




## MUNDUK COFFEE PLANTATION: AN OVERVIEW


Nestled amidst Bali's serene landscapes, our 12-acre (~5.5 ha) coffee plantation is a haven of tranquility and rich biodiversity. Home to approximately 7.000 to 8.000 coffee trees, the Plantation is a testament to our commitment to sustainable farming.

Beyond coffee, you'll find a vibrant tapestry of flora, including erythrina variegata, river tamarind, silk trees, bananas, jackfruit, African tulips, champak, and many types of bamboo. This harmonious blend creates a microclimate that nurtures our coffee beans, giving them a unique flavor profile.

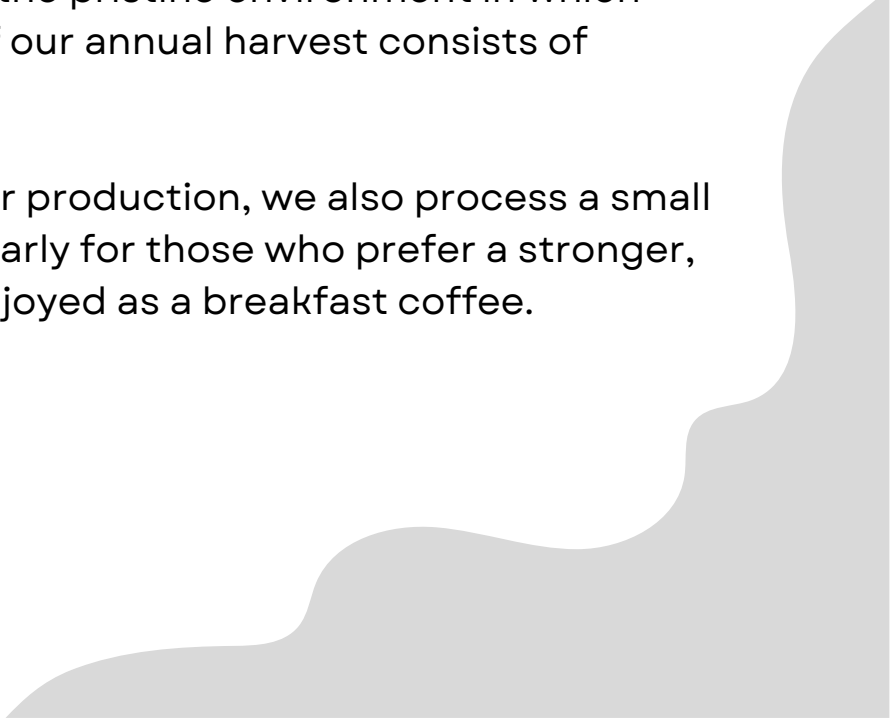
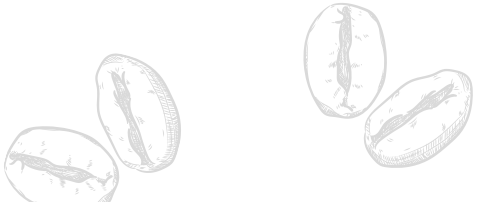


Our Arabica coffee trees are carefully spaced (approximately 2.5 to 2.75m apart) to allow for optimal sunlight and air circulation. It takes about 3 to 4 years for Arabica trees to start bearing fruit.

At Munduk Coffee™, we primarily process Arabica beans, specifically the Lini S795, Kopyol, Gayo and Komasti varieties. These beans are renowned for their exceptional quality and aromatic flavors, reflecting the pristine environment in which they are grown. Over 99% of our annual harvest consists of Arabica beans.



While Arabica dominates our production, we also process a small amount of Robusta, particularly for those who prefer a stronger, more robust flavor, often enjoyed as a breakfast coffee.






## SEEDLING, FERTILIZING, AND HARVESTING SEEDLINGS


To create an optimal environment for coffee seedlings, we begin by planting shade trees, such as erythrina variegata, river tamarind, and silk tree. These trees not only provide shade but also require minimal maintenance and offer a valuable source of organic fertilizer.

For fertilizing our coffee trees, we utilize leaves and other residues from the shade trees or coffee berry peels. These materials are transformed into compost or organic fertilizer, which is then applied to the trees at a rate of approximately 5 kg per tree every 6 months.

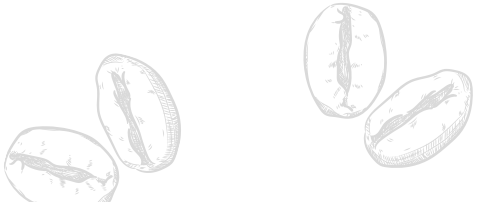


When it comes to harvesting, our beans are carefully hand-picked when they reach full maturity, ensuring optimal flavor and quality. This process typically involves two or three rounds of harvesting between April and August. Our annual harvest yields approximately 1500 kg of dry beans.

## TOOLS REQUIRED FOR COFFEE PRODUCTION



To efficiently produce coffee, we utilize a variety of tools, including hoes for soil preparation, bamboo buckets for carrying materials, flower scissors for harvesting, tarpaulins for protection, and drying beds for drying the beans. During the drying process, we employ a garot to stir and turn the beans evenly. Sacks are used to store and transport the harvested coffee, while scales ensure accurate measurement. Specialized equipment such as pulpers, hullers, roasting machines, and mining tanks are also essential for processing the coffee beans from cherry to roasted product.



# DIFFERENCES BETWEEN ARABICA AND ROBUSTA

## Arabica Coffee Characteristics:

Characteristics:	Description
Taste	Generally sizeable flavors, such as soft, sweet, sharp, and strong
Altitude	1.000 - 1.700 meters above the sea level
Temperature	16 - 20° C
Caffeine Content	2x lower than Robusta
Sugar Content	2x higher than Robusta
Acidity	Higher than Robusta
Bean Shape	Slightly larger than Robusta coffee beans

## Coffee Bean Comparison

Characteristics:	Arabica	Robusta
Taste	Sizeable flavors (soft, sweet, sharp, strong)	Neutral, wheat-like
Altitude	1.000 - 2.500 meters	700 meters
Temperature	16 - 20° C	Warmer
Caffeine Content	Lower	Higher
Sugar Content	Higher	Lower
Acidity	Higher	Lower
Bean Shape	Slightly larger	Slightly smaller



# THE DETAILED STEPS FOR EACH TYPE OF MUNDUK COFFEE™ PROCESSING ARE OUTLINED BELOW:

## NATURAL PROCESS

Natural processing, also known as the dry process, is a post-harvest coffee processing method.

### The steps include:

1. Sorting by density: The coffee beans are sorted based on their weight by submerging them in water. Heavier beans, considered higher quality, will sink, while lighter beans, considered lower quality, will float. The beans are dried separately.
2. Visually inspect the green beans: The coffee is placed on a flat surface with sufficient sunlight to make it easier to sort the green beans, leaves, twigs, and other materials collected from the plantation.
3. Resting: To achieve a water content of 11.5%, the green beans are rested until their water content reaches this level. Munduk Coffee sets this water content standard considering that the green beans will still be stored for several months before being purchased by clients. During this resting period, due to the weather and relatively high humidity in the region, there is a possibility that the water content will increase slightly.



### Munduk Coffee Natural Process cupping notes:

- Berries, apple notes, chocolate finish, woody undertones

## NATURAL ANAEROBIC PROCESS



### The steps include:

1. Mining and Sorting: Coffee beans are sorted based on weight and quality.
2. Anaerobic Fermentation: Ripe cherries are placed in airtight plastic bags for three days, where fermentation releases hydrogen and carbon dioxide. To maintain an anaerobic environment, a small pipe is installed to allow the gases to escape while preventing air entry, with the pipe's tip submerged in water.
3. Color Change: After 3 days, coffee beans turn yellowish due to fermentation.

### Munduk Coffee™ Natural Anaerobic Process Cupping Notes:

- Tropical fruit, berry notes, floral undertones
- 



# HONEY PROCESS

## The steps include:

1. Mining, Sorting, and Pulping: Coffee beans are sorted and separated from the skin and seeds
2. Secondary Sorting: The remaining outer skin is removed, although smaller cherries may not be fully pulped.
3. Drying: Coffee beans with mucilage (sticky substance) are dried under the sun

## Munduk Coffee™ Honey Process Cupping Notes:

- Pear, black tea notes, grainy finish

# FULLY WASHED PROCESS

## The steps include:

1. Mining, Sorting, and Pulping: Similar to the Honey Process, coffee beans are sorted and separated from the skin and seeds.
2. Fermentation: Coffee beans are fermented for 24 hours to remove mucilage, a process that increases acidity (sourness), with longer fermentation resulting in a more pronounced sour taste.
3. Washing: Due to limited water supply, Munduk Coffee utilizes a vertical washer, a method that requires significantly less water compared to a canal system.

## Munduk Coffee™ Full Washed Process Cupping Notes:

- Orange, floral notes, tea-like finish

# MUNDUK COFFEE™ ROBUSTA

## The steps include:

1. Similar to Arabica Natural: Munduk Coffee Robusta is processed using the same natural (dry) method as Arabica.

## Munduk Coffee™ Robusta:

- Full-bodied, earthy notes, cocoa, nutty undertones

## Location:

- Robusta is grown in lower areas around the Munduk Coffee Plantation



# LUWAK COFFEE

- Munduk Coffee™ offers Luwak coffee in limited quantities.
  - Sourced from local farmers who collect it during plantation cleanup.
- 

## COFFEE PURCHASING AREAS

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 Celcius

Varieties : Lini S 795, Kopyol, Gayo and Komasti

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 and Kopyol

Shadow plants: banana, taro, avocado

### YEH TIPAT

Height: 1.200 asl - 1.250 asl

Temperature: 16 - 25 degrees Celsius

Varieties: Lini S 795 and Kopyol

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

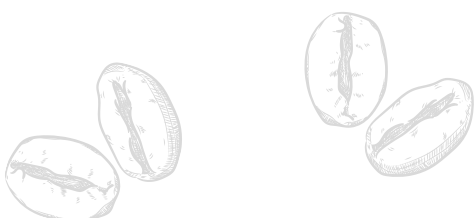
### ASAH MUNDUK

Height: 1.250 asl - 1.350 asl

Temperature: 15 - 25 degrees Celsius

Varieties: Lini S 795 and Kopyol

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





## MUNDUK MODING PLANTATION ESPRESSO BLEND

- Created by our in-house maestro Giri
- Focuses on highlighting the fruity taste of Munduk Coffee.
- Used at several north Bali resorts and numerous cafes in the southern part of Bali

## MUNDUK COFFEE ESPRESSO BLEND

- Created by our in-house maestro Giri
- Targets a milder taste for those who prefer lighter coffee.

**Both blends offer unique espresso experiences, catering to different taste preferences.**



## MUNDUK COFFEE BREAKFAST BLEND

### **Target Market:**

- Resort and hotel guests
- Local community

### **Flavor Profile:**

- More Arabica-dominant taste compared to typical ground coffee.

### **Production Guarantee:**

- Produced without any additional ingredients.

**This breakfast blend offers a high-quality Arabica-focused coffee experience, ideal for starting the day.**



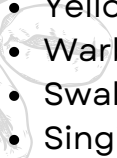
# BIRDLIFE AT MUNDUK COFFEE™ PLANTATION



## ORGANIC COFFEE AND BIODIVERSITY

Our organic coffee growing practices rely on shade trees, creating a favorable habitat for a diverse range of birds. This, combined with our strict "no hunting" policy, has led to a significant increase in birdlife at the plantation.

### COMMON BIRD SPECIES

- 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
  - Spider Hunters
- 

### BIRD WATCHING OPPORTUNITIES

Guests can enjoy bird watching hikes at dawn as part of the MMP Experience Program, providing a unique opportunity to observe these beautiful creatures in their natural habitat.

