

# KOPI LUWAK

“THE WORLD’S MOST EXPENSIVE COFFEE”



An Asian palm civet eating the red berries of an Indonesian coffee plant.

Most expensive coffee in the world? Maybe. Kopi Luwak, or Civet Coffee, is really expensive. We're talking \$60 for 4 ounces, or in some Indonesian coffee shops, \$10 per cup. It is undoubtedly a **very rare** cup of coffee.

**Tasting notes:** *vegetabley, tea-like and earthy*

\*We sourced these beans from a small coffee farmer in Bali, Indonesia and the roasting is done here in the states.

## ***So, what is Kopi Luwak?***

Coffee beans are actually seeds found in the pit of cherry-sized fruits on the coffee plant. Before coffee beans are ready to be sold to the consumer, they are separated from the flesh of the fruit, fermented, and roasted.

Humans have found many ways to synthesize the fermentation process, but fermentation also happens naturally in the wild – in an animal's digestive tract, for example. And the Asian palm civet, a native mammal to Indonesia, eats the ripest berries of a coffee plant; through the process of digestion, the seed is separated from the fruit and is fermented.

***Some coffee connoisseurs say that the natural process of fermentation leaves the final cup of coffee tasting much smoother and less acidic than any other coffee.***

So, there you have it. Kopi Luwak is made from the droppings of the Asian palm civet.