Indonesia News

Embassy of the Republic of Indonesia in Dhaka

May 2022

Trade fair

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At a Glance

HALAL INDONESIA EXPO 2022

After the following success in the 1st edition, we welcome you to 2nd HIEX 2022 (Halal Indonesia Expo), the trade and consumer exhibition for Halal Food & Beverage, Travel & Tourism, Muslim Fashion & Cosmetics, Sharia Banking & finance, Islamic Education, Halal Agriculture, Eco-Green Product, Logistics, and Services.

Visited by over 25.000 visitors at 2019, HIEX 2022 is present in order to cover Halal industry challenges in Indonesia which is very big potential and grows increasingly.

The 3 days main event is integrating with 11 themes: Halal F &B, Halal Travel Fair, Halal Beauty & Cosmetics, Muslim Fashion, Islamic Education, Sharia Banking & Finance, Sharia Property, E-commerce, Logistics, Agriculture & Plantation, Organic Product, Eco-Green & Environment



INTEGRATED WITH 6 THEMES:

HALAL CULINARY Festival 2022

Sharia Wedding FESTIVAL 2022

UMROH HAJJ & HALAL TRAVEL FAIR 2022

ISLAMIC EDUCATION & BOOK FESTIVAL
PAMERAN SEKOLAH ISLAM, PESANTREN, BOARDING SCHOOL DAN BUKU ISLAMI

NATURAL & ESSENTIAL PRODUCT AREA

BABY-KIDS & MATERNITY AREA

OVERVIEW :

Show Title:
2nd HIEX 2022 (Halal Indonesia Expo)
Indonesia's Premiere Exhibition for Sharia Industry & Halal Product and Services.

Venue:
Jakarta Convention Center (JCC)

Show Date & Time:
17-19 August 2022, 10.00am - 8.00pm

Organised by:
WPCitra Exhibition
(PT. Wahyu Promo Citra)

Admission Fee: / Tiket masuk:
IDR 25.000,-/ day

Exhibiting Zone:
Halal Food & Beverage, Halal Travel & Tourism, Halal Beauty & Cosmetics, Muslim Fashion, Sharia Banking & Finance, Sharia Property & Investment, Islamic Education, Halal Pharmaceuticals, E-Commerce, Logistcs, Organic Product, Green Product, Agricutlure & Plantation

14 TREND TOPICS

- Food & Beverage
- Umrah, Hajj, Halal Travel & Tourism
- Sharia Banking & Finance
- Islamic Education & Book
- Halal Beauty, Cosmetics & Pharmaceuticals
- Muslim Fashion & Apparel
- Maternity & Baby Equipment
- Home Appliances & Kitchenware
- Healthcare, Natural, & Essential Product
- Eco-Green & Organic Product
- Shariah Property & Investment
- E-commerce
- Logistics

HIEX 2022 SPECIAL AREA:

HALAL CULINARY Festival 2022 | Sharia Wedding FESTIVAL 2022 | UMROH HAJJ & HALAL TRAVEL FAIR 2022

ISLAMIC EDUCATION & BOOK FESTIVAL | NATURAL & ESSENTIAL PRODUCT AREA | BABY-KIDS & MATERNITY AREA

EXHIBITION SCALE :

10.000 sqm	200 expected	50k expected	3 Theater	20+ Programm	20+ Speakers
EXHIBITION AREA	NUMBER OF EXHIBITOR	NUMBER OF VISITOR 29.663	NUMBER OF THEATER	NUMBER OF EVENT PROGRAM	NUMBER OF SPEAKERS

EXHIBITOR & VISITOR BY COUNTRY :

China, Indonesia, Pakistan, USA, Malaysia, Singapore, Africa

INDONESIAN Coffee Beans HELP RECHARGING THE WORLD

Indonesia is blessed with an ideal geographic location to grow coffee trees having the largest diversity of coffee seeds varieties. This is due to Indonesia being an archipelagic country providing various heights, climates, soil types and other factors that affect the taste of specific coffee planted in certain region. Famous coffee varietiesn from Indonesia include Sumatra Gayo, Sumatra Mandailing, Sumatra Lintong, Java, Bali Kintamani, Sulawesi Toraja, Flores Bajawa and Papua Wamena.



Java coffee is known to have a cocoa taste while Papuan coffee trees planted near fruit orchards tend to have fruity taste and the Aceh coffee is linked to a myth that it has the taste of marijuana. Another specialty coffee from Indonesia is the Kopi Luwak, literally means the Civet Coffee. The coffee, dubbed as the world's most expensive coffee, has a balanced acidity and thickness due to the chemical process inside a civet's stomach. Coffee connoisseurs appreciated various specialty coffee from Indonesia such as Gayo and Kintamani as can be seen at the Specialty Coffee Association of America (SCAA) Exhibition and others. Many coffee customers in the United States use the term “Java” to describe a high quality coffee. If they want to describe a high quality coffee from another country, let say Nicaragua, they will describe it as “Nicaragua Java”.



Coffee that is sold on the world market is usually a combination of roasted beans of two botanic types: arabica and robusta. The difference between these two types mainly lies in its taste and the level of caffeine. Arabica beans, more expensive on the world market, have a milder taste and contain approximately 70 percent less caffeine than robusta beans.

The subtropical and equatorial regions provide good conditions for coffee to be grown. Therefore, countries that dominate the world's coffee production are found in South America, Africa, and Southeast Asia.

Coffee is a traded commodity on major futures and commodity exchanges, most importantly in London and New York. Below, are two tables that indicate the top five coffee producing countries. Coffee was introduced to the archipelago by the Dutch who initially planted coffee trees around their stronghold of Batavia but quickly expanded coffee production to the Bogor and Sukabumi regions in West Java in the 17th and 18th century. Indonesia proved to have a near ideal climate for coffee production, hence plantations were soon established on other parts of Java and on the islands of Sumatra and Sulawesi.

GAYO COFFEE

This special coffee comes from the Gayo highland in Central Aceh, near Lake Laut Tawar, which is surrounded by by thousands of hectares of vegetation, mostly coffee and pine. The area is part of the Bukit Barisan mountain range, which stretches across the island of Sumatera.



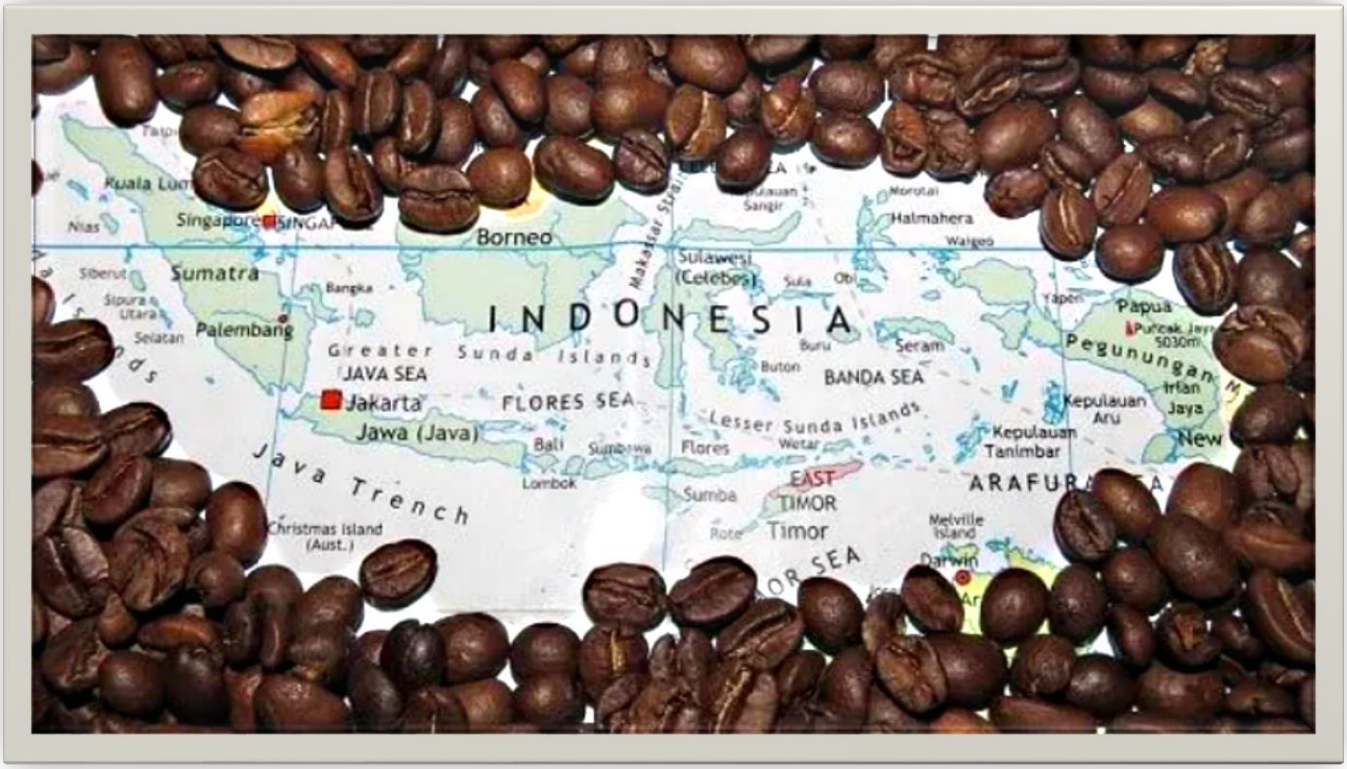
Gayo coffee's entry to the world commodity market is due to its highly valued, typical flavor. Its fine aroma and lack of bitter taste have become the characteristics of this Gayo Arabica product. The exceptional taste of Gayo coffee has made it a favorite among coffee drinkers in Europe, especially in Netherland. Gayo coffee belongs to the premium category, in equal class to other world-famous coffee. Gayo Arabica coffee cupping test score is between 86 – 90 or based on the standard of quality coffee cupping test by Specialty Coffee Association of America (SCAA) is categorized into specialty coffee.

The Gayo area, comprising the regencies of Central Aceh (including its chief city, Takengon) and Bener Meriah, has a very different geography from most other parts of Aceh. With relatively low temperatures and rain falling between 113 and 160 days a year, this high plateau at the base of Gunung Leuser is very fertile. The local people make good use of these natural blessings by raising crops, especially Arabica coffee, which accounts for 95% of the region's income.



Everywhere you go in Gayo, you are surrounded by the fragrant aromas of coffee – the raw red berries, or the roasted and ground coffee powder. This 74-hectare green expanse of coffee plantations is owned mostly by smallholders. The coffee is famous for its high quality: rich and long-lasting, with well-balanced acidity. Coffee has been cultivated in Gayo since the Dutch colonial era, and over 53,000 households now grow coffee as their main source of income. And Gayo is still the largest producer of Arabica coffee in Indonesia and, indeed, in Southeast Asia.

The finest Arabica coffee is organically grown. As might be expected, organic coffee is a bit more expensive, and the longer it has been aged, the more sought-after it becomes. In New York, organic Arabica is 25% more expensive that other standard coffees on the international market, and organic Gayo coffee is among the world's best Arabica.



Despite the strong character and complex flavor, most Gayo Arabica Coffees are still traded as commercial coffee and only small portion traded as specialty coffee. Several trade names of the coffee in international markets are *Mandheling Coffee, Sumatra Mandheling, Retro Mandheling, Sumatra Gayo, Mandheling Gayo, Super Gayo, and Gayo Mountain Coffee*. Some of the producers of Gayo Arabica Coffee have certified to the principle of sustainable development system for coffee industry such as: Organic, Fairtrade, Utz Certified, etc in order to meet developed countries market demand.

Product Specifications:

● Type: Aceh Gayo grade 1 ● Arabica coffee beans ● One of the premium coffee beans in the world ● Harvested from plantations in Central Aceh region ● Fine aroma and pretty low bitter taste ● Grown in the distinctive type of soil in the highlands ● Almost impossible to find in any other places outside its origin ● Famous for its classic balance of earthiness, bold and syrupy flavor

Characteristics:

● Fragrance/aroma: fresh nutty ● Flavor: complex coffee flavor with hints of vanilla ● Acidity: good acidity ● Body: medium to high or full body (rich)

Description scheme:

● Time from flowers to be a berry: 9 months ● Production (ton / ha): 30,000 to 40,000 ● Optimal temperature: 13 to 28 Degrees Celsius ● Optimal rainfall: 100 to 3,000 mm ● Altitude: 1,000 to 1,500 from sea level (ASL) ● Soil types: fertile volcanic soil, wet climate, near to equator (north) ● Country of origin: Indonesia ● Production areas: Gayo island, Central Aceh, Northern Sumatra ● Caffeine content: 0.8 to 1.4 % ● Form of seeds: flat with a clear midline ● Character stew: acid and chocolate ● Method of harvest: mechanical and hand pick ● Processing method: mostly wet processed, wet hulling (small holders), and small quantity wet process; dry hulling or fully wash process (big processor).

Contact:

Koperasi Kopi Gayo Organik (Organic Gayo Coffee Cooperative)

https://kopigayoorganik.com





















PT. Sumatera Arabika Gayo (SAG)

https://www.sag.coffee/home

PRODUCT CATEGORY : Sumatra Arabica
ORIGIN : Sumatra (Gayo, Mandheling, etc), FTO Sumatra Arabica Gayo
GRADE : Grade-1, TP (TriplePick), Grade-1, DP (DoublePick), Grade-1
CERTIFICATION : Fairtrade by FLO-Cert, Organic EU & USDA-NOP by Control Union, Organic Korea by Doalnara DCOK
Specialty Quality of Special Process *(Limited for micro lot only)* : Volcano Gayo *(Semi-washed process)*, Premium Red Cherry *(Semi-washed process)*, Blue Beans *(Limited type of coffee tree)*, Natural Process, Honey Process, Fully Washed Process





CV ARVIS SANADA

ARVIS COFFEE SUMATRA

arviscoffee-sumatra.com



FAIRTRADE ORGANIC PRODUCT :
Sumatra Arabica Gayo Organic Fairtrade (FTO), Arabica Mandheling Organic Fairtrade (FTO)
FAIRTRADE CONVENTIONAL PRODUCT :
SumatraArabica Gayo Fairtrade (FT), Arabica Mandheling Fairtrade(FT), Arabica Lintong Fairtrade (FT)
CONVENTIONAL PRODUCT :
SumatraRobusta EK1 Grade 4, Arabica Mandheling Grade 1, Grade 2 and Grade 3, SumatraArabica Gayo Grade 1, Grade 2 & Grade 3, Arabica Lintong Grade 1, Grade 2 & Grade 3

Indonesia, the largest archipelagic country in the world, certainly has many high mountains scattered throughout the island of Indonesia also have Climbing mountain is a requires good mental reach the top of mountain the fatigue and hard work with a very beautiful view reach the top of mountains with the amazing beauty.



Indonesia. The mountains of extraordinary beauty. very challenging activity and and strength so that you can you are visiting. However, all that you feel will be paid off and very happy to be able to mountain. Here are some of Indonesia's highest peaks and have



1. Mount Rinjani

Mount Rinjani has a height of 3,726 meters, this mountain also managed to occupy the highest peak in Indonesia. Not only has a height, Mount Rinjani also has a very extraordinary beauty. If you visit there to do climbing activities, you will be presented with a savanna that is overgrown with edelweiss, Segara Anak Lake, and a very beautiful sunrise.

2. Puncak Jaya (Carstensz Pyramid



Puncak Jaya or Carstensz Pyramid is a mountain covered by snow. Puncak Jaya has a height of 4,884 meters which makes it the highest mountain in Indonesia. Puncak Jaya is also the only mountain in Indonesia that is covered with snow, the snow that covers Puncak Jaya is now estimated to have thinned due to liquid or even drying.



3. Mount Semeru

Mount Semeru is the highest mountain on Java, this mountain is located in Lumajang Regency. Mount Semeru has a height of 3,676 meters above sea level and is also known as Mahameru or Mount Agung. Mount Semeru is also the highest volcano in Indonesia after Mount Kerinci in Sumatra and Mount Rinjani in West Nusa Tenggara.

4. Mount Kerinci



The next highest mountain in Indonesia is Mount Kerinci which is located on Sumatra, precisely in Jambi Province. Mount Kerinci has a height of 3,805 meters, and it has a special designation, namely Peak of Indrapura Mount Kerinci is also the highest volcano in Indonesia.

5. Puncak Mandala



Puncak Mandala or Mandala Peak has a very amazing height as well as Puncak Jaya which has eternal ice at Puncak Mandala. It also has a good nickname, namely Juliantop or Juliana peak. The height of Mandala Peak reaches 4,760 meters above sea level. Puncak Mandala, located in Papua Province, forms part of the eastern Bintang Mountains and near the Papua New Guinea border.



6. Mount Trikora

Mount Trikora has a height of 4,750 meters above sea level, Trikora Peak is the highest mountain in Indonesia. Mount Trikora is located in Papua region, Trikora Peak is also often known as Willhemina or Ettiakup.



7. Mount Slamet

Mount Slamet as the roof of Central Java which has a height of 3,428 meters above sea level. This mountain is located in 5 districts, namely Purbalingga, Banyumas, Pemalang, Tegal, and Brebes. Climbers usually travel to the top of Mount Slamet via the Bambangan route in Purbalingga Regency.

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