

November 2020

SPICES

3 **HOT ISSUE**
Spices Export Performance amid Covid-19 Pandemic

5 **MARKET REVIEW**
Export Performance of Indonesia's Spices

7 **LIST OF INDONESIA'S SPICES EXPORTERS**

9 **INDONESIA'S SPICES EXPORTERS**

What's inside?

Entering the second semester of 2020, the pandemic of Covid-19 has not finished yet. Many of the world's residents are still waiting for the vaccines and continue to recover, leading to face the symptoms of this contagious virus, which is struggling to economically survive. On the other side, this outbreak has provided a large market opportunity for food & beverage producers because it does that likely to boost human's immunity and health.

EDITOR DESK

Famous as an archipelagic, an equatorial and a tropical country, Indonesia, is also well-known as the spice heaven. Indonesia, for centuries, has been the world's main spices supplier to the rest of the world. Located near on the equator line, has tropical climate, fertile soil and cool air makes Indonesia the perfect place for many types of spices and herbs to grow.

There are many varieties of spices traded that include cloves, pepper, cinnamon, nutmeg, vanilla, mace, cardamom, turmeric, ginger, coriander, basil, cumin, saffron and many more. Spices has many benefits not only for food ingredients but also as beauty products and medicine to maintain people's health. If you want to reduce inflammation, control blood sugar, cholesterol and blood pressure better start consuming cinnamon. Many more such as antioxidants and anti-inflammatory, relieve arthritis, fight infections are the benefits of turmeric ginger, cardamom and cloves.

Back in the 16th century, spices brought power and wealth to many European merchants because its high trading value. Indonesian have long seen the benefits of these spices and always rely on spices for Indonesia's traditional dishes.

During this recent pandemic situation, many consumers are interested in consuming spices because it can increase immunity. Not only the people in India and China where spices were originated but also in Europe and the United States, many people began to interested in consuming spices. Therefore, the government always encourages spices commodity to expand its market and increase its export value. In the future, this commodity is expected to contribute to national economic growth.

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TABLE OF CONTENTS

3

HOT ISSUE

Spices Export Performance amid Covid-19 Pandemic

5

MARKET REVIEW

Export Performance of Indonesia's Spices

7

LIST OF INDONESIA'S SPICES EXPORTERS

1. Supa Surya Niaga, PT
2. Bamboe Indonesia, PT
3. Sumber Inti Pangan, PT
4. Motasa Indonesia, PT
5. Star Laboratories, PT
6. Java Peppers Industries, PT
7. Multi Rempah Sulawesi, CV
8. Rasdi & Co, CV
9. Aneka Mega Raya, PT
10. Natraco Spices Indonesia, CV
11. Alam Sari Interbuana, CV

9

INDONESIA'S SPICES EXPORTERS

1. Supa Surya Niaga, PT
2. Sumber Inti Pangan
3. Motasa Indonesia, PT
4. Multi Rempah Sulawesi (MRS), CV
5. Aneka Mega Raya, PT
6. Natraco Spices Indonesia, CV

HOT ISSUE

Spices Export Performance amid Covid-19 Pandemic



Spices commodity in 2019 has reached USD 13,77 billion and is predicted to grow at a compound annual growth rate of 6,3% from 2020 to 2027. One main factor of this growth is the willingness of consumers to pay higher prices and the consumers' emergence of interest to try new flavors and seasonings.

Apart from having a great deal of influences on health, economy and social issues, the Covid-19 pandemic also brings new habits as our new way of life. Due to social distancing, limited operational hours of public facilities and total lockdown in some countries has caused many people to do more activities from their home. It means that more people will eat home-cooked meals and many young people take the initiative to learn to make their own meals. This new habit has indirectly led many consumers to experiment with various flavors.

It made the demand for spices as food ingredients has continued to climb up during

the pandemic. In some countries which traditionally consume spices such as India and China, demand will continue to rise up even though some spices were expensive than usual.

In western countries, spices' demand has increased exponentially. Before the Covid-19 outbreak, spices' demand in North America and Europe was supported by the rise of Japanese restaurants which used mild spices and natural flavors. Many Mexican, Indian, Italian and Chinese restaurants also offer traditional specialties with many herbs and spices in it. For example, Jalapeno pepper, taco seasoning, chili powder, fajita spice mix,

chipotle, coriander, cumin, cinnamon and paprika are the main spices used in Latin foods.

The national consumption in the U.S. for herbs and spices has risen up by 50% in July 2020. Likewise, spices have benefits to increase immunity such as turmeric, ginger, cardamom. The demand for turmeric in western European countries such as Britain and Germany were skyrocketed by 300% during the pandemic. All this massive demand has made spices prices mount up than usual. However, it does not stop many consumers in India, the United States and also Indonesia to stop buying spices. This further confirms the opportunities to export more spices to the world.

Spices commodity in 2019 has reached USD 13,77 billion and is predicted to grow at a compound annual growth rate of 6,3% from 2020 to 2027. One main factor of this growth is the willingness of consumers to pay higher prices and the consumers' emergence of interest to try new flavors and seasonings. Demand also



increases for value-added products such as ready-to-eat spices and seasonings because it will save time to prepare. Spices will also be driven a lot by soups, sauces, broths, salads in the U.S. and Canada. The meat and poultry products are expected to grow fast with annual growth rate of 6,8% from 2020 to 2027. Shifting preference to ethnic flavors in conventional meat and poultry products is expected to improve as the main driving factor for spices and herbs commodity. For example, garlic, pepper and breadcrumbs are added to many meat and poultry products to enhance their taste and aroma.

Asia Pacific dominated the global market in 2019 with more than 30% shares of

global revenue. Consumers particularly in Southeast and South Asian countries use spices extensively in their daily dishes. The high consumption of herbs and spices largely controls the Asian traditions and culture which have been passed down from its ancestors to create ethnic meals and traditional medicine. North America has huge opportunity growth in the upcoming years due to the increase of salad dressings and sauces consumptions in the U.S. and Canada. In addition, the fact that the popularity of ethnic foods is increasing, this will also increase spices and herbs worldwide demand.

All these opportunities make Indonesia attract more foreign investors. The most recent foreign business development in spices commodity is Verstegen Spices & Sauces BV, a company from the Netherlands and also the former company of Vereenigde Oostindische Compagnie (VOC), will open up a nutmeg plantation in Fakfak and Kaimana Districts, West Papua, covering an area of 40.000 Ha and will empower 50,000 farmers. This investment is estimated to be worth 4,2 trillion rupiah.



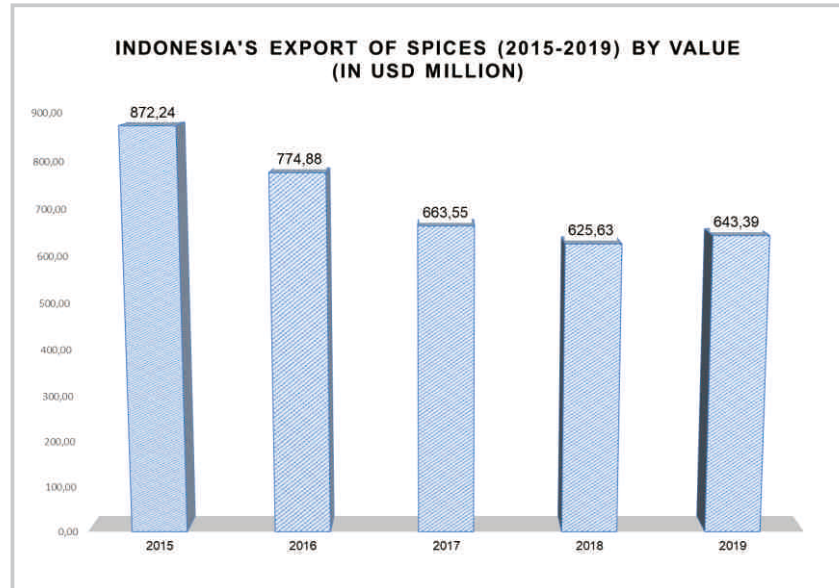
MARKET REVIEW

Export Performance of Indonesia's Spices

The export of Indonesian spices in 2019 has a contribution about 0,41 percent of Indonesia's total export for non-oil and gas to the global market worth US \$ 643,4 million. This value increased by 2,84 percent compared to the previous year which only reached US \$ 625,6 million in 2018.

The export trend from 2015 to 2019 was negative, decreased 7,9% per year where the export valued at US \$ 872,2 million in 2015 then decreased to US \$ 643.4 million in 2019.

The global demand trend for spices, however, recorded a growth of 2,25% per year where the global import for spices valued at US \$ 9,9 billion in 2015 then increased to US \$ 10,7 billion in 2019 so there are huge untapped export potential for Indonesia's spices in the global market.



Source: Statistics Indonesia (processed by Dit. P2IE)

The following were the largest export transaction of Indonesia's spices in 2019 based on the HS 6 Digit group;

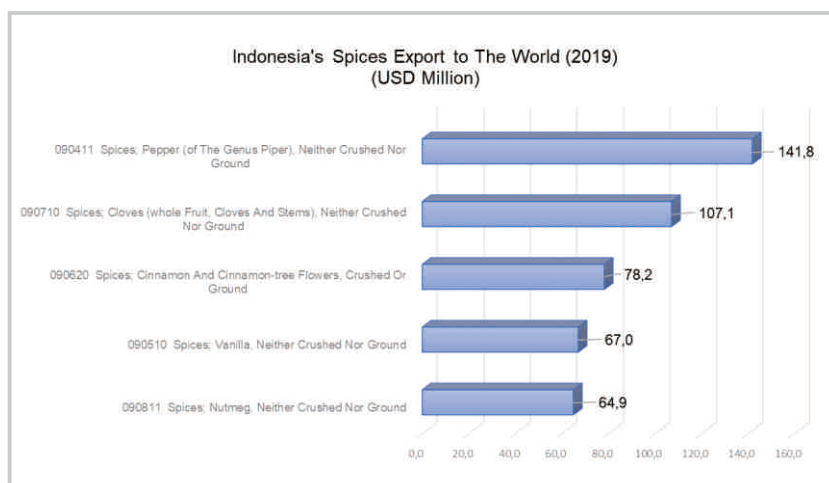
(1) HS 090411 Spices; Pepper (of The Genus Piper), Neither Crushed Nor Ground worth US \$ 141,8 million (22%);

(2) HS 090710 Spices; Cloves (whole Fruit, Cloves And Stems), Neither Crushed Nor Ground worth US \$ 107,1 million (16,6%);

(3) HS 090620 Spices; Cinnamon And Cinnamon-tree Flowers, Crushed Or Ground worth US \$ 78,2 million (12,1%);

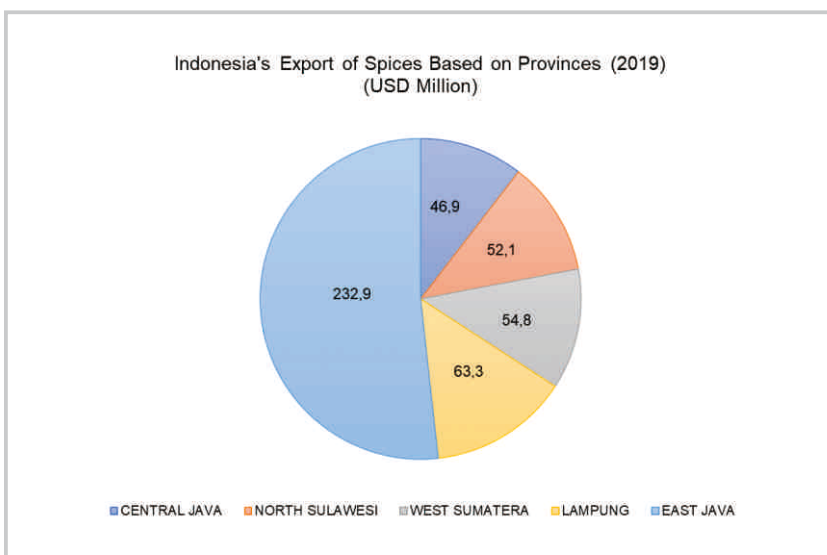
(4) HS 090510 Spices; Vanilla, Neither Crushed Nor Ground worth US \$ 67 million (10,4%);

(5) HS 090811 Spices; Nutmeg, Neither Crushed Nor Ground worth US \$ 64,9 million (10%).



Source: Statistics Indonesia (processed by Dit. P2IE)

Accounting for 22,4% of Indonesia's total spices export, the U.S. remain Indonesia's largest importing markets for



Source: Statistics Indonesia (processed by Dit. P2IE)

Indonesia's spices, worth US \$ 144,6 million in 2019 then followed by India worth US \$ 99,9 million (15,5%); Vietnam worth US \$ 90,2 million (14%); China worth US \$ 47,1 million (7,3%); and (5) Netherlands worth US \$ 31,8 million (4,9%).

According to growth trend during five years period from 2015 to 2019, these were the following countries which has

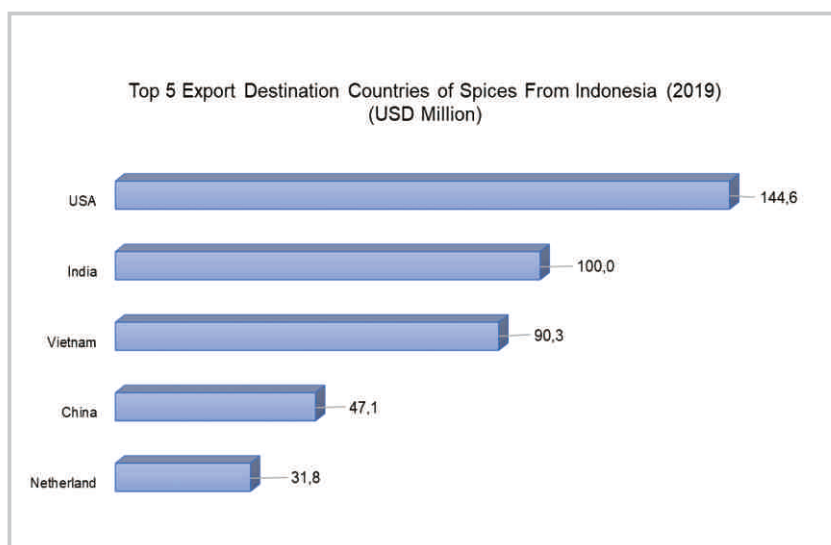
the biggest growth trend or demand for Indonesia's spices; (1) India with growth trend 8,37%; (2) China with 7%; (3) Saudi Arabia with 6%; (4) Malaysia with 11,9%; and (5) UAE with 37%.

In 2019, East Java Province maintained its position as the Indonesia's largest exporter valued at US \$ 232,9 million. Central Sulawesi, the second largest, represent

36.2% of the total national exports of spice. Next province is Lampung valued at US \$ 63,3 million, represents 9.8% of total national spices' exports followed by West Sumatra worth US \$ 54,8 million with market share 8,5%; North Sulawesi worth US \$ 52 million with market share 8% and Central Java worth US \$ 46.9 million with market share 7,3%.



In 2019, East Java Province maintained its position as the Indonesia's largest exporter valued at US \$ 232,9 million. Central Sulawesi, the second largest, represent 36.2% of the total national exports of spice



Source: Statistics Indonesia (processed by Dit. P2IE)

List of Indonesia's Spices Exporters

1. PT. SUPA SURYA NIAGA

Komplek Pergudangan Sinar Gedangan C8-9, Ds. Gemurung - Betro Gedangan,
Sidoarjo - Jawa Timur 61254

Tel : (62-31) 8014648 (Hunting), 8014649, 8014651

Fax : (62-31) 8014650

Email : supa@supasurya.com, info@supasurya.com, indah@supasurya.com

Website : <http://www.supasurya.com/>

2. PT. BAMBOE INDONESIA

Jl. Kedinding Tengah 2 No. 8 RT. 03 RW. 02, Kel. Tanah Kalikedinding -
Kec. Kenjeran, Surabaya - Jawa Timur 60129

Tel : (62-31) 3715247, 3715182, 3715743

Fax : (62-31) 3714768

Email : info@ptbamboe.com, cs@ptbamboe.com, ari@ptbamboe.com

Website : <https://ptbamboe.com/>

3. PT. SUMBER INTI PANGAN

Kawasan Industri dan Pergudangan, Jl. Marsekal Surya Dharma Blok D No.10/19
Bandara Mas, Tangerang - Banten 15127

Tel : (62-21) 5504937, 5506905, 5507961

Fax : (62-21) 5504935

Email : sales@sumberintipangan.com, sumberinti@sumberintipangan.com

Website : <http://www.sumberintipangan.com/>

4. PT. MOTASA INDONESIA

Jl. Raya Waru Komplek Pertokoan Gateway Blok F7-F8, Waru, Sidoarjo - Jawa Timur 61256

Tel : (62-31) 8554255 (hunting), 8551660

Fax : (62-31) 8551658

Email : hrd@motasaindonesia.com, exim@motasaindonesia.com

Website : <http://www.motasaindonesia.com>

5. PT. STAR LABORATORIES

Mutiara Margomulyo Indah C-15, Surabaya - Jawa Timur 60186

Tel : (62-31) 7326592

Fax : (62-31) 7329988

Email : hartobudi@hotmail.com

Website : <http://www.star-laboratories.com/>

6. PT. JAVA PEPPERS INDUSTRIES

Jl. Raya Kebon Agung No. 120, Malang - Jawa Timur 65161

Tel : (62-341) 801558 (hunting)

Fax : (62-341) 801559

Email : java@javapeppers.com, tedmond@javapeppers.com,
tedmond.javapeppers@gmail.com

Website : www.javapeppers.com

7. CV. MULTI REMPAH SULAWESI

Kompleks Ruko Pateten Blok F/101, Kel. Pateten I Lk. I - Kec. Aertembega, Bitung
Sulawesi Utara - 95524

Tel : (62-438) 33075

HP : (62-878) 46920970

Fax : (62-438) 34355

Email : irwantosali101@gmail.com, bill261013@gmail.com, irwantosali@multirempah.com

Website : <http://www.multirempahsulawesi.com/>

8. CV. RASDI & CO

Jl. Adinegoro Simpang Lalang No. 38, Padang - Sumatera Barat 25172

Tel : (62-751) 4855134

Fax : (62-751) 481492

Email : info@rasdico.com, rasdico@indosat.net.id, rasdico@telkom.net

Website : www.rasdico.com

9. PT ANEKA MEGA RAYA

Jl. Jend. M. Sarbini KM.5, Lingkungan Sanggar RT.001/ RW.002, Pojoksari,
Ambarawa, Semarang 50614 INDONESIA

Tel : +62 298 595240

Email : office@ptanekamegaraya.com

Website : <https://www.amrspices.com>

10. CV. NATRACO SPICES INDONESIA

Jl. Bypass Lama Km. 9 (Simpang Pampangan), Kel. Pampangan Nan XX
Kec. Lubuk Begalung, Padang - Sumatera Barat 25227

Tel : (62-751) 62601

Fax : (62-751) 62827

Email : sales@natracospices.com

Website : <http://www.natracospices.co.id/>

11. CV. ALAM SARI INTERBUANA

Jl. Tapos Raya, Depok - Jawa Barat 16457

Tel : (62-21) 8745494, 8745495

Fax : (62-21) 87445496

Email : pasi@jfk.co.id

Website : <http://interbuana.co.id/>

Supa Surya Niaga, PT



PT. Supa Surya Niaga was established in 1999. We started from a humble trader in the Surabaya wholesale trading hub in Jln Songoyudan to what we are today. We have evolved to being Processors, Suppliers, and Exporters of Cashews and Spices. We have two main divisions in the company. Our

Nuts Division handles the complete processing of raw cashew nuts to various types of cashew kernel products. Our Spices division, handles Whole Spices, Ground Spices and Spice seasonings packed in various packaging types. Each division has its own FSSC 22000 certified facility by itself.

Our Nuts Division is equipped with many types of machinery that aid our well-trained staff in the various processes of cashews. Our raw cashew nut plant can handle, from the processing raw cashews, cutting the raw nuts to deliver in a semi-finished stage. The nuts are then further processed in a controlled environment for moisture and quality where the cashews are sorted, graded and packed as per buyer's requirement. There are quality control inspections in every stage of the process.

Our Spices Division handles both whole spices and ground spices. We sort, clean and process the various spices before they move to the next stage of processing. We are





also able to steam sterilize our spices for buyers who have specific controlled microbiological requirements. We process Ground Spice to meet the requirement of buyers in terms of fineness, texture, and moisture. Being an industrial food ingredient supplier, we work with the buyer to match their product requirements.

We also have an in-house laboratory, where all our incoming materials are checked. Samples are also drawn in the various stages of product processing for analysis and all products are only released when they are approved for release by our Lab team. Certificate of Analysis is available for all products.

Our company has embarked on the food safety program early, attained our ISO

22000:2004 certification in the year 2014. We have upgraded our certification to FSSC 22000. FSSC 22000 is fully recognized by the Global Food Safety Initiative (GFSI) and is based on existing ISO Standards. Being a Food Safety System compliant also allows us to have a full traceability system. It demonstrates our company has a good Food Safety Management System in

place that meets the requirements of our customers and consumers. All our products are HALAL certified. Our company is also registered with the US Food Drug Authority.



PRODUCT



Ground Whole

White pepper is suitable for light-colored dishes such as sauce and meat preparations. But for the taste and aroma of white pepper is less hard than black pepper.



Ground Whole

Cloves are used in the cuisine of Asian, African, and Middle East countries, lending flavor to meats, curries, and marinades. Cloves may be used to give aromatic and flavor qualities to hot beverages, often combined with other ingredients such as lemon and sugar.



Ground Whole

It is also used in Turkish cuisine for both sweet and savoury dishes. Cinnamon can also be used in pickling. Cinnamon powder has long been an important spice in enhancing the flavor of Persian cuisine, used in a variety of thick soups, drinks, and sweets.



Ground Whole Crushed

Black pepper is produced from pepper plants as well as white pepper. Black pepper and white pepper beat in terms of richness in taste, more felt as a spice and flavor more intense.



Ground Whole

In Indonesian cuisine, nutmeg is used in various dishes, mainly in many spicy soups, such as some variant of soto, konro, sup iga (ribs soup). It is also used in gravy for meat dishes, such as semur beef stew, to European derived dishes such as bistik (beef steak), rolade (minced meat roll).



Ground Whole

Turmeric can be found in South and Southeast Asia. It is one of the key ingredients in many Asian dishes. Used as a spice in cooking a kind of goulash, and is also used to give a yellow color to the dish, or as a preservative.

PRODUCT



Fresh mace has a bright red color with fragrant but not as sharp as nutmeg. Mace can be used for adding flavor to dishes such as soup or soto in Indonesian cuisine, but the mace is more often used to make warm mixed drinks.



In Europe, cubeb was one of the valuable spices during the Middle Ages. It was ground as a seasoning for meat or used in sauces. Cubeb can still be used to enhance the flavor of savory soups. In Indonesian cuisine, especially in Indonesian gulés (curries), cubeb is frequently used.



Various types of traditional Indonesian dishes often use herbs in seed flavored hard granules called coriander. With the addition of these spices, the aroma of cooking will be more real.



Candlenut is often used cooked in Indonesian and Malaysian cuisine, where it is called kemiri in Indonesian or buah keras in Malay. On the island of Java in Indonesia, it is used to make a thick sauce that is eaten with vegetables and rice.



Long pepper is a very rare ingredient in European cuisines, but it can still be found in Indian, and Nepalese vegetable pickles, some North African spice mixtures, and in Indonesian and Malaysian cooking.



In Asia both types of cardamom are widely used in both sweet and savory dishes, particularly in the south. Both are frequent components in spice mixes garam masala and Thai curry pastes. Green cardamom is often used in traditional Indian sweets and in masala chai (spiced tea). Cardamom can be used to neutralize bad breath.

PRODUCT



Ground Whole

Cumin seed is used as a spice for its distinctive flavor and aroma. It is globally popular and an essential flavoring in many cuisines, particularly South Asian, Northern African, and Latin American cuisines. Cumin is an important component in garam masala, curry powder, and baharat.



Ground Whole

Powdered dry ginger root is typically used as a flavoring for recipes such as gingerbread, cookies, crackers and cakes, ginger ale, and ginger coffee. Ginger can also be used to warm the body.



Ground Whole

Turmeric is a native plant that has now been spread across several countries in Asia. Another benefit of the rhizome of this plant is as an acne medicine, improve appetite, anti-cholesterol, anti-inflammation, anemia, antioxidant, cancer prevention, and antimicrobial.



Ground Whole

A variety of traditional Indonesia and medicinal use zedoary as part of the recipe. Zedoary used by people as a medicine with efficacy increase appetite, so often given to children. Jamu beras kencur is very popular as a refreshment anyway. In Bali, urap made using leaves of zedoary.



Ground Whole

The rhizomes are used in various Asian cuisines (for example in Thai and Lao tom yum and tom kha gai soups, and throughout Indonesian cuisine, for example, in soto or sambal (goreng)).



Ground

Lemongrass is widely used as a culinary herb in Asian cuisine and also as medicinal herb in India. Lemongrass can be dried and powdered, or used fresh. It is commonly used in teas, soups, and curries. It is also suitable for use with poultry, fish, beef, and seafood.

PRODUCT



Ground



Ground



Flakes



Ground



Whole

The leaves are used in Indonesian cuisine (especially Balinese cuisine and Javanese cuisine), for foods such as soto ayam, and are used along with Indonesian bay leaf for chicken and fish. They are also found in Malaysian and Burmese cuisines. In South Indian cuisine it is used widely.

Oregano is an important culinary herb, used for the flavour of its leaves, which can be more flavourful when dried than fresh. It has an aromatic, warm, and slightly bitter taste, which can vary in intensity. In Middle East cuisine, oregano is mostly used for flavoring meat, especially for mutton and lamb.

Mustard seeds are a very popular ingredient in the American cuisine. These seeds are used for taste generally in hot dogs, where mustard sauce is very much preferred. It also used for additional seasoning and as a herbal medicine.

PACKAGING



- **CARTON 20KG**
Details : 4 BAGS @5KG,
For Ground, Flakes,
Cracked Spices.
- **CARTON 25KG**
Details : 5 BAGS @5KG,
For Ground, Flakes,
Cracked Spices.
- **PP BAG 25KG**
For Whole Spices
- **KRAFT BAG 25KG**
Details : For Ground or
Whole Spice.
- **GUNNY BAG 25KG**
Details : For Whole Spices
- **20KG Carton**
Details : 2 Vacuum
@ 10Kg, For Cashews.

Sumber Inti Pangan



Established in 2001, Sumber Inti Pangan is a prominent manufacturer of high-quality spices and seasonings in Indonesia for the food manufacturing industry. The company's foremost expertise in research and development has resulted in the creation of more than 500 products, catering to diverse consumer palettes in Indonesia and abroad. It is through this extensive knowledge of herbs and spices that have resulted in the development of premium quality products that offer the distinctive flavour that underpin successful food and beverages brands. Furthermore, through the company's constant drive for innovation and the utilisation of state-of-the-art food bioprocessing technology, Sumber Inti Pangan products have become highly-sought

after by renowned local as well as international F&B companies.

Sumber Inti Pangan's foremost expertise lies in its ability to formulate new flavour, seasonings and custom blended spices. The company's research capacity is testament to its food innovation measures on developing and improving tastes and flavours; important factors in palatability that builds consumer preference and brand loyalty. As such, through innovation, Sumber Inti Pangan has sought to provide added-value across Indonesia's diverse F&B industry and retains a competitive edge in this lucrative sector. Moreover, fuelled by rising incomes and changing lifestyles, Indonesia's F&B industry is experiencing steady growth, altering the

cultivation process of selected raw ingredients. Product development therefore is considered the lifeblood for effective business strategies and from which Sumber Inti Pangan lays the foundations of its business.

The company's food and beverages innovation capacity is a key driver in helping its clients deliver on strategic goals by successfully establishing significant competitive differentiation with every product. This helps companies in achieving sustainable growth in Indonesia's highly-competitive F&B sector where an abundance of product choices has put further pressure on food and beverages companies to create these competitive differentiations. Sumber Inti Pangan's food

development capabilities coupled with the company's strict adherence to food safety and Halal compliant processes, transform its client's long-term business strategies by tailoring its products to meet consumer demands through streamlining supply chain management and the enhancement of their product portfolios.

As a leader in the manufacture of spices, seasonings and flavours, Sumber Inti Pangan delivers upon product development and ingredient innovation that is sought-after by leading F&B companies in Indonesia and abroad. Furthermore, in meeting the challenges of the rapidly integrated global food market, food innovation is a critical determinant for Indonesia's improved

competitiveness and economic performance in the food processing industry. Sumber Inti Pangan's understanding of product development for the creation of new markets and the improvement of production processes and quality.

The incorporation of a sustainable supply chain management involves continuous innovation and long-term commitment in order to reap the economic and societal benefits of sustainability. At Sumber Inti Pangan, the implementation of sustainable supply chain management enables the company to react swiftly to new food trends and shifting consumer preferences in order to achieve long-term growth. As such, the company's development of effective supply chains and partnerships

provides flexibility and the sustainable sourcing of raw materials. This enables Sumber Inti Pangan to establish a far-reaching network of suppliers across different regions of Indonesia, mitigating risks in the company's supply chain system.

Sumber Inti Pangan's commitment to establishing sustainable supply chains is evident from its close synergies with its farmers and partners. In order to compete in the manufacturing industry, Sumber Inti Pangan has invested in developing an adept workforce as well as product and process technologies to bring greater coordination to the overall supply chain. Through this, the company optimises its facilities, reduce waste costs throughout its supply chain line and allow for the leveraging of new business opportunities and new ways to enhance customer value. As such, Sumber Inti Pangan continues to identify areas for improvement in its supply chain management system in order to effectively address end-customer needs.

In a challenging environment that highlights a significant amount of unique business opportunities, Sumber Inti Pangan strives to optimise its supply chain management to retain existing business and capture new markets. The company's strategic focus on supply chain management and good manufacturing practises, operations throughout the supply chain can improve, raising quality, lowering costs and improving client satisfaction.



FACTORY



Sumber Inti Pangan's manufacturing facilities are located in Kuningan, West Java province, providing the company with direct access to raw materials. Furthermore, the company also sources its herbs and spices from Sumatra, Central Java as well as East Java, demonstrating its ability to form close cooperation with farmers and smallholders to

readily ensure the availability of high-quality herbs and spices. Sumber Inti Pangan's broad network of suppliers is part of the company's efficient supply chain management system which helps in the sustainable sourcing of raw materials.

The company's manufacturing capabilities have also been recognised for its

implementation of Good Manufacturing Practises as well as HACCP standards. This illustrates the efforts of the company to maintain hazard analysis and food hygiene system that makes Sumber Inti Pangan the ideal partner in identifying, sourcing and processing Indonesian herbs and spices.



CERTIFICATION



Badan Pom RI
Good Manufacturing Practices for Processed Food



Majelis Ulama Indonesia
Halal Certifications



FSSC22000
Food Safety System Certification



SGS
URSA Audit

PRODUCT

Spices and Seasoning Manufacturing



A cornerstone of Sumber Inti Pangan's business is its spices and seasonings manufacturing capacity. The company produces a broad range of rich spices and seasonings for the local and international F&B markets; optimising the use of physiochemical science to streamline the diverse processes involved in flavour production. The company applies hot air drying and retort sterilisation technology so as to ensure the quality, purity and flavour of the final products. Through this, Sumber Inti Pangan's research and development team creates a broad spectrum of palatable

seasoning recipes in powdered, oil and paste form, ranging from curry powder, chilli powder, onion oil as well as Kakiage paste, among others.

POWDERED SPICES AND SEASONINGS



The powdered spices and seasonings products offered by Sumber Inti Pangan simplify the preparation food dishes without the loss of flavour. The company's diverse powdered spices and seasonings products utilise premium quality raw ingredients sourced from the country's traditional spice hubs in Sumatra and Java as well as other regions across the country.

Offering more than 100 products, Sumber Inti Pangan's portfolio consists of chilli, turmeric, nutmeg, onion, paprika, white pepper, black pepper, cinnamon and clove; ingredients which are commonly found in popular traditional as well as international dishes such as rendang and instant soups. This showcases how the company is well-positioned to supply and produce customised powdered spices and seasonings, as the company strives towards greater product development initiatives.

Furthermore, with growing demands for spices and herbs recipes in continents such as Europe and the Middle East, the ongoing search for new tantalizing tastes from ethnic cuisines showcases the potential of Indonesian ready-made spices. Sumber Inti Pangan's powdered spices and seasonings products deliver the convenience of authentic Indonesian tastes that feature a long shelf-life.

OIL SEASONINGS



As part of Sumber Inti Pangan's all-encompassing product portfolio, the company produces oil-based premix seasoning products that have high-market appeal amongst domestic and overseas consumers. The oil seasoning product range consists of curry, onion and tom yum oil seasonings that enhance the flavour of a diverse range of dishes. Sumber Inti Pangan's adherence to good manufacturing practises ensures that seasoning oils are properly homogenised and thus retain their flavour.

In the production of its oil seasoning products, Sumber Inti Pangan sources high-quality raw materials followed through with the process of heat extraction of its spices and vegetables in order to produce the herb-infused taste which improves the flavour of Asian or Western foods, snacks, instant noodles and frozen foods. The oils and fats used are also strictly monitored and controlled to prevent deterioration from processes such as oxidation. Sumber Inti Pangan adheres to the strictest food safety practices and quality control, enabling the company to produce a maximum of 7 tonnes of oil seasoning per day, testament to an effective supply chain and good

manufacturing practises.

SEASONING PASTE



With the global spices and seasonings industry becoming increasingly competitive, F&B companies are looking for the latest in innovative product formulation that captures unique flavours and textures for delicious end-products. As such, seasoning pastes deliver a versatile substitute for fresh spices and herbs. Sumber Inti Pangan produces Bangkok Sauce and Kakiage seasoning paste as part of its efforts in capturing flavours from cuisines abroad, capitalising on Indonesia's latest trend for international culinary products.

In adhering to the company's policy of good manufacturing practises, seasoning paste products are sterilised in retort pouches making them ready-for-use as flavouring for meat and vegetables; among these product types are turmeric paste and green and red chilli paste. Always striving to maintain a competitive edge in the industry, Sumber Inti Pangan's high-performance retort pouches can be custom-designed to suit clients' requirements. Raw materials are filled into retort pouches before being sealed and subjected to a thermal

sterilisation process that involves being subject to extreme heat; this process eliminates harmful food-borne pathogens, retains product freshness, provides taste and aroma protection, extends shelf life, as well as contributes to cost and energy efficiency. To meet industry demands, Sumber Inti Pangan produces 1 tonne of seasoning paste on a daily basis that is further supported by 5 production machines.

CUSTOMISED SPICES AND SEASONINGS



Sumber Inti Pangan's expertise in product development and ongoing initiatives in the field enables the company to make available services for custom blended spice and seasoning manufacturing for its local and international clients.

Food and beverage companies in Indonesia and abroad have long-relied on Sumber Inti Pangan to formulate their recipes for their latest product lines as well as new brands and with the company's longstanding experience in food product development and processing, Sumber Inti Pangan therefore serves as the ideal partner for local and international companies to stand out in a competitive industry driven by changing consumer

tastes and health considerations.

In delivering custom blended spices and seasonings products, Sumber Inti Pangan offers a broad range of different flavour-enhancing products that can be applied to sauces, dressings and condiments. Furthermore, changing lifestyles of the country's urbanised demographic in favour of food products that incorporate the use of quality custom blended spices and seasonings in addition to providing practicality are set to provide further growth in the coming years.

Dehydrated Food Manufacturing



Sumber Inti Pangan's wealth of experience in the spices and seasonings industry has seen the company provide a range of dehydrated food products to meet its customer needs. Dried food products are dehydrated by making use of the company's premium quality ingredients subjected to high temperatures and dry air. Under the vigilance of Sumber Inti Pangan's proficient team of food technologists and scientists, dehydrated food products are thoroughly examined to assure their quality and purity level. As demands for seasonal food products coupled with longer shelf-life capacities rises in Indonesia, the dehydrated food

sector is set to experience continued growth.

The product range offered by Sumber Inti Pangan includes carrot flakes, basil flakes, roasted almonds, roasted cashews, tamarind powder, fermented fish powder and fermented shrimp powder amongst others, with the company producing 8 tonnes of each product per day. Sumber Inti Pangan's adherence to stringent food safety processes also ensures its dehydrated food products offer high nutritional value and can be preserved for longer periods of time, making it ideal for the preservation of seasonal fruits and vegetables.

Sumber Inti Pangan's dehydrated food products can therefore be utilised in a wider variety of applications from soups, sauce mixes to dressings and baked goods. This also demonstrates the immense potential for dehydrated food products in Indonesia's food service industry as a raw material for the replacement of fresh produce in the preparation of delicious ready-meals.

Indonesian Herbs and Spices Manufacturing



Home to the second highest biological diversity in the world, Indonesia's herbs and spices have been used for centuries as

a main component to enhance the taste of various foods and beverages; both in local and international cuisines. Sumber Inti Pangan offers an array of premium quality Indonesian herbs and spices made available as powder or flakes sourced directly from farmers and small-holders across Indonesia. The increased spending on food and shifting dietary patterns towards health and flavour authenticity has resulted in the swift development of the Indonesian herbs and spices industry. Furthermore, the rapidly increasing size of the packaged food industry is also expected to increase the demand for Indonesian herbs and spices. Sumber Inti Pangan's in-depth understanding of materials sourcing has allowed the company to efficiently develop sustainable supply chains and distribution channels for Indonesian herbs and spices which; crucial to staying ahead of industry developments and anticipation of market opportunities. The company's diverse collection of flavourful Indonesian herbs and spices ranges from black pepper, white pepper, tamarind to nutmeg and chilli, and are subjected to strict quality control measures throughout the production process so as to retain optimum levels of active substances contained within the raw materials; this ensures flavours, taste, aromas and nutrient levels are preserved during this process. Given the wide-range of applications, Sumber Inti Pangan thus serves as the ideal partner for the utilisation of its Indonesian herbs and spices products as ingredients for novel functional foods.

Motasa Indonesia, PT



PT. Motasa Indonesia an ISO 22000 certified company located in Sidoarjo-Indonesia, was established since 2008 specialize in pepper production.

Currently our products already available at some country such Indonesia, Hong Kong, Taiwan, Malaysia, Arab Saudi.

FACTORY

PT Motasa Indonesia Factory location at Mojosari, Mojokerto - Jawa Timur and has been operated since 2011. By enriching the competence of professional and experienced human resources, PT Motasa

Indonesia aims to optimize the production result. PT Motasa Indonesia's factory operational philosophy is to put forward quality, safety and environmental sustainability. We continue to innovate to

produce the best products for consumer satisfaction with using international standard food processing technology hygienic and modern.



CERTIFICATION

PT Motasa Indonesia has obtained ISO 22000 certification and halal certificate from MUI. In addition, PT Motasa Indonesia has also run ISO 14001 and OHSAS 18001 operational standards.

In 2013, PT Motasa Inonesia was tested and passed the certification SAI Global Limited ISO 22000: 2005 for Food Safety Management System. Standard International ISO 22000 refers to food safety management.



PRODUCT



Ladaku Sachet
Available in sizes:
• 4 gram
• 24 gram (banded)



Ladaku Black Pepper Ground Bottle
Available in sizes:
• 35 gram



Ladaku White Pepper Powder Bottle
Available in sizes:
• 35 gram



Ladaku Black Pepper Ground Pouch
Available in sizes:
• 100 gram



Ladaku White Pepper Ground Pouch



Ladaku White Pepper Ground Bag 1 Kg
Available in sizes:
• 1 kg

Multi Rempah Sulawesi (MRS), CV

CV Multi Rempah Sulawesi (MRS) is a producer and exporter of high quality spices from the world's renowned growing areas in Sulawesi, Moluccas and the neighbouring islands in Indonesia.

To meet the highest requirements in food standards, MRS works on the quality

management with more than 6000 smallholder farmers, utilising over 5000 hectares. MRS provides technical assistance and trainings in environmental and climate change issues for a sustainable production.

MRS focuses on the environmental-friendly

cultivation of organic products, certified according to the European Union's (EU) Bio (Organic) standards and regulations. Additionally, products in conversion and controlled conventional areas are available.

PRODUCT



Nutmeg



Mace



Black Pepper



White Pepper



Long Pepper



Clove



Cassia Cinnamon



Vanilla

Aneka Mega Raya, PT

Established in 2003, AMR Spices is a company that sources, trades, and exports spices and herbs from all over Indonesia. We're based in

Semarang, Central Java and one of major spices growing area in Indonesia. We are committed to providing international quality standards.

All of our products are genuine Indonesian products - grown, prepared, and packaged in Indonesia.

OUR SPICES AND PRODUCTS ARE ALL SOURCED FROM

- Java
- Sumatera
- Borneo/ Kalimantan
- Celebes/ Sulawesi
- Moluccas/ Maluku
- Papua/ Irian Jaya
- Siau
- Flores
- Bangka
- Madura
- Bali
- Lombok

OUR FARMERS



We visit all of our suppliers directly and we spend a lot of time traveling all around Indonesia searching for the best possible quality.

We have built green agriculture areas to maintain

sustainable supply in the long term. We make our best effort to improve the living standard of farmers.

We believe that when they feel satisfied, they will stay with us in the long run.

OUR FACILITIES



Our main warehouse is in Ambarawa (2000 m2), Loading Bay. Access is very easy from Trans Java Toll Highway - only 30 minutes from Semarang harbor and airport.

We have 3 additional warehouses in Semarang, Central Java, and Surabaya. Our team is focused on solutions that take us beyond

walls to benefit our customers, broader industry and society as a whole. This is through harnessing technology and unlocking new ideas.

Our factory is equipped with state-of-the-art drying, cleaning, sorting and packing equipment. We also include storage facilities for storing our products for export.

QUALITY CONTROL COMMITMENT



Our products are produced, cleaned, sorted, handled, processed, packaged, and transported.

We have partnered with professionals and scientists to train a large number of farmers in pre and post-harvest techniques.

We only analyze our products with Certified Laboratories by the Indonesian Government and Ministry of Health of Indonesia in order to reach international food safety standards.

PRODUCT



CARDAMOM/ KAPULAGA

- Origin: Java
- Packaging: Polypropylene bag @ 25kg
- Quality: Sieved and cleaned
- Moisture: 15-18%
- Impurity: 2%



CLOVE/ CENGKEH

- Origin: Celebes, Moluccas, Java
- Packaging: Polypropylene bag, Jute Bag @ 50kg
- Quality Lal Pari/ Reddish/ Java clove: Sieved and cleaned
- Moisture: 6-12%
- Stems: 2%



CLOVE STEM/ GAGANG CENGKEH

- Origin: Celebes, Moluccas, Java
- Packaging: Polypropylene bag, jute bag @ 25kg
- Moisture: 12%



LONG NUTMEG WITH SHELL/ PALA PANJANG

- Origin: Papua
- Packaging: Polypropylene bag, jute bag @ 50kg
- Quality: Raw



LONG NUTMEG WITHOUT SHELL/ PALA PANJANG

- Origin: Papua
- Packaging: Polypropylene bag, jute bag @ 50kg
- Quality:
 - ABCD
 - Sound Shriveled
 - BWP (broken/cracked)



WHOLE NUTMEG WITH SHELL/ PALA BULAT

- Origin: Siau, Celebes, Moluccas
- Packaging: Polypropylene bag, jute bag @ 50kg
- Quality: Raw

PRODUCT



WHOLE NUTMEG WITHOUT SHELL/ PALA BULAT

- Origin: Siau, Celebes, Moluccas
- Packaging: Polypropylene bag, jute bag @ 50kg
- Moisture: 10%
- Quality:
 - ABCD
 - Sound Shriveled
 - BWP (broken/cracked)



FULI PALA/MACE

- Origin: Siau, Sulawesi, Moluccas, Papua
- Packaging: Carton Box @ 10 kg
- Moisture : 8-10%
- Quality:
 - Whole FAQ
 - Whole Sieved
 - Whole HPS (hand-picked and selected)
 - Broken



CUBEB/ KEMUKUS

- Origin: Java
- Packaging: Polypropylene bag, jute bag @ 50kg
- Quality: Sieved and cleaned
- Moisture: 12-15%
- Impurity: 2%



LONG PEPPER/ CABE JAMU

- Origin: Madura, Java, Sumatera
- Packaging: Jute bag @ 70kg
- Quality: Dried
- Moisture: 15%
- Impurity: 2%



WHITE PEPPER/ LADA PUTIH

- Origin: Bangka, Borneo, Sulawesi
- Packaging: Jute bag @ 50 kg
- Quality:
 - Single wash (SW)
 - Double wash (DW) 630 G/L
 - Moisture: 14%



BLACK PEPPER/ LADA HITAM

- Origin: Sumatera, Borneo, Celebes
- Packaging: Jute bag @ 50 kg
- Quality:
 - FAQ Density: 500 G/L
 - Machine cleaned Density: 550 G/L
 - ASTA Density: 570 G/L
 - Moisture: 13%

PRODUCT**KAYU MANIS/ CASSIAVERA**

- Origin: Sumatera, Kalimantan
- Packaging: Polypropylene bag or Carton Box (depends on quality)
- Quality:
 - Sticks 30-60 cm
 - Cassia AA Sticks
 - Cassia A Sticks
 - Cuttings (on request, all sizes available)
 - Cassia AA 6 cm
 - Cassia AA 8 cm
 - Cassia AA 10 cm
 - Cassia AA 15 cm
- Broken
 - Cassia AA and A broken
 - Cassia KA broken
 - Cassia KBBC broken
- Moisture: 14%
- Volatile Oil: 2 to 2.5% SVO

**TURMERIC/ KUNYIT**

- Origin: Java
- Packaging: PP bag @30 kg
- Quality: Slices, sieved and cleaned

**GINGER/ JAHE**

- Origin: Java
- Packaging: PP bag @ 30kg
- Quality: Slices, sieved and cleaned

**CURCUMA ZEDOARIA/ TEMULAWAK**

- Origin: Java
- Packaging: PP bag @ 30 kg
- Quality: Slices, sieved and cleaned

**VANILLA BEANS/VANILI**

- Origin: Java, Papua
- Packaging: Carton Box @ 20kg
- Quality:
 - Planifolia all Grade
 - Planifolia Luxury 18-23 cm
 - Planifolia Gourmet 15-17 cm
 - Tahitensis all Grade
 - Tahitensis Luxury 17-23 cm
 - Tahitensis Gourmet 13-16 cm

**CANDLENUT/KEMIRI**

- Origin: Indonesia
- Packaging: 2 Vacuum packs in a Carton box @ 10kg
- Quality:
 - Whole candlenut
 - Splits candlenut
 - Broken candlenuts

Natraco Spices Indonesia, CV



Traditionally, cassia earned its place in the international markets thanks to its distinctive aroma and taste. Throughout the decades, the use of cassia in high value products such as food & beverage, perfumes, soap products, and even medicines became widespread, with 85% of the world's cassia ingredients originating from Indonesia.

That successful journey of cassia began the moment

Natraco Spices Indonesia was established in 1969 to cater to international demands, and in parallel set a pioneering standard for the world's cassia industry.

Soon enough, cassia products were exported to global destinations such as USA, Peru, UK, Belgium, Korea, and South Africa, hence opening unlimited possibilities for future consumer products wherever cassia was delivered.

This was a milestone no other Indonesian cassia exporter has ever achieved; one made possible through partnerships with cassia farming communities to harvest the best cassia materials right from their natural source on Mount Kerinci, Padang (West Sumatra). Cassia grown from this historic source carry the required outstanding quality that Natraco Spices present to the world.

The above milestones and fresh quality assurance earned Natraco Spices awards and recognitions from both the Indonesian Government and international trade associations.

QUALITY ASSURANCE

The key to providing the world's best cassia materials is, essentially, in ensuring that the raw materials received by the destination countries remain as fresh as the day they were harvested on Mount Kerinci.

The ISO 9001:2015 certification we received is an international recognition of how we have used our five decades of experience to maintain this

quality through every phase, from plantation system management, harvesting procedures, processing methods, storage facility management, and the final packaging of the materials.

We partner with highly qualified farming communities who have helped us harvest the best materials for generations, and this lifelong partnership,

combined with the latest spice processing technologies is a major element in ensuring consistency in the quality of every single batch, allowing us to meet ASTA (American Spice Trade Association) quality standard and C-TPAT (Custom-Trade Partnership Against Terrorism) supply chain security standard and criteria.

GALLERY



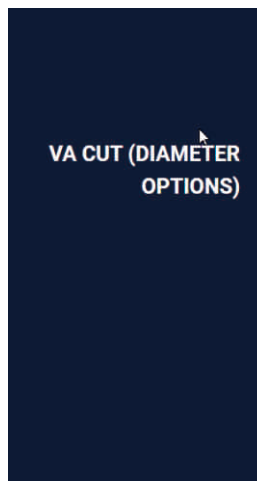
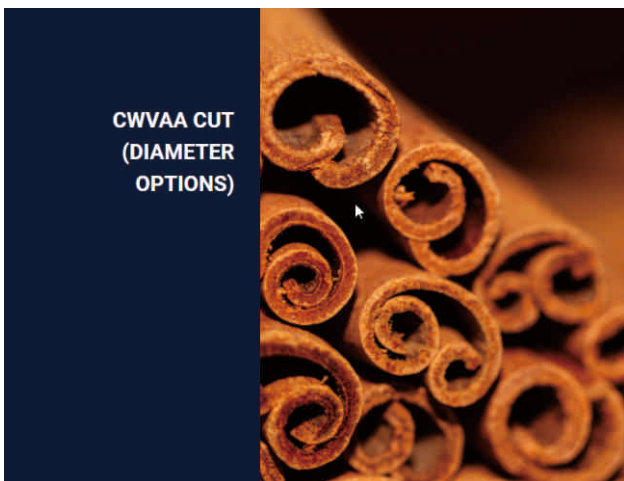
PRODUCT

CINNAMON BARK

Mount Kerinci in Padang, West Sumatra, is the birthplace of one of the world's oldest yet beloved spices, known as the

Indonesian cassia or cinnamon. Depending on the age of the cassia tree from which it was derived, the cassia vary not only in scent and flavor, but also in essential oil

composition, size, colors, and also uses in the consumer industry. These differing characteristics are then used to determine the grades of each production batch:



PRODUCT

VAA CUT (DIAMETER
OPTIONS)



KABC 2.75



KABC 2.5



KABC EU



KBBC EU



VA STICK



KA STICK





VAA STICK, UNCUT



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