



**INDO NATURA**  
— EXPORTER —

*Premium Process*

# Arabica Honey Coffee Beans

Dried with mucilage for a syrupy texture, featuring distinct notes of caramel and honey.

-  Syrupy Texture
-  Caramel & Honey Notes
-  Perfectly Balanced
-  Specialty Grade

-  Origin  
Aceh, Indonesia
-  Species  
100% Arabica
-  Process  
Honey Process
-  Screen Size  
Screen 16 Up
-  Moisture  
Max. 10%
-  HS Code (Green Beans)  
0901.11.00
-  HS Code (Roasted Beans)  
0901.21.00
-  Price  
Available Upon Inquiry



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## ARABICA HONEY COFFEE BEANS

100% ARABICA • SINGLE ORIGIN


**FLAVOR PROFILE**

 Caramel	 Honey	 Brown Sugar	 Citrus
 Medium Acidity	 Syrupy Body	 Sweet Aftertaste	

**SPECIALTY GRADE  
EXPORT QUALITY**

 **MOQ Sample**  
3 Kg

 **MOQ Bulk**  
10 MT

 **Supply Capacity**  
20 MT / Month



HAND-SORTED  
QUALITY



HIGH ELEVATION  
GROWN



TRACEABLE  
ORIGIN



EXPORT  
QUALITY