

Improving fermentation to create new taste profiles and boost cupping score

Common Grounds Coffee Roasters (PT. Biji Kopi Unggulan), a speciality cafe and coffee roaster brand, started their business in 2014 in Jakarta, Indonesia. So So Good Coffee Company (SSG) is formed from a partnership between Common Grounds Coffee Roasters and Mikael Jasin.

By partnering with local farmers in coffee production areas throughout Indonesia, SSG helps the farmers improve their coffee quality. It provides consultation from the post-harvest stage to the processing method, thus contributing towards improving the selling price.

Processing methods and coffee quality

Most farmers are not aware that they can increase their income by improving farming and processing methods. Another challenge is the lack of expertise in coffee processing methods, especially in fermentation, which affects the quality of the coffee.

Developing new taste profiles

To address some of these challenges, the SSG Coffee Company will develop at least two taste profiles from two coffee farms in Indonesia. This includes introducing and promoting these new taste profiles to successfully enter the market.

The fermentation process and the new taste profiles will be documented in a handbook that will enable the taste profiles to be replicated by other producers. The handbook will be shared with coffee professionals in ASEAN countries.



Project overview

Term: 2019-2020

Region: Jakarta, Indonesia

Partner: So So Good Coffee Company

Volume: EUR 43,150 (supported by the Fund)

EUR 93,000 (total volume)

Goals

- Achieve at least a two-point increase in the cupping score for the coffee produced with any of the four taste profiles.
- Produce at least one high-potential commercial grade coffee.
- Produce at least two taste profiles in 2020.





