screen Size:** ≥ 15
- **Defect Count:** ≤ 30 (300g)
- **Moisture Content:** $\leq 13\%$
- **Color:** Mixed shades, cracked/partial beans
- **Aroma:** Bitter, earthy
- **Taste Profile:** Bitter, earthy, slightly smoky
- **Processing:** Dry process
- **Recommended Use:** Powder mixes, blending filler



Robusta (G4) – Industrial Grade

Overview:

Entry-level Robusta for non-premium or industrial usage.
High defect tolerance.

Specifications:

- **Screen Size:** ≥ 14
- **Defect Count:** ≤ 45 (300g)
- **Moisture Content:** $\leq 13.5\%$
- **Color:** Mixed, broken, black beans
- **Aroma:** Harsh, woody
- **Taste Profile:** Harsh, dry, strong aftertaste
- **Processing:** Dry process
- **Recommended Use:** Instant coffee, extract, RTD base

