



Coffee Beans

Mercury Trade Global

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PRODUCT OFFERING – GREEN COFFEE BEANS

Indonesia is renowned for its unique and rich coffee culture, particularly its Robusta and Arabica green coffee beans. Robusta beans, often grown in the lowland areas, are known for their strong, bold flavor and caffeine content, making them a popular choice for espresso blends. In contrast, Arabica beans thrive in the high-altitude regions, offering a smoother, more delicate taste with complex flavor profiles, often featuring hints of fruit and floral notes. Together, these two varieties showcase the diverse growing conditions and rich agricultural heritage of Indonesia, to coffee lovers around the globe.

SPECIFICATIONS & PRICE

| No | Product Type | Screen Size | Defect Level (per 300g) | Moisture Content | Processing Method | FOB Price (US\$/MT) |
|----|--------------------|-----------------|-----------------------------|------------------|--------------------|---------------------|
| 1. | Arabica Grade A | 17-19 (26.7mm) | ≤ 5 total defects | 10-12% | Full Wash | 8,570 |
| 2. | Arabica Grade A | 17-19 (26.7mm) | ≤ 5 total defects | 12-14% | Wet Hull | 8,230 |
| 3. | Arabica Grade B | 15-16 (26mm) | 6-12 total defects | 12-14% | Wet Hull/Full Wash | 8,230 |
| 4. | Arabica Grade C | 13-14 (≤25.5mm) | >12 defects | 12-14% | Wet Hull | 8,230 |
| 5. | Robusta All Grades | 13-16 (26.7mm) | ≤11 defects SNI 01-207-2008 | 12-14% | Wet Hull/Full Wash | 8,230 |

Note: All prices are based on FOB Indonesia (Port of Jakarta or Surabaya), Minimum order 1 MT. Packaging and sample available upon request.

Packaging:

60 kg or 50 kg jute bags with inner liner
Private labeling available for bulk orders



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