



# COMPANY PROFILE

**PT. PUTRA PULAU INDONESIA**



**<https://indonesiancoffeesupplier.com>**





# Introduction

Dear Partners,

Welcome to **PT. PUTRA PULAU INDONESIA**. We are dedicated to connecting the world with Indonesia's finest coffees—responsibly sourced, quality-assured, and delivered with consistency. Our team works hand-in-hand with farmers and partner mills across Indonesia's coffee-growing regions to bring you traceable lots, dependable supply, and cup profiles that your customers will love.

We believe great coffee starts with great relationships. That's why we invest in long-term partnerships at origin, transparent pricing, and rigorous quality control from pre-shipment samples to container loading. Whether you need a single specialty microlot or steady FCL programs across multiple origins, we'll tailor supply to your specifications.

Let's grow together.







# About Company

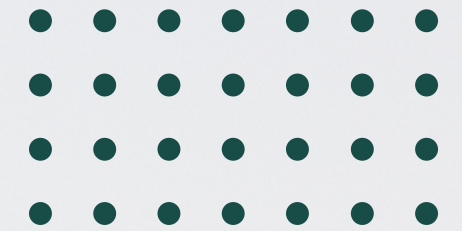
**PT. PUTRA PULAU INDONESIA** is both a coffee supplier and exporter from Indonesia, specializing in high-quality arabica and robusta coffees. We work directly with farmers and partner estates across the archipelago, aggregating, grading, and preparing coffee for both domestic distribution and international export markets.

As a supplier, we ensure steady availability, origin diversity, and competitive pricing. As an exporter, we provide end-to-end services—quality control, international-standard packaging, complete export documentation, and reliable shipping logistics.

Our company was founded out of love for Indonesian coffee and a mission to connect it with the world. By combining local sourcing strength with export expertise, we bridge farmers and global buyers in a transparent and sustainable way.







# Corporate Vision

To become a leading Indonesian coffee supplier and exporter that is globally trusted for quality, consistency, and integrity.





# Corporate Mission

- Deliver exceptional arabica and robusta coffees with consistent quality and reliable supply.
- Strengthen farmer partnerships through fair pricing, capacity building, and sustainable practices.
- Provide tailored solutions for buyers—from specialty microlots to container-scale shipments.
- Ensure full transparency through traceability, rigorous quality control, and professional documentation.
- Promote Indonesian coffee as a global standard of excellence while supporting long-term industry growth.





# Why Choose Us

- **Supplier & Exporter in One** — We bridge local farmers with global markets, ensuring both steady domestic supply and smooth international export services.
- **Origin Diversity** — Access dozens of Indonesia's finest arabica and robusta origins through one trusted partner.
- **Quality Assurance** — Rigorous grading, cupping, and moisture testing at every stage; pre-shipment samples and photo documentation provided.
- **Direct Sourcing** — Strong relationships with farmers and partner mills guarantee consistency, fairness, and authenticity.
- **Customization** — Tailored screen sizes, processing methods, and packaging to match buyer specifications.
- **Sustainability** — Commitment to supporting farmer livelihoods, transparent trade, and environmentally responsible practices.
- **Export Expertise** — Complete documentation (COO, Phytosanitary, ICO, Fumigation, etc.) and flexible Incoterms (EXW, FOB, CFR, CIF).
- **Reliable Logistics** — Proven experience in handling both LCL and FCL shipments via Indonesia's major ports.







# Product Portfolio

PT. Putra Pulau Indonesia supplies and exports a wide range of Indonesian arabica and robusta coffees. Our offerings cover both high-volume commercial grades and specialty microlots, ensuring flexibility for roasters, importers, and distributors.

## Arabica Coffee

Grown at higher altitudes with cooler climates, arabica beans offer nuanced flavors such as floral, fruity, citrus, and chocolate notes, typically with brighter acidity and a smoother cup profile.

## Robusta Coffee

Cultivated at lower altitudes, robusta beans deliver stronger body, bold flavor, higher caffeine content, and distinct notes of cocoa, spice, and earthiness—ideal for espresso blends and instant coffee bases.





# ARABICA COFFEE

- **Gayo (Aceh, Sumatra)** — Sweet spice, cocoa, herbal complexity; full-bodied Sumatra profile.
- **Mandailing (North Sumatra)** — Syrupy body, dark chocolate, earthy-sweet finish.
- **Lintong (North Sumatra)** — Herbal-citrus, medium body, clean cup.
- **Toraja (South Sulawesi)** — Tropical fruit hints, spice, structured body.
- **Kalosi Enrekang (South Sulawesi)** — Brown sugar sweetness, cocoa, balanced acidity.
- **Java Preanger (West Java)** — Nutty-chocolate notes, elegant body.
- **Java Ijen (East Java)** — Cocoa, woody-spice, low acidity; consistent for blends.
- **Kintamani (Bali)** — Citrus-bright, floral, clean sweetness.
- **Bajawa Flores (NTT)** — Caramel, spice, medium-full body.
- **Kerinci (Jambi, Sumatra)** — Fruity, floral, vibrant acidity.
- **Puntang / Malabar / Ciwidey (West Java)** — Specialty microlots with delicate sweetness and florals.
- **Puntang / Malabar / Ciwidey / Papandayan (West Java)** — Specialty microlots with delicate sweetness and florals.
- **G. Sumbing / Sidikalang / Bengkulu / and Other Origin Coffee**







# ROBUSTA COFFEE

- **Gayo (Aceh, Sumatra)** — Bold • Herbal • Cocoa • Earthy • Low Acidity
- **Lampung (Sumatra)** — Full-bodied, cocoa-rich, stable for espresso blends.
- **Bengkulu (Sumatra)** — Bold, spicy, dark chocolate.
- **Dampit (East Java)** — Cocoa-woody profile, good crema retention.
- **Kuningan / Garut / Puntang (West Java)** — Distinctive regional characters, consistent body.
- **Toraja (South Sulawesi)** — Spicy-sweet, clean robusta character.
- **Tambora (Sumbawa)** — Earthy, chocolate, robust structure.
- **Bajawa Flores (NTT)** — Caramel-sweet, mild spice.
- **Temanggung / G. argopuro / Lombok NTB / and Other Robusta Coffee**





# Quality & Processing

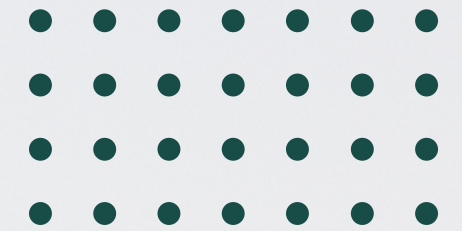
Quality is at the heart of everything we do. As both a supplier and exporter, we ensure every lot meets international standards before shipment.

- **Farmer Selection & Intake** — Cherries sourced directly from trusted farmers and partner estates across Indonesia.
- **Sorting & Grading** — Careful visual sorting, defect removal, density separation, and screen size grading.
- **Moisture & Physical Checks** — All lots tested to ensure ideal moisture content and physical consistency.
- **Cupping & Approval** — Pre-shipment samples roasted and cupped; counter-samples provided for buyer confirmation.
- **Traceability** — Each lot assigned a unique ID for full traceability from farm to export bag.
- **Milling & Packing** — Processed in certified facilities; packed in export-grade jute bags with optional inner liners (GrainPro®).
- **Pre-Shipment Inspection** — Final moisture, weight, and quality checks conducted; photo and video documentation available for buyers.

Our approach guarantees that every container leaving Indonesia reflects the true quality of its origin and arrives in your roastery exactly as expected.







# Packaging Options

We provide flexible packaging solutions designed to protect quality and meet buyer requirements.

- **Export Standard Green Coffee**
  - 60–70 kg jute bags (standard)
  - Optional inner liners (GrainPro® or similar) for extended freshness
  - Palletizing available upon request
- **Local Standard Green Coffee**
  - 25-50 Kg Plastic Sack (Standard)
  - Optional inner liners (GrainPro® or Inner Plastic) for extended freshness
- **Retail / Roasted Coffee (On Request)**
  - 1 kg / 500 g / 250 g pouches
  - Private label and custom packaging designs available for international distributors

Our packaging ensures beans maintain their integrity during transit and align with the preferences of diverse buyer markets.





# Logistics & Incoterms

Our logistics team ensures smooth handling of shipments from origin to destination, with flexible terms to suit buyer needs.

- **Shipment Modes**

- FCL (Full Container Load) or LCL (Less than Container Load)
- Sea freight via Indonesia's major ports: Tanjung Priok (Jakarta), Tanjung Perak (Surabaya), Belawan (Medan), and others
- Air freight available for urgent or small-volume shipments

- **Incoterms Supported**

- EXW (Ex Works)
- FOB (Free on Board)
- CFR (Cost & Freight)
- CIF (Cost, Insurance & Freight)

- **Payment Terms**

- Telegraphic Transfer (T/T) — advance or Split payments
- Letter of Credit (L/C) at sight for FCL programs (subject to credit approval)

- **Lead Times**

- 2–4 weeks after Purchase Order and sample approval (depending on origin and volume)

With strong experience in coffee export logistics, we ensure shipments are handled efficiently, documented correctly, and delivered on time.





# Export Documentation

We provide complete and accurate documentation for every shipment to ensure smooth customs clearance and compliance with international standards.

- **Commercial Documents**

- Commercial Invoice
- Packing List
- Bill of Lading (B/L) or Air Waybill (AWB), Etc.

- **Certificates**

- Certificate of Origin (COO)
- Phytosanitary Certificate
- Fumigation Certificate (if required by destination)
- Quality & Moisture Analysis Report
- ICO Certificate (as applicable), Etc.

- **Additional Support**

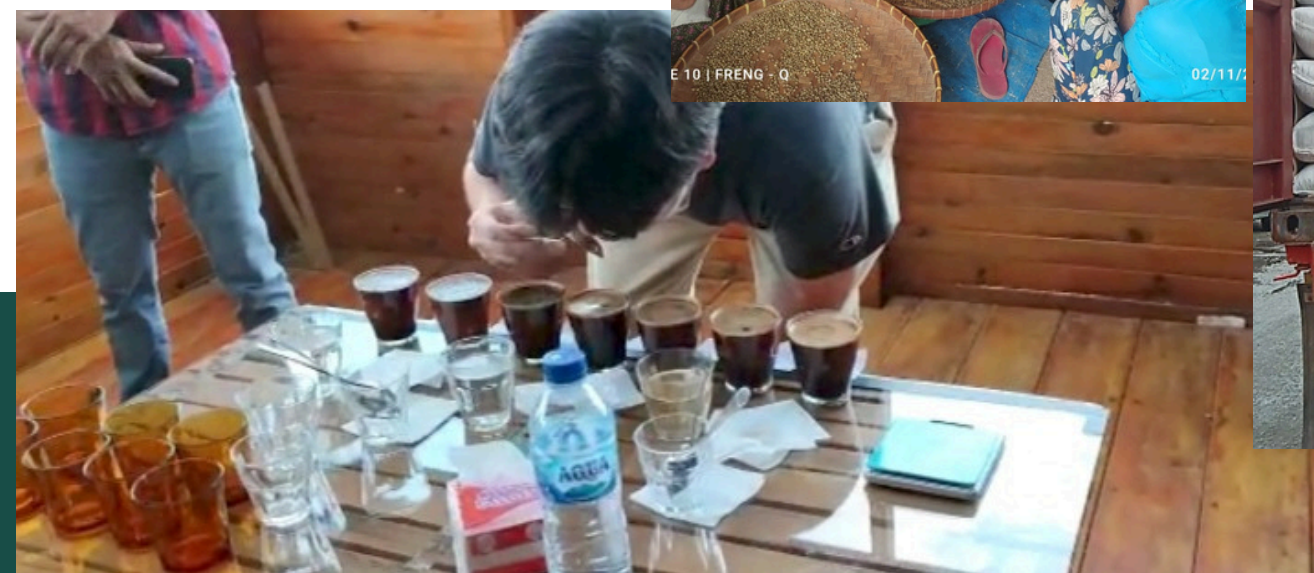
- Pre-shipment inspection reports
- Photo and video documentation of loading
- Any buyer-requested certifications (Organic, Fair Trade, Rainforest Alliance, etc., if arranged in advance)

With this documentation package, our buyers can import Indonesian coffee with confidence, knowing all international requirements are met.





# EXPORT DOCUMENTATION







# Contact Us



**Phone :**

(+62) 859-4381-9626



**Email :**

udputrapulau@gmail.com



**Address :**

Dsn. Buk Batang, Ds. Tamberu  
Barat, Sokobanah, Sampang,  
Jawa Timur, Indonesia.



**Social Media**

<https://indonesiancoffeesupplier.com>

@putrapulauindonesia

