



PERUSAHAAN SANGHYANG AYU,PT
Lawe Dua Bukit Tusam Aceh Tenggara, Aceh Tenggara,
NANGROE ACEH DARUSSALAM - INDONESIA

Company Profile

Description	: pecialty coffee gayo dan kakao fermentasi adalah produsen kopi berkualitas tinggi yang berlokasi di wilayah Gayo, Provinsi Aceh, Indonesia. Kami menghasilkan kopi Arabika Gayo yang terkenal dengan cita rasa lezat dan karakteristik unik. Visi: Menjadi produsen kopi pilihan dengan dampak positif terhadap masyarakat lokal dan lingkungan, sambil mempromosikan kelezatan kopi Gayo ke seluruh dunia. Misi: Menghasilkan kopi Arabika Gayo terbaik dengan menjaga kualitas, keberlanjutan, dan etika dalam seluruh rantai pasokan. Mendorong pengembangan ekonomi di wilayah Gayo melalui kemitraan dengan petani kopi lokal. Menyediakan pelanggan kami dengan pengalaman kopi yang luar biasa dan edukasi tentang asal-usul kopi Gayo.
Business Type	: Exporter and Producer
Main Product	: coffee, kakao ,spice
Year of Establishment	: 2015
Export Percentage	: -
Scale of Business	: Micro
Email	: ptsanghyangayu@gmail.com
PIC	: lindaa,
Telephone	: ceo,
Verify Date	: 18 December 2023
Kategori Produk	: Agriculture

Trade Capacity

International Commercial Terms	: FOB
Terms of Payment	: T/T
Export Year	: -
Export Percentage	: -
Total Annual Revenue	: 0
Export Market	: -
Export Port	: BELAWAN

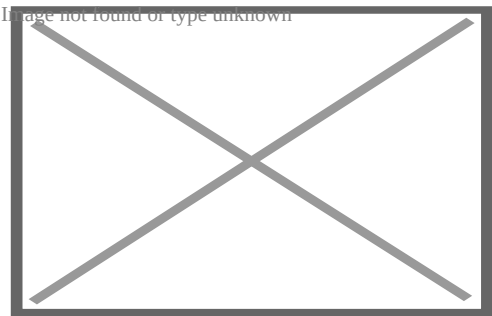
Production Capacity

Factory Address	: lawe dua bukit tusam aceh tenggara
Total Manpower	: -
Production Capacity	: Own Production : 20,00 % , Outside Production: -80,00 %

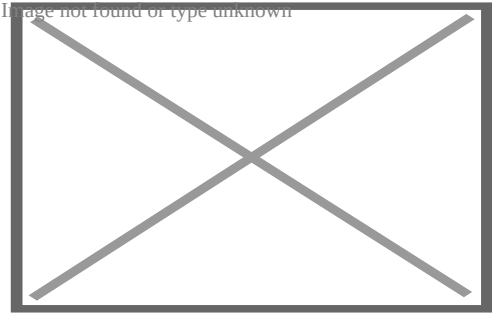
Exhibition Participation

No	Exhibition	Year
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Certificate



icorcraft



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CAV8 CUPPER TEAM
COFFEE SAMPLE EVALUATION

NAME OF PRODUCT: QUANTITY:
NAME OF VENDOR: MOISTURE:
PROCESS / VENDOR: TRIAGE:
LOT:

BLUE / YELLOW / GREEN / GREENISH YELLOW / PALE YELLOW / YELLOWISH / BROWNISH (NA)
ARABICA / ROBUSTA / LIBERICA / HYBRID / OTHER / UNKNOWN / OTHER (NA)

DEFECT CATEGORY DEFECT FOUND FULL DEFECT EQUIVALENT DEFECT POINT

TOTAL DEFECT POINT: (NA)

CUPPING

SCORING LEVEL: 1 2 3 4 5 6 7 8 9 10

OVERALL 10.00 FLAVOR 10.00
AFTER TASTE 10.00
SWEETNESS 10.00
CLEAN CUP 10.00
ACIDITY 10.00
UNIFORMITY 10.00
BALANCE 10.00
BODY 10.00

SCORING NOTES
1. Overall Score: 84.50
2. Defect Score: 0.00
3. Cupping Score: 84.50

sertifikat cupping

CAV8 CUPPER TEAM
COFFEE SAMPLE EVALUATION

NAME OF PRODUCT: QUANTITY:
NAME OF VENDOR: MOISTURE:
PROCESS / VENDOR: TRIAGE:
LOT:

BLUE / YELLOW / GREEN / GREENISH YELLOW / PALE YELLOW / YELLOWISH / BROWNISH (NA)
ARABICA / ROBUSTA / LIBERICA / HYBRID / OTHER / UNKNOWN / OTHER (NA)

DEFECT CATEGORY DEFECT FOUND FULL DEFECT EQUIVALENT DEFECT POINT

TOTAL DEFECT POINT: (NA)

CUPPING

SCORING LEVEL: 1 2 3 4 5 6 7 8 9 10

OVERALL 10.00 FLAVOR 10.00
AFTER TASTE 10.00
SWEETNESS 10.00
CLEAN CUP 10.00
ACIDITY 10.00
UNIFORMITY 10.00
BALANCE 10.00
BODY 10.00

SCORING NOTES
1. Overall Score: 84.50
2. Defect Score: 0.00
3. Cupping Score: 84.50

sertifikat cupping

sertifikat cupping

No	Brand	Year
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No	Brand	Country	Year
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