

PT. Mahitala Mandika Indonesia



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Our Background

- PT. Mahitala Mandika Indonesia was established in January 2020 to be able to sell and export the best quality coffee beans from our own plantations and our partner farmers. Our business includes green bean processing, wholesale and roasting for international and domestic markets.
- We are a group of like-minded people united by a passion for developing Indonesian coffee. We understand coffee in all its forms; from coffee trees, cherries, to green beans, and finally from roasted beans to cups.
- In our own area of North Sapan Toraja, South Sulawesi Indonesia, we work and manage our own plantations and work closely with fellow members of the North Toraja Sapan Coffee Farmers to produce quality Arabica and Robusta coffee beans, which we believe to be one of the best coffees in the world. .

Vision

- 1. To be the best coffee bean supplier in Indonesia and Asia.**
- 2. Develop and introduce Indonesian coffee beans throughout the world.**
- 3. Help and prosper the surrounding community and to develop coffee farming in Indonesia.**

Mission

- 1. Build personal yet professional relationships within the coffee community based on integrity and respect to meet the expectations of our customers, employees and agricultural partners**
- 2. establish long-term cooperation and gain trust as the best coffee bean supplier in Indonesia.**

Our Product

- Arabica & Robusta Sapan North Toraja
- Arabica & Robusta Ciwidey West Java
- Arabica & Robusta Gayo Aceh

Product Specification North Toraja Sapan Arabica & Robusta

- Processing Method: Semi Wash & Full Wash Process.
- Altitude: 1.700 - 2.100 MASL.
- Varietas: Todolo, Lini S.
- Note Taste: Bright Acidity Grape/ Strawberry, Cerry, Cinnamon & After Taste Dark Chocolate.
- Water Content : 12 - 13%.
- Defect : Max 5%

Product Specification Arabica & Robusta Ciwidey West Java

- Processing Method: Semi & Full Wash Process.
- Altitude: 1.200 - 2.200 MASL.
- Varietas: Kartika, Catimor, Lini S., Andung Sari.
- Note Taste: High Body, Citrus, Sweety, Caramelly, Spice.
- Water Content : 12 - 13%.
- Defect : Max 5%

Product Specification Arabica & Robusta Gayo Aceh

- Processing Method: Semi Wash.
- Altitude: 1.200 – 1.600 MASL.
- Varietas: tim tim, longberry, bourbon, ateng super.
- Note Taste: Chocolate, Citrus Medium Body.
- Water Content : 11-12,5%.
- Defect : Max 3%

Pictures of our Gardens & Warehouses





Closing Remarks

Thus the proposal for submitting this collaboration, we hope that we can cooperate with you. We will try our best to meet your needs for the best quality coffee products from Indonesia.

Thank You & Best Regards 😊

- PT. Mahitala Mandika Indonesia

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