


Giftmakers to the Earth

Biogas Installation in Gumbrih - Bali

SDGs Training Program
with Nakamura Gakuen
School & Clark Memorial
International High School

 **New su-re.coffee
variant!
Arabica Kintamani
Bali**

Pineapple, orange citrus, dark
chocolate and herb



Our Giftmakers

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su-re.co news

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Table of Contents

01 Think-Tank

03 Do-Tank

07 Be-Tank

10 Gift We Make

13 We are Hiring





THINK-TANK



The 6th Sustainability & Resilience Workshop

The Report is Available

On Thursday, 28th of October 2021, 122 delegates from local and national Governments, policymakers, NGOs, national and international academic researchers virtually gathered in the 6th Sustainability and Resilience Workshop hosted by su-re.co to explore the energy transition and land-use mitigation technologies and practices.

In the beginning, the progress of su-re.co's ongoing project, including the LANDMARC, TIPPING+, and IKI Small Grant projects, was delivered. The sessions included a Focus Group Discussion (FGD) to pursue narratives in the NDC (Nationally Determined Contributions) for energy and land-use mitigation.

During the workshop, an interactive panel discussion was also held to better understand the Tipping phenomena in the energy and land-use sectors. The workshop deduced that clean energy and land-based data and technologies are pivotal to support integrative policy packages with low carbon and climate resilience to address a high-end climate change scenario (maintaining the global temperature increase by 1.5oC).



[Read our workshop report](#)



Science Updates

Everything we do is scientifically proven. Check out our most recent publications to learn more about the technical research aspects behind our activities.

www.su-re.co/think



from



excess



to



energy.



SU-re.CO
Sustainability & Resilience



THE CLIMATE COLLECTIVE



Above
Wayan with the biogas digester

DO-TANK

Biogas Installation in Gumbrih Bali

Our Giftmakers, Tahir & Sarah, recently drove for 2.5 hours to Desa Gumbrih-Bali, to install a biogas digester for Wayan Sudarmo.

Wayan is a cacao and coconut farmer. When Tahir & Sarah arrived at the location, they got a warm welcome from Wayan and began preparing the biogas installation. They soon discovered that Wayan had two cows and two pigs in his backyard waiting for a biogas digester to manage their waste.



SU-re.CO
Sustainability & Resilience



THE CLIMATE COLLECTIVE



Above

Tahir assisting our farmers to install the biogas digester

Not only that, Wayan generates approximately one bucket of organic waste per week from his daily activities in the kitchen. Usually, they make compost from manure and other organic waste. After this installation, Wayan will have enough manure & organic waste to operate the biogas, reducing his reliance on LPG. Wayan said the biogas would help him to cook his livestock feeds.

This biogas was sponsored by the Climate Collective, an environmental group based in Switzerland. After some years of research & implementation, we have developed and installed the cheapest and most user-friendly biogas digesters. In total, we have been installing over 35+ biogas digesters across Bali & Flores.

Interested in donating a digester? contact us for further information!

"Climate change affected my agricultural land due to unpredictable weather."

Wayan



DO-TANK

su-re.coffee Arabica Kintamani Bali

Ketut Jati

Head of UPH Tiga Karya

Kopi Gunung Catur

Pineapple, orange citrus, dark chocolate and herb tastes are the unique flavour notes from our brand new su-re.coffee Arabica Kintamani Bali. This su-re.coffee Kintamani has a scale of specialty coffee. We got the green beans from a coffee cooperative led by Ketut Jati in Kintamani. We have been working with them to strengthen the coffee farmers on producing and selling Climate-Smart products. Previously, we installed a biogas digester at one of the cooperative member's house.

The Indonesian government already recognizes Arabica Kintamani coffee as a Geographical Indication product in this area. Coffee holds certain qualities or a certain reputation because of its geographical origin.*

Due to the Subak Abian system, which is possibly one of the unique methods of coffee cultivation, the Kintamani area has earned its reputation as a sought-after organic coffee origin.

*<https://www.thejakartapost.com/news/2008/12/13/kintamani-coffee-gets-certification.html>

su-re.coffee Arabica Kintamani Bali
Fully washed
Medium Roasted
Aromatic & Sweet flavour



BE-TANK

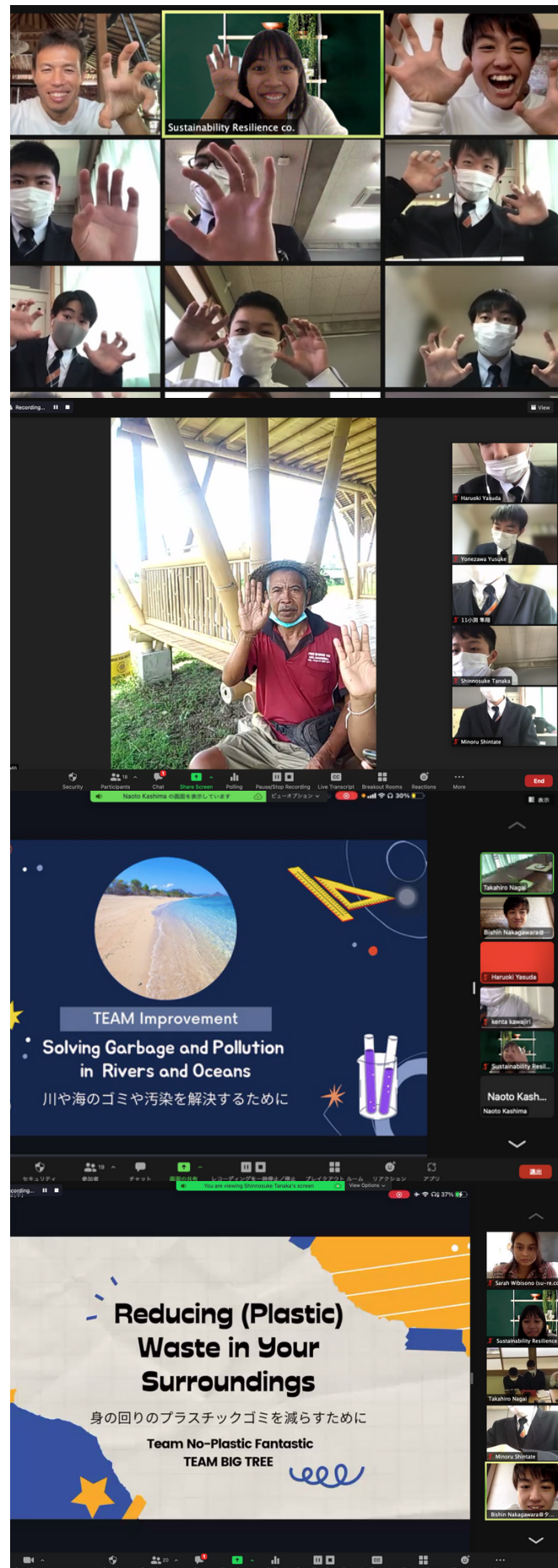
SDGs Training for Nakamura Gakuen Sanyo in Japan

su-re.co, in collaboration with TigerMov, conducted a four-day training program for Nakamura Gakuen Sanyo Japan to build knowledge and capacity on sustainability and waste management using Bali as a case study.

Many local partners were invited to share their stories, experiences, and ideas. They also had discussions with local Balinese and farmers. Despite being online, participants were able to experience reality by using Augmented Reality (AR) objects that we designed. Students can connect with Bali without traveling to Bali.

At the end of the program, students presented their main ideas & solutions to tackle the waste management problem in Bali.

This program is open for educational institutions in Japan and overseas. For further inquiries, check out su-re.co's products and services on the website www.su-re.co/be or contact via email info@su-re.co.



BE - TANK

SDGS PROGRAMME WITH CLARK MEMORIAL INTERNATIONAL HIGH SCHOOL

Hina Suzanna Hayashi and Chiharu are third-grade Clark Memorial International High School students. Once a year, they can choose programs that they want to partake in at school. Hina is interested in the environment and was looking for a place to do something hands-on and meet new people. Meanwhile, Chiharu has always been interested in environmental issues because she grew up surrounded by nature. Then they discovered our SDGs Training program and decided to join us!

Our CEO, Takeshi Takama, collaborated with TigerMov to teach Clark Memorial International High School students five-step visioning to achieve SDGs. It is a kind of backcasting framework where the first step is to think about what experiences have led you to believe in the direction you want to take. The second step is to think about the first target you want to achieve in the direction of your vision.

The first target should be small and at a level that you can achieve. You don't need to think beyond the first target because that first experience can help you think about what you can improve next and may even change the direction of your vision.



Above
Students with our green coffee beans

The third step is to understand the current situation, which will take us towards that vision. We then consider the factors and people that support us and the environment that prevents us from moving towards our vision. The fourth step is to identify the problem between the second and third steps because the current situation is not achieving the objective. The fifth step is deciding on a plan to solve the problem. Again, it is important not to think about big solutions but what can be done first.

In connection with the five-step vision, they met virtually with locals in Bali and utilized their English communication skills during this program. They imported our green beans to Japan and learned how society and business could work sustainably.

Chiharu's ability to think logically and critically improved as she participated in this program. She finds the program to be more interesting than she expected. Hina also recognizes that the five-step visioning process can plan her future career. If given a chance, she would repeat the program and visit the farmers in Bali.

At the end of the program, they presented their environmental solutions to their friends, teachers, and farmers. They thought that by sharing their ideas, they would identify areas for improvement. The ideas of others also inspire them!

Hina would like to start some new programs to help create a more sustainable world in the future. Her goal is to work anywhere globally, so she is confident that the skills she learned in this program will help her. Chiharu plans to look around the local issues in various places and work on problem-solving. Of course, she will go with the least environmental impact method. Overall, they both gain valuable experiences.



Gifts We Make

Get a taste of our climate-smart products from Indonesian farmers using organic fertilizer and clean energy from our biogas

Climate-Smart su-re.cocoa

Bright and fruity character of 65% dark chocolate from Tabanan - Bali with coffee beans inside

50 gr 25 gr



Climate-Smart su-re.coffee

A fully washed and medium roasted Arabica from Bajawa, Flores with sweet aromatics, fruity notes, and long chocolate finish

250 gr 50 gr

Climate-Smart su-re.coffee Kintamani

An aromatic and sweet flavor coffee with the taste of combination between fruit and herb. Fully washed and medium roasted Arabica from Kintaman, Bali

250 gr 50 gr



Gifts We Make

Climate-smart Cookies

Get a taste of our climate-smart products from Indonesian farmers using organic fertilizer and clean energy from our biogas

su-re.coop Kenari Cookies 100 gr

Sweet biscuit with a fairly soft and chewy texture and containing pieces of brittle Kenari Nuts. Our ingredients are natural and organic



su-re.cookies Gluten Free 100 gr

Flat baked pieces that are made with gluten-free grains with su-re.cocoa chips inside. Our ingredients are organic and natural.



Find our product

<https://su-re.co/things-we-make/>

Organic Products

We also provide nuts, beans, and spices that is also supporting the development of sustainable agroforestry value chains

Climate-Smart Dried Vanilla Beans 1 Kg

Organic grade-A prime vanilla beans from Jembrana-Bali offer beautiful floral aroma and cherry-chocolate like flavor



Climate-Smart Cloves 1 Kg

100 % natural and high quality cloves from Leihitu Barat, no use of pesticides or fertilizer

Climate-Smart Kenari Nuts 1 Kg

Organic rich buttery taste and complete protein nuts originate from Maluku



Find our product

<https://su-re.co/things-we-make/>

**APPLY NOW**

WE ARE HIRING

Be A Giftmaker

This position will be responsible for the day-to-day administrative and organizational tasks to support the think-do-be tank activities by ensuring and improving the smooth function of team, project and financial management.

Project Admin Officer

Full Time/Contract Based

Engineering Officer

Internship and Full Time

This position will support several engineering projects, including developing portable biogas digesters, assisting farmers in adapting to climate change by providing access to our biogas digesters and equipped with a carbon offset scheme across Bali and Flores Island Indonesia.

This position will assist in various do-business activities of su-re.coffee, su-re.cocoa and upcoming products. su-re.co offers a great opportunity to hone communication and design skills while developing green business in a real-world context with various organizations, communities, and government institutions. We are looking for a driven person with the ability to perform tasks independently.

Green Business Developer

Internship and Full Time



SU-re.CO

Sustainability & Resilience

Established in 2015, su-re.co (Sustainability and Resilience) is an environmental Think-Do-Be-Tank based in Bali. Our vision is to be the giftmaker for the earth. To achieve this vision, we set a mission. We deliver well-thought outcomes because we need scientifically proven sustainable and resilient solutions. We work on think, do, be activities together.

Bali, 2022