



NURI COFFEENESIA

THE GOLD STANDARD OF INDONESIAN HERITAGE BEANS



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a subsidiary of Raga Isod Nusantara, Inc.



ABOUT THE BRAND

Nuri Coffeenesia is a premium coffee curation brand operating under Raga Isod Nusantara, an international trading company with a profound commitment to building strategic global partnerships. The name "Nuri"—inspired by the exotic and intelligent parrot native to Indonesia—reflects a fusion of strategic brilliance, tropical beauty, and the deep-rooted authenticity that defines our brand identity.

We serve as a strategic bridge connecting the fertile volcanic soils of Indonesia with global roasteries and coffee distributors. Through a professional approach and an intellectual vision, Nuri Coffeenesia ensures that every coffee bean we select is not only superior in flavor but also carries a mission to preserve Indonesia's unique culture and environment





BRAND PHILOSOPHY: OUR THREE PILLARS

EXCELLENCE IN SOURCING

Curating selected coffee beans from Indonesia's finest geographical regions under rigorous quality control standards

STRATEGIC INTEGRITY

Prioritizing transparency of information and operational reliability to build long-term trust with international partners

HERITAGE STEWARDSHIP

Committed to safeguarding the archipelago's coffee heritage by preserving traditional methods and natural ecosystems



TYPES OF COFFEE BEANS

Coffee lovers often debate the merits of Arabica and Robusta beans, the two main varieties cultivated globally. Understanding these differences helps consumers choose beans that match their preferences.



ROBUSTA BEANS

Sourced from carefully chosen plantations. Currently, our brand specifically supplies Robusta coffee from Temanggung, Java, and Robusta Coffee from Lampung, Sumatera. Grown at an altitude of 600–800 meters above sea level on the fertile volcanic slopes of Mount Sumbing and Mount Sindoro, the coffee is cultivated traditionally with selectively hand-picked cherries. The beans are washed and sun-dried through a natural process, ensuring that the authentic flavor profile remains preserved. Drying relies entirely on direct sunlight, and the beans are sorted by size and perfection to guarantee only the finest selection. Renowned for its bold, heavy body and a rich profile featuring intense dark chocolate and nutty undertones, it delivers a fragrant aroma and a clean, naturally sweet finish that reflects the authentic heritage of Indonesian soil.

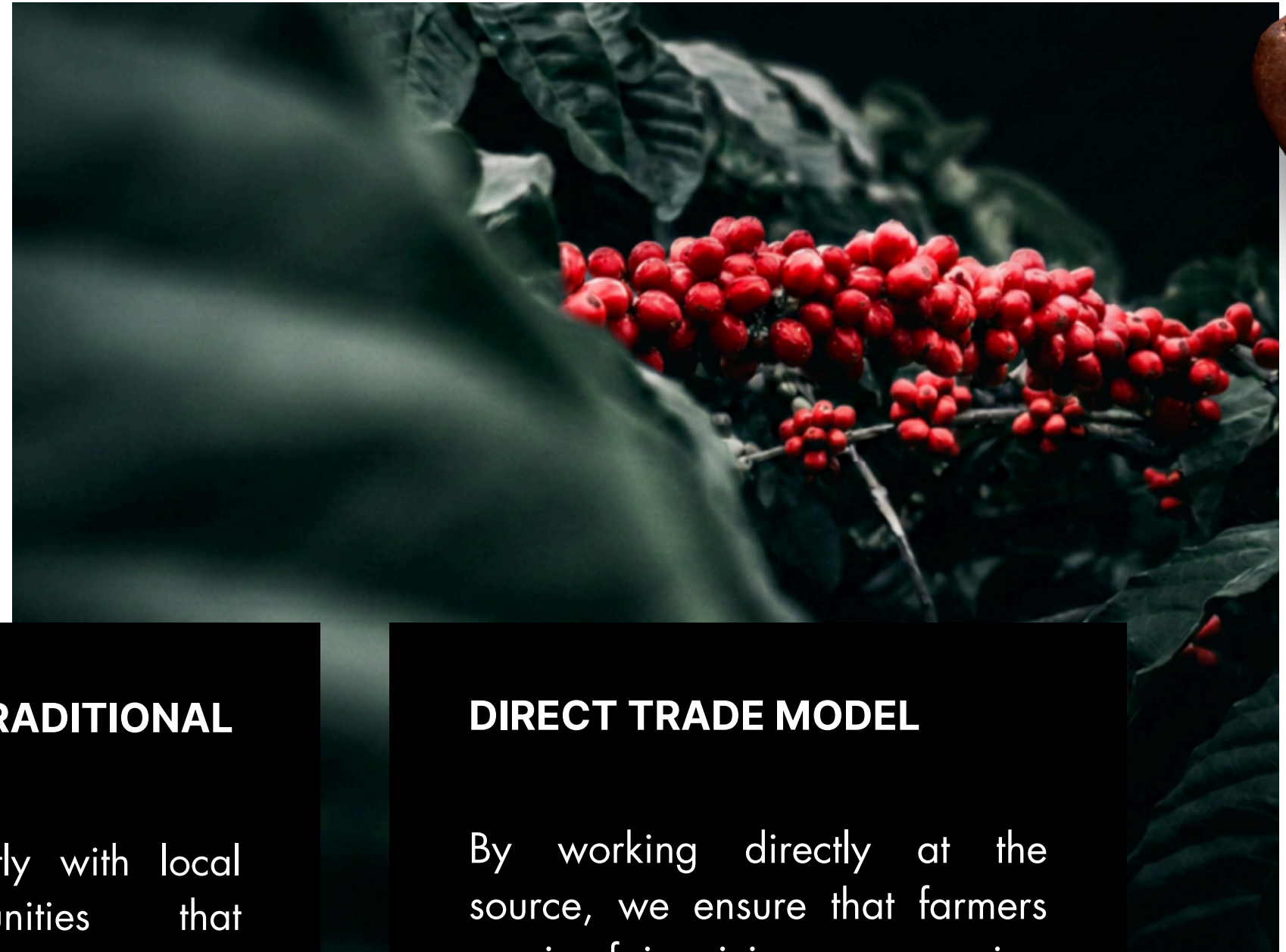
ARABICA BEANS

Cultivated on the volcanic slopes of Mount Sindoro, Sumbing, and Prau at 1,200–1,800 masl, Temanggung Arabica offers an exceptionally sophisticated cup profile. Meticulously curated under Nuri Coffeenesia's strict Export Grade 1 Double/Triple Picked standard, this single-origin coffee is available in Full Washed, Honey, and Natural processes. It delivers a bright citrus acidity and a smooth medium body. Finishing with a remarkably clean aftertaste and a lingering floral aroma, it is an extraordinary choice for global artisanal roasteries seeking a premium specialty experience.



COMMITMENT TO SUSTAINABILITY & LOCAL WISDOM

We believe that the finest coffee is born from a balanced ecosystem and an empowered community.



ANTI-DEFORESTATION POLICY

Nuri Coffeenesia strictly guarantees that all the coffee we curate is grown on established agricultural land. We are firmly committed to not using coffee sourced from deforested areas or converted primary forests

EMPOWERING TRADITIONAL FARMERS

We partner directly with local farming communities that maintain traditional planting and harvesting methods. This step is taken to preserve the authentic flavors and local wisdom that constitute the cultural wealth of the archipelago

DIRECT TRADE MODEL

By working directly at the source, we ensure that farmers receive fair pricing, empowering them to remain the guardians of Indonesia's forest ecosystems

QUALITY STANDARDS (The Gold Standard)



As an embodiment of the "Gold Standard," our brand applies rigorous quality protocols:

Premium Double/Triple Picked Selection

We exclusively supply Export Grade 1 green beans that have undergone meticulous Double or Triple Picked sorting processes. This ensures the removal of foreign materials and defective beans, maintaining a maximum defect value well below international and Indonesian National Standards (SNI).

Physical Inspection

We guarantee a consistent moisture content 12%-13%, preserving bean density and extending shelf life for international transit.

Traceability

Providing full transparency regarding the origin, altitude, and processing details for every lot of coffee.

Guaranteed Freshness

Precise logistical handling and packaging to maintain the flavor integrity of the beans during international shipping.



SUPPLY & LOGISTICS

SUPPLY CAPACITY

We maintain a stable supply of:

1. up to 40 tons per month (Robusta Temanggung)
2. up to 40 tons per month (Robusta Lampung)
3. up to 5 tons per month (Arabica Temanggung)

HARVEST MANAGEMENT

Despite seasonal fluctuations, we employ a professional buffer-stock system to ensure consistent year-round availability for our partners.

PACKAGING

All beans are shipped in high-quality jute bags with moisture-protective liners to preserve freshness during maritime transit.



LET'S BREW A BETTER FUTURE TOGETHER

Thank you for joining us on this journey through the world of coffee. Together, we can continue to celebrate and innovate, ensuring that coffee remains a cherished part of our lives and cultures.

Presented by Nuri Coffeenesia - Raga ISOD Nusantara

