Kopi Luwak coffee comes from the Indonesian island of Java and Sumatra, an area well-known for its excellent coffee. Also native to the area is a small civet-like animal called a Paradoxurus. That's the scientific name, the locals call them luwaks. These little mammals live in the trees and one of their favorite foods is the red, ripe coffee cherry. They eat the cherries, bean and all. While the bean is in the little guy’s stomach, it undergoes chemical treatments and fermentations. The bean finishes its journey through the digestive system, and exits. The still-intact beans are collected from the forest floor, and are cleaned, then roasted and ground just like any other coffee.

One must wonder about the circumstances that brought about the first cup of Kopi Luwak coffee. Who would think to (or even want to) collect and roast beans out of animal feces? Perhaps a native figured it was easier to collect the beans from the ground this way, rather than having to work harder and pick them from the trees? We’ll likely never know. But because of the strange method of collecting, there isn’t much Kopi Luwak produced in the world. The resulting coffee is said to be like no other. It has rich, heavy flavor with hints of caramel or chocolate. Other terms used to describe it are earthy, musty and exotic. The body is almost syrupy and it’s very smooth.

Cafe Kopi Luwak has become a premium Brand since 1999. Cafe Kopi Luwak designed for the true coffee connoisseurs who crave for the ultimate quality, freshness, flavor and varieties. Kopi Luwak 100% authentic sold in the cafe is a specialty gourmet coffee produced from the first high-quality beans and roasted to achieve perfection that delivers a rich taste, passionate and unique experience in every cup.
ABOUT US

Company History
Since we opened our first store in 1969, PT Java Prima Abadi is steeped in tradition as rich as its coffee. As one of the largest family-owned coffee company in Indonesia, our company's roots grew from a small home industry company in Semarang, Central Java where our founder Mr. Tan Hok Seng produced his Kopi luwak as "The Most Expensive coffee in the World".
At PT. Java Prima Abadi, we’re focused on creating the perfect cup of Kopi Luwak coffee every time. That’s why we spend countless hours mastering every aspect of the coffee business: sourcing only the finest Kopi Luwak Arabica beans in Indonesia; exclusively roasting them by hand in small batches; and finally, pursuing a flawless brewing process everywhere Kopi Luwak coffee is served.

PROCESSING
A Kopi Luwak coffee’s roast profile is as important to its final flavor as the natural characteristics found within each bean. Each Kopi Luwak coffee has an individual depth of roast where the aroma and flavor meet, becoming truly remarkable. For this reason we limit ourselves to one roasting style and high standard. We firmly believe that it takes all five senses of a highly skilled artisan to achieve the perfect roast profile of Kopi Luwak Coffee.