




PUSAT PENELITIAN KOPI DAN KAKAO INDONESIA
(Indonesian Coffee and Cocoa Research Institute)

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**ATTESTATION
OF COFFEE ORIGIN**

1. Name and address of exporter : PT. DJASA – DJASA Jl. Diponegoro No. 16 Temanggung 56212	1. Crop year: 2007
2. Port of shipment : JAWA TENGAH- INDONESIA	2. Type of coffee : 'KOPI LUWAK ANDUNGSARI' (GREEN BEANS)
3. Destination (port and country) :	3. Type of processing : NATURALLY PREPARED FROM FRESH DROPPINGS OF THE 'LUWAK' (<i>Paradoxorus hermaphroditus</i> , Indonesian palm civet)
4. Product number : 39/LWK/AS-ICCRI/2007	4. Origin : 'ANDUNGSARI' EXPERIMENTAL STATION OF ICCRI, 'IYANG' HIGHLAND, BONDOWOSO, EAST JAVA, INDONESIA
5. Quantity : 1000 Grams of Green Coffee Beans	5. Producer(s) : INDONESIAN COFFEE AND COCOA RESEARCH INSTITUTE (ICCRI)
6. Remarks : <p>'Luwak' Coffee is known as the most expensive and unique coffee produced at very limited amount in Indonesia, which beans pass through the digestive track of Luwak (<i>Paradoxorus hermaphroditus</i>), an Indonesian civet. The above mentioned 'Luwak' Coffee is privately collected from droppings of the Luwak present in the Andungsari Experimental Station of ICCRI. The estate consists of 105 ha of arabica coffee plantation, located at the 'Iyang' Highlands-Bondowoso-East Java, with altitude 1,100-1,500 m asl. The plantation is close to the preserved forest and managed under the conservative system. Naturally, many 'Luwak' living the plantation and forest surrounding. The civet is a musky, tree-climbing, and eats ripe fruits present in the forest and plantation, including coffee. Luwak only feeds the optimum ripe coffee cherries based on its smelt sensory natural selection. Only optimum ripe coffee cherries are selected and eaten by Luwak, after passing through the digestive tract laying clumps of parchment coffee droppings on the ground. Our workers collect the coffee clumps during the harvest season on the daily bases, and immediately further processed to give final coffee beans. During the passage in the digestive tract, biochemical changes may occur and give distinctive and unique cup characteristic which are not present in normal (wet) processed coffee beans. Correct further processing also contributes to the flavor characteristic which eliminates the negative off-flavors particularly the earthy and musty characters. Find out and get great pleasure from the unique flavour of this Luwak Coffee.</p>	
7. Issued at : Place : JEMBER Date : May 07, 2008 Ref : 17/AO-CFCN/2008	<p>INDONESIAN COFFEE AND COCOA RESEARCH INSTITUTE (ICCRI) On behalf of the Director,</p>  <p>SOETANTO ABDOELLAH Head of Research Division</p>