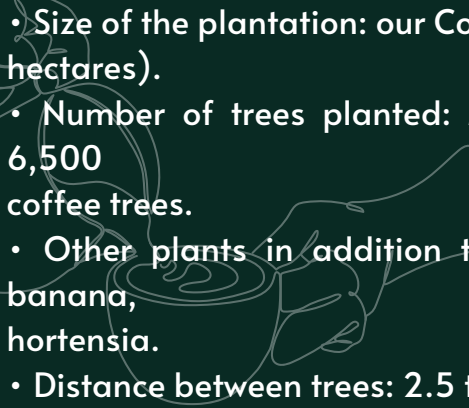


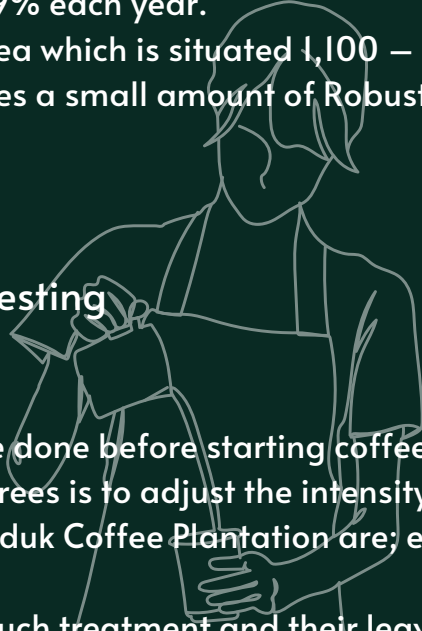


Munduk Coffee Plantation Overview

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- Size of the plantation: our Coffee Plantation is nestled on a 12-acre land (around 5,5 hectares).
 - Number of trees planted: Munduk Coffee Plantation has approximately 5,000 to 6,500 coffee trees.
 - Other plants in addition to coffee: erythrina variegate, river tamarind, silk tree, banana, hortensia.
 - Distance between trees: 2.5 to 2.75 meters for Arabica and 2.75 to 3 meters for Robusta.
 - Age for coffee to produce: 2.5 to 3 years for Robusta and 3 to 4 years for Arabica
 - Varieties: Lini S795 and Kopyol
 - Arabica is the majority of the coffee processed in Munduk Coffee.
 - The total amount exceeds 99% each year.
 - Arabica grows well in this area which is situated 1,100 – 1,300 above sea level.
 - Munduk Coffee also processes a small amount of Robusta, especially for breakfast coffee.

Seedling, Fertilizing, and Harvesting

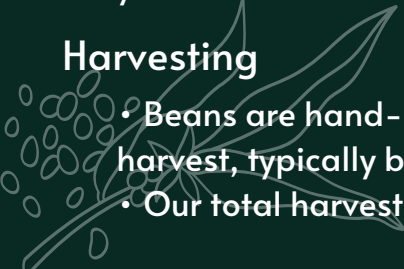

Seedling

- 
- The first thing that should be done before starting coffee seedling is to plant shade trees. The use of these shade trees is to adjust the intensity of the sunlight.
 - The shade trees used in Munduk Coffee Plantation are; erythrina variegate, river tamarind, and silk tree.
 - These trees do not require much treatment and their leaves can be a source of organic fertilizer.

Fertilizing

- Munduk Coffee uses leaves/other residues from the shade trees or coffee berry peels left over which are made into compost/organic fertilizer.
- The required fertilizer for each tree is about 20 kg and is given about once every 1-2 years.

Harvesting

- 
- Beans are hand-picked when they are fully red, necessitating two or three rounds of harvest, typically between July and September.
 - Our total harvest is about 1500 kg of dry bean each year.
- 



Tools Needed : Hoe, Bamboo bucket, Flower Scissor, Terpaulin, Drying Bed, “Garot” (a tool used to stir the coffee during the drying process), Sack, Scale, Pulper, Huller, Roasting Machine, Mining Tank.

The Difference between Arabica and Robusta

Arabica	Robusta
In terms of taste, Arabica coffee has generally sizeable flavors, such as soft, sweet, sharp, and also strong.	The taste of Robusta coffee tends to have a neutral flavor variation. Sometimes it also has a wheat-like taste or aroma.
Arabica grows in areas with an altitude of 1000 - 1700 meters above sea level. The temperature is around 16 - 20 °C.	Robusta grows at a lower altitude with warmer temperatures which is about 700 meters above sea level.
Arabica contains 2x lower caffeine than Robusta.	Robusta contains 2x higher caffeine than Arabica.
Arabica has 2x higher sugar content than Robusta.	Robusta has 2x lower sugar content than Arabica.
Arabica has higher acidity than Robusta.	Robusta has lower acidity than Arabica.
The shape of Arabica coffee beans is slightly larger in size than Robusta coffee beans.	The shape of Robusta coffee beans is slightly smaller in size than Arabica coffee beans.



The detailed steps in each Munduk Coffee processing are outlined below.



Natural Process

Natural processing or often referred to as the dry process, is a post-harvest coffee processing method. The steps include:

1. Mining (sorting the heavy and light coffee beans); the heavy ones will be drowned which are considered good quality coffee, while the light ones will float and are considered lower quality coffee. They will be dried separately.
2. The next process is sorting the green beans. In this process, coffee is placed on a flat surface with sufficient sunlight to make it easier to sort the green beans, leaves, twigs, and other materials brought from the plantation.
3. Resting; at the level of water content 14.5 to get green beans' water content at the level of 11.5%. Munduk Coffee sets the water content standard with the consideration that the green beans will still be stored for several months before being purchased by the clients. During this resting period, taking into account the weather and relatively high humidity in Munduk Coffee, there is a possibility that the water content will slightly increase.
4. Munduk Coffee Natural Process cupping note: Tropical fruits, Sweet, Good mouth feel, and Medium Body.

Natural Anaerob Process

1. This process firstly begins with mining and sorting the green beans.
2. The red cherries are put in an airtight plastic bag for 3x24 hours.
3. During the storage process, the cherry emits hydrogen and carbon dioxide. To cope with this, a small pipe is installed to release the gas, so that the container does not explode. The tip of the small pipe is submerged in the water to ensure that no air enters the container.
4. After being stored for three days, the color of the coffee turns yellowish due to the fermentation and also the color resemblance in the cherries.
5. Munduk Coffee Natural Anaerob Process cupping note: Berries, Sweet, Medium to High Body, and Clean Aftertaste.



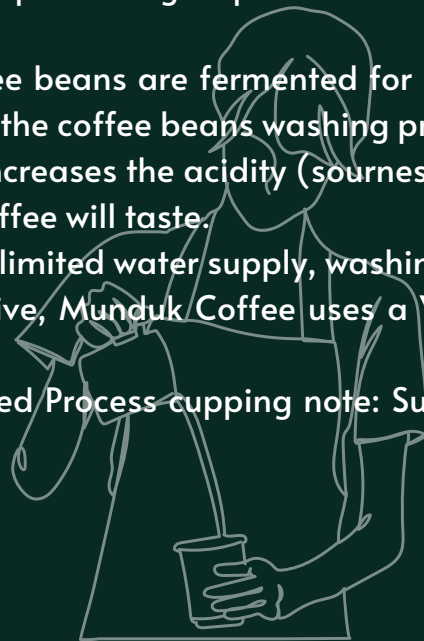


Honey Process

1. This product has become a favorite for Munduk Coffee clients on top of the natural process. In this process, after going through the process of mining and sorting the green beans, the red beans are pulped (separated from the skin and seeds).
2. Second sortation: to separate the remaining outer skin that is still carried away after the coffee pass through the machine. The rest of the skin is usually carried away because the size of some cherries is smaller than the other cherries, so it cannot be pulped by the machine.
3. After the sorting process is complete, the coffee beans which are still covered with Mucilage are then dried under the sun.
4. Munduk Coffee Honey Process cupping note: Caramel, Moderate Acidity, Honey, Sweet Hint.

Fully Washed Process

1. The fully washed has similar processing steps to the honey process from the very beginning until sortation.
2. After this process, the coffee beans are fermented for 24 hours to separate them with the Mucilage. This aims at easing the coffee beans washing process.
3. The fermentation process increases the acidity (sourness) of the coffee beans. The longer it is fermented, the sourer the coffee will taste.
4. Since Munduk Coffee has a limited water supply, washing with a canal system cannot be conducted. As an alternative, Munduk Coffee uses a Vertical Washer which requires less water.
5. Munduk Coffee Fully Washed Process cupping note: Sugar Browning, Orang-like, Tropical Sweetness, and Clean.



Munduk Coffee Robusta

1. Munduk Coffee Robusta is processed exactly the same as the arabica natural.
2. Munduk Coffee robusta has cupping notes of heavy body, earthy notes, cocoa, and nutty.
3. Robusta is grown in the lower area around Munduk Coffee.
4. Munduk Coffee also sells Luwak coffee in limited quantities which is purchased from several local farmers who collect it when they clean up the plantation.



Coffee Purchasing Area

The red cherries are purchased from 4 different areas around Munduk Coffee.



- **Asah Gobleg**

Height : 1.200 asl - 1.250 asl

Temperature : 16 - 25 degrees Celsius

Varieties : Lini S 795 dan Kopyol

Shadow plants : orange, jackfruit, flowers, avocado, river tamarind

- **Wanagiri**

Height : 1.200 asl - 1.300 asl

Temperature : 15 - 24 degrees Celsius

Varieties : Lini S 795 dan Kopyol

Shadow plants : banana, taro, avocado

- **Yeh Tipat**

Height : 1.200 asl - 1.250 asl

Temperature : 16 - 25 degrees Celsius

Varieties : Lini S 795 dan Kopyol

Shadow plants : orange, jackfruit, flowers, avocado, river tamarind

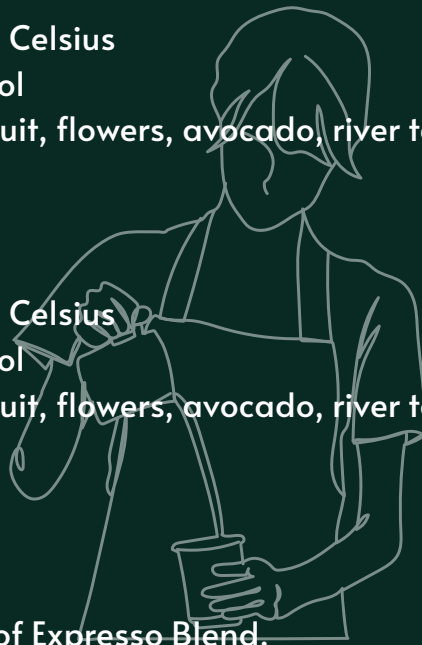
- **Asah Munduk**

Height : 1.250 asl - 1.350 asl

Temperature : 15 - 25 degrees Celsius

Varieties : Lini S 795 dan Kopyol

Shadow plants : orange, jackfruit, flowers, avocado, river tamarind, banana



Espresso Blend

Munduk Coffee has two types of Espresso Blend.

1. The first espresso blend is called Munduk Moding Plantation Espresso Blend. This blend was formulated by an American q-grader (later moved to the Netherlands) with a blend target that accentuates the fruity taste of Munduk Coffee. This blend has been used at MMP since its formulation and has recently been used by several resorts in North Bali.

2. The second blend is called Munduk Coffee Espresso Blend, formulated by Eka, a Munduk Coffee roaster. This blend targets a milder taste, so those who like a lighter coffee can try this espresso blend.



Breakfast Coffee

1. Munduk Coffee also produces breakfast coffee to be served to the resort and hotel guests.
2. It is also sold to the local community.
3. This coffee has a more arabica taste compared to ground coffee in general.
4. This coffee is dominated by arabica.
5. It is guaranteed that the production process of this coffee is without any other additional ingredients.

China and Luwak Coffee trends in 2015

1. From 2015 to 2017, nearly 60% of Chinese guests stayed at MMP.
2. Chinese guests loved Luwak coffee a lot which made the sales of Luwak coffee during those periods quite significant.

Birds at the Plantation

Our organic coffee growing requires shadow trees, which, in turn, attracts a large variety of birds and stimulates the growth of many indigenous plants and flowers. As a result of this and our strict “no hunting” policy, we have noticed a remarkable increase in the variety of bird life. Birds that we regularly observe include: Long-tailed Shrike, Tailorbird, Prinia, Magpie-Robin, Starling, Woodpecker, Oriole, Yellow Bulbul, Warbler, Swallows, Singing Bush Larks, Kingfisher, Red Jungle Fowl, Pink Necked Pigeons, Plaintive Cuckoos, and Spider Hunters. Our guests can observe this on our bird watching hikes at the crack dawn – included as part of the MMP experience programme.

