COFFEE EXPORTER · INDONESIA

Co Farm

The Archipelago Coffee Curator

Premium roasted coffee beans, directly from Indonesia to your espresso machine.

Curated origin to roasted port delivery.

Export profile · Surabaya, East Java



Bridging the best of Indonesia to the world

Based in Surabaya, Indonesia's global maritime hub: a premium coffee curator and exporter of B2B roasted beans.

We source the finest Arabica and Robusta green beans across the archipelago, from Sumatra's volcanic soils to the highlands of Bali and Sulawesi.

We don't just sell coffee; we provide consistency, through one of the country's most advanced, high-capacity roasting facilities.

International-grade precision, food safety and scalable volume for cafes, hotels and distributors worldwide.



OUR VISION & MISSION

VISION

To be the most trusted global gateway for premium Indonesian roasted coffee, empowering international coffee businesses through absolute consistency and operational excellence.

MISSION

1. Sourcing exceptional Arabica and Fine Robusta directly from Indonesia's finest micro-climates.
2. Delivering consistent quality and flavor in every order through closely monitored roasting processes.
3. Delivering tailored B2B solutions with flexible ordering, reliable logistics, and full trade compliance.



FACILITY STANDARDS

Industrial capacity. Artisan precision.

Advanced roasting technology:	Industrial-grade drum roasters and digital profiling software match every batch to your requested roast curve
Strict quality control:	Every batch is cupped to SCA standards by our certified QC team before packaging
Scalable and secure:	Flexible volume to support your growth—from small cafe supplies (20 Kg) to large wholesale distributor volumes, with strict food safety compliance.
Peak freshness guarantee:	Directly connected to Surabaya's international port and airport, ensuring freshly roasted batches are dispatched without delay.



OUR COFFEE COLLECTION

Curated products for every coffee program

House blends and single origins, selected for consistency, character, and commercial performance.



HOUSE BLENDS

The backbone of your coffee bar

House Blends designed for high-volume cafes: sweet, creamy and bold cups that cut through milk, with excellent margins for your business.
Here’s Our Blends Example:

The Classic Bold Blend

70% Sumatra Mandailing (Arabica) + **30% Dampit** (Fine Robusta)

Dark chocolate, roasted nuts, heavy body, thick crema. Best for latte, cappuccino, flat white

The Modern Blend

60% Toraja (Arabica) + **40% Bali Kintamani** (Arabica)

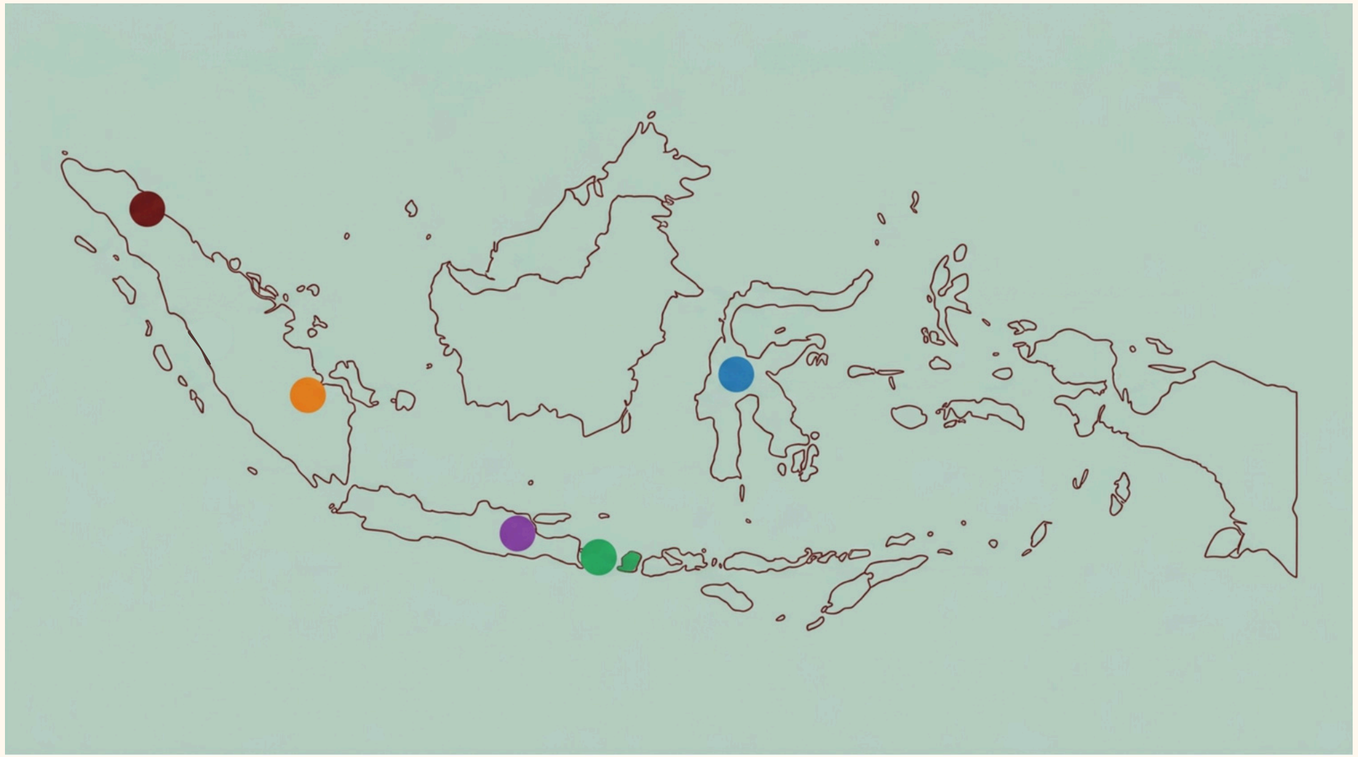
Caramel sweetness, stone fruit, clean finish, balanced acidity. Best for modern espresso, long black, macchiato



SINGLE ORIGIN COLLECTION

The taste of the archipelago

Single origins curated for manual brew bars, batch brewers, and specialty filter programs.



Origin

- **Gayo** · Sumatra Gayo
- **Mandailing** · Sumatra Mandailing
- **Toraja** · Sulawesi Toraja
- **Kintamani** · Bali Kintamani
- **Dampit** · East Java Dampit

+ Other Origins (By Request)

Gayo

Semi-washed · Low acid, earthy

Mandailing

Semi-washed · Dark cocoa, syrupy

Toraja

Fully washed · Sweet, floral, cedar

Kintamani

Natural / washed · Bright citrus

Dampit

Fine Robusta · Cocoa nibs, nutty

Packed for protection. Built for global trade.

Freshness is everything in roasted coffee.

250g
Commercial sample

for your cupping and evaluation

1Kg
Cafe supply

aluminium foil stand-up pouch bags with one-way degassing valve, for daily hopper refills. MOQ 20 Kg

5Kg
Wholesale / bulk

foil gusset bags with one-way degassing valve for distributors and re-packers. MOQ 50 Kg

Logistics: flexible INCOTERMS (FOB, CIF); air freight (express courier) for urgent or small orders, sea freight (LCL/FCL) for volume.

SAMPLE DISCOVERY BOX

Taste the difference.

Request your sample today.

Let us send a curated Discovery Box to your roastery or cafe anywhere in the world.

Export inquiry

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