



Coffee Excellence

With hand-picked Fairtrade green coffees from Bali, Java, and Flores, we create exceptional taste experiences for discerning partners.

Each bean tells a unique story – of traditional growing regions, passionate farmers, and the highest quality that we personally ensure.

**Exclusive coffee specialties directly from Indonesia
For professionals who love quality!**



We know the origins of our coffees firsthand, stand for transparent collaboration and as experts, guarantee you only outstanding products.

Moon Trading Asia stands for passion, trust, and excellent quality, because your success is our mission.

ARABICA BALI

Origin & Cultivation

- Region: Kintamani, Bali (Indonesien)
- Cultivation Altitude: 1,200–1,700 m above sea level
- Soil: Volcanic, nutrient-rich
- Cultivation Method: Often organic or near-natural, organized by small-scale farmers

Flavor Profile

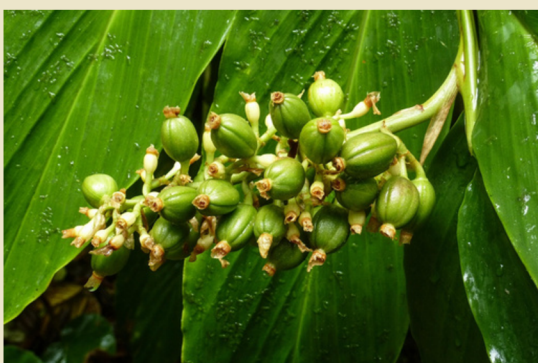
Bali Arabica is characterized by a delicate, complex aroma.

Typical sensory characteristics are:

- Aroma: Floral, citrusy, sometimes with spicy notes
- Taste: Balanced, often sweet with notes of cherry, citrus, chocolate, or herbs
- Acidity: Mild to medium – fruity and clear
- Body: Medium to full, velvety

Special features

- Geographically protected: Bali coffee is part of an Indonesian designation of origin protection system.
- Sustainability & fairness: We ensure fair payment and ecological responsibility.



ARABICA FLORES

Origin & Cultivation

- Region: Ngada, Flores, (Indonesia)
- Cultivation Altitude: 1,200–1,700 m above sea level
- Soil: Fertile volcanic andosols
- Cultivation Method: Combination of mechanical and manual harvesting, with only the ripest cherries selected

Flavor Profile

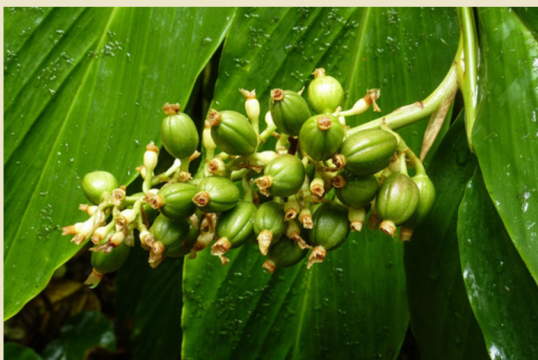
The Arabica coffees from Flores are characterized by a balanced and complex flavor profile:

- Aroma: Fresh, nutty, with floral and caramel notes
- Palate: Bright citrus, chocolate, caramel, hazelnuts, macadamia, and subtle herbal nuances
- Acidity: Medium, well-integrated, resulting in a pleasant freshness
- Body: Medium to strong, with a velvety texture

These characteristics make the coffee particularly suitable for manual brewing methods such as V60, French press, or pour-over, to optimally bring out the complex flavors.

Special Features

- Bajawa & Manggarai: Two main growing regions on Flores with distinct flavor profiles. Bajawa coffee is known for its nutty and tobacco-like aromas, while Manggarai coffee has fruitier and citrusy notes.
- Sustainability: Many growers in Flores practice organic farming without the use of pesticides, resulting in more environmentally friendly cultivation.
- Coffee Quality: Flores coffee is increasingly recognized as a specialty coffee, reflecting its high quality and unique flavor characteristics.



ARABICA JATENG

Origin & Cultivation

- Regions: Temanggung, Wonosobo, Dieng Plateau
- Cultivation Altitude: 1,200 to 2,100 m above sea level
- Soil: Fertile volcanic soils
- Cultivation Methods: Various methods such as fully washed, natural, anaerobic fermentation, and honey processing

Flavor Profile

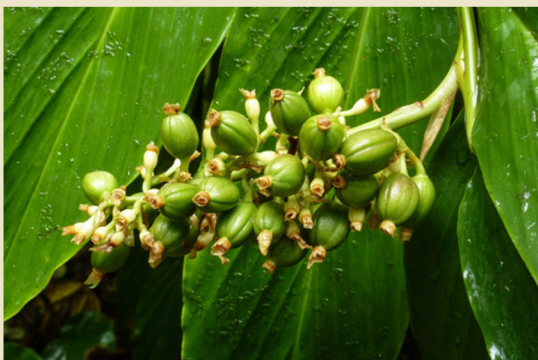
Arabica coffee from Central Java is characterized by a balanced and complex flavor profile:

- Aroma: Nutty, spicy, with floral and caramel notes
- Flavor: Chocolate, caramel, citrus, berries, jasmine
- Acidity: Mild to medium, well-integrated
- Body: Medium to full, velvety

These characteristics make the coffee particularly suitable for manual brewing methods such as V60, French press, or pour-over, to optimally bring out the complex flavors.

Special Features

- Dieng Plateau: Coffee from this region has a pandan-like flavor with notes of brown sugar, spices, and a light fruitiness.
- Temanggung: Coffee from Temanggung often has earthy and sweet flavors, with a mild acidity.
- Wonosobo: Coffee from Wonosobo has a light, fruity profile with a pleasant acidity.



ARABICA JABAR

Origin & Cultivation

- Regions: Pangalengan, Sumedang, Ciwidey
- Cultivation Altitude: 800–1,600 m above sea level
- Soil: Fertile volcanic soils
- Cultivation Methods: Various methods such as fully washed, natural, anaerobic fermentation, and honey processing

Flavor Profile

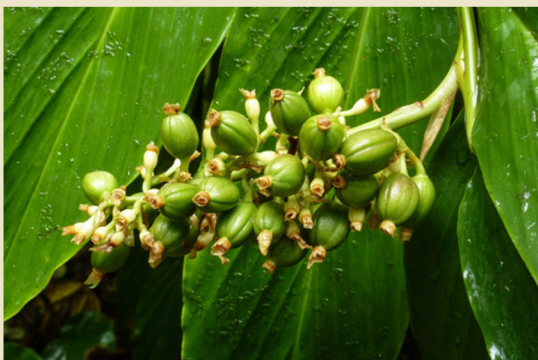
Arabica coffee from West Java offers a balanced and complex flavor profile:

- Aroma: Citrus, roasted almonds, cinnamon
- Flavor: Lemon, roasted almonds, cinnamon, chocolate
- Acidity: Mild to medium, well-integrated
- Body: Medium, velvety

These characteristics make the coffee particularly suitable for manual brewing methods such as V60, French press, or pour-over, to optimally bring out the complex flavors.

Special Features

- Coffee Quality: West Java coffee is increasingly recognized as a specialty coffee, reflecting its high quality and unique flavor characteristics.
- Sustainability: Many growers in West Java practice organic farming without the use of pesticides, resulting in more environmentally friendly cultivation.
- Coffee Origin: West Java is considered the cradle of Indonesian coffee, with a long tradition of coffee cultivation.



ROBUSTA EAST JAVA

Origin & Cultivation

- Region: East Java, Indonesia
- Altitude: Volcanic mountainous areas
- Soil: Fertile volcanic soils
- Cultivation methods: Often organized by smallholders, in mixed planting with shade trees (e.g., banana, avocado, or teak trees).
This shade planting protects against direct sunlight and promotes biodiversity.

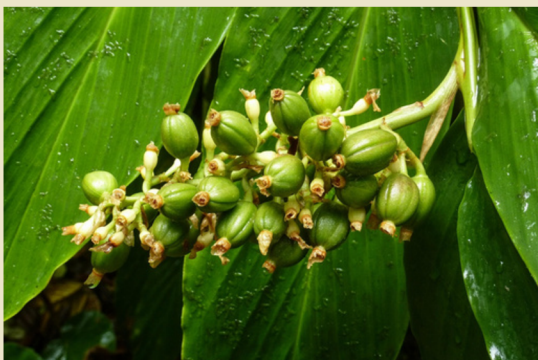
Flavor Profile

- Aroma: Strong, malty, reminiscent of tropical woods
- Taste: Full-bodied, earthy, with notes of caramel and brown sugar
- Acidity: Very low to nonexistent
- Body: Maximum, full, and round

These characteristics make Java Gunung Robusta particularly suitable for strong espresso blends and as a base for lattes or café au lait.

Special Features

- Origin: Java is one of the oldest coffee-growing regions in Indonesia and is known for the quality of its Robusta beans.
- Processing: The beans are usually washed, which results in a clearer flavor.
- Use: Ideal for adding body to strong espresso blends or for making lattes.



Premium quality

- Careful selection, strict quality controls
- Certified origin from traditional growing areas in Indonesia
- Full supply chain traceability

Certificates & standards

- Fairtrade Products
- Sustainable & Responsible Cultivation



Flexible quantities

We adapt flexibly to your business needs.

Fair pricing

Direct import without intermediaries – attractive conditions.

Fast Delivery

Continuous optimization of our production process allows us to keep our delivery times as short as possible and respond quickly to short-term adjustments.

Order your personal sample now and convince yourself of the quality of our coffee!

Contact

Moon Trading Asia
Rembang Regency
Arifin
+43 676 5113278