



COFFEE INNOVATION

So So Good Coffee Company

Custom Processing Profiles

Designing High Quality Flavor Profiles for Green Coffee
with Native Yeast and Bacteria



CHALLENGE

Export of Indonesian coffee is not increasing over time, a trend seen in other producing countries. The perceived quality of Indonesian coffee is low and there is a lack of transparency in the supply chain which may be contributing to this problem. Coffee farmers also lack training in important aspects of coffee farming and production, so even those who want to produce high quality have difficulty accessing the knowledge they need.

INNOVATION

QUALITY AND CONSISTENCY / ACCESS TO MARKETS

SSG has developed unique post-harvest processing techniques that have been proven to increase cupping scores and coffee price. SSG is seeking to partner up with local farmers and help them improve their coffee quality with selected strains of local yeast and bacteria. This will benefit farmers as it increases their revenue per kg and will satisfy the demand for better quality and traceable Indonesian coffee for domestic and international markets.



COMPANY DESCRIPTION

SSG is a coffee consulting group that supplies farm to cup services that focuses on streamlining and standardising the quality of the coffee industry in Indonesia. SSG aims to alleviate the stress points in dealing with Indonesian coffee industry by offering post harvest quality improvement services.

NUMBER OF STAFF

5



COST-BENEFIT ANALYSIS

COSTS

TANK: IDR 300,000
GRAINPRO: IDR 80,000

EFFECTS ON REVENUE

FARMERS RECEIVE INCREASE OF 1,000 - 2,000
RUPIAH/ KG CHERRY

EFFECTS ON YIELD

NONE EXPECTED



PREPARATION

TIMELINE

1-2 MONTHS

MATERIALS & EQUIPMENT

- GRAINPRO BAG
- FERMENTATION PLASTIC / STAINLESS TANK
- PH PROBE
- TEMPERATURE PROBE
- RAISED DRYING BEDS
- GREENHOUSE
- SAMPLE ROASTER

STAFFING REQUIREMENTS

CONSULTANT MICROBIOLOGIST



LESSONS LEARNED

CHALLENGES

Traveling and getting experts to farms with COVID19
Getting pre-harvest sample equipment to farms and samples back to lab
Trying to get consistent results from three different sources.
Different levels of background processing knowledge and familiarity with tools
How to fit training into their practices and cultures
How to communicate the importance of tracking and data collection
How to collect data without ruining the equipment and disrupting processing

TAKEAWAYS

- Keep it simple, cut down on potential mistakes in processing
- Build the processing around what can be scaled and done in the villages
- Work with local processors who have trust with farmers

RESULTS

As a result of So So Good Coffee Company's trials,



6.8

TONS PRODUCED



1,000+

HECTARES IMPACTED



84-88

CUP SCORE



100+

TONS OF CHERRY PROCESSED



8-10

LOCAL ROASTER PRE-ORDERS



1,000-2,000

IDR MORE PER KG CHERRY TO FARMERS

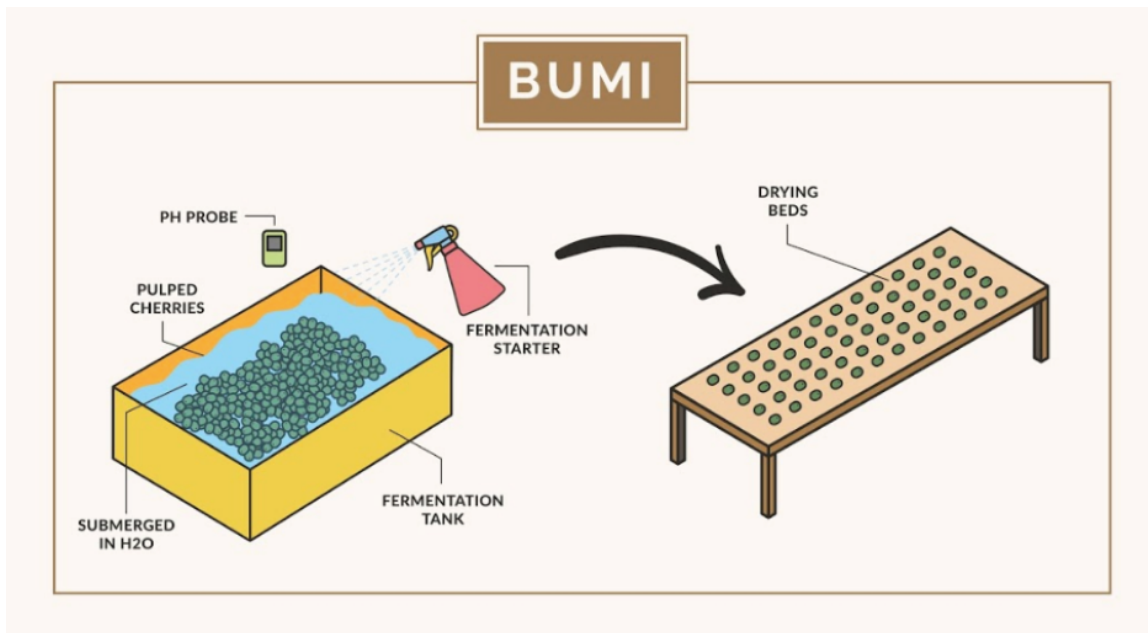


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TONS EXPORTED
TO SINGAPORE

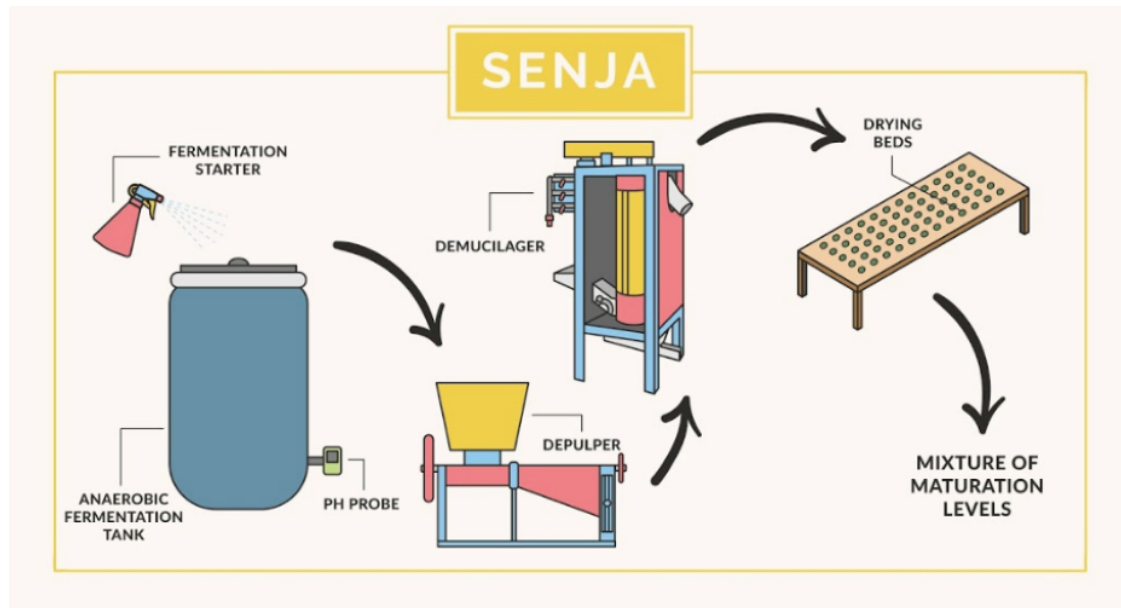
IMPLEMENTATION

This project resulted in the creation of four different processing protocols: Bumi, Senja, Kamala, Pucuk



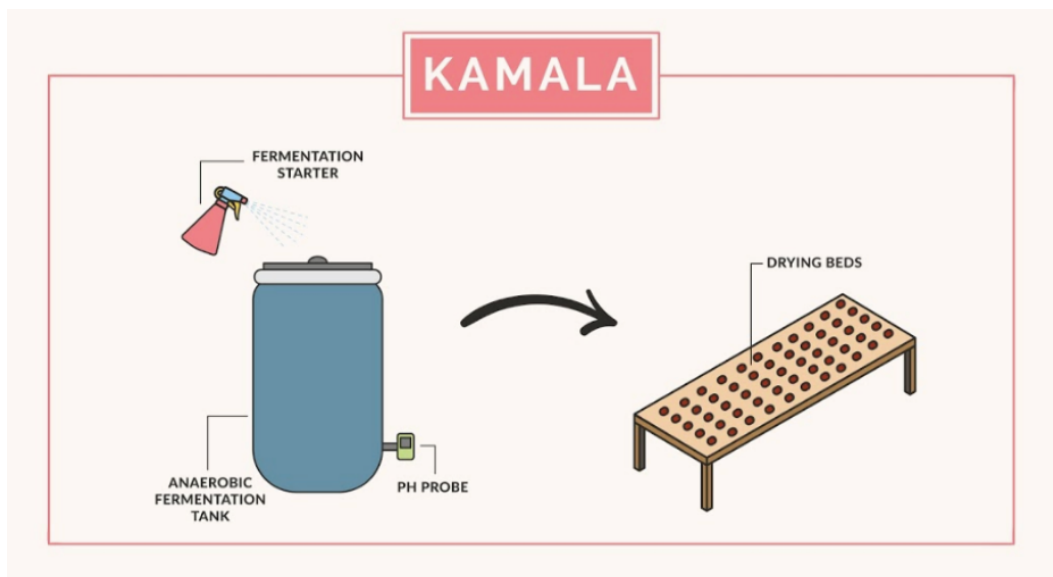
- 1 PICK RIPE COFFEE CHERRIES
- 2 FLOAT AND SORT
- 3 PULP, LEAVING AS MUCH MUCILAGE ON THE BEAN AS POSSIBLE
- 4 ADD 10% WATER VOLUME TO YOUR FERMENTATION STARTER
- 5 MONITOR FERMENTATION UNTIL PH READS 3.8
- 6 DRAIN AND PUT WET PARCHMENT ON RAISED BEDS TO DRY

IMPLEMENTATION



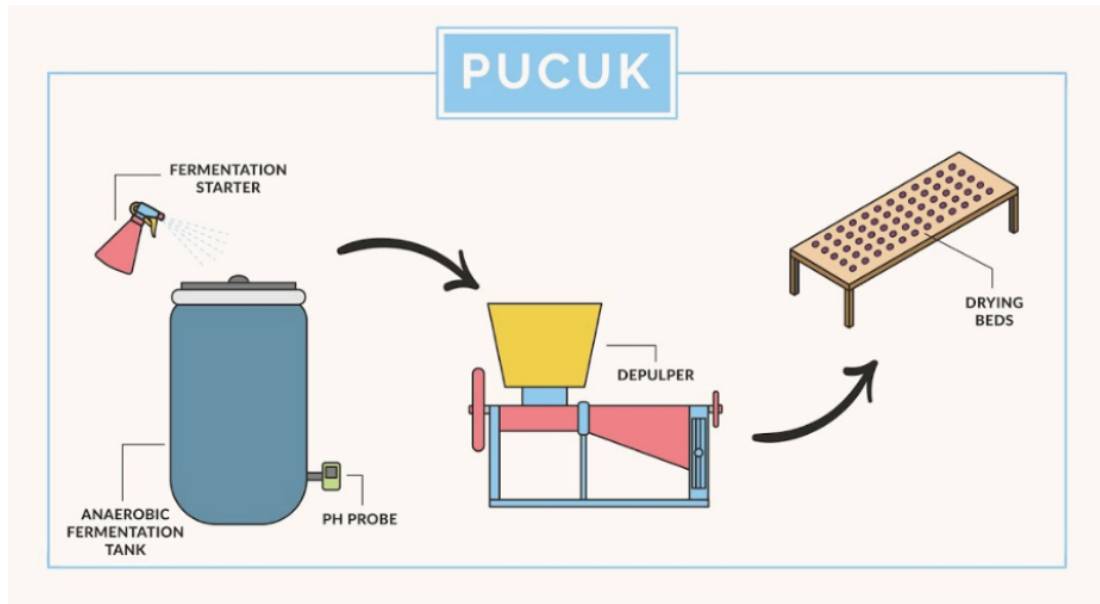
- 1 PICK RIPE COFFEE CHERRIES (DO NOT FLOAT)
- 2 SPRAY FERMENTATION STARTER ONTO THE CHERRIES
- 3A IF USING POLYPROPELENE BAGS, PUT THE CHERRIES INTO A POLY BAG UNTIL THE BAG IS 60% FULL.
- 3B IF USING A WATER TANK, PUT THE CHERRIES INTO THE TANK UNTIL IT IS 90% FULL
- 4 INSERT PH PROBE
- 5 VACUUM OUT OXYGEN AND SEAL THE BAG/TANK.
- 6 PUT THE BAG IN SHADE AND TURN EVERY 12 HOURS; NO NEED TO DISTURB TANK
- 7 MONITOR FERMENTATION UNTIL PH READS 3.8.
- 8 DEPULP, DEMUCILAGE (OR RUB BEANS TOGETHER TO REMOVE MUCILAGE) AND FLOAT THE COFFEE (REMOVE FLOATERS)
- 9 PUT WET PARCHMENT ON RAISED BEDS TO DRY

IMPLEMENTATION



- 1 PICK THE RIPEST COFFEE CHERRIES (DO NOT FLOAT)
- 2 SPRAY FERMENTATION STARTER ONTO THE CHERRIES
- 3A PUT CHERRIES INTO A POLY BAG AND FILL TO 60% CAPACITY
- 3B PUT CHERRIES INTO THE TANK AND FILL TO 90% CAPACITY
- 4 INSERT PH PROBE
- 5 VACUUM OUT OXYGEN AND SEAL THE BAG/TANK
- 6 PUT THE BAG IN SHARE AND TURN EVERY 12 HOURS; NO NEED TO DISTURB TANK
- 7 MONITOR FERMENTATION UNTIL PH READS 3.8
- 8 DRY IN A SINGLE LAYER ON RAISED BEDS UNTIL 30% MOISTURE
- 9 PILE CHERRIES INTO A DEEPER LAYER AND DRY UNTIL 10-11% MOISTURE

IMPLEMENTATION



Start by following Kamala procedure through Step 7.

8

DEPULP AND DEMUCILAGE CHERRIES

9

DRY ON RAISED BEDS

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MISSION

The Fund's objective is to increase profitability of small-holder coffee farmers, and foster greater, more equitable value distribution in the supply chain through promoting innovative farming systems, transparent and inclusive business models, and access to new markets.
