



# SPICES TRADING COMPANY

## NUTMEG



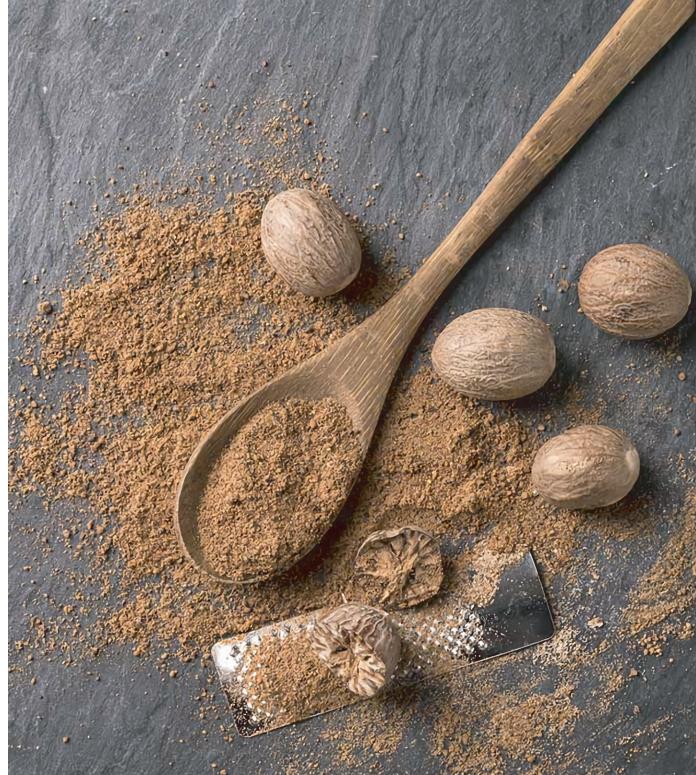
# ABOUT US

PT. Celexport Pammase International established in 2020 is a spices trading company incorporated in Indonesia. We are engaged in the procurement, processing, marketing, and supply of **Nutmeg**, **Mace**, **Cloves**, and **Copra**.

We highly appreciate your interest shown in our company, in our activities, and in the diverse assortment of ingredients that we supply to the food industry.

On this catalog, you will find background information about Celexport. Then we inform you about our reliability, expertise, quality-consciousness, and trustworthiness always have been and will be the key elements.

We wish you pleasant reading and trust that our presentation will contribute to an even better understanding of our company, our strategy, and our philosophy as we are looking forward to a sustained business relationship.



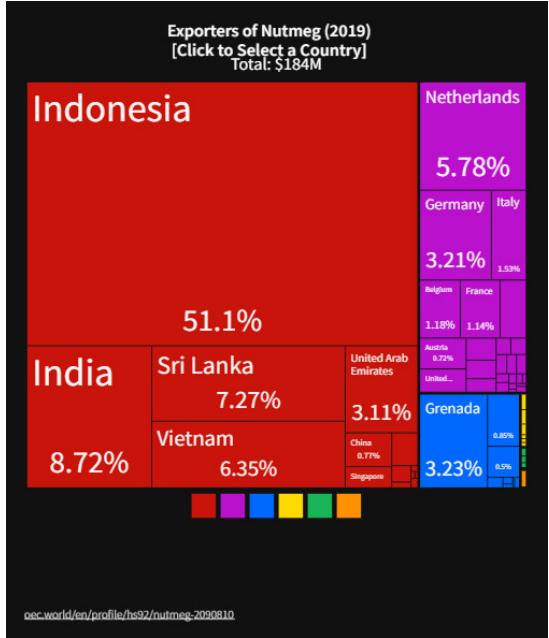
# EXPLORING INDONESIA THE MOTHER OF SPICES

Spices is Indonesia's fourth largest export commodity, after shrimp, fish and coffee. It is a plant species that has a strong taste and aroma and also serves as a flavour and food flavour enhancer. Besides being used in cooking ingredients, spices can also be used as medicine and raw materials of herbal medicine.

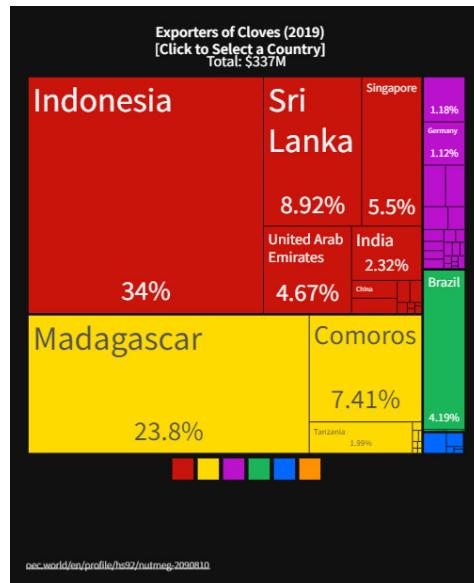
The early modern age of commerce in Indonesia was initially fuelled by the buying and selling of Indonesian spices, the production of which was limited and the sources often remote. For example, Nutmeg until the late eighteenth century, grew almost exclusively on six tiny islands in the Banda Archipelago, some 300 kilometres west of the Papua coast. However, the cultivation of Cloves was early discovered in the mid-seventeenth century was largely limited to a handful of small islands off the west coast of Halmahera in the Maluku Islands. [Source: Library of Congress \*].



The country called as “Mother of Spices” because of its geographical superiority, so it is still hunted by other countries for its spice products from USA, Europe, Middle-East, and several Asian countries. According to data released by the Food and Agriculture Organization (FAO), Indonesia ranks first in the world’s vanilla and clove producers and 2nd ranks for the world pepper and pepper producers by 2014 (FAO Stat, 2016).



As one of the world's spice producers, Indonesia has a great opportunity as a supplier of the world's spices to contribute to the Indonesian economy. One effort that can be made to improve the competitiveness and promotion of selected commodity priority of selected spices is to develop Geographical Indication (IG). Geographical Indication is the name of the place or designation used to identify commodities originating from a specific geographic area, which has special qualities, characteristics and reputations directly related to its origin region, caused by natural factors and traditional practices (EU-TCF,2016).



Indonesia is rich with spice diversity and has a wealth of extraordinary spices. The number of spices and herbs in Indonesia is estimated at least 7,000 species and most of them have not been cultivated, only wild growing. Some of the commodity spices that are traded in the international market are pepper, nutmeg, vanilla, cinnamon, cloves, cardamom and ginger.



# GEOGRAPHICAL INDICATION

## Pepper

Blackpepper : Lampung

Whitepepper : Bangka Province, Aceh, Jambi, West Kalimantan, East Kalimantan, Lampung, West Nusa Tenggara, South Sulawesi, Southeast Sulawesi, South Sumatra, North Sumatra, and Yogyakarta.

## Cloves

Maluku Province, North Sulawesi, Aceh, West Sumatra, Lampung, and Central Java

## Nutmeg

Bengkulu, Maluku, Papua, South Sulawesi, Southeast Sulawesi, and North Sulawesi.

## Ginger

All areas.

## Cinnamon

Jambi, West Sumatra, and Yogyakarta.

## Onion

Central Java, West Kalimantan, and South Kalimantan.

## Candlenut

West Sulawesi, Central Sulawesi, and West Nusa Tenggara.

## Cardamom

West Java, South Sumatra.

# NUTMEG

Nutmeg and Mace are both part of the same tree. This evergreen tree, belonging to the Myristica family, grows up to 60 feet tall and takes about seven years to bear fruit. Nutmeg is the kernel of the apricot-like yellow fruit of the nutmeg tree. A hard brown black shell normally covers this kernel. Mace is a thin leathery tissue or arillus covering the outside of the shell.

Nutmeg and Mace have similar sensory qualities, with nutmeg having a slightly sweeter and mace a more delicate flavour. Mace is often preferred in light dishes for the bright orange, saffron-like hue it imparts. Nutmeg is used for flavouring many dishes, and nowadays is mostly found in Western supermarkets in ground or grated form.



# NUTMEG

In traditional European cuisine, nutmeg and mace are used especially in potato dishes and in processed meat products; they are also used in soups, sauces, and baked goods. It is also commonly used in rice pudding. While for Mediterranean and Middle-East families, nutmeg is used as part of the stuffing for many regional meat-filled dumplings as well as for the traditional meatloaf.

In the Maluku Islands, nutmeg was cultivated by most of the locals for centuries. As for plantation, there are 3 main islands where this spice thrived: 1. Halmahera, 2. Ternate, and 3. Tidore. These isles are only separated by 30 – 40 minutes by boat. Maluku produces around 1000 tonnes of nutmeg per annum.

GRADE	WEIGHT (Gram)	SHAPE	SHRIVEL
<b>ABCD</b>	5 - 7.5 (Relatively Heavy)	Whole Around	Low
<b>SS</b>	3.7 - 4.9 (Relatively Light)	Not Whole Around	High
<b>BWP</b>	< 3.7 (Light)	Broken, Wormy, Punctured	Varies
<b>Shelled</b>	n/a	n/a	n/a





## Type of Nutmeg

# NUTMEG ABCD

“This type of Nutmeg has a smooth surface without any defect. It is commonly used as a standard in food industry”.

**Details** : NUTMEG, Neither crushed nor ground

**HS Code** : 090811

**Origin** : Maluku, Indonesia

- Quality** :
1. Grade ABCD
  2. Shape : Whole Around
  3. Seed Count @ 1Kg : 200 - 220 seeds
  4. Ash 3% Max
  5. Acid Insoluble Ash 5% Max
  6. Moisture 10% Max
  7. Volatile Oil 6.5ml / 100g Min
  8. Aflatoxin B1 5µg / Kg Max
  9. Sum of Aflatoxin B1, B2, G1, G2 10µg / Kg Max
  10. Ochratoxin 15µg / Kg Max

**Quantity** : 20' STD : 14 MT  
40' STD : 22 MT

**Packing** : Gunny Bag, 25Kg / 50Kg

**Leadtime** : 30 days

## Type of Nutmeg

# NUTMEG SS (Sound Shriveled)

"This quality type characterized by its distinct look where it has wrinkled surface. It is commonly used for grinding into ground nutmeg which usually can be found in supermarket".

**Details** : NUTMEG, Neither crushed nor ground

**HS Code** : 090811

**Origin** : Maluku, Indonesia

- Quality** :
1. Grade SS (Sound Shriveled)
  2. Shape : Not Whole Around
  3. Seed Count @ 1Kg : Not required
  4. Moisture 10% Max

**Quantity** : 20' STD : 12 MT  
40' STD : 22 MT

**Packing** : PP Bag, 25Kg / 50Kg

**Leadtime** : 30 days





## Type of Nutmeg

# NUTMEG BWP (Broken, Wormy, Punctured)

“This quality is in split form or defect. This type of nutmeg can be processed into essentials oils, nutmeg's oleoresin, nutmeg butter, or ground nutmeg. A proper fumigation needs to be done to eliminate all kind of plant pests and insects for the safety of human consumption”.

**Details** : NUTMEG, Neither crushed nor ground

**HS Code** : 090811

**Origin** : Maluku, Indonesia

- Quality** :
1. Grade BWP (Broken, Wormy, Punctured)
  2. Shape : Broken, Punctured
  3. Seed Count @ 1Kg : Not required
  4. Moisture 12% Max

**Quantity** : 20' STD : 13 MT

40' STD : 20 MT

**Packing** : PP Bag, 25Kg / 50Kg

**Leadtime** : 30 days

## Type of Nutmeg

# SHELLED NUTMEG

“The Shelled may contain grade ABCD, SS or BWP inside. The smoke/odour of Nutmeg Shell when burned and combined with Coconut Shell is effectively used for body care, curing influenza, and to repel mosquitoes”.

**Details** : NUTMEG, Neither crushed nor ground

**HS Code** : 090811

**Origin** : Maluku, Indonesia

**Quality** : 1. Grade Shelled / Unpeeled  
2. Shape : Not required  
3. Seed Count @ 1Kg : Not required  
4. Moisture 12% Max

**Quantity** : 20' STD : 14 MT  
40' STD : 220 MT

**Packing** : PP Bag, 25Kg / 50Kg

**Leadtime** : 30 days



# MACE

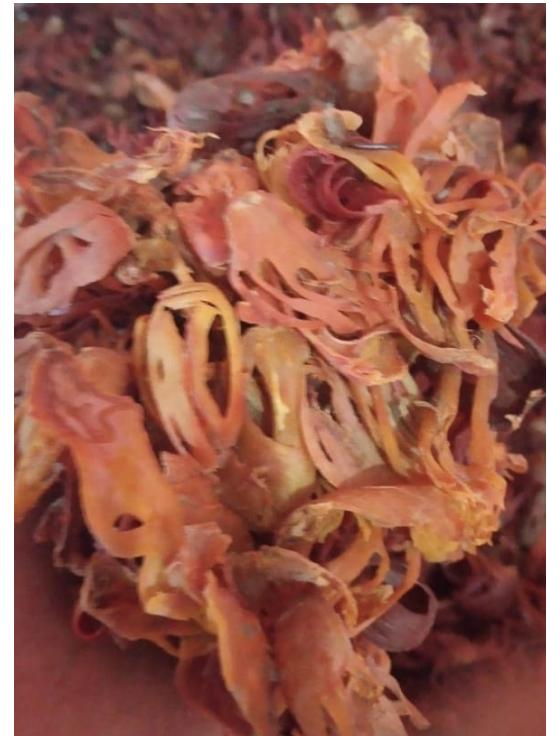
Details	:	MACE
HS Code	:	090821
Origin	:	Maluku, Indonesia
Quality	:	<ol style="list-style-type: none"><li>1. Shape : Broken</li><li>2. Ash 4.0% Max</li><li>3. Acid Insoluble Ash 0.5% Max</li><li>4. Moisture 10% Max</li><li>5. Volatile Oil 5.0ml / 100g Min</li></ol>
Quantity	:	20' STD : 7 MT (PP Bag) - 4 MT (Cardboard Box) 40' STD : 15 MT (PP Bag)
Packing	:	PP Bag, 25Kg / 50Kg. Cardboard Box 10Kg
Leadtime	:	30 - 45 days



## Red Mace

“Mace, is the main ingredient for making essential oils. Many of the benefits include: Overcoming insomnia and facilitating digestion”.

## Yellow Mace



# OUR ACTIVITIES

We're aiming for long-term sustainability by performing :

1. Good Agricultural Practice (GAP)
2. Good Manufacturing Practice (GMP)
3. Good Handling Practice (GHP)



# SORTING AND DRYING PROCESS



“The rightly dried unshelled nutmegs as well as free of any plant pest or fungal contamination, are sorted as needed. The sorting process is conducted by the locals manually”

“Grading Nutmeg quality as per Buyer request. Regularly, the categorizing is A, B, C, D, for whole around shape. SS and BWP for not whole around and broken shape”

“Although it has reached the desired level of dryness, the drying process with an air fan in a sealed space still needs to be done. As a result, the quality is maintained and long-lasting before shipping until the products arrive at its destination”.



# INSPECTION AND SAMPLING



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"For Quality measure, inspection and sampling are performed directly by PT. Superintending Company of Indonesia (Sucofindo) at our warehouse in Tobelo city".

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"Several important parameters were analyzed including : water content, Aflatoxin and Ochratoxin levels, to ensure that they are safe for human consumption".

# PACKING

“Packing options are available in PP bags and Gunny bags of size 25-50 Kg”.



“The packing process uses gunny / jute bags prepared with Silica Gel (if necessary) to prevent moisture in the long-haul shipping”.

# CONTACT US

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## PT. CELEXPORT PAMMASE INTERNASIONAL

**Head Office :** Infiniti Office, Belleza BSA 1st Floor Permata Hijau  
Kebayoran Lama 12210, Jakarta-Indonesia

*See in Google Map*

📞 +6221 5010 6260, Ext. 621  
✉️ office@celexport.com  
🌐 celexport.com

## CONTACT PERSON

### MUHAMMAD AKBAR

*Managing Director*

📞 +628313 8256 440 (WhatsApp & WeChat)  
✉️ akbar@celexport.com



## WAREHOUSE

Jalan Poros Galela – Tobelo, Kelurahan Wari Ino,  
Kabupaten Halmahera Utara Provinsi Maluku Utara

*See in Google Map*