



**SUMATRAN
SUMMIT
COFFEE**

CATALOG PRODUCT

SUMATRAN SUMMIT COFFEE



Our Story

From Gayo Highlands to Mandheling Valleys

Sumatran Summit Coffee was born out of a deep reverence for the land we call home — a land where mist-covered mountains cradle rich volcanic soils, and where coffee is more than a crop; it is a way of life.

Our journey began in the cool highlands of **Gayo**, in Takengon, Aceh. It was there that we walked alongside farmers, shared stories over strong brews, and witnessed the generations-old dedication to the craft of coffee. We saw hands that pick each cherry with care, eyes that watch the skies with wisdom, and families that nurture the land as much as it nurtures them.

From those early days, we learned something essential:

great coffee is not just grown — it is lived.

It is shaped by the altitude, the soil, the rain — and by the human hearts that guide its journey.

As our vision grew, so did our footsteps. We followed the coffee trail southward, into the heart of Mandheling, North Sumatra. There, we discovered a new rhythm — one of deep, earthy tones, full-bodied richness, and a strength that echoed the very soul of the land.

While Gayo offers a clean, floral elegance, **Mandheling** brings boldness, herbal spice, and syrupy complexity. And in that contrast, we found our identity.

We are the meeting point of two origins. Two legacies. One summit.

Today, Sumatran Summit Coffee works directly with smallholder farmers across these regions. We partner not just to source coffee, but to build trust, improve practices, and ensure that each bean that leaves our hands carries with it a story of resilience, respect, and authenticity.

From our base in **Medan**, the gateway between mountains and markets, we bring the finest of Sumatran Arabica to roasters, importers, and coffee lovers around the world — green, honest, and full of soul.

Thank you for walking this path with us.

Welcome to Sumatran Summit Coffee.

Our Product



**Arabica Gayo Semiwash
Grade 1**



**Arabica Gayo Semiwash
Grade 2**



**Arabica Gayo Semiwash
Grade 3**

Other Product



Arabica Gayo Natural



Arabica Gayo Wine



Arabica Gayo Wild Luwak



**Arabica Mandheling Coffee
Full Wash**

Arabica Gayo Semiwash Grade 1 (Double Pick)



Quality	Grade 1
Quantity per month	100 MT
Triage / Moisture	5-8% / 13,5%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Caramelly, Dark Choco, Nutty, Floral, Soft Body, Medium Acidity
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Gayo Semiwash Grade 1 (Triple Pick)



Quality	Grade 1
Quantity per month	100 MT
Triage / Moisture	< 5% / 13,5%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Caramelly, Dark Choco, Nutty, Floral, Soft Body, Medium Acidity, More Complex
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Gayo Semiwash Grade 2



Quality	Grade 2
Quantity per month	100 MT
Triage / Moisture	8-20% / 13,5%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Caramelly, Dark Choco, Nutty, Floral, Soft Body, Medium Acidity
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Gayo Semiwash Grade 2



Quality	Grade 2
Quantity per month	100 MT
Triage / Moisture	8-20% / 13,5%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Caramelly, Dark Choco, Nutty, Floral, Soft Body, Medium Acidity
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Gayo Semiwash Grade 3



Quality	Grade 3
Quantity per month	100 MT
Triage / Moisture	20-40% / 13,5%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Caramelly, Dark Choco, Soury, Earthy, Nutty, Floral, Medium Body, Medium Acidity
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Gayo Coffee Natural



Quality	Grade 1 Specialty
Quantity per month	5 MT
Triage / Moisture	8% / 13%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Fruity Soft, Floral, Sweetness, Medium Acidity & Body, Dry After Taste
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Gayo Coffee Wine



Quality	Grade 1
Quantity per month	5 MT
Triage / Moisture	8% / 13%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Berry, Sirsak, Banana, Jackfruity, Long After Taste, High Body & Acidity
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Gayo Coffee Wild Luwak



Quality	Grade 1
Quantity per month	1 MT
Triage / Moisture	8% / 13%
Source of Coffee	Gayo, Aceh Tengah
Altitude	1200 - 1700 Mdpl
Variety	Gayo 1, Gayo 2, Gayo 3
Cupping Notes	Fruity Soft, Floral, Sweetness, Medium Acidity & Body, Dry After Taste
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111

Arabica Mandheling Coffee Full Wash



Quality	Grade 1
Quantity per month	60 MT
Triage / Moisture	8% / 13%
Source of Coffee	Mandheling, Sumatera Utara
Altitude	1100 - 1500 Mdpl
Variety	Mix Variety
Cupping Notes	Cupping Notes Spicy, Chocolate, Medium Acidity & Full Body, Sweet and Dry aftertaste
Time Harvest	Period 1 : September - December Period 2 : March - June
Certification	Organic by Control Union (EU & NOP)
HS Code	0901111



Packaging

We offer durable and environmentally friendly packaging materials designed to preserve the quality of your products during transportation and storage. Our materials include:

Jute Sacks: Made from high- quality jute fiber, these sacks are ideal for exporting large quantities of agricultural products like coffee beans. They are biodegradable, breathable, and resistant to moisture, ensuring that your product stays fresh.

Polypropylene Bags: These bags provide extra durability and are resistant to tearing. They are ideal for heavier products and are often used in combination with jute sacks for added protection. We usually use this sack for coffee storage.

Plastic Liners: To provide an additional layer of moisture protection, we offer plastic liners that can be inserted inside the jute or polypropylene sacks. These liners help in preserving the freshness and quality of the product during long transportation periods.



Packaging Size Type

Our packaging solutions are available in various sizes to accommodate different quantities and types of products:

25 kg Capacity Small Jute Sack (55,12 lbs)

- Length: 70-80 cm
- Width: 45-55 cm
- Height: 10-15 cm (when filled)
- Material: Jute fiber

30 kg Capacity Jute Sack (66,14 lbs)

- Length: 85-95 cm
- Width: 50-60 cm
- Height: 12-18 cm (when filled)
- Material: Jute fiber

60 kg Capacity Jute Sack:

- Length: 100-110 cm
- Width: 60-70 cm
- Height: 15-25 cm (when filled)
- Material: High-quality jute fiber

Packaging Information We ensure that all our packaging solutions meet international standards for export, including:

Moisture Resistance: Our jute sacks and polypropylene bags are designed to minimize moisture absorption, ensuring that your products remain dry and fresh.

Custom Branding: We offer custom printing on jute sacks and polypropylene bags, allowing you to brand your packaging with your company logo or other important information.

Eco-Friendly: Our jute sacks are biodegradable and recyclable, making them a sustainable choice for environmentally conscious businesses.

Compliance with Export Regulations: All packaging materials are compliant with international export regulations, ensuring smooth customs clearance and reducing the risk of delays.



 Contact us today to request samples, discuss your specifications, or explore how we can support your coffee journey.

Website : www.sumatransummitcoffee.com

Address : Jl. Melinjo 3, No. 20, Medan Johor, Medan, North Sumatera, Indonesia

Email: halo@sumatransummitcoffee.com

Phone / WhatsApp: +62 851 6777 8884

Let's connect and bring the finest taste of Sumatra to your market!