



TIARA GLOBAL COFFEE CATALOGUE PRODUCT



TIARA GLOBAL COFFEE. Jl.Lukup Sabun,
Desa Tawardi, Kec.Kute Panang,
Takengon, Aceh-Indonesia
+62 813-9809-4556





"STORY OF TIARA GLOBAL COFFEE"

Tiara Global Coffee standing since 2008 by Mr. Jemalin, The initial idea he's see the low price of buying coffee at the farm level, so that the thought arose to be processed into coffee in from roasted beans and coffee powder for getting a higher price than the base price. And see the growing demand for coffee in Indonesia , as well as the potential of the coffee market is still worth developing, so the founder was interested for setup a business in coffee with always innovating in coffee product.

"TASTE THE DIFFERENCE"

OUR PRODUCT



Arabica Specialty

The process of sorting (manual sorting) using the manual method is taken from selected coffee beans prioritizing gayo 1 varieties with a high consistent level seen from the cupping score of each harvest in cupping by international certified experts



Wine Coffee

This process is similar to the natural process because it uses the dry method. The difference is that drying takes longer, which is 30-60 days. Called the wine process because this process produces a sensation of taste and strong aroma of wine in coffee. This happens because the fermentation of the skin, meat and gum is absorbed by the coffee beans for a long time



Cived Coffee

TIARA GLOBAL COFFEE Is the only farmer who has the largest wild civet cage in Indonesia, while maintaining the wild nature of the mongoose itself, which is planting several supporting trees that produce fresh fruit in the stem itself



Honey Coffee

Honey coffee is processed by means of fermentation for 24 hours and then immediately dried without washing

OUR PRODUCT



Pea Berry Coffee

This coffee is a little unique with the selection of only single beans in one coffee, taken from several varieties of seeds, usually this coffee is called MAN coffee and the process also uses manual sorting



Long Berry Coffee

Long Berry Gayo has its own types of seeds from other varieties because it produces physical coffee beans that are longer than usual and are superior seeds from varieties GAYO 1.



Arabica Gayo Grade

Derived from all types of varieties with the initial sorting process from the selection of coffee beans.



Robusta Gayo

Robusta grows between 800-1200MDPL and Robusta Gayo, the selection stage of the cerry is done with red picks, so that the quality level is better. Cengderung Robusta type is more to bitter (bitter) for those who do not like Robusta acid, a suitable choice to continue to enjoy a cup of (bitter) for those who do not like Robusta acid, a suitable choice to continue to enjoy a cup of Gayo coffee

BEST
SELLER



Wine Coffee



Arabica Specialty



Wild Cived



PRICE LIST PRODUCT

Green Bean/Kg

● Arabica specialty	130K IDR
Arabica grade i	98K IDR
Arabica grade ii	80K IDR
Long berry coffee	165K IDR
● Wine coffee	285K IDR
Honey process	180K IDR
● Wild cived	450K IDR
Wildcived peabery	675K IDR
Single origin	170K IDR
Robusta gayo	65K IDR
Pea berry coffee	165K IDR

Note :

Price can has change any time and can be adjustable to order needs

Unlimited stock for arabica grade

0 - 5% defect for All Item

Degree of water 12 - 14%

Altitude 1367-1700 MASL



PRICE LIST PRODUCT

Green Bean/Kg

● Arabica specialty	9.20\$
Arabica grade i	6.93\$
Arabica grade ii	5.66\$
Long berry coffee	11.67\$
● Wine coffee	20.16\$
Honey process	12.73\$
● Wild cived	31.83\$
Wildcived peabery	47.74\$
Single origin	12.02\$
Robusta gayo	4.60\$
Pea berry coffee	11.67\$

Note :

Price can has change any time and can be adjustable to order needs

Unlimited stock for arabica grade

0 - 5% defect for All Item

Degree of water 12 - 14%

Altitude 1367-1700 MASL



REGULATION OF PAYMENT

CASH

50% PAYMENT FOR BOOKING AND 50%
PAYMENT AT THE GOODS RECEIVED TO BUYER

FOB (FREE ON BOARD) SHIPPING POINT
COST TRANSPORT AND SHIPPING IS PAID THE BUYER

TIARA GLOBAL COFFEE. Jl.Lukup Sabun,
Desa Tawardi, Kec.Kute Panang,
Takengon, Aceh-Indonesia
+62 813-9809-4556