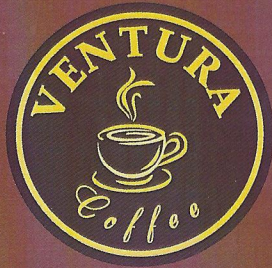
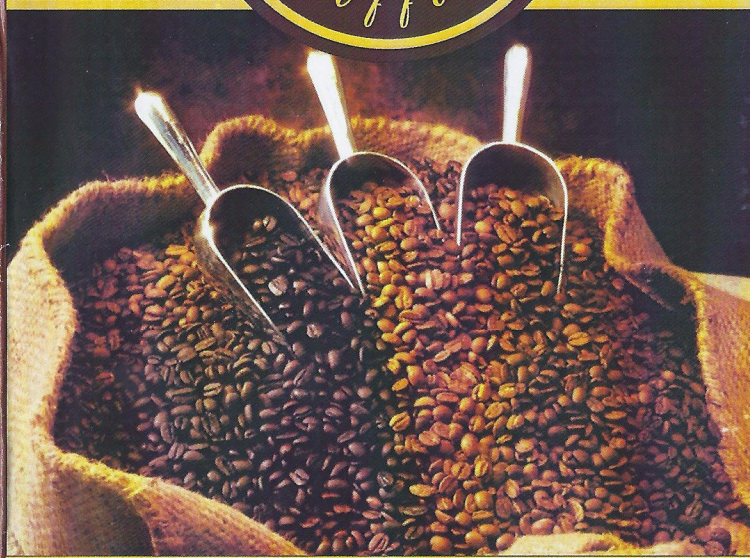


Bali Kopi Luwak



Bringing The Finest Indonesian Coffee



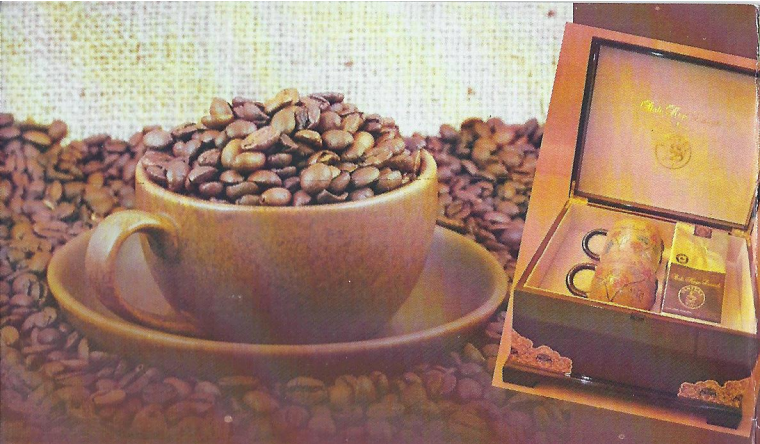
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Bali Kopi Luwak

Kopi is the Indonesian word for coffee, while Luwak is the word for the local Palm Civet (*Paradoxurus hermaphroditus*).

Our Arabica beans are from Kintamani highlands on the island of Bali, Indonesia. The exotic island of Bali, known as the island of gods, not only famous for its beauty but also producing one of the best arabica coffee beans in the world!

The more than 75 hectares of coffee plantation on Kintamani highlands at an altitude of 1250 meters above sea level produces the best arabica beans the island could offer. The beans, not only attract men but also attract wild luwak from the adjacent forest! Please note that we do NOT employ captive luwak for the process. Coffee berries are eaten by a luwak for their fruit pulp. In its stomach, the enzymes seep into the beans, breaking down the protein components that give coffee its bitter taste. The Coffee beans will pass through a civet's intestines undigested and unharmed but irreconcilably changed for the better.



At the outset of his research, Massimo Marcone, a food scientist, doubted the safety of kopi luwak. "As a food scientist, I'm skeptical that anything being in contact with feces is safe," said Marcone. "But tests revealed that the Kopi Luwak beans had negligible amounts of enteric (pathogenic) organisms associated with feces."

However, after examining the chemical and physical properties of Kopi Luwak coffee, Massimo Marcone found it has lower bacterial counts than regular coffee.

The low bacteria count is likely due to the washing process performed by local Indonesians collecting the beans, he said. The "cherry" or endocarp surrounding the bean is not completely digested by the luwak; it must be removed during processing. This probably leads to a more thorough washing process, he said.

Roasting at high temperature has also been cited as making the beans further safe after washing. Further laboratory tests show that our Bali Kopi Luwak® not only has below detectable limits mpn for coliform, clostridium perfringens and staphylococcus aureus but also a very low caffeine content of only 0.41% w/w.

The Bali Kopi Luwak® Coffee is not only from 100% wild luwak and organically grown Arabica Coffee beans, but also is a Q Grade/Specialty certified coffee as defined by the Specialty Coffee Association of America and received one of the highest cupping grade point. The Bali Kopi Luwak® has a rich and strong aroma, syrupy with hints of earthy and dark chocolate with a long, smooth and clean aftertaste.

No effort has been spared to make the best tasting Bali Kopi Luwak possible to provide you with an experience of Quality, Satisfaction and Perfection. There is No better way to process these beans! By selecting Bali Kopi Luwak® you know that you have chosen the best quality possible of 100% organically grown very special coffee that can't be duplicated by others, since Bali Kopi Luwak® quality is above the rest. Suffice to say, It is simply a class of its own!



GAYO MOUNTAIN COFFEE

The Arabica coffee beans are carefully selected from the breezy climate of Gayo heights, right at the northern tip of Sumatera, in the region of Aceh. It grows at an altitude between 1,150 and 1,600 meters with abundant rainfall, rich volcanic soil, and an equatorial climate that provide the essential ingredients, which enables them to be more premium and higher quality coffee beans. For this very fine, exotic flavors coffee. No pesticides and herbicides are being used in the production.

The coffee is famous for its organically grown with deep, full-bodied taste and delightful rich flavor and aroma. It is sweet and clean with earthy vibrant acidity

The organic coffee plantation in the hills are mostly steep and remote. It is about 1-4 km from the township. The coffee is famous for its organically grown with deep, full-bodied taste and delightful rich flavor and aroma. It is sweet and clean with earthy vibrant acidity

TORAJA

The 100% Toraja Arabica Coffee is considered to be among the finest coffees in the world. It is believed to be of the very highest quality of pure Arabica Coffee. Toraja Coffee is grown at an altitude between 1,400 and 1,900 meters in the remote Tana Toraja highlands in Sulawesi island. The area is so remote that it takes as long as four days on horseback to bring the coffee down from the mountain. The Coffee is known for its full body, balanced acidity and is multidimensional in character. They have nutty or warm spice notes, such as, cinnamon cardamom or black pepper. Their sweetness is closely related to the full body of the coffee. The aftertaste is smooth and soft. It coats the palate on the finish for minutes.

WAMENA

The Wamena Arabica Coffee is one of the rarest and most flavorful Arabica coffee in the world! It is grown at an altitude between 1,400 and 2,000 meters in the central highlands of the Jayawijaya region. The area is extremely remote, with most coffee growing areas inaccessible by road and mostly untouched by the modern world. All coffee is shade grown under Calliandra, Erythrina and Albizia trees. The soil is volcanic and chemical fertilizer pesticide and herbicide are unknown in this origin, which makes this coffee both rare and valuable. Our Wamena Coffee is famous for its heavy body, earth and chocolate notes and with a spicy finish

MANDHELING

Mandheling Coffee is one of the finest arabica coffees of great character that has nice sweet smell. It is grown in the West Central area of Sumatra, known for its diversity of tree fern species, at an altitude between 1,100 and 1,350 meters. It was the Dutch, who in the 18th century, began cultivation of coffee trees on the northern part of Sumatra. Mandheling represents a feeling of tough pride and accomplishment. It is also known as Sumatra's Coffee. Because you can only find it in Sumatera island. Our Mandheling is famous for its heavy body, intense, bold, sweet coffee and a unique complex flavor with hints of cocoa, tobacco, smoke, earth and cedar wood that can show well in the cup

