

SELANGIT COFFEE, A TASTE FROM THE HEAVENS, AT A DOWN TO EARTH PRICE

A coffee product currently on the tips of everyone's tongues in Musi Rawas is SELANGIT COFFEE. The coffee powder, produced by the Tunas Harapan farmer group in Karang Panggung village, Selangit subdistrict, has the slogan SELANGIT COFFEE, A TASTE FROM THE HEAVENS, AT A DOWN TO EARTH PRICE.

Most of the Selangit Subdistrict region in Musi Rawas District (+60%) comprises forest estate; either Conservation Forest (Kerinci Seblat National Park) or Limited Production Forest. As an upstream area of the Lakitan subwatershed, it is still covered in vegetation in the form of primary forest, dense secondary forest or areas for other land uses with mixed crop commodities planted under a system known as AGROFORESTRY.

The agroforestry developed in the region involves managing rubber as the main crop, with coffee as a secondary crop, and cash crops and rice filling the bottom strata of the agroforestry system.

SELANGIT COFFEE

In addition to rubber, coffee is one of the main commodities in the Selangit Subdistrict region. Many villagers were planting coffee, but had yet to develop it to become a flagship commodity for Musi Rawas district, and would only sell their coffee to meet the needs of coffee bean processors in and around the town of Lubuk Linggau. Coffee beans were ground in factories to make coffee powder without involving local communities.

Seeing enormous untapped potential, GIZ - BIOCLIME and Lakitan KPHP held a training program on Market Analysis and Development. The training, which involved village communities from around the forests, including Karang Panggung village, aimed to identify and explore business opportunities from non-timber forest products with economic value, high market demand and the possibility for development as community enterprises. The outcome was coffee becoming a flagship commodity.

One of GIZ - BIOCLIME and Lakitan KPHP's objectives was to try to increase the earnings of communities living near forests. With a shared commitment, they helped develop the Tunas Harapan farmer group with a business model focusing on coffee bean processing from harvesting to marketing.

SELANGIT COFFEE's advantages include being organic with no chemicals used in its production and processing processes.

SELANGIT LUWAK COFFEE

In addition to producing organic coffee, the Tunas Harapan farmer group also produces SELANGIT LUWAK COFFEE. Luwak coffee is produced by palm civets eating ripe coffee beans. The wild civet species that eats coffee in the Selangit subdistrict region is *Hemigalus derbyanus*. Many of these palm civets, with markings like a Tasmanian Tiger, live inside Kerinci Seblat National Park. These nocturnal (active at night) animals only eat the best fresh, ripe, red coloured coffee beans. The communities around the forest are highly fortunate to have these animals living wild in the nearby forest. To ensure they can continue to produce luwak coffee, the villagers have committed to protecting the civets by refraining from hunting them, and preserving their forest habitat in the region.

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The production process



Organic coffee products



GIZ-BIOCLIME facilitator with the Head of Lakitan KPHP, the Karang Panggung Village Head and the Chair of KTH



Selangit luwak coffee