

# PRODUCER PROFILE



**PRODUCER NAME:** KSU Permata Gayo

**PRODUCTS:** Coffee

**COUNTRY:** Indonesia

FLO ID 6589

Fairtrade certified since 2008

Number of members 3,089



©Google maps

## Introduction

KSU Permata Gayo is a 1st grade cooperative located in the tropical climates and fertile volcanic soils of the Bener Meriah district of the Aceh Province in northern Sumatra, Indonesia.

People in this area have suffered armed conflicts between Aceh separatists and the Indonesian military, and the impact of an earthquake and Tsunami. Permata Gayo members emerged from this period in socio-economic poverty. In 2006, this multi-ethnic cooperative united Aceh, Gayo, Alas and Singkil farmers to increase the sales of their organic coffee. Around 70% of household income now comes from the coffee harvest.

## Coffee growing, processing and export

Farmers produce varieties of Arabica and Robusta, such as Ateng, Lini S (Typica S 795), Catimor and Bourbon (Gayo 1, Gayo 2). Catimor is a hybrid between Arabica and Robusta, and is resistant to leaf rust. Locally it's known as Tim-Tim.

Permata Gayo have two cuppers on the staff who ensure premium quality. They give special attention to the unique profile of village-lots. Permata Gayo members have attended international events such as the Specialty Coffee Association of America in the United States and cupping trainings to stay up to date with current coffee practices.

Members usually sell their coffee to 'collectors' at village level. Collectors pulp, ferment, wash and dry the cherries to convert the harvest to parchment. At this point, the coffee has a moisture content of 40%, known locally as *gabah*. The collectors transport the parchment to the cooperative's hulling unit. It is hulled and dried to become green beans, known locally as *asalan*. The collectors sell the green beans to the cooperative who bags, labels and transports the coffee to Medan for export.

The cooperative has an export license and coordinates directly with importers. It sends samples to buyers for cupping before shipment.



Farmers from Permata Gayo ©Coop Coffees

## COFFEE PROFILE

**Altitude** 1,000 – 1,600m

**Smallholders** 1.5 hectares on average

**Total area of production** 4,718 ha

**Growing practices** 98% organic

**Coffee variety** Arabica: Ateng, Linie S (S795), Bourbon (Gayo 1, Gayo 2) and CaTimor

**Coffee quality** Semi-washed, Grade 1: Smooth deep body, mild spice, sweetness, hint of almond and berries.

**Harvest** September – July

**Other certifications** RFA, Control Union Certifications (organic)

CONT/...

# PRODUCER PROFILE CONT/...



## Fairtrade

Permata Gayo use Annual General Assembly meetings to make decisions about how to use the Fairtrade Premium.

## Women

Women's empowerment programmes have been supporting female-headed households. The cooperative actively supports women to become qualified in financial management and running a microcredit scheme. These small loans can be used to start businesses in order to supplement the income coming from coffee.

## Social

Permata Gayo have a food programme which provides staple foods to members during outside of the harvest season when there is no coffee income.

## Quality and productivity

Permata Gayo is improving their coffee by investing the Fairtrade Premiums in agricultural tools. The cooperative has provided one portable wedding kit per village with machetes, shovels, saws and weed cutting machines. Weeds can host and spread coffee diseases and pests so these machines keep coffee farms healthy without the use of chemicals. Permata Gayo has reduced the use of chemical herbicides by 95% with this technology.

Permata Gayo has invested the Fairtrade Premium in quality by maintaining a cupping laboratory and staff, improving processing facility, and training cooperative members.

## Environment

The cooperative is using Fairtrade Premium funds to invest in environmental education and training on local issues. The area's volcanic soil can be very productive, but over-farming and pollution is causing erosion. Permata Gayo run trainings in soil conservation and safe disposal of waste. There is also a tree nursery and composting facilities for members.

## Training

Other training which strengthen the cooperative and empower its members and staff includes: obtaining organic and Fairtrade certification standards; computer skills for administration; and accounting.

## Challenges

- As Permata Gayo grow as a cooperative, they will need to increase the knowledge of pricing and record keeping at farm level.

## CONTACT:

[gayopermata@yahoo.co.id](mailto:gayopermata@yahoo.co.id)



Permata Gayo coffee sorter ©Conscious coffees

## Women's health

The cooperative has used Fairtrade Premium funds to support women during pregnancy. The funds helped to equip medical centres with instruments and supplies for mums and babies.



Permata Gayo member ©Thanksgiving Coffee

**'Now that we've joined a Fairtrade Certified co-op, we know that there will be funds available to help us improve the quality of our product.'**

Fauziah  
Permata Gayo member

