

TORAJA COFFEE



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Toraja coffee is currently one of the best coffees in the world with a high price. Therefore, Toraja coffee is a very proud local commodity from Indonesia. The topography of Tana Toraja and Enrekang areas, which are hilly and low-lying, is perfect for growing coffee. There are two types of coffee grown in Tana Toraja and Enrekang, namely arabica coffee (70%) and robusta (30%). Toraja Arabica coffee is known for its distinctive taste and aroma, with a complex flavor and strong body thickness.

People in the Tana Toraja and Enrekang regions believe that coffee was first brought by Arab traders in the 14th century or two centuries before coffee was introduced by the Dutch East Indies government through the VOC.

Since then, coffee has been consumed by local people and is also used as a means of social communication. If we come to Tana Toraja, coffee is the first thing that will be served to guests. The elders also said that before they knew sugar, they cured coffee with salt. The taste is still good and a little savory. Besides that, coffee leaves can also be drunk as a substitute for coffee beans.

Coffee is grown in Tana Toraja and Enrekang by indigenous peoples using traditional agricultural practices that have been taught from generation to generation, especially in the production of varieties, so that its distinctive flavor can be retained.

Aside from being a delicious drink, it turns out that coffee is also useful for wellbeing. High anti-

PERBEDAAN KOPI ARABIKA DAN ROBUSTA

ARABIKA	ROBUSTA
The taste character tends to be sour	The taste character tends to be bitter
The shape of the seeds is oval, flattened and slightly elongated	Whole round seed shape and smaller than arabica (for some varieties)
Grows above 700 meters above sea level	Grows between 300-700 meters
Caffeine content 0.8% - 1.4%	Caffeine content 2%
Level up to Specialty Coffee	Grading up to Fine Robusta
Suitable as a single origin for drinking	Suitable for espresso and coffee blends

oxidants and other nutrients that are beneficial to the body, such as riboflavin (vitamin B2), pantothenic acid (vitamin B5), manganese, potassium, sodium, magnesium and niacin (vitamin B3), are contained in brewed coffee without sugar or milk.). In addition, drinking coffee without sugar often decreases the risk of diabetes and can help regulate body movements for Parkinson's sufferers.

The Archipelago's Indigenous Peoples Alliance has successfully supported coffee farmers in Tana Toraja and Enrekang to engage in the Participatory Guarantee System (PGS) socialization. This PGS is expected to help ensure that the quality of the coffee produced is improved and that the selling power can be increased so that coffee farmers get the benefits of Toraja coffee.

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