

What's su-re.co

Established in 2015, su-re.co (Sustainability and Resilience.co) creates a meaningful sustainable culture **from local villages to global societies.**

Our mission is to be a gift-maker delivering a sustainable meaning in scientific knowledge, craft, and ourselves. We believe consistency is a key to create a resilient company and society, hence we believe in the values of **think sustainable, do sustainable and be sustainable.** We create our story of **the primaculture**, together.

su-re.co info

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1 kg

500 gr

130 gr

250 gr

80% dark chocolate and roasted bean

Climate smart coffee (bean or grounded arabica coffee)

su-re.co coffee

"truly sustainable coffee"

Find our products:

September, 2019
Bali, Indonesia



SU-RE.CO NEWS

 Vol #8

www.su-re.co



For the third time, su-re.co hosted a sustainable youth leadership program for 6 participants: Yuki, Yuka, Masataka, Ken, Anjali, and Lisa and our partner Tigermov inc. in an eight-day program called ACT U20 Bali. During the week su-re.co introduced sustainability, technological adoption and business perspectives for Balinese rural and tourist areas.



Students were able to learn from us, rice paddy communities, Eco Bali waste management, Green School Bali and installed a biogas digester at a cocoa farm!..

Did you know?

Climate Change in Indonesia

The combination of high population density, high level of biodiversity together with its more than 15,000 islands and a coastline that staggering total of 10,000 kilometers, makes Indonesia one of the most vulnerable countries to the impact of climate change (Takeshi Takama, 2015).



do-tank

This biogas was installed in Darius' farm in May 2019.

Clean Energy for Coffee Farmer

Su-re.co's coffee farmer in Bajawa, East Nusa Tenggara started using biogas for cooking! The biogas that is supported by Montessori School Bali is doing great and helps the farmer to get better access to clean energy. Check out our social media to see how they were cooking using biogas!

Appropriate Technology for Social Justice

Su-re.co shared the story of Biogas and Climate Change to the participants of Canggu Peace Festival. The event that was conducted at Ajar Learning Center on August 11, 2019 invited several organizations across Bali. We were glad to share how biogas and climate field school can be the mitigation and adaptation tools for farmers to tackle climate change.



think-tank

Takeshi is starting the session (doc : su-re.co)

From Waste to Coffee!

Su-re.co has been working together with students from Adolescents class of Montessori School Bali to help Indonesian coffee and cacao farmers to tackle climate change. They are Lil Lotus CoFFee team that

serves cups of fresh coffee every Friday morning and market coffee and cacao product of the local farmers. This activity is also can be part of entrepreneurship training for the students.

Since last weeks, you might see some new faces from the Lil Lotus team. They are 7 new students joining the Friday's activity. They started to serve coffee and other drinks with the assistance of the old batch.

To get insight about the story of their product that they sell, su-re.co arranged a session with the students. 'From poop to coffee' was the phrase that we use to engage the students to take a positive benefit of the waste like the cow dung that we use to feed the biogas. Through interactive presentation, su-re.co team introduce students the process on how something that looks useless can be something great!



New batch of Lil Lotus is selling coffee (doc: su-re.co)

headline liaison

su-re.co hosts students from ACT-U20 Bali, a youth leadership program

(Continued from front page)

In total the program created 3 different experiments. Students were able to interview over 300 people during their stay in Bali. For enquiries on sustainability based youth workshops; contact us at info@su-re.co.