

**ANEKA
COFFEE**

Your Versatile Partner in Coffee Solutions

PRODUCT CATALOGUE



Our Coffee

Roasting Profile



Light

Milder-tasting coffee with low acid, slightly more caffeinated than dark roast.

Medium

A balance between retaining the bean's original flavor and adapting some of the roast flavors.

Dark

Makes exceptional espresso, thanks to its bold, deep, and smooth flavor with minimal acid.

Coffee Code

1

Arabica 100%

2

Robusta 100%

3

Robusta
+ Arabica

Coffee Product



Spray Dried Instant Coffee

Fine instant coffee powder with rich aroma, consistent taste, and excellent solubility.

Liquid Coffee Concentrate

Rich, viscous coffee extract in liquid form, ideal for food and beverage production.

What certifications does Aneka Coffee hold?

We are certified with:

- ✓ ISO 9001 in Quality Management System
- ✓ ISO 22000 in Food Safety Management System
- ✓ ISO 17025 in Laboratory Testing & Calibration
- ✓ Halal Assurance System
- ✓ Standard Nasional Indonesia (SNI) for Spray Dried Instant Coffee

These certifications ensure that our products meet international safety and quality standards.



What processing technologies are used in Aneka Coffee’s production?

Our facility includes:

Roasting
& Grinding
Facility

Coffee
Extraction
Systems

Evaporators
(Concentration
Units)

Spray
Drying
Units

Agglomeration
Equipment

All production lines are automated and digitally controlled, ensuring consistent quality, efficiency, and traceability. We also operate an ISO 17025–certified laboratory to support rigorous quality control and product testing.



Agglomerated Instant Coffee
Granulated coffee with smooth flowability and easy handling for industrial dry mixes.

Roasted Coffee Beans
Arabica and Robusta beans, sorted, graded, and roasted to deliver optimal flavor.

Ground & Microground Coffee
Finely ground under controlled temperature, brew-ready with full-bodied taste.



Spray Dried Instant Coffee (SDIC) & Agglomerated Coffee

→ SDIC

A versatile and cost-efficient coffee solution, our Spray Dried Instant Coffee is expertly crafted from carefully selected green beans and gently extracted under precise conditions to preserve its rich aroma and smooth, well-rounded flavor. This shelf-stable powder dissolves instantly in both hot and cold liquids, offering seamless integration into your process with minimal storage and maximum convenience.

→ Agglomerated

Produced by transforming fine spray-dried coffee particles into larger, uniform granules through a controlled steam and drying process. By binding fine SDIC particles into these granules, agglomeration retains the original flavor while enhancing the appearance, texture, and overall market positioning of the product. This method also improves solubility, allowing the granules to dissolve quickly and evenly in hot liquids.

Unique Selling Proposition

- ✓ **Reliable quality and taste** – Crafted from carefully chosen green beans, offering a rich aroma and a smooth, balanced flavor profile.
- ✓ **Efficient and convenient** – Quick-dissolving, shelf-stable, and space-saving, supporting streamlined production and long storage life.
- ✓ **Adaptable to diverse recipes** – Performs consistently across hot, dairy-based, and plant-based applications without compromising taste or texture.

Key Business Advantages

- **Clean, efficient, and residue-free for large-scale production**, with high flavor impact at low dosage to reduce ingredient costs and maintain consistent quality.
- **Two format options**: SDIC for broad formulation flexibility across beverages and foods, or agglomerated for improved solubility, reduced dust, and a more appealing visual and tactile experience.
- **Supports scalable production with consistent quality across batches**, ensuring reliability for both industrial manufacturing and consumer-facing products.

Packaging

Available in:

Carton Box

LLDPE Plastic Bag

→ Instant coffee: 30 kg

→ Agglomerated coffee: 25 kg

Pallet Dimensions:

- 30 kg : size box 42 x 42 x 69 cm
- 25 kg : size box 44,5 x 34,5 x 74 cm

Load Ability 20 and 40 ft (30kg)

- 20 feet : @200 cartons (6,000kg)
- 40 feet : @415 cartons (12,450kg)

Load Ability 20 and 40 ft (25kg)

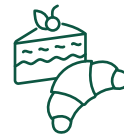
- 20 feet : @240 cartons (6,000kg)
- 40 feet : @495 cartons (12,375kg)



Product Application



3-in-1 Mix



Confectionery and Bakery



Ready to Drink



Dairy

Shelf Life: 24 months from production date in a fresh and dry place storage condition



Frozen Liquid Coffee Concentrate (FLCC)

A premium and versatile coffee solution, our Frozen Liquid Coffee Concentrate is brewed from carefully selected roasted beans and frozen to preserve its fresh-brewed aroma and bold, authentic flavor. FLCC is a ready-to-use liquid that integrates seamlessly into your operation without the need for grinding, brewing, or filtration. This ready-to-use liquid offers consistency, speed, and quality with every pour making it a reliable choice for foodservice, retail, and industrial use.

Unique Selling Proposition

- ✓ **Authentic coffee experience** – Brewed from carefully selected roasted beans and frozen immediately to lock in the fresh-brewed aroma and bold flavor, ensuring a coffee profile that closely matches freshly brewed quality with minimal processing loss.
- ✓ **Ready-to-use and time-saving** – Arrives as a liquid concentrate that requires no grinding, brewing, or filtration, dissolving seamlessly into both hot and cold beverages for rapid preparation in high-demand environments.
- ✓ **Consistent batch quality**, ideal for automated production.

Key Business Advantages

- **Operational efficiency** – Eliminates the need for grinding, brewing, or filtration, reducing preparation time, labor costs, and equipment investment.
- **Consistent product quality** – Delivers uniform flavor and aroma across batches, supporting brand reliability and customer satisfaction.
- **Versatile market applications** – Suitable for foodservice, retail, and industrial use, enabling businesses to serve high-quality coffee quickly in diverse settings.

Packaging



Available in:

200 kg Steel Drum
with double LLDPE Plastic Bag

20 kg Plastic Pail
with LLDPE Plastic Bag

Load Ability (20kg)

- 20 feet : @756 pails, 15,120kg

Load Ability (200kg)

- 20 feet : @60 drums, 12,000kg

Product Application



Ready to Drink



Syrups



Confectioneries

Shelf Life: 36 months on storage condition -18 degree Celcius

Roasted & Ground Coffee (R&G)

Coffee that has been roasted to develop its flavor and aroma is then either left as whole beans or ground to a specific particle size for brewing. Using advanced drum and tangential paddle-agitated roasters, each batch is carefully profiled to achieve targeted flavor, aroma, and body characteristics. Roast level and grind size can be tailored to meet specific brewing methods and product requirements, from café service to retail packaging and food manufacturing, and is available in formats ranging from coarse grind to microground for maximum flavor impact.



Unique Selling Proposition

- ✓ **Wide Roast Profiling** – Coffee can be roasted from very light to dark, with fully customizable profiles to match desired sensory outcomes for body, aroma, and flavor complexity.
- ✓ **Versatile Across Applications** – Suitable for whole bean repacking, ground coffee retail packs, instant coffee blends, cold brew extraction, and bakery or confectionery inclusions.
- ✓ **Consistent and Reliable** – Produced with strict roasting controls and batch consistency, ensuring dependable performance for both retail and industrial customers.

Key Business Advantages

- **Authentic Coffee Experience** – Provides the aroma and flavor fidelity expected in café and premium retail applications.
- **Customizable to Your Product Needs** – Roast level, grind size, and flavor profile can be precisely tailored for beverages, instant blends, or food inclusions.
- **Ready for Repacking or Industrial Use** – Beans or ground coffee can be directly repacked for retail, blended into dry mixes, or used for in-house brewing and extraction.

Packaging



Available in:

BULK
25 kg & 20 kg
Carton Box
with LLDPE Plastic Bag

GUSSETED BAG
**1 kg, 500 g
& 250 g**

Load Ability 20 and 40 ft (20kg)

- 20 feet : @325 cartons (6,500kg)
- 40 feet : @670 cartons, (13,400kg)

Load Ability 20 and 40 ft (25kg)

- 20 feet : @325 cartons (8,125kg)
- 40 feet : @670 cartons, (16,750kg)

Type of Products



Whole Beans



Ground Coffee



Microground Coffee

Shelf Life: 12 months from production date in a fresh and dry place storage condition

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