











## for more information:

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# BAJAWA L'ARABICA COFFEE



#### Quick facts about Bajawa Arabica Coffee (GI)

Origin: Bajawa region, Flores island (Indonesia) GI protected since: 2012

Current annual coffee production: 250 - 350 tons of green beans on 6200 hectares of land

Producers: 1080 farmer families in Ngada district

of Flores on 1200-1600m altitude Harvest season: May to September

#### What is a Geographical Indication (GI)? What does it serve?

A geographical indication (GI) is a sign used on products that have a specific geographical origin and possess qualities or a reputation that are due to that origin.

For the consumer, a GI is a logo on local specialty products that guarantees that this product is authentic, original, of high quality, and produced in a specific region and according to specific rules. It also guarantees that the origin and quality is regularly

### Bajawa Arabica Coffee the essence of Flores in your cup

Nestled between the fertile slopes of the volcanoes Mt Inerie and Mt Ebulobo, the Ngawa district of the island of Flores is the scenic home of Bajawa Arabica Coffee that grows there on an altitude between 1200 and 1600m, with temperatures ranging from 15 to 25c. The first beans have been brought to Bajawa by Dutch colonial settlers. Over the centuries, the taste and aroma profile of this bean has adapted to its environment and reflects the essence of Bajawa nature. The combination of altitude, local climate, volcanic soil, as well as the method of cultivation, post-harvest handling, and careful preparation have all a significant impact on the particular taste and aroma of Bajawa Arabica Coffee.

Small hold subsistence farmers have grown their coffee plants for generations under the shade of local trees to avoid direct exposure to the sun and erosion. The farmers enrich the fertile volcanic soil with additional natural fertilizer while the use of chemical pesticides is not allowed. Picking the ripe coffee cherries is a manual work and very labour intensive, but it's the only way to make sure that only ripe coffee cherries with a distinctive flavour and sweetness are harvested. The coffee cherries are washed, sun dried, and sorted again with a lot of dedication, pride, and care by the farmers of Bajawa.





## LOCAL FARMERS, PROUD OF THEIR COFFEE HERITAGE, CARE FOR QUALITY

The producers are organized in various processing units that process the red cherries obtained from the farmers. The processing units sell the prepared green beans to the cooperatives, who sell the coffee to buyers. This process is controlled and observed by the Producer Association, which is the owner of the GI logo and responsible for its quality. Only the coffee that is sold under the control of the Producer Association is allowed to use the GI logo. The logo itself is a guarantee for nothing less than pure Bajawa Arabica Coffee, single origin, as well as careful selection and processing. It stands for authenticity.





