

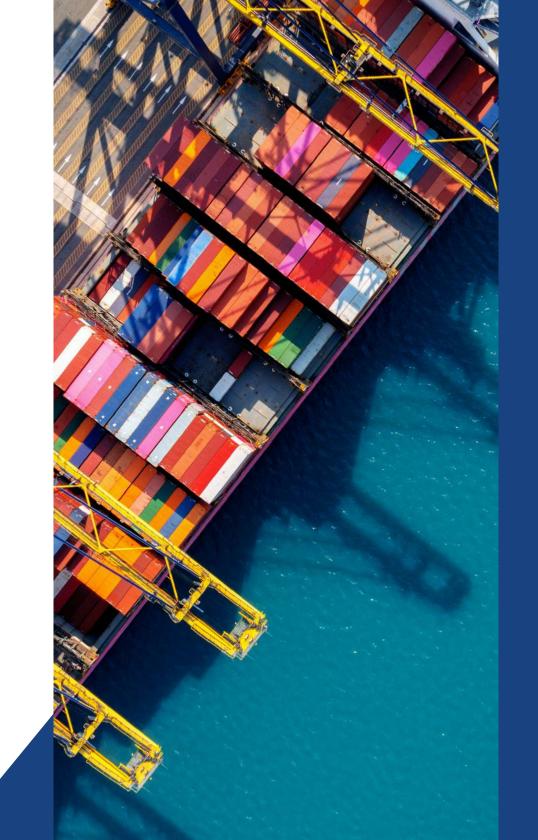
## **About Us**

DAKARA is a privately-owned Indonesian base products International and domesic trading company.

Our network has spread around Middle East area with various of products such as snacks, charcoal and briquette.

Our third party warehousing network located in strategic locations allows us to cater to customers Just in time.

With our head offices in Jakarta (Indonesia) and subsidiaries staffed with specialists in each product group, we have grown to become a team of internati -onally known experts, specializing at providing primary raw and semi-finished products to the semifabricators, businesses and further downstream products thereby becoming an industry leader recognized globally, by suppliers and customers alike.





# **Our Comodity**



## **Dried Cassava**

Cassava is one of our selling products which is a remarkable tropical plant with a rich history and a vital role in global food security, has long been a staple crop in many parts of the world.

Known by various names-yucca, manioc, or mandioca, among others this versatile plant is more than just a source of sustenance; it's a symbol of resilience, adaptability, and nutritional value.

We process this cassava into dried cassava. This dried cassava is processed by drying cassava at a certain temperature so that the water content in cassava is reduced to 12% - 14%.

This dried cassava can be processed into several types of preparations according to the needs and demands of the global market.

We have collaborated with cassava farmers in several areas in Indonesia, our farmers can supply up to 25,000 - 50,000 metric tons every month



## **Our Cassava Farming Land**



East Java Central Java West Java Lampung NTT

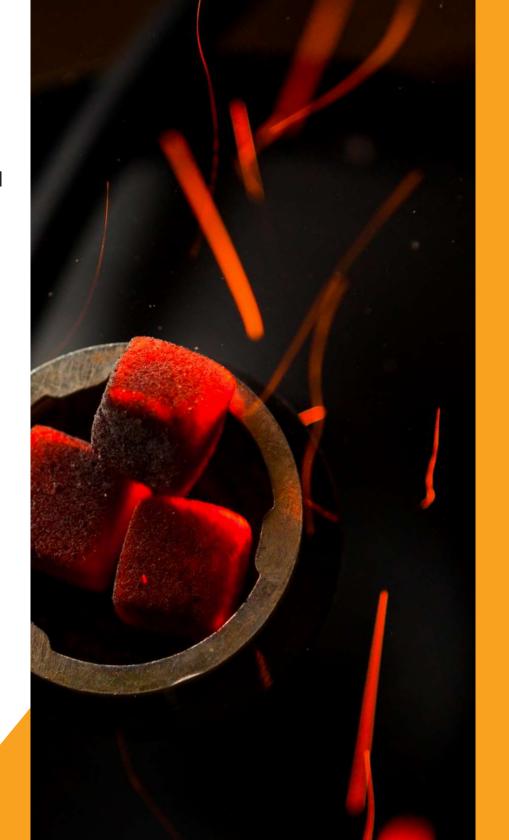
## Charcoal

Dakara Tunas Sentosa is a Trading company of premium coconut shell charcoal for Hookah and BBQ. We are committed to being an innovative company and actively operating in the international briquette industry serving the needs of partners and building the Indonesian economy.

We have International Standard Quality products according to the Character and Demand of Countries such as Asia, the Middle East, America, Europe

#### Our Product:





#### **Shisha Charcoal**

Hookah charcoal briquette is made of all-natural materials: coconut shell charcoal. Natural Coconut and a small portion of natural starch as binder.

We carry out the process of grinding coconut charcoal with binder particles tapioca starch. After the process of mixing all these ingredients, we do heating until 48 hours to make quality hookah charcoal.

### **BBQ Charcoal**

BBQ Charcoal made from hardwood, sawdust or coconut. Our minimum time of charcoal briquette burning is at 3.5 hours. Temperature of Charcoal heats at minimum 800 °F. Combined with natural binders and filler (including coal dust) and manually compressed into their characteristic pillow shapes or hexagonal shapes.

#### **Wood Charcoal**

Made from any kind of wood such as Rambutan, duku, and Jungle Trees. Best for BBQ for restaurants, grilling food. We provide various types of natural wood charcoal (BBQ Charcoal) for various purposes e.g. for restaurants, restaurants, grilling food, satay, fish, seafood, meat, baking pizza, baking india / arab bread, fuel stove anglo to be cooked in seafood restaurants.

**Thank You**