

Kappi

THE GOODNESS COFFEE
STORYBOOK



Brewing Coffee Excellence, Deeply Rooted in Indonesia

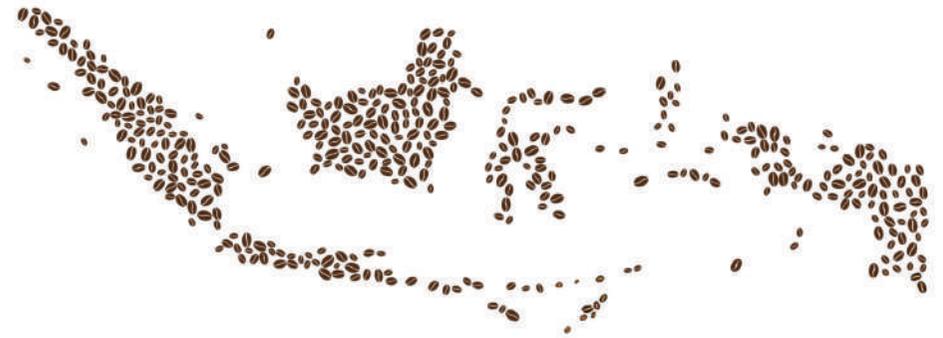
At KAPPI, we are a passionate collective of coffee artisans—united by a devotion to excellence that spans the entire journey, from **bean to cup**. Our team brings together cross-disciplinary expertise from every link in the coffee value chain, bonded by a shared pursuit of innovation, craftsmanship, and sustainability.

With global insight and hands-on experience across the world's most celebrated coffee regions, our journey has brought us home—anchored in the richness, diversity, and still largely undiscovered promise of **Indonesia's coffee archipelago**.

Our mission is clear: to **elevate Indonesian coffee onto the global stage** by delivering meticulously curated, fully traceable, and premium-quality beans that honor their origin and empower the communities behind them. Through long-standing partnerships and an unwavering dedication to excellence, **KAPPI** is here to serve businesses that seek authenticity, consistency, and a bold vision for the coffee of tomorrow.



Indonesia, The Coffee Archipelago



Step closer into the heart of the equator and unveil a tapestry of Indonesian coffee origins—each bean cultivated with care to capture the complexity of a thousand islands and crafted to meet the refined palates of global connoisseurs.

With over 17,000 islands scattered across the equator, Indonesia is a living mosaic of microclimates, rich volcanic soils, and ancestral traditions. From the misty highlands of Sumatra to the rugged terrains of Flores, each origin nurtures a distinct coffee profile—rich, earthy, bright, or floral—shaped by nature and time.

At KAPPI, we partner directly with producers across Indonesia's key origins—Gayo, Toraja, Java, Bali, and beyond—selecting beans at peak maturity, often from shade-grown, biodiverse farms. Through post-harvest precision, traceability, and quality control, we elevate these coffees to global specialty standards.

Yet KAPPI's story extends beyond the bean. It is about the human hands that till the land, the wisdom passed down through generations, and the communities woven together by coffee. We invest in training, fair trade practices, and rural infrastructure to foster resilience and dignity in every farming family we touch.

For Better Coffee People—From Earth to Cup, with Purpose

ARABICA Gallery

Aceh Gayo

Sacred Harvest From
The Land Above The Clouds

Tanah Gayo is a mystical realm where villages rise above the morning fog like ancient whispers in the clouds. Here, coffee is lovingly nurtured - woven into daily rituals, traditions, and livelihoods where every bean carries the soul of the land.

Arabica Gayo is one of Indonesia's most renowned specialty coffees, grown in the lush highlands of Aceh.

Gayo coffee is predominantly cultivated by **smallholder farmers**, many of whom are part of certified cooperatives focused on organic and fair trade practices—ensuring traceability, ethical sourcing, and environmental care.

Recognized globally, Gayo coffee has received **Geographical Indication (GI)** status, highlighting its unique terroir and consistent quality. It is a favorite among specialty roasters seeking distinctive **Sumatran character** with clean cup profiles.



Origin: Gayo Highlands, Aceh, Sumatra – Indonesia
Altitude: 1,200–1,700 meters above sea level
Varietals: Bourbon, Typica, Catimor
Processing Method: Wet-hulled (Giling Basah)
Full body, low acidity, rich flavor complexity
Tasting Notes: Dark chocolate, earthy spices, and sweet herbal undertones, with a clean finish.

Arabica Mandheling

Nestled in the lush, fertile highlands of North Sumatra, Mandheling is home to the Mandheling people, a Batak ethnic group with a rich cultural and agricultural tradition. It's the people's intimate relationship with the land that gives Mandheling coffee its legendary status.

Mandheling coffee is known for its bold, smooth cup with a long-lasting finish.

Named after the Mandheling ethnic group, this coffee carries generations of tradition in cultivation and processing, often using indigenous methods that enhance its unique character.

Highly sought after by specialty buyers and roasters, Mandheling Arabica offers a classic Sumatran profile with intense flavor depth and complexity—ideal for espresso blends or bold single-origin offerings.



Sacred Harvest From The Land Above The Clouds



Origin: Mandailing Natal, North Sumatra – Indonesia
Altitude: 1,000–1,500 meters above sea level
Varietals: Typica, Catimor, Linie S
Processing Method: Wet-hulled (Giling Basah)
Deep, syrupy body, low acidity, earthy richness.
Tasting Notes: Dark cocoa, licorice, ripe fruit, and sweet tobacco



Origin: Rante Karua, Toraja Highlands – South Sulawesi, Indonesia
Altitude: ±1,700–1,900 meters above sea level
Varietals: Typica, S795
Processing Method: Fully Washed / Wet-hulled
Elegant acidity, medium body, floral complexity
Tasting Notes: citrus blossom, red berries, and hints of cedar, with a clean, vibrant finish.

Arabica Toraja

Treasure Of
The Lost Paradise

Tana Toraja is called “The Lost Paradise” for its serene highland beauty, sacred traditions, and hidden treasures like its exceptional coffee—an Eden the world is only now beginning to rediscover.

Grown in one of Indonesia’s highest coffee-growing regions, Arabica Toraja from Rante Karua Estate is prized for its elegant acidity, medium body, and floral complexity.

The unique microclimate of Rante Karua - cool mountain air, volcanic soil, and meticulous cultivation, results in one of Indonesia’s most refined cup profiles. This estate-grown coffee offers exceptional consistency and traceability.

Favored by specialty roasters worldwide, Toraja coffee delivers a distinct character that balances heritage, high elevation quality, and specialty grade flavor, ideal for premium single-origin offerings.



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East Java
Roasted Arabica Coffee Beans

Roast Level: Medium Roast | Best Before: April 2026

"Refined and elegant, East Java Arabica is known for its smooth texture, medium acidity, and warm flavors of spice, brown sugar, and soft herbs."

Product of Indonesia



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West Java
Roasted Arabica Coffee Beans

Roast Level: Medium Roast | Best Before: April 2026

"West Java Arabica is vibrant and balanced, offering floral aromatics, bright acidity, and a tea-like body with hints of citrus and tropical fruit."

Product of Indonesia

Java Arabica

Where Coffee History Begins

Origin: East Java & West Java, Indonesia
Altitude: 1,200–1,600 meters above sea level
Varietals: Typica, USDA, Lini S, S795
Processing Method: Fully Washed/ Semi-Washed
Medium body, mild acidity, and a smooth, clean finish
Tasting Notes: Nutty and chocolaty (East Java), Floral & herbal (West Java)

It's where the world's love affair with coffee began, that coffee first took root outside of Arabia in the 17th century—brought by the Dutch, embraced by the Javanese, and nurtured by nature's bounty. Its name became synonymous with coffee globally—"a cup of Java." Today, Java coffee remains a symbol of heritage, quality, and consistency.

Java Arabica offers a balanced cup profile with flavor notes range from nutty and chocolaty (East Java) to floral and herbal (West Java), making it highly versatile for blends or single-origin offerings.

Thanks to its classic flavor and consistent processing, Java coffee is widely appreciated by roasters seeking reliable profiles and origin traceability, whether for espresso blends or filter roasts.

Flores Arabica

A Symphony Of Soil, Sky, And Sips

Flores is an island in eastern Indonesia, renowned for its stunning natural beauty—volcanic mountains, lush forests, and unique cultural diversity with indigenous tribes, but also a jewel in the Indonesian coffee scene.

Cultivated in the volcanic highlands of Bajawa, Flores coffee benefits from fertile soils, high altitudes, and traditional farming methods passed down through generations. Most coffee is produced by smallholder farmers in cooperative systems.

Flores mainly produces Arabica coffee, prized worldwide for its nuanced flavors and aroma. Flores offers a distinct island character - earthy yet clean, comforting yet complex. It's a rising favorite among specialty roasters seeking unique Indonesian profiles with a story rooted in local heritage and sustainable cultivation.




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Flores
Roasted Arabica Coffee Beans

Roast Level: Medium Roast | Best Before: April 2026

"Flores Arabica, often from Bajawa, brings a medium-bodied cup with low acidity and sweet herbal notes, complemented by chocolate, floral hints, and earthy warmth."

Product of Indonesia

Origin: Flores Island – East Nusa Tenggara, Indonesia
Altitude: 1,200–1,800 meters above sea level
Varietals: Typica, Timor Hybrid, Catimor
Processing Method: Wet-hulled (Giling Basah) / Fully Washed
Smooth body, low to medium acidity, and rich, layered flavor
Tasting Notes: Dark chocolate, floral sweetness, and spicy undertones such as clove or cinnamon



Papua Arabica

A Gift From The Land Of The Morning Star

Untouched. Untamed. Unshaken.

A land where time feels ancient. Where mist clings to jungle peaks, and tribal drums echo across deep valleys—Papua is Indonesia's eastern soul, untamed and sacred. From the edge of the world, a coffee worth remembering.

Grown in some of Indonesia's most remote and pristine highlands, Papua coffee benefits from volcanic soil, cool climate, and natural shade. It is cultivated using ancestral knowledge, chemical-free methods by indigenous smallholder communities.

With increasing global attention, Papua Arabica is gaining popularity for its unique origin, clean profile, and social impact potential—ideal for roasters seeking ethically sourced, traceable coffees with a powerful story from one of Indonesia's last frontiers.

Bali Arabica

Known as "The Island of the Gods", Bali is steeped in spirituality, rituals, and ancient Hindu traditions that permeate everyday life. In the highlands of Kintamani, where mist wraps the earth like prayer, every coffee cherry ripens with purpose — a blessing passed from soil to soul.

Produced under the traditional Subak Abian system, Bali's community-based, Hindu-philosophy-driven cooperative, this coffee is not only organic-certified, but also a reflection of Bali's spiritual and agricultural heritage.

Bali Arabica offers a bright, clean cup, making it a refreshing and elegant option for specialty brews.

Known for its consistency, traceability, and eco-conscious production, Bali coffee appeals to buyers seeking clean flavor profiles with ethical and cultural depth—ideal for premium single-origin lines or café features.



A Spiritual Brew
From The Island Of The Gods



Origin:
Kintamani, Bali – Indonesia
Altitude:
1,200–1,700 meters above sea level

Varietals:
Typica, Bourbon, S795
Processing Method:
Fully Washed (Traditional Bali Subak Abian system)
Bright, clean cup, medium body, balanced acidity
Tasting Notes:
Citrus, floral aromas, and mild spice

ROBUSTA Gallery



Sumatra Robusta

Welcome To
The Land Of Gold

Flores is an island in eastern Indonesia, renowned for its **stunning natural beauty**—volcanic mountains, lush forests, and unique cultural diversity with indigenous tribes, but also a jewel in the Indonesian coffee scene.

Cultivated in the volcanic highlands of **Bajawa**, Flores coffee benefits from **fertile soils, high altitudes, and traditional farming methods** passed down through generations. Most coffee is produced by **smallholder farmers** in cooperative systems.

Flores mainly produces **Arabica coffee**, prized worldwide for its nuanced flavors and aroma. Flores offers a **distinct island character** - earthy yet clean, comforting yet complex. It's a rising favorite among specialty roasters seeking **unique Indonesian profiles** with a story rooted in **local heritage and sustainable cultivation**.



Origin: Lampung Province – Southern Sumatra, Indonesia
Altitude: 400–800 meters above sea level
Varietals: Robusta (*Coffea canephora*)
Processing Method: Dry (Natural) / Semi-Washed
Bold, full-bodied, low acidity and a deep, earthy flavor Tasting Notes: **Dark chocolate, roasted nuts, woody spice, and a robust bitterness**



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Flores Robusta
Roasted Robusta Coffee Beans

Roast Level: **Medium Roast** | Best Before: **April 2026**

"Flores Robusta offers a clean and surprisingly nuanced cup for a robusta—medium body, woody notes, and a sweet finish with hints of spice and cocoa."

Product of Indonesia

Origin: Flores Island, Indonesia
Altitude: 500–900 meters above sea level
Varietals: Robusta (Coffea canephora)
Processing Method: Natural / Semi-Washed
Rich, earthy body with bold flavor and a smooth finish
Tasting Notes: Dark chocolate, herbal spice, and toasted grains, with a pleasant bitterness and subtle sweetness.

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Java Robusta
Roasted Robusta Coffee Beans

Roast Level: **Medium Roast** | Best Before: **April 2026**

"Java Robusta delivers a smooth and balanced experience—rich body, mild bitterness, and nutty-chocolatey notes that pair well with milk or as a strong espresso."

Product of Indonesia

Java Robusta

From Java's Soil,
A Strength That Lingers.

In the heart of Java, where the land is thick with life and the skies glow with heat, a different kind of coffee grows — not delicate, but strong, like the hands that plant it. It is not coffee grown for ceremony. It is coffee for waking up. For going on. For enduring.

Java has a long-standing legacy in Indonesian coffee cultivation, with Robusta thriving in volcanic soil and warm, humid climates. The region is home to both **smallholder farms and estate plantations**, offering **high scalability and reliable supply chains**.

Java Robusta is known for delivering classic Robusta notes with good crema retention, ideal for espresso and commercial blends.

With consistent quality and a bold flavor profile, Java Robusta is a staple for **high-volume roasting, instant coffee, and espresso-focused applications**. It provides **excellent blending flexibility** and cost performance for a variety of market segments.

Origin: East Java & Central Java - Indonesia
Altitude: 500–900 meters above sea level
Varietals: Robusta (Coffea canephora)
Processing Method: Natural / Wet-Hulled (Giling Basah)
Strong, earthy body, low acidity, smooth bitterness
Tasting Notes: Dark cocoa, smoky spice, and woody undertones

Flores Robusta

A Story From
The Island Of Flavor

On the rugged slopes of **eastern Flores**, where the soil is dark and volcanic, and the air carries the scent of earth and fire, **Robusta coffee trees stand resilient**. **Flores Robusta** doesn't pretend. Yet in its strength, there is beauty—a wild charm that reflects the character of the island itself.

Grown on the volcanic slopes of Flores, this Robusta benefits from **fertile soil, ideal tropical climate, and traditional farming practices**. Smallholder farmers cultivate and process the beans using methods passed down through generations.

Flores Robusta stands out for its cleaner cup and complexity, making it suitable not just for blends and instant coffee, but also for **premium robusta offerings**. It's gaining traction among roasters seeking distinctive, origin-forward robusta with traceable sourcing.

Every cup we share is more than just coffee.
It's a story of people, purpose, and planet.

We believe that great coffee doesn't just come from good beans. It grows from good hands, good hearts, and good intentions. That's why beyond products, we're committed to uplifting communities, nurturing the environment, and supporting a more sustainable future for coffee people everywhere.

Thank you for being part of this journey.
Together, let's brew something better.

For better coffee people.

