

Catalog

# Roast & Stock Arabica Specialty





# EXPORT ARABICA COFFEE BEANS

# Experience Premium Green Coffee Beans from Around the Globe

Explore a diverse selection of the finest green coffee beans sourced from the world's best plantations. Indulge in unique, high-quality flavors for an exceptional coffee-drinking experience.

## West Java Coffee: A Global Delight

West Java's Arabica specialty has gained worldwide recognition among coffee enthusiasts. Coffee lovers must savor the experience of West Java coffee, which earned accolades at the Specialty Coffee Association of America (SCAA) Expo 2016 in Atlanta, USA. Notably, West Java(indonesia) coffee clinched first place in the taste category.



# fullwash process

The Arabica full wash process, also known as the wet process, is a meticulous method of preparing coffee beans that emphasizes the intrinsic qualities of the Arabica variety. This process begins with the careful selection of ripe coffee cherries, which are then depulped to remove the outer skin and flesh. The beans are subsequently immersed in water for fermentation, a crucial step that lasts anywhere from 12 to 48 hours. During this period, naturally occurring enzymes break down the mucilage coating the beans, enhancing their flavor profile. After fermentation, the beans are thoroughly washed to remove any residual mucilage, ensuring a clean and vibrant taste. The final stage involves drying the beans, either in the sun or through mechanical dryers, to achieve the optimal moisture content. This method is prized for producing coffee with a bright acidity, complex flavors, and a cleaner cup, highlighting the nuanced characteristics of Arabica beans.





# semiwash process



The Arabica semi-wash process, also known as the honey process, is a unique method of processing coffee cherries that combines elements of both the wet and dry processing techniques. In this process, the coffee cherries are first pulped to remove the outer skin, leaving the mucilage, a sticky layer, intact on the beans. Instead of fully washing off this mucilage, as in the traditional wet process, the beans are laid out to dry with varying amounts of mucilage still attached. This drying phase can be conducted on raised beds or patios, and the duration and conditions are carefully controlled to develop the desired flavor profile. The semi-wash process often results in a coffee with a balanced acidity and enhanced sweetness, offering a complex flavor profile with fruity and floral notes. This method requires careful monitoring, as the remaining mucilage can influence the fermentation and drying process, ultimately affecting the final taste of the coffee.





# natural process

The Arabica natural process, also known as dry processing, is a traditional method of preparing coffee beans that emphasizes the inherent flavors of the fruit. This process begins with harvesting ripe Arabica coffee cherries, which are then spread out in thin layers to dry under the sun. It is crucial to regularly turn and rake the cherries to ensure even drying and prevent fermentation or mold development. Over a period of weeks, the cherries dry until their moisture content reduces significantly, causing the outer fruit to shrivel and harden. Once adequately dried, the cherries are hulled to remove the outer layers, revealing the green coffee beans inside. This method often imparts complex, fruity, and wine-like flavors to the coffee, with a full-bodied and aromatic profile. The natural process requires careful attention and favorable weather conditions but rewards with a distinct, rich taste that highlights the unique characteristics of Arabica coffee.





# ARABICA GREEN BEANS PRICE 2025

- ARABICA FULLWASH
- ARABICA SEMIWASH
- ARABICA NATURAL

- IDR 120.000 /Kg
- IDR 125.000 /Kg
- IDR 140.000 /Kg





# ARABICA ROASTED BEANS PRICE 2025

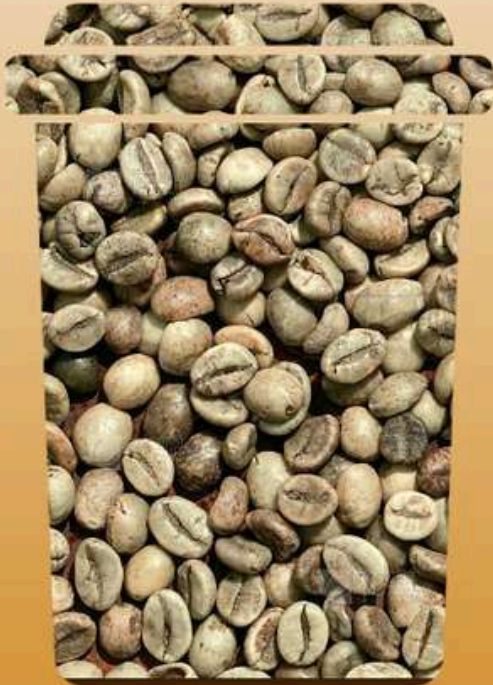
- ARABICA FULLWASH
- ARABICA SEMIWASH
- ARABICA NATURAL

- IDR 160.000 /Kg
- IDR 165.000 /Kg
- IDR 185.000 /Kg

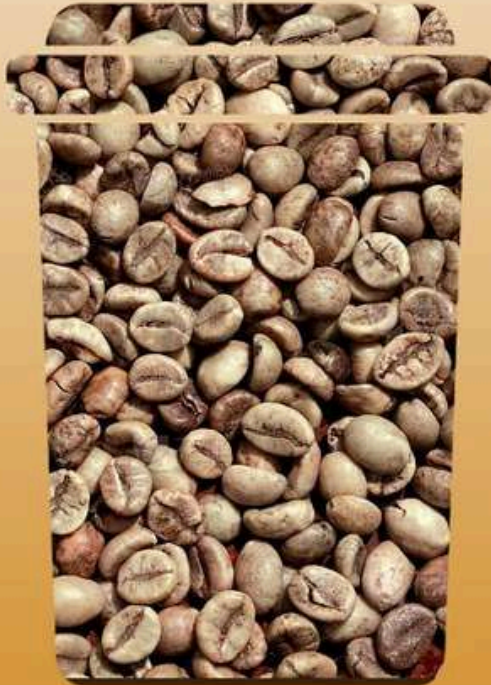




# VARIOUS ROASTING LEVELS



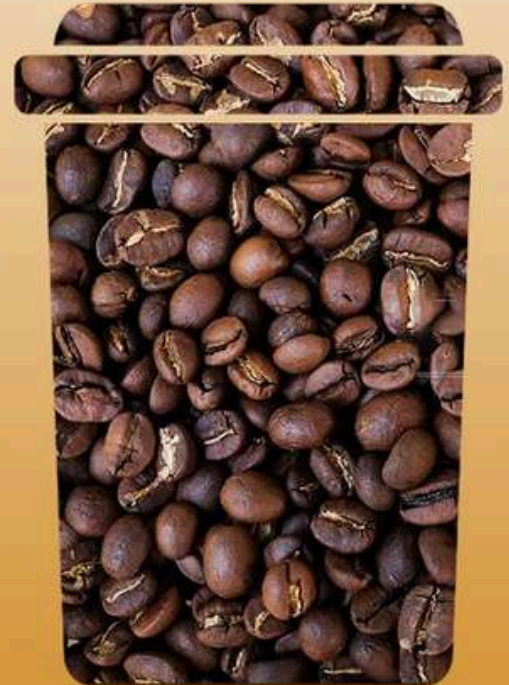
light roast



cinnamon roast



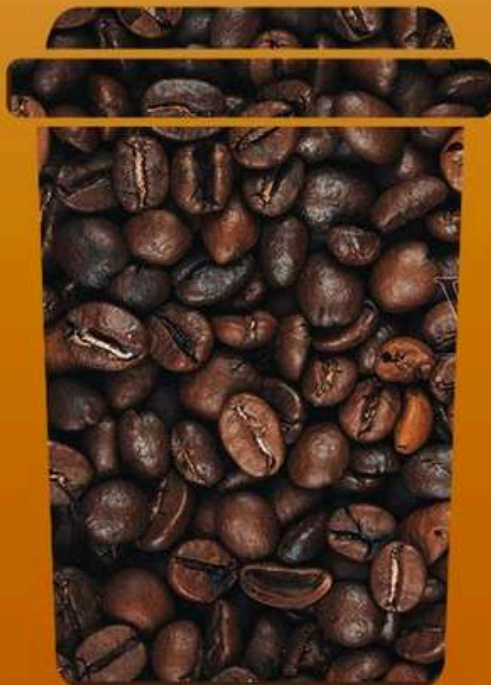
medium roast



high roast



city roast



full city roast



french roast



Italian roast





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