PT. DATU KAWA
INTERNATIONAL

sourced sustainably
delivered with precision

Company Profile

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datukawacoffee@gmail.com

Telephone
+62 812-6501-6580

Website
www.datukawacoffee.com



About Us.

PT. DATU KAWA INTERNATIONAL

+62 812-6501-6580
Head Office :
Komplek Metro City Square, Jl. Medan Binjai No. 56. Kelurahan Mulio Rejo, Kec. Sunggal, Kab. Deli Serdang, Provinsi Sumatera Utara

Warehouse :
Jl. Takengon-Angkup No.99, Desa Wih Pesam, Kec. Silih Nara, Kab. Aceh Tengah, Takengon, NAD 24569



Introduction

Welcome to PT. DATU KAWA INTERNATIONAL. Indonesian coffee processor, with our dedication, we provide the best flavor and consistency. We never disappoint our consumers and are committed to being the ultimate business partner for coffee in the world.

Our Philosophy

PT. DATU KAWA INTERNATIONAL has a philosophy as a coffee supplier to many leading coffee exporters in Indonesia. With our new team, we will elevate this company to the international arena.



Vision And Mission

With our commitment, we will become a major part of Indonesia's coffee supply globally. Through strict control over each production process, we will achieve the best quality, aiming to distribute the finest Indonesian coffee to the world.

www.datukawacoffee.com

OUR TEAM
PT. DATU KAWA INTERNATIONAL



Sahabuddin, SE
CEO



Masari Dewi Siregar, SE
Finance Executive



Hilda Arila
COO



Chandra Sembiring, S.M
Sales Executive



Cindy Sakhila, S.Ab, M.M
Purchasing



Daffa Prayoga A.Md A.A
Production



Bahrud Tamam, S.Ag
Quality Control







THE STORY OF

Coffee Processing

The post-harvest process of coffee at PT. Datu Kawa International begins with the collection of harvested coffee cherries from our trusted farmers. We ensure that the coffee cherries produced are of the highest quality and come from selected origins.

After collection, the next step is processing. We carry out washing and fermentation to bring out the best flavors from the coffee beans. Following this, the beans are sun-dried to achieve the ideal moisture content before milling.

We also pay close attention to the selection and storage of the coffee beans to maintain quality until the final distribution stage. This way, we can deliver coffee that not only meets high standards but also reflects its unique origin.

We are committed to maintaining good relationships with our farmers and ensuring that they benefit from every step of this process.

To achieve optimal results, we employ a comprehensive grading process that utilizes advanced technologies such as the suton machine and color sortex. For the final refinement, we incorporate hand picking to ensure that the quality of our coffee remains consistently high.

With the goal of becoming a supplier of Indonesian coffee on the global stage, we are committed to maintaining and continuously developing this ecosystem. We aim to ensure that every product we produce remains a favorite among our consumers. Our efforts not only focus on enhancing the quality of our coffee but also on providing benefits to farmers and the surrounding environment.





GALLERY









OUR PRODUCT

We have three bestselling coffee Arabica origins at our company: Gayo, Lintong, and Mandheling, with various qualities ranging from grade 1 to grade 5. Below are the specifications for each of our grades.

G1

Moisture : 13%
Triage : 5%
Process : Semi Washed
Atitude : 1200-1600 MASL
Premium Coffee Bean

G2

Moisture : 13%
Triage : 25%
Atitude : 1200-1600 MASL

G3

Moisture : 13%
Triage : 40%
Atitude : 1200-1600 MASL

G4

Moisture : 13%
Triage : 55%
Atitude : 1200-1600 MASL

G5

Moisture : 13%
Triage : 80%
Atitude : 1200-1600 MASL



