



LOVEFOUS COFFEE AUSTRALIA

At Lovefous Coffee Australia, we curate some of the world's most exquisite coffees from the highlands of Aceh Gayo to the heritage coffee regions of Indonesia and craft them for cafés that demand true distinction.

Welcome to Lovefous

Exquisite Indonesian Coffee
Crafted for Distinction



Our philosophy is simple: every bean must deliver a cup worthy of the world's finest coffee bars. Sourced from elite, sustainably cultivated micro-lots, our beans are roasted with meticulous precision to honour their terroir, character, and natural sweetness.

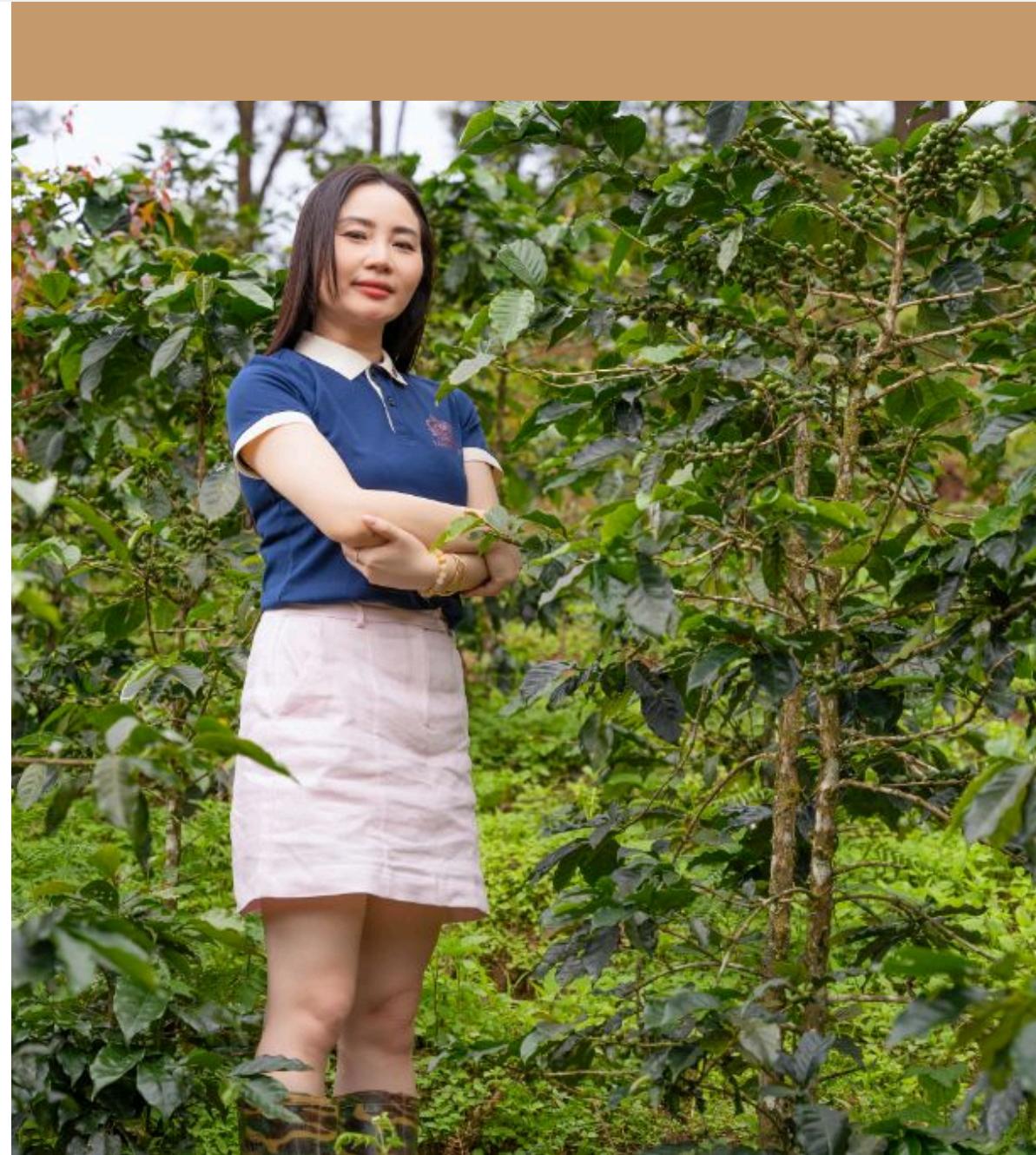
Each batch embodies a refined harmony of aroma, depth, and elegance tailored for premium cafés seeking an elevated and memorable menu experience.

But luxury at Lovefous extends far beyond taste. With every purchase, we support long-term educational and welfare programs for orphaned children, ensuring that each cup carries not only excellence, but purpose and humanity.

Our Philosophy

Our philosophy is simple: every bean must deliver a cup worthy of the world's finest coffee bars.

Sourced from elite, sustainably cultivated micro-lots, our beans are roasted with meticulous precision to honour their terroir, character, and natural sweetness.



Why Premium Cafés Partner With Us

01

World-Class Origins

Aceh Gayo, Indonesian Arabica, and signature blends crafted for exceptional flavour and balance. We curate only the most exquisite beans.

02

Precision Roasting

Consistent, expertly developed profiles for espresso, filter, and contemporary specialty offerings to honour terroir and character.

03

Ethical Prestige

Luxury with intent; every cup contributes to sustainable, long-term child welfare initiatives, ensuring excellence with humanity.

04

Exclusive Collaboration

Custom blends and private-label solutions designed exclusively for high-end café partners seeking an elevated menu experience.



Our Promise to Premium Partners



Lovefous delivers more than coffee — we deliver an experience of **craftsmanship, culture, and compassion**.

For cafés that value excellence with impact, Lovefous is your signature choice. We curate exquisite beans and support sustainable welfare programs, ensuring every cup carries purpose.



The Art & Soul of Indonesian Coffee

This portfolio is more than a catalog of green coffee beans; it is an invitation to explore the rich heritage, unique terroir, and ethical craftsmanship of Indonesia's finest specialty coffees. Each bean tells a story—of its volcanic soil, of the smallholder farmers who cultivated it, and of the meticulous care taken from harvest to hulling.

Our philosophy is built on a simple premise: to connect our partners with coffees that are as ethically sound as they are exquisite in the cup. This journey begins with an appreciation for the archipelago itself, a chain of islands whose geography and history have conspired to create one of the world's most complex and compelling coffee origins.





LOVEFOUS

A Legacy of Terroir

To truly understand a coffee, one must first understand its origin. The unique character found in Indonesian coffee is born from the archipelago's strategic geography and deep history, which together form the foundation of its complexity and allure.

Situated near the equator and comprised of thousands of volcanic islands, Indonesia features interior mountainous regions with fertile, nutrient-rich soil. This combination of high altitude, consistent rainfall, and diverse microclimates creates a range of ideal growing conditions. From the rugged highlands of Sumatra to the volcanic plateaus of Java, each island imparts a distinct and signature character to its coffee.

INDONESIAN COFFEE BEANS



ARABICA	ROBUSTA
Gayo, Mandheling Lintong Toraja, Kalossi Kintamani	Lampung, Bengkulu, S. Sumatra Lowland Java Other islands

Main Arabica Coffee Regions

- Aceh Gayo (North Sumatra)
- Sumatra Mandheling (North & West Sumatra)
- Java Ijen (East Java)
- Java Preanger (West Java)
- Flores Highland (East Nusa Tenggara)
- Sulawesi Toraja (South Sulawesi)
- Bali Kintamani (Bali)



Aceh Gayo

Sumatra

From the highlands surrounding Lake Laut Tawar in the northern tip of Sumatra, Gayo coffee is cultivated by smallholders under a canopy of shade trees. Its exceptional quality has earned it a protected Geographical Indication (G.I.) status.

ALTITUDE

1,700 masl

1200m



Highland

PROCESSING

Giling Basah

Wet-hulled Method



Washed



Sun Dried

FLAVOR PROFILE

Fresh Aroma

Vanilla Notes

Complex Cup

Heavy Body



TERROIR

Volcanic Soil

13–28°C

Humid





REGION

Aceh Gayo

✓ Specifications

GRADE 1 SPECIALTY

DEFECT VALUE (MAX 11)



● Grade 1 ● Grade 2 ● Grade 3/4

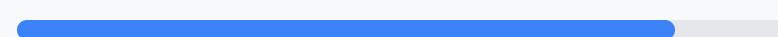
EXCELLENT

SCREEN SIZE (15 - 19)



MOISTURE CONTENT

MAX 13%



1,200 - 1,700 m

Altitude



Wet-Hulled

Giling Basah



Typica, Gayo 1, Gayo 2, Ateng

Key Varieties

☕ Tasting Profile

Gayo coffees are celebrated for their fresh, nutty fragrance and a complex flavor profile with distinctive hints of vanilla. The cup presents good acidity balanced by a rich, medium-to-high body.

This distinct character is the result of the unique wet-hulled processing method combined with the fertile volcanic soil of the highlands.

FLAVOR NOTES

Fresh Aroma

Vanilla

Nutty

Balanced Acidity

Rich Body

Sumatra Mandheling

North Sumatra

Mandheling is a famous trade name for Arabica coffee from Northern Sumatra, derived from the Mandailing people. Celebrated for its smooth, sweet body and low acidity, it is an iconic Indonesian coffee with cupping scores often reaching 83–84 for Grade 1.

ALTITUDE

1,500 masl

900m

Mid-Highland



PROCESSING

Giling Basah

Wet-hulled Method

Semi-Washed

Sun Dried



FLAVOR PROFILE



Earthy



Chocolate



Herbal

Low Acid



TERROIR

Volcanic Black Soil

High Minerals

Tropical





ORIGIN

Sumatra Mandheling

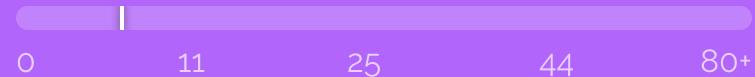
GRADE 1



Specifications

Defect Value (per 300g)

Max 11



Screen Size

15 - 19



Medium to Large Bean Size

MOISTURE

Max 13%

ALTITUDE

1,100 - 1,500 masl

PROCESSING

Wet-Hulled (Giling Basah)

KEY VARIETIES

Typica, Linie S, Catimor

Tasting Profile



A classic Sumatran cup, Mandheling offers a rich, full body with low acidity and a complex flavor profile that often includes notes of chocolate and earth.

Its smooth and lasting finish makes it ideal for blending or as a standalone single origin. Celebrated for its smooth, sweet body and low acidity.

 BODY
Rich & Full NOTES
Chocolate & Earth ACIDITY
Low & Smooth

Java Ijen

East Java

Cultivated on the Ijen Plateau in eastern Java, this coffee comes from large estates established by the Dutch in the 18th century. Grown at high altitudes on volcanic soil, the ripe cherries are meticulously wet-processed, resulting in a cup that perfectly balances brightness with a substantial medium body.

ALTITUDE

1,400 to 1,700 masl

High Plateau



Volcanic

PROCESSING

Fully Washed

Wet Process Method

Fermented

Patio Dried

FLAVOR PROFILE

Bright Acidity

Floral

Jasmine

Citrus



TERROIR

Volcanic Soil

Ijen Plateau

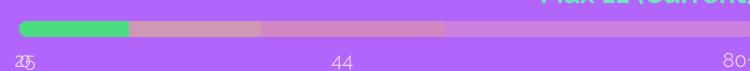
Cool Climate

IJEN

**ORIGIN****Java Ijen**

East Java, Indonesia

Specifications

QUALITY GRADE**GRADE 1** **GRADE 2** **GRADE 3** **GRADE 4****DEFECT COUNT (PER 300G)****SCREEN SIZE****16-18 (Standard)**

14 15 16 17 18 19

**MOISTURE****Max 13%****ALTITUDE****1,300-1,600m****PROCESSING****Fully Washed**

Cup Profile

Java Ijen is prized for its substantial, heavy body and an overall sweet impression. The cup is balanced and clean with bright acidity, making it very suitable for fully washed espresso and filter profiles.

**KEY CHARACTERISTIC**

Clean & Consistent

**BODY**

Substantial Heavy Body

**IMPRESSION**

Overall Sweetness

Java Preanger

West Java

From one of the earliest coffee plantation areas in West Java, Preanger coffee carries a prestigious legacy of quality. Grown in young, mineral-rich volcanic black soil, it offers a distinctive character balanced by soft acidity and a "strong but mild" body that defines the classic Javanese profile.

ALTITUDE

1,500 masl

1,050m



Highland

PROCESSING

Washed / Semi

Traditional Methods



Washed



Semi-Washed

FLAVOR PROFILE



Mild



Clean Cup



Balanced



Subtle Sweetness



TERROIR

Volcanic Black Soil

18-24°C

Preanger





Specifications



Java Preanger Grade 1

Defect Value



Max 11 (Excellent)

Screen Size



13 - 17



MOISTURE

Max 13%



ALTITUDE

1,200 - 1,700 m



PROCESSING

Wet-Hulled



KEY VARIETIES

Typica, Linie S



Tasting Profile

Java Preanger is celebrated for its exceptionally balanced character. The cup typically features notes of floral, fresh spice, dark chocolate, and caramel, supported by a soft to medium acidity.

Grown in young, mineral-rich volcanic black soil, it offers a body that is described as "strong but soft & mild," concluding with a clean aftertaste.



Floral & Fresh Spicy



Dark Chocolate & Caramel



Strong yet Mild Body



Sulawesi Toraja

South Sulawesi

From the mountainous Tana Toraja region, this coffee is deeply intertwined with ancient cultural traditions. Farmers utilize a combination of traditional wet-hulling and fully washed methods to produce beans known for their clean profile, smooth finish, and distinctive spicy-sweet character.

ALTITUDE

1,400-1,800 masl

Highland



Peak

PROCESSING

Hybrid Methods

Wet-hulled & Fully Washed



Giling Basah



Washed



FLAVOR PROFILE

Smooth Body

Caramel

Spicy

Balanced



TERROIR

Mountainous Terrain

Volcanic

High Elevation



TORAJA



Specifications



Grade 1 / Specialty

Defect Value (Per 300g)

Max 11

G1 (0-11)

G2 (12-25)

G3 (26-44)

Screen Size

13 - 17

12

13

14

15

16

17

MOISTURE

Max 13%

ALTITUDE

1,200 - 1,700m

PROCESSING

Wet-Hulled (Giling Basah)

KEY VARIETIES

Typica, S795

Tasting Profile



Toraja coffee is renowned for its spicy and fruity aroma, delivering a high body and vibrant acidity. The flavor is complex and layered, featuring distinct herbal, earthy, and spicy notes.

Often revealing hints of dark chocolate and caramel, it finishes with a smooth, soft texture that coats the palate.

Spicy

Herbal

Dark Chocolate

Caramel



Spicy & Fruity Aroma



High Body, Vibrant Acidity

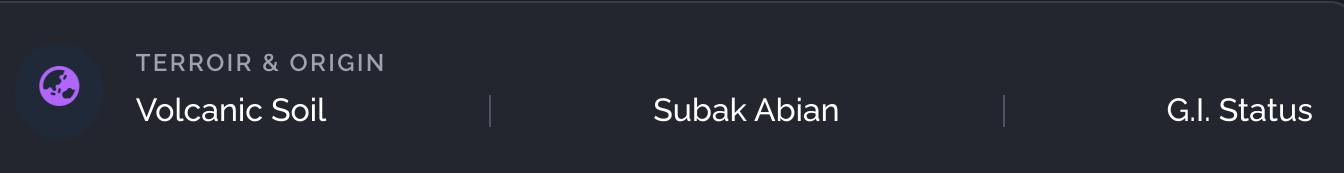
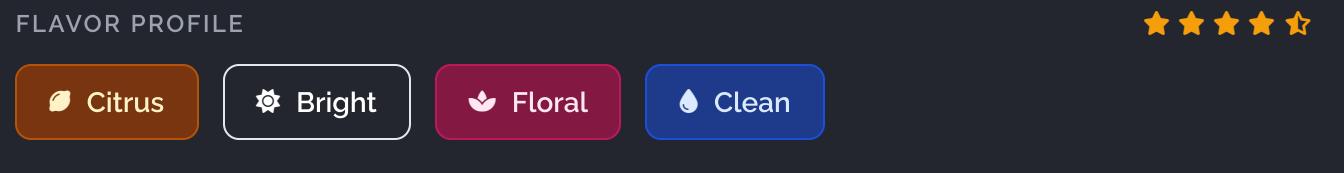


Herbal & Earthy Notes

Bali Kintamani

Highlands

Grown on the volcanic slopes between Batukaru and Agung volcanoes, Bali Kintamani coffee is cultivated under the unique *Subak Abian* system. This philosophy of "Tri Hita Karana"—harmony with God, people, and nature—promotes organic practices, resulting in a cup that is distinctly bright and clean.





ORIGIN
Bali Kintamani

TECHNICAL SPECS

GRADE 1

Quality Grading

DEFECT LIMITS (MAX PER 300G)

Grade 1	<div style="width: 100px; background-color: #2e7131; height: 10px;"></div>	11
Grade 2	<div style="width: 100px; background-color: #fbb429; height: 10px;"></div>	25
Grade 3	<div style="width: 100px; background-color: #ff7043; height: 10px;"></div>	44
Strict Selection		Standard

SCREEN SIZE

13 - 17



Consistent Bean Size

MOISTURE
Max 13%

ALTITUDE
1,200 - 1,700m

PROCESSING
Fully Washed

VARIETY
Bourbon, Typica

ANALYSIS

Tasting Profile

The meticulous fully washed processing method used in Bali Kintamani results in a sweet, soft coffee with remarkable consistency.

The cup is distinguished by its bright and clean flavors, featuring distinct notes of lemon and refreshing citrus fruits—a stark and delightful contrast to the earthier profiles typically found in other Indonesian regions.

KEY NOTES

Bright Citrus

Clean Cup

Sweet Body

Refreshing

CUPPING SCORE TARGET

82 - 84



Flores Highland

Nusa Tenggara

The rugged, volcanic island of Flores is covered in fertile Andosols—soil created from volcanic ash that is ideal for organic coffee production. Grown under shade trees on high-altitude plateaus, Flores coffee is known for its sweet and distinctive notes, with the pulped natural processing style being a particularly sought-after expression of its unique terroir.

ALTITUDE

1,700 masl

1200m



High Plateau

PROCESSING

Pulped Natural

Key Regional Style

Semi-Washed

Natural



FLAVOR PROFILE

Fruity

Chocolate

Medium Body

Balanced Acidity



TERROIR

Volcanic Andosols

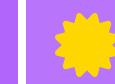
Shade Grown

Fertile Ash





Specifications

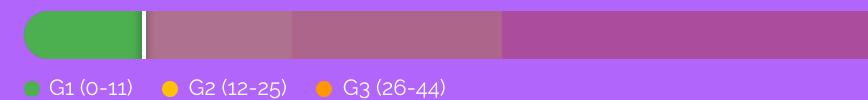


Flores Grade 1

Premium High-Altitude Arabica

Defect Value

Max 11 / 300g



Screen Size Distribution

Range 13 - 17



Moisture

Max 13%

Processing

Fully Washed

Tasting Profile



Coffee from Flores is distinguished by its remarkably sweet character. The cup profile often includes notes of sweet chocolate, floral undertones, and woody accents, creating a unique and highly sought-after sensory experience.

Grown on fertile Andosols from volcanic ash, the fully washed process highlights its clean and bright profile, suitable for specialty filter brewing.



Remarkably Sweet Character



Floral & Woody Accents

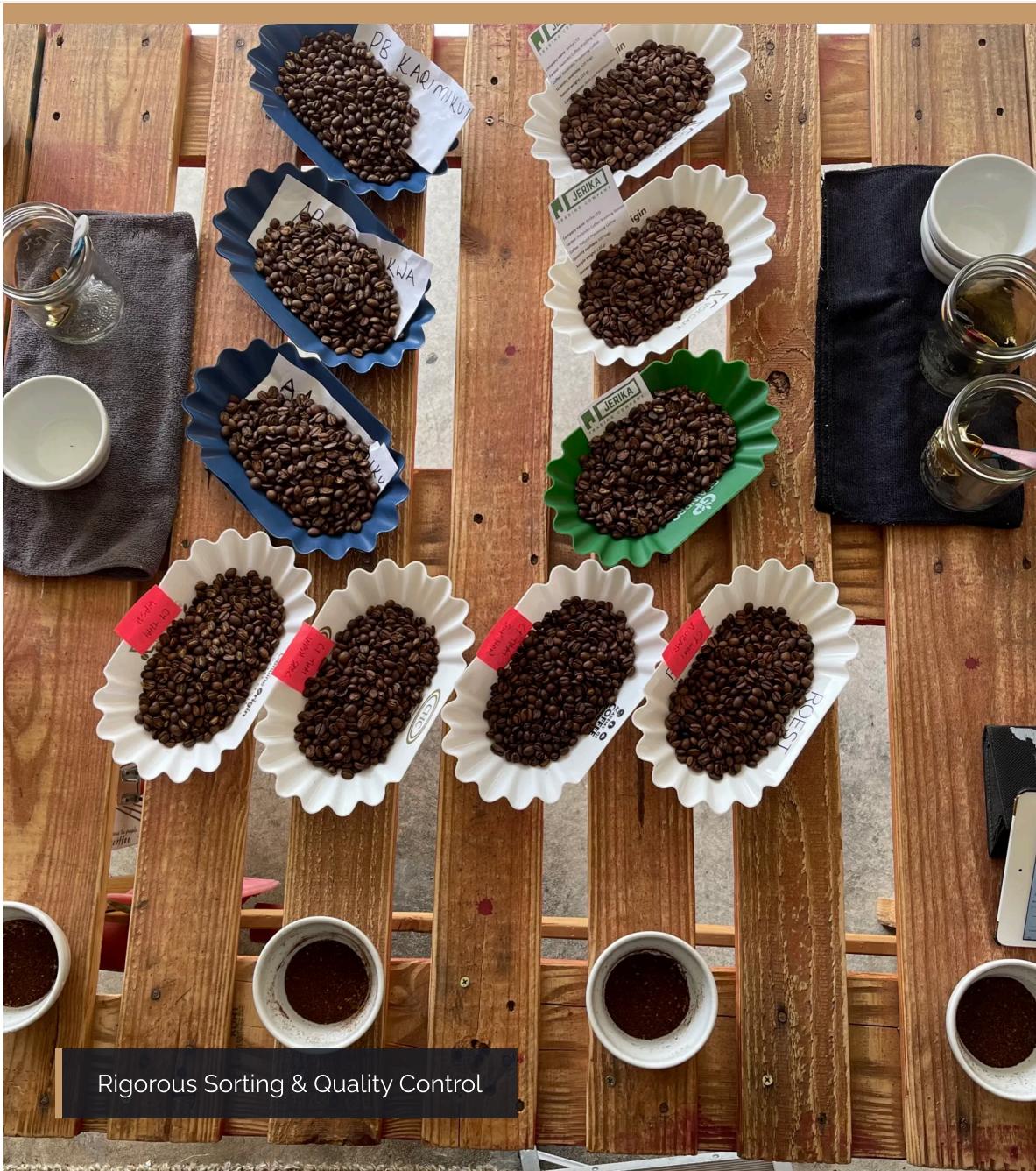


Sweet Chocolate Notes

Quality Grading System

In the Lovefous profile, Indonesian Arabica quality grades are mapped to the Vietnamese "Loại 1-4" scale for market clarity:

- **Loại 1 (Specialty + Grade 1):** Premium quality, strictly used for single origin and specialty offerings.
- ★ **Loại 2 (Grade 2):** Good quality, selected specifically for high-end blends.
- ◆ **Loại 3 (Grade 3):** Mainstream quality, utilized for value-oriented commercial blends.
- **Loại 4 (Grade 4):** Commercial grade with higher defects. Not part of the Lovefous premium line.



Rigorous Sorting & Quality Control



Grade Specifications



Common Standards: Moisture $\leq 13\%$ • Triage 8–10%

Specialty (Loại 1)

DEFECT ≤ 8

SCREEN 13–19

Grade 1 (Loại 1)

DEFECT ≤ 11

SCREEN 13–19

Grade 2 (Loại 2)

DEFECT $\leq 18–20$

SCREEN 13–17

Grade 3 (Loại 3)

DEFECT ≤ 25

SCREEN 13–17

Grade 4 (Loại 4)

DEFECT ≤ 45

SCREEN 13–17

Commercial grade; standard commodity quality.



Natural Grade Specifications

Natural Grade utilizes the same strict defect standards as Grade 1 but distinguishes itself through the **Natural processing method** (sun-dried whole cherry). This creates a distinct cup profile suitable for specialty and signature blends.

Process	Natural (Sun-dried Whole Cherry)
Screen Size	15 – 19
Moisture Content	≤ 12.5% – 13%
Defect Value	Max 11 (Same as Grade 1)

Flavour Profile:

Fruity, winey, high sweetness, full body, and a long aftertaste.



SCA Score Scale



Grade 1 / Natural

82.5 – 84 Points

Positioned as Very Good Specialty.
This is the **Lovefous Premium Line** standard.

Grade 2

81 – 82 Points

Good quality, used for high-end blends preserving cleanliness and origin character.

Grade 3 – 4

< 80 Points

Mainly used for commercial blends and price-driven products.

Our Quality Promise

“All Indonesian Arabica lots in the Lovefous premium line are cupped at a minimum of 82.5/100 on the SCA scale.”

82.5+

MINIMUM
SCA SCORE
GUARANTEED

Vietnam Robusta Green Bean – Grade 1

Moisture:	12.5% max
Foreign Matter:	0.5% max
Defects:	8% max
Screen Size:	90% min above screen 16
Cleanliness:	Thoroughly cleaned

Defect Evaluation

Criterion evaluates two groups of defects to ensure uniform quality:

Primary: Full black, Foreign matter, Fungus, Severe insect damage.

Secondary: Broken, Partial black, Partial insect damage.

Allowable: 1-5 Primary or 3-10 Secondary defects.

Origin & Terroir

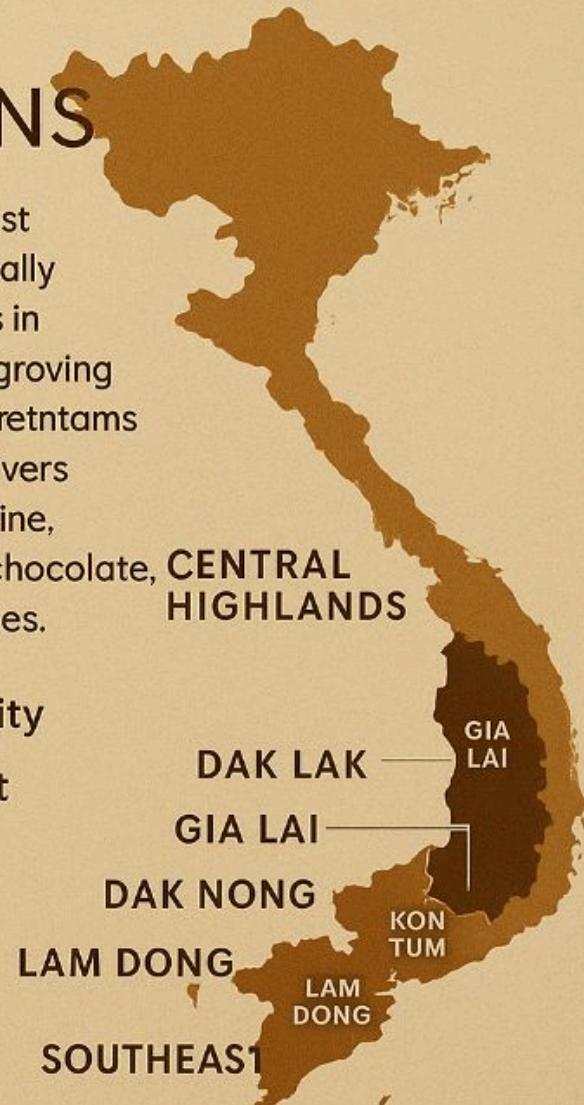
Grown at altitudes **over 800m** above sea level with abundant high-quality output from the Central Highlands (Daklak, Daknong, Gia Lai, Lam Dong).



VIETNAMESE ROBUSTA GREEN BEANS

Viet Nam is the world's largest producer of Robusta, especially on concentrated plantations in the Central Highlands – growing fast in quality and supports retntams in the Central Highlands delivers very strong body, high caffeine, low acidity, flavors of dark chocolate, CENTRAL HIGHLANDS roasted nuts and warm spices.

- High volume & reliability
- Strong sensory impact
- Competitive cost
- Flexible processing



Viet Nam annual 1.7-1.9 mln production per year*

High volume & reliability
Strong sensory impact

Our Commitment: Quality, Sustainability, Partnership

Sourcing Philosophy & Farmer Empowerment

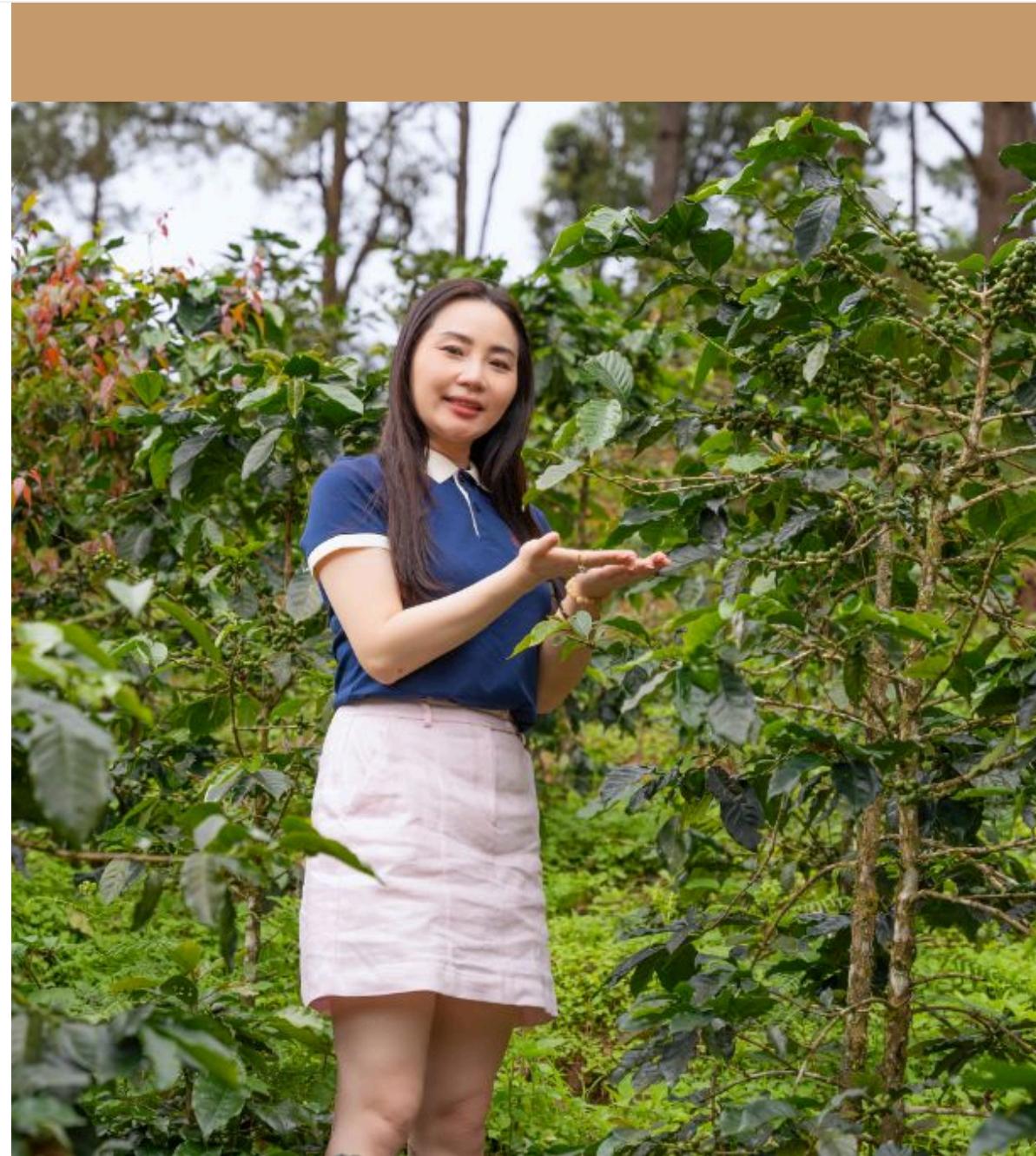
Direct collaboration with forward-thinking cooperatives (e.g., Koerintji Barokah Bersama). Empowering young farmers and women; advanced processing including anaerobic honey and lactic fermentation.

Sustainable & Organic Cultivation

Agroforestry systems; organic soil nutrition via compost and liquid biofertilizers; natural pest & disease management using biological agents and companion planting.

Mastery in Processing

Giling Basah (wet-hulled) and other methods (Fully Washed, Natural, Honey, Anaerobic, Lactic).





Forging a Partnership



- **Exclusive Access**

Gain access to a curated selection of specialty-grade coffees and unique micro-lots that are not widely available, allowing you to offer a truly exclusive menu.

- **Consistency & Reliability**

Our rigorous quality control and transparent supply chain ensure a consistent and reliable supply of premium green coffee beans, with bulk orders starting from 10 MT.

- **A Story in Every Cup**

Share a compelling narrative of ethical sourcing, sustainable farming, and unique Indonesian terroir, enriching the customer experience and building brand loyalty.



Connect With Us



Excellence in every cup

HEAD OF PARTNERSHIP



Tam Le

PHONE & WHATSAPP



+61 432 526 551
+84 984 030 678

EMAIL



admin@lovefous.com

WEBSITE



Lovefous.com