



AROMA KOPI TORAJA
COMPANY

COMPANY PROFILE

Premium Heritage Coffee from the Highlands of Sesean, North Toraja for the World

ABOUT COMPANY

- Company Name : PT Aroma Kopi Toraja
 - Business Field : Coffee Producer
 - Year Established: 2023
 - Address : Jl. Poros Makale - Rantepao, Lembang Tallulolo, North Toraja District, South Sulawesi Province
- Production site Address : Pengairan Tikala, Jl. Poros Sereale, Tikala District, North Toraja Regency, South Sulawesi Province



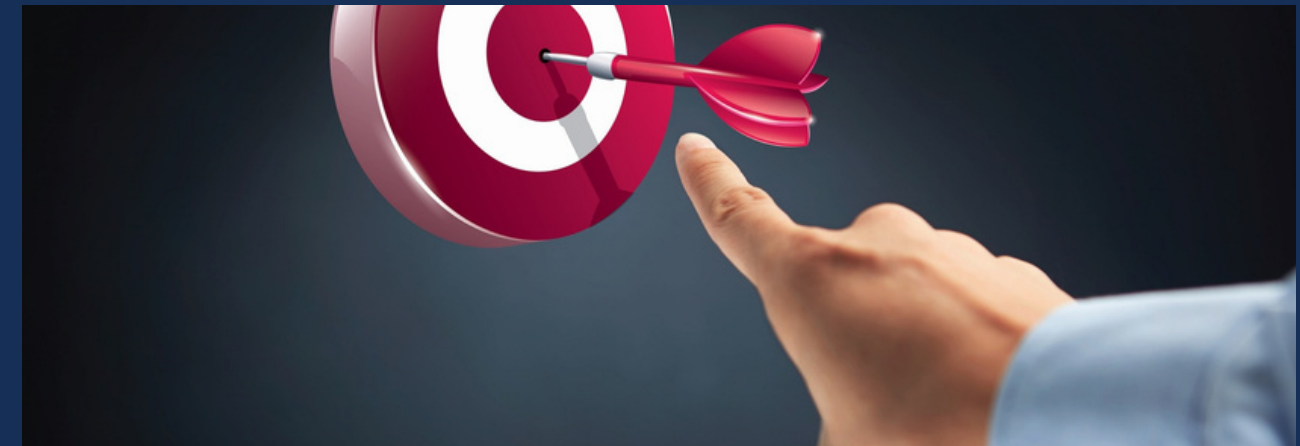
OUR VISION

TO BECOME A LEADING NATIONAL AGRIBUSINESS
COMPANY WITH GLOBAL COMPETITIVENESS.



OUR MISSION

- Develop and produce high-quality products
- Develop good governance through continuous improvement and investment
- Develop an organizational culture through competent human resources
- Participate in preserving the environment and providing benefits to the surrounding area
- Expand business partnership networks with relevant institutions



COMPANY LEGALITY



- Company Deed of Establishment
- Business Identification Number (NIB)
- Company Taxpayer Identification Number (NPWP)
- PIRT Certificate
- BPOM and HALAL certification are in progress

OUR PRODUCT

High in the mountains of North Toraja, where the clouds settle over the hills each morning, our coffee begins its journey. In the village of Sesean, between **1.800 - 2.100 masl**, Arabica trees grow slowly in the cool, misty air, shaded by volcanic soil rich in minerals left behind by centuries of highland geology.

Here, coffee has always been more than a crop. For the Toraja people, it is woven into daily life, grown on small family plots passed down through generations, tended by hand, and picked only when the cherries turn fully red. This altitude and climate are what give Toraja Arabica its signature **character**: a full body, low acidity, and deep earthy-sweet notes that specialty roasters around the world seek out.

At PT Aroma Kopi Toraja, we work directly with these highland farmers to preserve that quality from careful **semi washed processing** to meticulous **Grade 1** sorting ensuring every bean that leaves Sesean carries the true taste of its origin, ready for the world.



While our Arabica grows high in the misty peaks of Sesean, our Robusta tells a different story one of resilience, **grown in the lower hills and valleys** of Toraja where the sun reaches deeper and the soil runs rich with volcanic minerals. Here, Robusta trees thrive with less need for shade, producing beans that are bold, dense, and full of character.

For generations, Toraja farmers have cultivated Robusta as the backbone of their daily harvest a hardy crop that withstands the tropical climate and delivers a strong, full bodied cup with deep chocolate and nutty understones, and a naturally low acidity that many blend are built around.

At PT Aroma Kopi Toraja, we source our Robusta with the same care as our Arabica carefully harvested, sun dried, and **sorted to Grade 1** standard. Combined in our **signature 70:30 and 50:50 Robusta - Arabica blend**, it brings body, crema, and lasting strength the foundation that lets Toraja's highland Arabica shine even brighter.

**MINIMUM PRODUCTION CAPACITY OF 2 TONS
PER MONTH**

Coffee Production

Green Bean



Roasted Bean



Ground Coffee



ROBUSTA - ARABICA COFFEE BLEND & GREENBEAN

GROUND COFFEE BLEND



ROASTED COFFEE BLEND



GREENBEAN ARABICA



PRODUCT FACILITY

ROASTING MACHINE



GRINDER MACHINE



CONTINUOUS BAND SEALER



THANK YOU



AROMA KOPI TORAJA
COMPANY

WE ARE COMMITTED TO DELIVERING THE FINEST INDONESIA
ESPECIALLY FROM TORAJA COFFEE WITH CONSISTENT QUALITY AND
RELIABLE SERVICE AND WE LOOK FORWARD TO BUILDING LONG-TERM
PARTNERSHIPS WITH CLIENTS WORLD WIDE

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