



**Pegasing Leuser
SUMATERA**

COMPANY PROFILE

www.pegasingleuser.biz.id





Welcome TO OUR COMPANY

PEGASING LEUSER SUMATERA (PLS) is a supplier and exporter of Aceh Gayo Coffee Beans with the best quality and competitive prices. We can supply coffee beans in the size requested by the customer.

Our company is based in Aceh province, Sumatra Island (Indonesia), which is the largest commodity and origin of Aceh Gayo Arabica coffee. We are committed to developing resources, especially for local farmers and cooperatives, and providing Aceh Gayo Coffee Beans collected from the best farmers and properly cultivated organically.





SUSTAINABILITY

"Meeting the need of the present without compromising the ability of future generations to meet their own needs"



Company

VISION

"Making Gayo coffee the best taste in the world"



Company OUR MISSION

- **Encouraging an increase in the quantity of coffee farmers.**
- **Encouraging High Economic Growth for Farmers**
- **Encouraging the Development of the Business World and Providing added value**
- **Encouraging welfare to the community**
- **Increasing sustainable natural resources**





Our

COMPANY FOCUS

We treat our farmers like our own family and we grow our coffee beans like we grow our own children. That's how we maintain high quality products. Our coffee quality is not only measured when we start growing them, but we keep on our eyes on our post - harvest beans as well as storage and packaging. We make sure that you only receive high quality coffee beans as we value your trust on us.





GAYO REGENCY

HISTORY

Tanah Gayo Coffee which is known as the largest Arabica Coffee producers in Asia. It has been developed since 1908 and our company was the first generation to own private farms to grow coffee beans.

Our single farm : Pegasing Estate

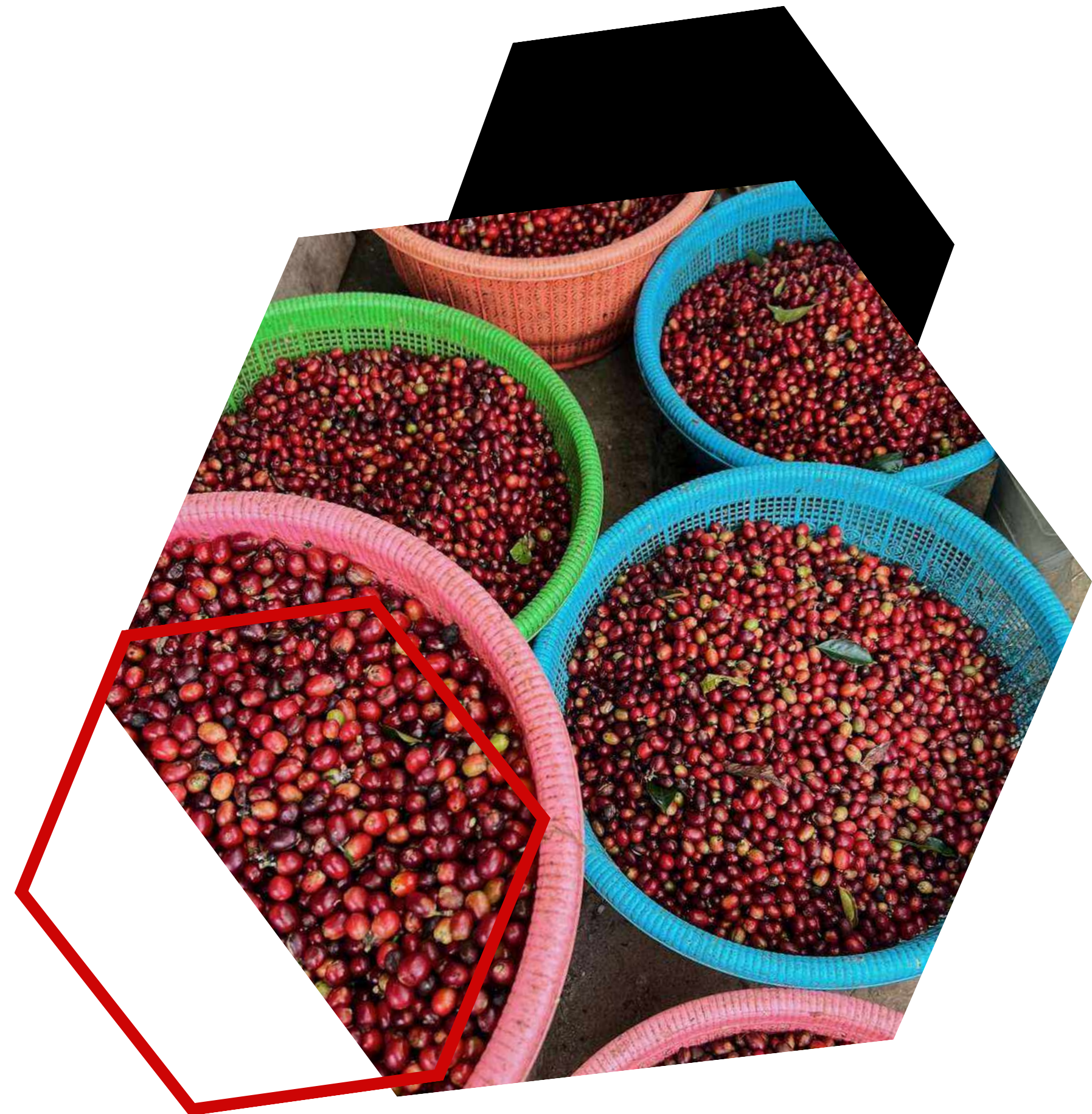
Elevation : 1300- 1400 MASL

Varietal : Abbysinia & Ateng

Process :

- **(Washed - Wet Hulled)**
- **(Washed - Dry Hulled)**
- **(Honey)**
- **(Natural)**

Cupping Score : 82to87



Our GREEN BEAN PRODUCT





ARABICA GAYO GRADE-2



Specification

Screen Size :15-19

Moisture :Max 13%

Triage :8-10%

Defect Value :Max 1

Characteristics

Fragrance/Aroma :Fresh Nutty

Flavor:smooth, earthy, and sweet with a blend of caramel and chocolate Flavors

Acidity :Low

Body :Medium to High of Full - Body (Rich)

Description Scheme

Time from Flowers to Be Berry :9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall :100 to 3000 mm

Altitude :1200 to 1700 from Sea Level (asl)

Soil Type :Fertile volcanic soil, wet climate, near to equator (North)

Country of Origin :Indonesia

Production Areas: Aceh (Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)

Caffeine Content :0.8 to 1.4%

Form of Seeds :Flat with a Clear Midline

Character Stew :Acid & Chocolate

Method of Harvest :Mechanical and Hand Pick

Processing Method :Mostly wet processed, wet hulling (Smallholders) and Small Quantity Wet Process ;Dry Hulling of Fully Wash Process (Big Processor)

ARABICA GAYO GRADE-3



Spesification

Moisture: Max 14%

Processing: Semi wash

Production: 2000 ton/year/warehouse

Altitude: 1300- 1500mdpl

Plantation Land Area: 1000 Ha

Origin: Gayo Aceh

Size Bean: 15-16

Defect: 30%-45%

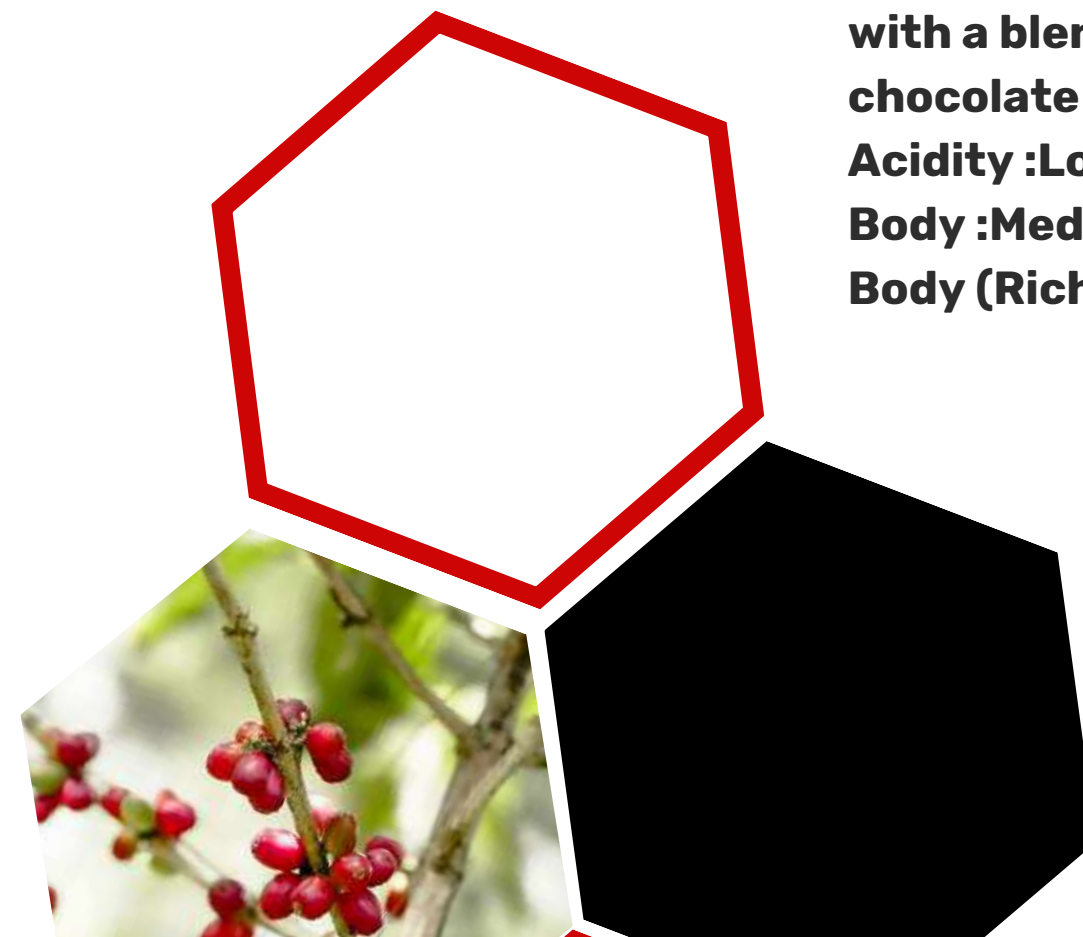
Characteristics

Fragrance/Aroma :Fresh Nutty

Flavor:smooth, earthy, and sweet with a blend of caramel and chocolate Flavors

Acidity :Low

Body :Medium to High of Full - Body (Rich)





ARABICA GAYO GRADE-1



Specification

Screen Size :15-19

Moisture :Max 13%

Triage :8-10%

Defect Value :Max 11

Characteristics

Fragrance/Aroma :Fresh Nutty

Flavor :Complex Coffe Flavour with

Hints

of Vanilla

Acidity :Good Acidity

Body :Medium to High of FullBody

(Rich)

Description Scheme

**Time from Flowers to Be Berry :9
Months**

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall :100 to 3000 mm

**Altitude :1200 to 1700 from Sea Level
(asl)**

**Soil Type :Fertile volcanic soil, wet
climate, near to equator (North)**

Country of Origin :Indonesia

**Production Areas: Aceh (Takengon,
Bener Meriah, Angkup,
Sukarame, Bies, Jagung, Sabun,
Pondokbaru)**

Caffeine Content :0.8 to 1.4%

Form of Seeds :Flat with a Clear Midline

Character Stew :Acid & Chocolate

**Method of Harvest :Mechanical and
Hand Pick**

**Processing Method :Mostly wet
processed, wet hulling**

**(Smallholders) and Small Quantity Wet
Process ;Dry Hulling of Fully wash
process**

ARABICA GAYO NATURAL PROCESS



Characteristics

Fragrance/Aroma :Fresh Nutty

Flavor :Complex CoffeE Flavour with

Hints of Vanilla

Acidity :Good Acidity

Body :Medium to High of FullBody

(Rich)

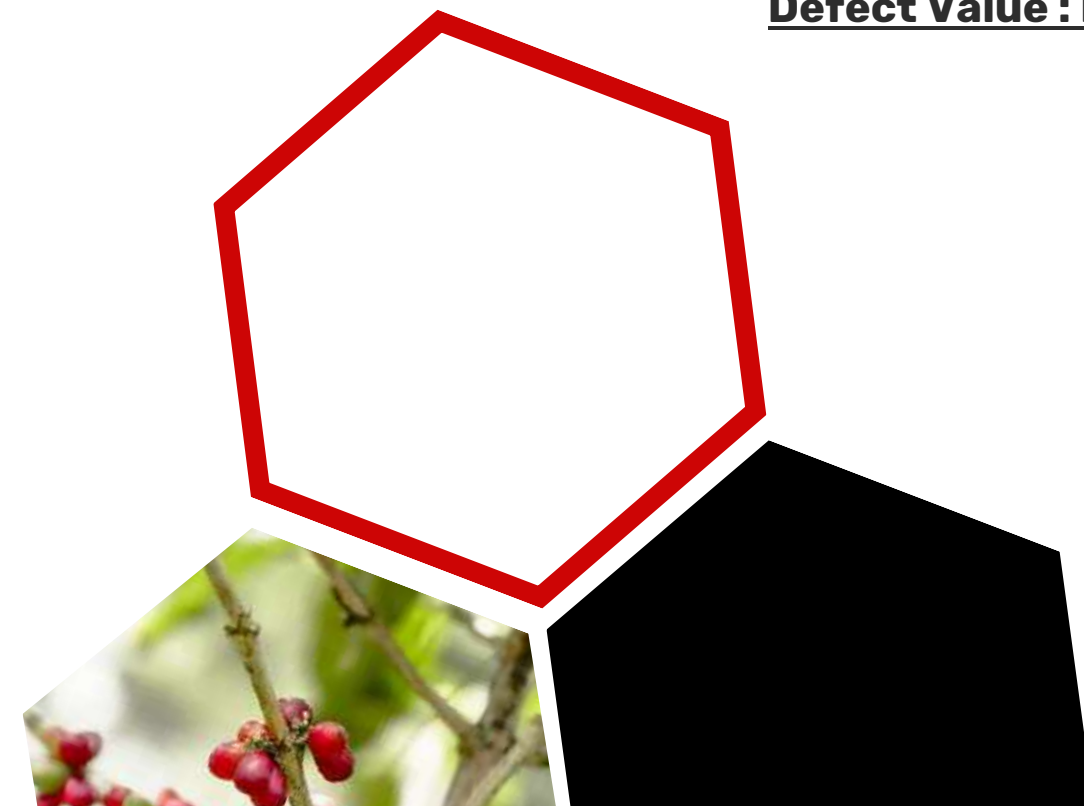
Specification

Screen Size :15-19

Moisture : Max 14%

Triage : 8-10%

Defect Value : Max 11



LUWAK GAYO



Specification

Screen Size :15-19

Moisture :Max 13%

Triage :8-10%

Defect Value :Max 1

Characteristics

Fragrance/Aroma :Fresh Nutty

Flavor:smooth, earthy, and sweet with a blend of caramel and chocolate Flavors

Acidity :Low

Body :Medium to High of Full - Body (Rich)

Description Scheme

Time from Flowers to Be Berry :9 Months

Production (Kg/Ha) : 800 to 1500

Optimal Temperature : 13 to 28°C

Optimal Rainfall :100 to 3000 mm

Altitude :1200 to 1700 from Sea Level (asl)

Soil Type :Fertile volcanic soil, wet climate, near to equator (North)

Country of Origin :Indonesia

Production Areas: Aceh (Takengon, Bener Meriah, Angkup, Sukarame, Bies, Jagung, Sabun, Pondokbaru)

Caffeine Content :0.8 to 1.4%

Form of Seeds :Flat with a Clear Midline

Character Stew :Acid & Chocolate

Method of Harvest :Mechanical and Hand Pick

Processing Method :Mostly wet processed, wet hulling

(Smallholders) and Small Quantity Wet

Process ;Dry Hulling of Fully Wash

Process (Big Processor)

WINE GAYO



Specification

Screen Size :15-19

Moisture :Max 13%

Triage :8-10%

Defect Value :Max 1

Characteristics

Fragrance/Aroma :Fresh Nutty, vanilla, strong and gentle almond

Flavor :Herbal Refreshing, Spicy

Acidity :Soft-Medium

Body :Soft-Mild

Description Scheme

Time from Flowers to Be Berry :9 Months

Production (Kg/Ha):800 to 1500

Optimal Temperature :13to 28°C

Optimal Rainfall :100 to 3000 mm

Altitude :1200 to 1700 from Sea Level (asl)

Soil Type :Black Soil /Soil Formed of Young

Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Country of Origin :Indonesia

Caffeine Content :0.8 to 1.4%

Form of Seeds :Flat with a Clear Midline

Character Stew :Balance body, acidity, sweetness, fine Chocolate, Almond

Method of Harvest :Collecting Luwak's Secretion

Processing Method :Semi Washed Cleaning, manual dry hulled



THE SPECIALTY COFFEE



LONG BERRY



Description Scheme

Time from Flowers to Be Berry :9

Months

Production (Kg/Ha):800 to 1500

Optimal Temperature :13to 28°C

Optimal Rainfall :1500to 3000 mm

Altitude :1200 to 1700 from Sea Level

(asl)

Soil Type :Black Soil /Soil Formed of Young

Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Countryof Origin :Indonesia

Caffeine Content :0.8 to 1.4%

Form of Seeds :Flat with a Clear Midline

Character Stew :Acid & Chocolate

Method of Harvest :Mechanical and

Hand Pick

Processing Method :Semi-wash

Specification

Screen Size :18(>7mm hole)

Moisture :Max 13%

Triage :Max 6

Defect Value :Max 11

Characteristics

Fragrance/Aroma :Fresh

Flavor :Herbal Refreshing,

Spicy

Acidity :Medium

Body :Medium to High

PEA BERRY



Description Scheme

Time from Flowers to Be Berry :9

Months

Production (Kg/Ha):5%-7%(800 to 1500)

Optimal Temperature :13to 28°C

Optimal Rainfall :1500to 3000 mm

Altitude :1200 to 1700 from Sea Level

(asl)

Soil Type :Black Soil / Soil Formed of Young

Materials are very Fertile Volcanic who Contains Micro Nutrients That are Important to Plants

Countryof Origin :Indonesia

Sukarame, Bies, Jagung, Sabun, Pondokbaru)

Caffeine Content :0.8 to 1.4%

Form of Seeds :Flat with a Clear Midline

Character Stew :Acid & Chocolate

Method of Harvest :Mechanical and

Hand Pick

Processing Method :Semi- wash

Specification

Screen Size :13-19(4>mm hole)

Moisture :Max 13%

Triage :6%

Defect Value :8-11

Characteristics

Fragrance/Aroma :Fresh Nutty

Flavor :ComplexCoffe Flavor with Hints of Vanilla

Acidity :Good Acidity

Body :Medium to High of Full-body (Rich)

THE SPECIALTY COFFEE

berry

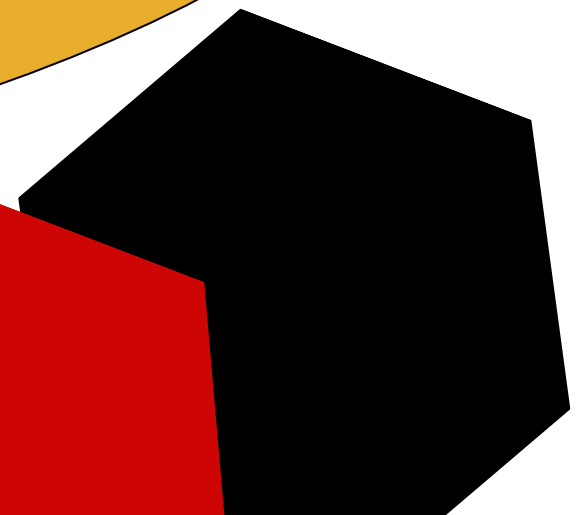


PAYMENT TERMS

Both Parties agree about this payment terms before buy the goods at PEGASING LEUSER SUMATERA

BILLING SCHEDULE

- **PEGASING LEUSER will take Down Payment of 50% -75% from grand total at time of signing contract**
- **The remaining will be charged after the shipment of all the goods delivered.**
- **PEGASING LEUSER will provide all necessary purchase order number of the ship company and other necessary documents at the end of the month**





SAMPLE REGULATION

Prices below are for new buyers who have never purchased at PEGASING LEUSER

ARABICA COFFEE

USD 50

One pack of 350 gr / sample

Fresh Nutty with Herbal, Spicy, Mild and Caramel Flavor, Medium Acidity, the body is Medium to High

SPECIALTY COFFEE

USD 50

One pack of 350 gr / sample

Fresh Nutty with Floral, Fresh Spicy, Dark Chocolate, and Caramel Flavor, the strong but soft and mild body

**** Sample fees do not include shipping costs to the destination country**

**** Free Sample Shipment for repeat order**



CONTACT US!

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THANK YOU

