

# Company Profile & Catalogue



PROFILE 2026



# THE STORY OF SANGRAÉ

---

Our humble background.

**Company Name** : PT Sangrae Jaya Internasional  
**Head Office** : Yogyakarta  
**Warehouse** : Central & East Java  
**Export Capacity** : 3,500 - 4,500 MT per year  
**MOQ** : 1x 20ft container Robusta, 5 MT Arabica

Our company was **founded in 2021** by passionate and experienced coffee roasters in Yogyakarta, committed to delivering exceptional quality from farm to market. As a coffee trader and exporter, we source consistent green coffee from farmers and processors across Java, carefully sorting and processing each lot to meet rigorous quality standards.

We proudly offer a diverse selection of coffee varieties from across the Indonesian archipelago. By working closely with **more than 200 farmers** and trusted processing facilities, we ensure consistency, traceability, and excellence at every stage of production.

PT. Sangraé Jaya Internasional is an experienced and trusted coffee trading company in Indonesia. Through years of hands-on expertise and continuous improvement, we have strengthened our capabilities and established ourselves as a reliable partner within the coffee industry.



# Our Core Values



## Integrity

**Integrity** means the quality of being honest and having strong moral principles. In our daily activities, Sangraé Indonesia uphold the value of honesty and respect to ensure all parties to gain a mutual benefits.



## Quality

**Quality** could be materialized in Sangraé's business through combining all other values in the core values. we aim to deliver an exemplary quality in all we do, both in form of service to our business partners, and to our products that we deliver.



## Consistency

**Consistency** in term of learning and developing our quality from each opportunity we encounter and consistently providing satisfactory results to our business partners, while implementing each core values to the business.



## Commitment

**Commitment.** We are committed to consistently deliver quality products and service to our business partners while uphold the value of integrity as our basis foundation in building trust with our partners.

Our business growth and operations are guided by our core values: integrity, quality, consistency, and commitment. These principles ensure that we consistently deliver the highest standards to our business partners. Driven by this mindset, we continuously strive to reach the peak of our capabilities and to become a leading force in Indonesia's agricultural industry.



# Coffee Sources

## Java - Central & Eastern

Java has long stood as a cornerstone of Indonesian coffee production, a legacy established during the colonial era and sustained today through modern expertise and stewardship. This heritage continues to shape the island's reputation for consistency, quality, and depth of knowledge in coffee cultivation.

We focus our sourcing and processing in the highlands of Probolinggo and Temanggung, collaborating closely with local farmers and processors to ensure reliability at every stage. Probolinggo's volcanic soils, enriched by centuries of mineral deposits, produce distinctive Arabica, developed through lactid, anaerobic, and natural post-harvest methods to achieve clean, well-structured profiles.

In Temanggung, a long-standing agricultural tradition and stable climate create ideal conditions for Robusta cultivation. The region's fertile land supports consistent yields across harvest cycles, forming a dependable foundation for high-quality supply.

Together, these origins reflect a disciplined balance of heritage, precision, and consistency.

# COFFEE HARVESTS



## ARABICA COFFEE VARIETIES

---

We source our Arabica coffee varieties through a curated network of partner plantations, complemented by carefully selected smallholder farmers with whom we collaborate. This integrated approach ensures a stable supply of consistently high-quality coffee for our partners.

- Grade 1 (Lactid, Anaerob, Natural)
- Commercial Grade (washed)



## ROBUSTA COFFEE VARIETIES

---

We source our Robusta coffee varieties through a curated network of partner plantations, complemented by trusted smallholder farmers with whom we collaborate. This integrated sourcing approach enables us to deliver a stable and reliable supply of high-quality Robusta coffee to our partners.

- Grade 1 (Natural & Washed)
- Commercial Grade (washed)

# OUR GRADING STANDARD



The above grading table represents the **Indonesian National Standard (SNI 01-2907-2008)** for green coffee beans. To guarantee our products remains highly competitive globally, we utilize the SNI grading system as our operational gateway. This framework serves as a direct enforcement mechanism for the **International Coffee Organization's (ICO) Resolution 407**. By applying this standard, we align our domestic supply with comprehensive international standards.

## What does "0-11" mean in Grade 1?

The "0-11" refers to the total allowed Defect Units (Nilai Cacat) found within a 300-gram sample of green coffee.

A "defect unit" is a weighted score, not a straightforward count of individual bad beans. The SNI system assigns different penalties depending on the severity of the flaw.

## For example:

- 1 Full Black Bean = 1 Defect Unit
- 1 Large Stone = 5 Defect Units
- 5 Broken Beans = 1 Defect Unit
- 10 Insect-Damaged Beans = 1 Defect Unit

This means a 300g sample could theoretically contain 25 broken beans (which equals 5 defect units) and still comfortably qualify as SNI Grade 1, provided the total combined penalty score stays at or below 11.

## Learn more:



<https://www.sangraecoffee.com/coffee-grading>



# ROBUSTA COFFEE VARIETIES



**Minimum Quantity**  
1x 20ft container (19.2MT)

**Supply Capacity**  
300+ MT/month, available  
year-round

**Origin** : Temanggung, Central Java

**Variety** : Tugu Sari, Mix,

**Grade** : 1, 2, 3, 4(A)

**Screen** : 17 / 18, & as requested

**Moisture** : 12 - 13%

**Process** : Full Wash, Natural

SNI Quality Grade	Total Allowable Defect Points (per 300g)
Grade 1	0 to 11
Grade 2	12 to 25
Grade 3	26 to 44
Grade 4a	45 to 60
Grade 4b	61 to 80
Grade 5	81 to 150
Grade 6	151 to 225

# ARABICA COFFEE VARIETIES



**Minimum Quantity**  
5 MT

**Supply Capacity**  
150+ MT/month

**Origin** : Central Java

**Variety** : Lini S (S-795)

**Grade** : 1

**Screen** : 17 / 18, & as requested

**Moisture** : 12 - 13%

**Process** :

- Natural
- Washed

SNI Quality Grade	Total Allowable Defect Points (per 300g)
Grade 1	0 to 11
Grade 2	12 to 25
Grade 3	26 to 44
Grade 4a	45 to 60
Grade 4b	61 to 80
Grade 5	81 to 150
Grade 6	151 to 225

# SPECIALTY ARABICA COFFEE VARIETIES



**Minimum Quantity**  
5 MT

**Supply Capacity**  
150+ MT/month

**Origin** : Probolinggo, East Java

**Variety** : Mix, Komasti & Lini S (S-795)

**Grade** : 1

**Screen** : 17 / 18, & as requested

**Moisture** : 12 - 13%

**Process** : • Lactic • Natural  
• Anaerob • Washed

SNI Quality Grade	Total Allowable Defect Points (per 300g)
Grade 1	0 to 11



## Shipment Method, Shipping Terms, and Payment Method

We strive to provide convenience in every aspect of our business.

We accept all types of shipping methods, including sea freight for shipments over 1 ton and air freight for document shipments. We also accommodate all shipping terms according to your preferences.

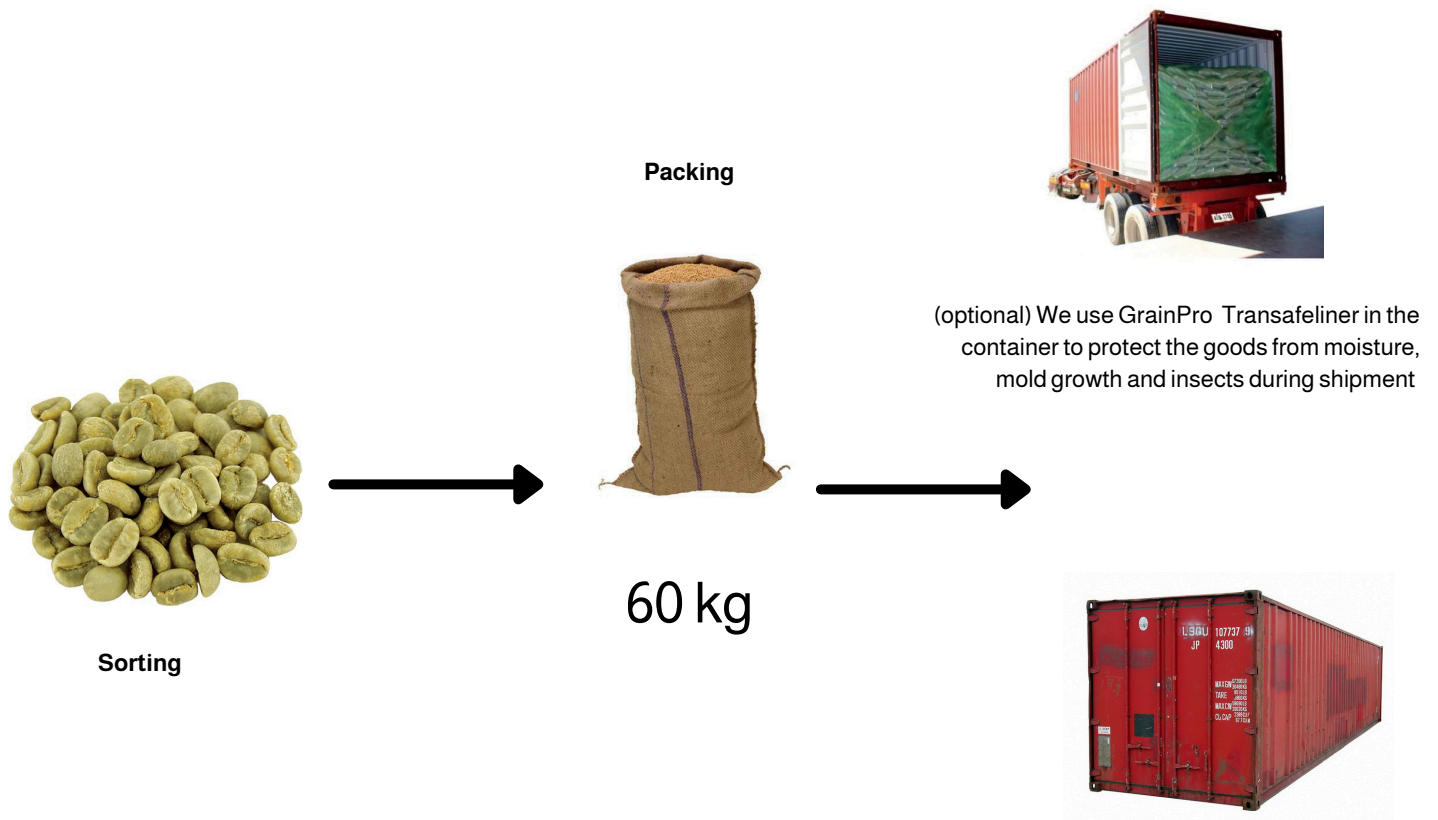
We guarantee that your order will be ready on time, as agreed.

For payments, we accept:

- **Letters of Credit (L/C)**
- Telegraphic Transfers (T/T), subject to agreed terms and conditions.

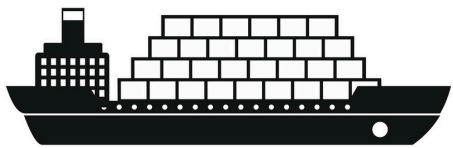


# PACKING AND DELIVERY

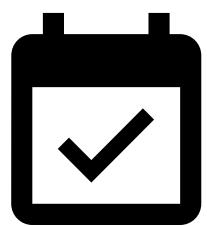


**Minimum Order Quantity:**  
1 container 20ft = 19.2 Mt = 320 bags

## Shipment



## Lead Time



SHIPMENT	DELIVERY TIME	QUANTITY (CONTAINER 20FT)	ESTIMATED TIME (DAY)
By sea (FCL)	Within (+/-) 30 working days after the goods ready for shipment (**)	1-10	35
		>10	To be Negotiated

(\*) Our coffee beans are packed in a 60kg bag.  
(\*\*) Delivery times are subject to adjustment based on prevailing circumstances.

# Get Your Sample Now !



## FOR FURTHER INFORMATION



**Oktaviet Fachmy (Okta)**

Overseas Sales Manager

- +62 857-1602-0633 (WhatsApp)
- [overseas.sales@sangraecoffee.com](mailto:overseas.sales@sangraecoffee.com)



**Dominique Pramudito**

Managing Director

- +62 881-0256-15235
- [dominique@sangraecoffee.com](mailto:dominique@sangraecoffee.com)