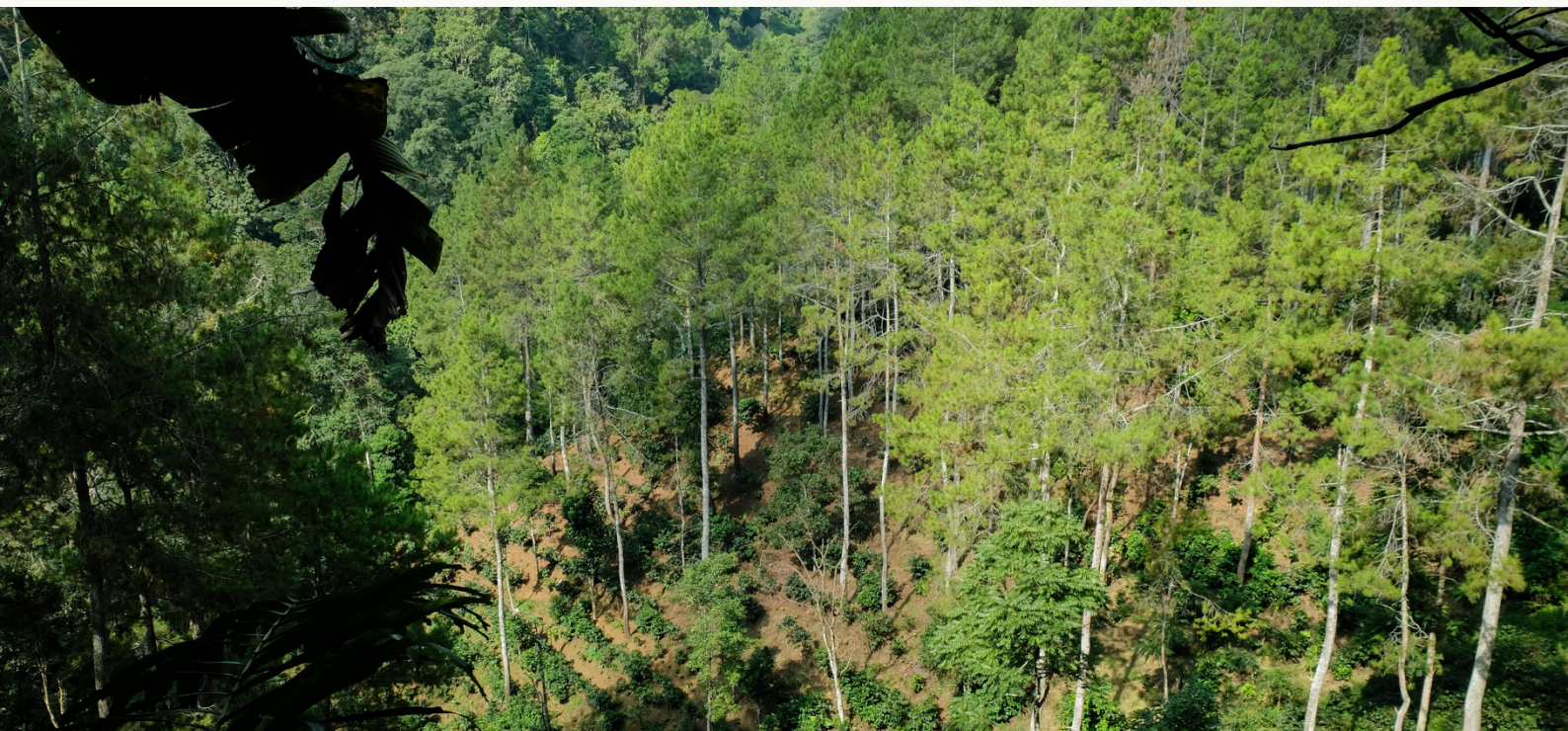




ABOUT THIS COFFEE

In West Java, the word Sulaya is notably used by arenga sugar artisans in the expressions « Moal Sulaya » or « Teu Sulaya », which mean respectively « will not deviate from its promise » and « does not betray ». It has thus become a way to designate an authentic sweetness, true to its promise.

Produced in the Garut region of Java, this coffee combines the Typica and Catimor varieties.

It is processed using the Honey method. After harvesting and sorting the ripe cherries, they are de-pulped without removing the thick layer of mucilage that still surrounds the bean. The coffee is then put out to dry directly.

Drying begins with a thicker layer to promote fermentation, then the layer is gradually thinned as the moisture content decreases. The parchment coffee is dried until it reaches a moisture content of 10 to 12 %, before being hulled and sorted.

Species	Arabica
Varieties	Typica, Catimor, Tim Tim
Process	Honey

