



C/2026/3210

12.6.2026

Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2026/3210)

Following this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council⁽¹⁾ an opposition with the Commission within three months from the date of this publication.

(The product specification referred to in Article 7 of Regulation (EU) No 1151/2012 is available in the Union register of geographical indications).

SINGLE DOCUMENT

'Flores Bajawa'

PGI-ID-02930 – 28.4.2023

PDO () PGI (x)

1. Name(s) [of PDO or PGI]

'Flores Bajawa'

2. Member State or Third Country

Indonesia

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.8. Other products of Annex I of the Treaty (spices etc

Combined nomenclature code

0901 – Coffee, whether or not roasted or decaffeinated; coffee husks and skins; coffee substitutes containing coffee in any proportion

3.2. Description of the product to which the name in (1) applies

'Flores Bajawa' is green coffee beans produced from Arabica coffee plants grown in the Ngada Regency at elevations above 1 000 m a.s.l. The Arabica coffee plants originate from selected varieties, namely S-795 (dominant), Arabusta Timtim, and Typica (Juria).

⁽¹⁾ Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

Regarding its chemical composition, the 'Flores Bajawa' contains approximately 13,33 % protein, 16,32 % fat, and 0,41 % caffeine (UV-Vis spectrophotometry). The carbohydrate content is approximately 59,31 %, forming the main nutritional components of the product. These values represent the core chemical profile of 'Flores Bajawa' beans. The beans have an average width of around 6,5 mm, and the product is known for its distinctive floral aroma.

- a) Resulting from wet process, dry hulling

Physical Quality

a maximum moisture content of 12 % (weight/weight), free from mold odor, light green and greyish color, and a maximum number of physical defect value of 11 beans per 300 grams coffee beans.

Taste Profile using SCAA cupping method

Through medium roast method, 'Flores Bajawa' with wet process and dry hulling, has a floral aroma, and shows the highest values for sensory scores (0-10 score scale), including Flavour (7,7), Aftertaste (7,6), Acidity (7,4), Balance (7,5), and Overall (7,6), with Fragrance & Aroma scoring (7,4) and Body (7,2). These relates to strong sweetness, bright acidity, and medium to high body (*thickness*)

- b) Resulting from 'wet processing, wet hulling' or commonly referred to as 'semi-washed coffee'

Physical quality

A maximum moisture content of 12 % (weight/weight), free from mold odor, greenish-blue color, and a maximum number of physical defect value of 11 beans per 300 grams coffee beans

Taste profile using SCAA cupping method:

Characterised by its strongest Body score (7,5), accompanied by Fragrance & Aroma (7,2), Flavour (7,3), Aftertaste (7,2), Acidity (7,0), Balance (7,2), and Overall (7,2).

These results reflect the cup profile — medium to high body (*thickness*), moderate acidity, and balanced sweetness, along with floral aroma.

- c) Resulting from 'wet process honey coffee' (pulped natural or decascado)

Physical quality

A maximum moisture content of 12 % (weight/weight), free from mold odor, light green color, and a maximum number of physical defect value of 11 beans per 300 grams coffee beans.

Taste profile using SCAA cupping method

Exhibits the most intense aromatic expression, with Fragrance & Aroma scoring (7,8), followed by Flavour (7,5), Aftertaste (7,4), Acidity (7,2), Body (7,0), Balance (7,3), and Overall (7,4). This corresponds with the presence of dried-fruit notes, medium body (*thickness*), moderate acidity, and lower sweetness.

- 3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

—

- 3.4. *Specific steps in production that must take place in the identified geographical area*

Production Steps that must take place in the identified geographical area are:

1. Harvesting and fruit sorting to produce red coffee cherry.
2. Depulping, fermentation, and washing to obtain wet Hard Shell (HS) coffee.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

Coffee Packaging and Packages All coffee packs and coffee packages sold with a GI certificate must include:

- Names 'Indikasi Geografis', 'Arabica coffee', and 'Flores Bajawa',
- 'Flores Bajawa' GI logo,
- Lot code.

Use of name 'Flores Bajawa'

The name 'Flores Bajawa' can only be used for original / pure coffee which means that coffee sold under this name must have a composition of 100 % of 'Flores Bajawa'. Coffee blends cannot be sold under this name. However, the name 'Flores Bajawa' may appear on the ingredient list for this blend. In this case, the percentage of 'Flores Bajawa' content used must be clearly stated.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

Logo:

The PGI 'Flores Bajawa' should be presented with 'Flores Bajawa' logo and Indonesian National Geographical Logo.



4. **Concise definition of the geographical area**

Production and processing are conducted in 14 villages within 2 subdistricts of Golewa and Bajawa in Ngada Regency. The villages in which 'Flores Bajawa' is cultivated are as follows:

Ubedolumolo	Beiwali	Bomari
Mangulewa	Were I	Susu
Rakateda II	Peupalo	Wawowae
Dadawea	Rakalaba	Rakateda I
Watu Jaji	Turekisa, Mangulewa	

5. **Link with the geographical area**

The quality and characteristics of the product 'Flores Bajawa' are obtained, in essence, due to the geographical area of origin, with its natural and human factors.

Influence on Natural Factors

a) Altitude and Climate

'Flores Bajawa' is cultivated at elevations of 1 000–1 550 m a.s.l., with most plantations located between 1 100–1 400 m, a range recognised as optimal for Arabica coffee. This high-altitude environment provides cool temperatures of 15–25 °C, relative humidity above 80 %, and a pronounced diurnal temperature variation. These conditions slow the maturation of coffee cherries, allowing the development of higher acidity, greater aromatic, and the distinctive floral notes characteristic of 'Flores Bajawa'.

The region receives approximately 2 500 mm of rainfall annually, distributed seasonally and followed by a defined dry period. This rainfall pattern supports consistent cherry development and contributes to bean density, sweetness, and overall clarity of flavour in the final cup.

b) Soil Fertility and properties

The area is dominated by volcanic Andisol soils with textures ranging from loam to clay loam. These soils exhibit very high organic matter content, high cation exchange capacity, and a near-neutral pH of around 6,0, conditions that ensure favourable nutrient availability for Arabica coffee.

Andisol soils in this region contain elevated levels of potassium (K), calcium (Ca), and magnesium (Mg). These nutrients can play a role in shaping product characteristics such as Potassium to supports the development of sweetness and enhances acidity balance, Calcium and magnesium contribute to bean hardness, structural integrity, and the observed bean size of around 6,5 mm, and The naturally low availability of phosphorus (P), caused by fixation by allophane minerals in volcanic soils, encourages moderate vegetative growth while favouring the concentration of flavour precursors within 'Flores Bajawa'.

These soil conditions support the formation of chemical and sensory profile, including its floral aroma, sweetness, balanced acidity, and medium to high body (thickness), and form an essential part of the 'Flores Bajawa'.

Influence of Human Factor

The human factor of 'Flores Bajawa' influences the characteristics due to its processing methods that the people of Ngada Regency have been inherited from generation to generation, especially the post-harvest process.

People of Ngada Regency found a method to plant coffee under shade trees, using organic fertilizers, and without using any synthetic pesticides, as well as selective picking (only ripe fruit), to cultivate coffees in Ngada Regency.

1. Wet process, dry hulling.

This method is associated with floral aroma, strong sweetness, bright acidity, and medium to strong body when roasted to medium level. Fermentation lasts 18–36 hours, allowing full mucilage breakdown, followed by thorough washing that produces a clean cup. Drying takes approximately 15 days, with seed-thickness adjustment on the second day before hulling. This extended and controlled drying supports the development of clarity, sweetness, and acidity.

2. Wet process, wet hulling.

The semi-washed method yields a floral aroma with balanced sweetness and acidity and medium to strong body. Fermentation is shorter (12–18 hours) and does not fully remove the mucilage. Beans are hulled at a higher moisture content (~30 %), followed by sun-drying until they reach 12 %.

This shorter fermentation and two-stage drying process results in a slightly mellower cup, with moderate acidity and balanced sweetness.

3. Wet process honey coffee (pulped natural or decascado).

The pulped natural method omits fermentation, leaving the mucilage intact during drying. This process produces a cup with dried-fruit aromatic notes, medium acidity, medium body, and lower sweetness. The presence of mucilage during drying enhances fruity complexity but reduces perceived sweetness.

Reference to publication of the product specification

“Indonesian Geographical Indication Gazette A Series No. 05/IG/XII/A/2011 (28 December 2011 - 28 March 2012)
