

KOPI  
TELISAK

# KOPI TELISAK

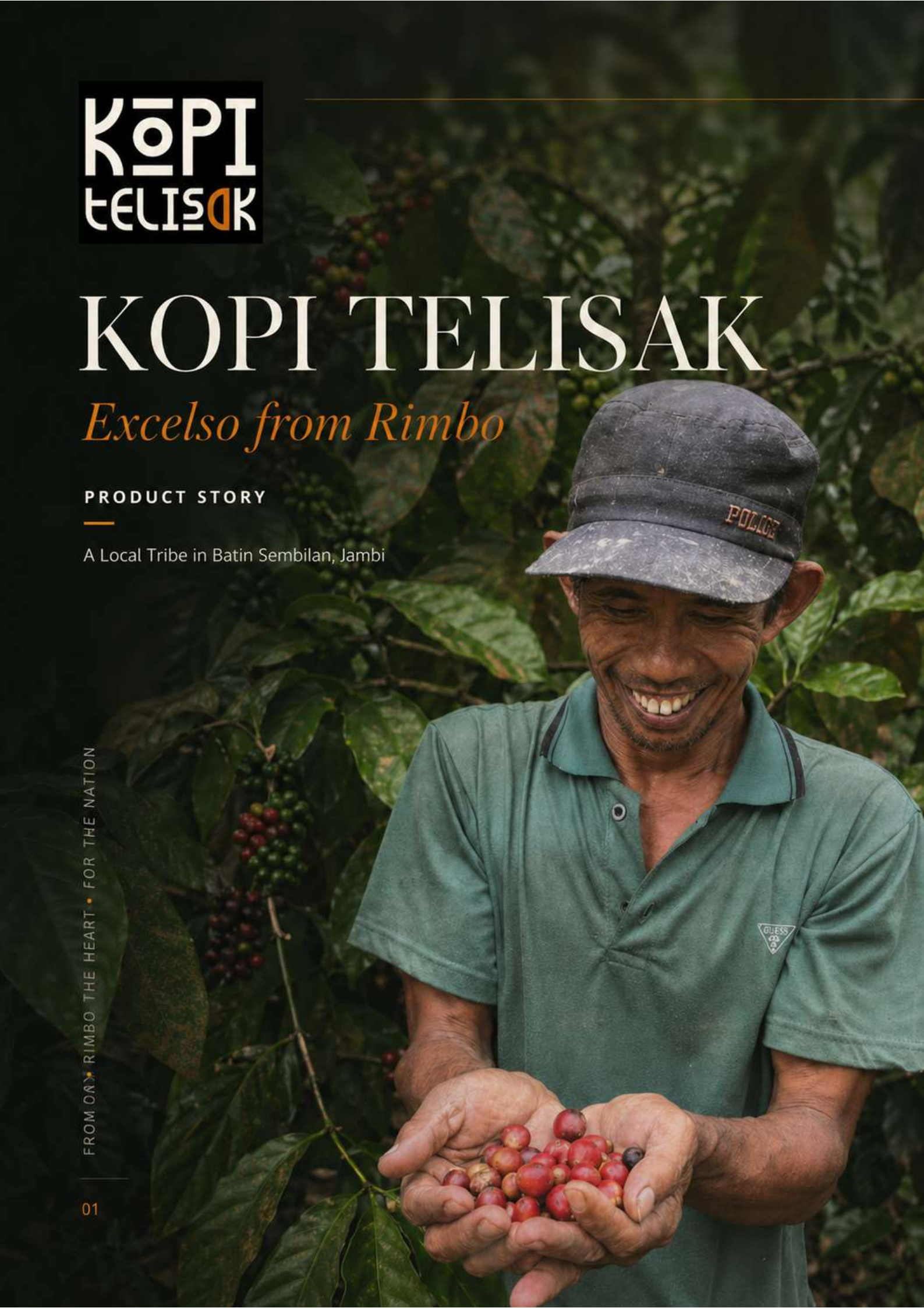
*Excelso from Rimbo*

PRODUCT STORY

A Local Tribe in Batin Sembilan, Jambi

FROM ONLY RIMBO THE HEART • FOR THE NATION

01



## INTRODUCTION

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# From the Forest, Told as a *Story*

Kopi Telisak was born from the living space of the Suku Anak Dalam Batin Sembilan in Jambi. Nurtured in the rimbo landscape, this coffee grows alongside local knowledge, diligent work, and a close relationship with the forest.



PRODUCT STORY

# Coffee that Grows with the Community

For the Suku Anak Dalam community, coffee is more than a crop. It is part of life, skill, and dignity, carefully preserved from one generation to the next.



ORIGIN

# Excelsa from the Rimbo of *Jambi*

Kopi Telisak comes from the living territory of the Suku Anak Dalam Batin Sembilan. Grown in gardens that blend with the forest, it carries the distinctive character of excelsa and the imprint of nature.

FROM RIMBO • FROM THE HEART • FOR THE NATION



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*Behind every cup,  
there is a forest that protects,  
people who care for it,  
and a story that lives on.*

# Beumo, Knowledge that Sustains

Cultivation is carried out through an agroforestry system based on local knowledge known as Beumo. This approach preserves plant diversity, cares for the soil, and supports forest conservation.

Women play an important role in the excelsa coffee value chain, from harvesting, drying, and sorting to post-harvest processing. Their involvement maintains quality, strengthens household economies, and ensures local knowledge continues to be passed down across generations.



HARVEST

# Picked Ripe, Selected with Care

This coffee is produced from the finest excelsa cherries, harvested only when fully ripe. Selecting mature fruit is the first step toward better quality and a more distinctive flavor.



PROCESS

# From Fruit to Bean

After harvest, the coffee goes through sorting, drying, and careful processing. Each stage is carried out to preserve quality before the coffee reaches the cup.



01 SORTING



02 SUN-DRYING



03 DRYING



04 ROASTING

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PRODUCT

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# Kopi Telisak

*Excelsa from Rimbo*

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SPECIFICATIONS

- Type of coffee: Excelsa
- Origin: Rimbo, Jambi
- Cultivation: Agroforestry 'Beumo'
- Harvest selection: Red ripe cherries
- Characteristics: Distinctive, aromatic, earthy

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Price

RM 11

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CLOSING

# Every Cup *Preserves a Story*

Choosing Kopi Telisak means enjoying excelsa from the rimbo while supporting local knowledge, community livelihoods, and a forest that remains sustainable.



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The logo for 'Kopi Telisak' is displayed in a white box. The word 'KOPI' is in a large, bold, sans-serif font. Below it, 'TELISAK' is written in a smaller, similar font, with the letter 'O' in 'TELISAK' being a bright orange color.

**KOPI**  
**TELISAK**

CONTACT

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For information  
and orders

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*Kopi Telisak — Excelsa from the Rimbo*