

## INTRODUCTION

Niroga Jaya Thani is a company engaged in supplying Indonesian coffee. We started supplying coffee in 2020 which started from local Indonesia until 2021 we started supplying coffee needs in ASEAN areas such as Singapore and Malaysia. The coffees we supply range from green bean coffee to roasted bean coffee and various Arabica and Robusta coffees. In addition, we also have a flagship product for roasted coffee beans, namely

Espresso, which has supplied various coffee shops in Indonesia. By referring to the Vision and Mission as guidelines, we believe that we can work together with our customers for a long time. VISION :

My Home, My Future *MISSION*:

1. Build trust between us and our customers

- 2. Build trust between us and our suppliers
- 3. Happy to discuss with customers
- 4. Produce quality products as agreed
- 5. Prioritizing customer convenience

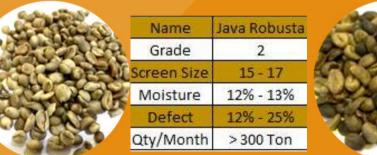
### PRODUCTS



Name	Java Robusta
Grade	1
Screen Size	15 - 17
Moisture	12%
Defect	< 5%
Qty/Month	>150 Ton
Qty/Month	>150100



Name	Java Robusta
Grade	3
Screen Size	15 - 17
Moisture	12% - 13%
Defect	26% - 44%
Qty/Month	> 500 Ton





Name	Java Robusta	
Grade	4	
Screen Size	15 - 17	
Moisture	12% - 13%	í,
Defect	45% - 60%	7
Qty/Month	>800 Ton	18
		-

# PRODUCTS

	Nama	Arabica		Nama	Arabica Espresso Aceh Gayo
		Aceh Gayo		Grade	1
Ling t	Grade	1		Screen Size	15 - 17
	Screen Size	15 - 17	BORD RELEVA		Medium to
	Moisture	12%		Roasted	Dark
ANT	Defect	< 5%		Defect	5% - 10%
	Qty / Month	>150 Ton		Qty / Month	>15 Ton
		Arabica		Nama	Arabica Espresso
	Nama				Java Kawi
2000	Nama	Java Kawi		Grade	Java Kawi 1
	Nama Grade			Grade Screen Size	Java Kawi 1 15 - 17
		Java Kawi		Screen Size	1 15 - 17
	Grade	Java Kawi 1			1 15 - 17 Medium to
	Grade Screen Size	Java Kawi 1 15 - 17		Screen Size Roasted	1 15 - 17 Medium to Dark
	Grade Screen Size Moisture	Java Kawi 1 15 - 17 12% < 5%		Screen Size	1 15 - 17 Medium to



Nama	Robusta Espresso Java Kawi
Grade	1
Screen Size	15 - 17
Roasted	Dark
Defect	5% - 10%
Qty / Month	>15 Ton

#### PEABERRY

Peaberry or lanang coffee is an anomaly of coffee cherries due to its single seed. While normally, one cherry contains two coffee beans. Peaberries are very rare because the possibility of harvesting them is very rare. This scarcity makes the price expensive.

The shape is unique and has abnormalities, it turns out that coffee has the benefits of coffee for men, especially adult men.

The price becomes expensive because of the scarcity and complicated sorting process. In every one kilogram of coffee, the content of lanang coffee is only half an ounce.

Name	Pearberry Green Bean
Grade	1
Screen Size	15 - 17
Moisture	12% - 13%
Defect	5% - 10%
Qty/Month	> 15 Ton

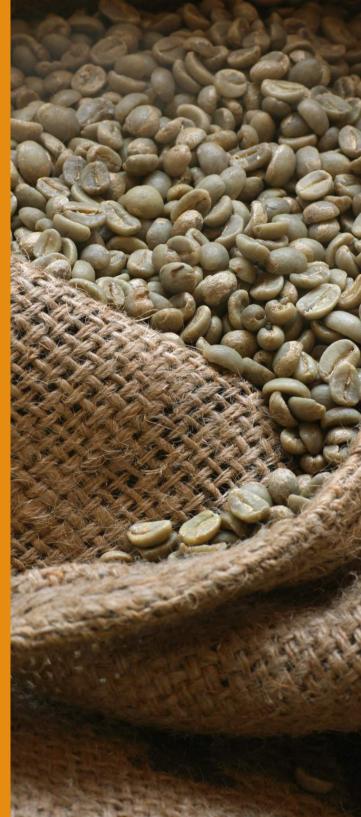
Name	Pearberry Roasted Bean
Grade	1
Screen Size	15 - 17
Roasted	Medium to Dark or Dark
Defect	5% - 10%
Qty/Month	> 15 Ton

#### PAYMENT TERM

All payment should be made via TT (Telegraph Transfer) bank transfer to our company account in Indonesia. We use Bank of Mandiri. We do not accept L/C, Western Union, Bitcoin, and others not bankable payment are not accepted. Payment should be done in USD, free from issued bank charges.

Payment terms are 50% down payment. After receiving this payment we start the coffee green bean selection process and we start to roasting if you order roasted bean coffee, then we packaging. We need 20 working days for 1 container. At this stage you make a payment of 30% before the staffing process. After we receive payment we start to staffing container process, it takes 2-3 hours.

After container is shipped we prepare shipping documents : Bill of Lading, Certificate of origin, invoice, packing list. It takes 3-5 days to prepare all documents. Right after that, we send you a fotocopy of B/L and COO. Now is your turn to transfer us to the rest 20% of payment. After we receive payment we send you original documents via DHL or just a telex realse.



# CONTACTS & ORDER



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