

COMPANY PROFILE



types of spices
2023-2024



Indonusa company profile

The Leading Commodity
Supplier and the best
quality in
Indonesia

INDONUSA

INDONESIA LEADING COMMODITY TRADE AND EXPORT COMPANY



Erka Dwiku Pratama
Chief executive officer

FOREWORD FROM OUR CEO

We are very pleased with your wishes and yours interest in our company. indonusa archipelago is a company under PT. indonusa which trades and exports the best quality herbs and spices from all over Indonesia. We have our own export license and has partnered with many forwarders to support our company operation. We only believe in providing our customers top quality, ethically grown spices at the fair price. Plus, we're a fast-paced dynamic team and we're really looking forward to it one of the leaders of Indonesian herbal medicine and spice supplier. On behalf of Bumi Nusa Indonesia, we look forward to serving you and your company needs.

SO FROM LET'S IMPROVE THE WELFARE OF OUR FARMERS WE WILL ESTABLISH RELATIONSHIPS TO ALL CORNERS OF INDONESIA

INDEX

TABLE OF CONTENT

01.our Story

02.vission and mission

03.our location

04.our product

05.product catalog and picture

06.product sertification

07.temp and condition

08.contact us

01. Our story

Indonesia has 17,503 islands with diverse spice production and has its own culture and rules in maintaining the natural preservation of its spices. In addition, the quality of Indonesian spices and spices is very diverse and also of high quality. However, the lack of knowledge and ability of local farmers to reach out to global market, which is one of the lack of welfare of farmers in Indonesia

From the very beginning, our goal has always been to connect local farmer and global markets. Hence, we hope to bridge the many farmers in Indonesia with the global market. We find the best natural and organic product suppliers and manufacturers, spices, herbs, and seasonings from Indonesia. Our company is founded in the desire to contribute to farmers around Indonesia. Over the years, we have grown and developed continuously to build a significant reputation and achievements in the herbs and spices industry thanks to our internal efforts and support from all of our loyal clients. A lot of our achievements have only been made

possible through our effort in building a solid relationship, both with our local roots and the international community. Our best feature has always been in our team of highly motivated, young, and knowledgeable individuals who believe in the values of hard work, passion, dedication, and perceptiveness. Lastly, we are strongly optimistic with the growth of Indonesia's commodity market. Over the past 5 years, Indonesia total exports are increasing on a steady rate, as more and more people realize the value of Indonesia's commodity.

02.Vission and Mission



To be one of the best spice companies in Indonesia with the best quality spices and exports.



Offers various types of spices with the best quality and at the best prices in its class so that people get products with good quality and affordable prices.



04. Our Product



Our Product

1. Clove
2. Hazelnut
3. Cinnamon
4. Nugmet
5. Aromatic Ginger
6. candis sour

CLOVE



The clove tree is an evergreen perennial growing to an average of 8–12 meters (26–39 ft) tall, with large leaves and red flowers growing in terminal clusters. The flower buds initially have a pale hue, gradually turning green, then turning to bright red when ready to be harvested. Clove flower buds are typically harvested 15–2 centimeters (5.91–0.79 in) long, and consist of a long calyx which has four spreading sepals, and four unopened petals which form a small central ball.

Initially, cloves only grew on 5 small islands in the Maluku Islands, namely Bacan, Makian, Moti, Ternate and Tidore. Then, this plant spread to other areas in Indonesia.[6] The clove tree which is considered the oldest that is still alive is found in Tongole Village, Central Ternate District, about 6 km from the center of Ternate city. The tree, known as Clove Afo, is 416 years old, 36.60 m high, 198 m in diameter, and 4.26 m in circumference. Every year it is able to produce about 400 kg of clove flowers

Hazelnut



are plants whose seeds are used as a source of oil and spices. This plant is still related to cassava and belongs to the Euphorbiaceae tribe. In interstate trade it is known as candleberry, Indian walnut, and candlenut.

large tree, up to 40 m high and up to 1.5 m high. Gray bark, slightly rough with lenticels. Young leaves, twigs, and bouquets are adorned with dense, short, buttery silver stellate hairs; as if sprinkled with flour. From a distance the crown of this tree looks whitish or silvery.

Therefore, various countries including Indonesia have begun to develop the cultivation of various varieties of candlenut but the basic principles of cultivation remain the same. There are 3 preparations that must be considered

Availability of Plant Seeds

Planting Process in the Field

Other Plant Vegetation Patterns



Cinnamon

Cinnamon is a plant with the genus *Cinnamomum* and the Lauraceae family which is used as a spice producer. This spice has a strong, warm aroma and sweet taste. The part of cinnamon that can be used is the inner bark which is cut to a certain thickness or in the form of cinnamon powder. Cinnamon bark has a distinctive aroma that is fragrant and tastes sweet so that it can be used as a flavoring for food or cakes, an ingredient for making syrup, and a spicy taste as a body warmer. In addition, cinnamon sticks can also be used for various purposes such as building materials, furniture, and firewood.

The potential to develop cinnamon agribusiness in Indonesia is quite large, covering almost all subsystems, both upstream and downstream agribusiness subsystems. Indonesia's resources are sufficient

NUGmet



Nutmeg (*Myristica fragrans*) is a plant in the form of a tree originating from the Banda Islands, Maluku. Due to its high value as a spice, nutmeg fruit and seeds have been important trade commodities since Roman times.

Nutmeg is mentioned in Pliny's encyclopedia "The Old One". Since the time of European exploration, nutmeg has spread widely in other tropical regions such as Mauritius and the Caribbean (Grenada). The term nutmeg is also used for traded nutmeg.

Indonesia supplies around 60% of the world's total nutmeg market demand annually. West Java is one of the nutmeg production centers in 2008 alone with a recorded area of around 4049 hectares of nutmeg plantations with a production of 778 tons and an average productivity of 359 kg/hectare, which is higher than the productivity of the national nutmeg crop.

AROMATIC GINGER



Kencur or Cekur (Kaempferia galanga) is a plant that has stem roots that are embedded in the ground, commonly used for spices and medicinal ingredients;[1][2] The part of the kencur plant that is often used is the rhizome., roots and leaves.

likely originated in India, where it is widespread. This plant is widely cultivated in Southeast Asia, southern China, the Archipelago to the Moluccas; and possibly introduced to northern Australia.

Kencur (Javanese and Indonesian name) is known in various places by different names: cikur (Sundanese); ceuko (Acehnese); kaciwer (Karo language); kencor (Madura); Cekuh (Balinese); Sekuh or Sekur (Sasak language), kencur, sukung (Manado Malay language); asauli, sauleh, soul, umpa (languages in Maluku); and claw (Sumba). Various traditional Indonesian dishes and herbal medicine use kencur as part of their recipes. Kencur is used by people as a tonic with the property of increasing appetite, so it is often given to children.

CANDIS SOUR



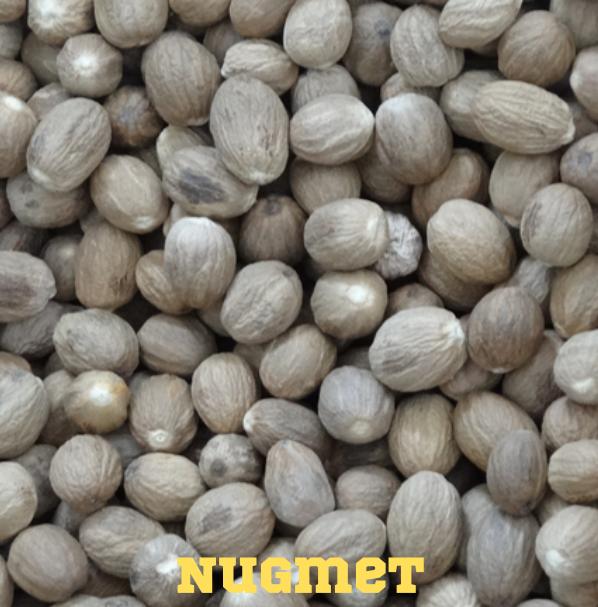
The kandis acid (*Garcinia xanthochymus*) belongs to a group of trees whose leaves are always green (evergreen) in the sense that they do not drop their leaves in autumn. The tree, which ranges from 15m - 30m in height and originates from India, is still related to the mangosteen and tamarind.

Kandis acid is used by the fruit. The taste of the fruit is sour while the taste of the fruit skin is brown. The dried kandis tamarind fruit is generally used as a spice in the kitchen, jam, and curry mixture. The fresh fruit can be pickled. Kandis acid is widely used in dishes from Sumatra, such as rendang, fish pindang, and meat pindang

05.Product Catalog and Picture

TYPE	SPESIFICATION
 CLOVE	Skin : Thickness : Scrape : Age : Rolls : Grow : Color : Rolls : Mixture : Moisture : Length : Capacity :
 HAZELNUT	Skin : Thickness : Scrape : Age : Rolls : Grow : Color : Rolls : Mixture : Moisture : Length : Capacity :
 cinnamon	Skin : Thickness : Scrape : Age : Rolls : Grow : Color : Rolls : Mixture : Moisture : Length : Capacity :

Product Catalog and Picture

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