



INDONESIAN Spices And Herbal Products Catalogue



PERPUSTAKAAN SEKRETARIAT JENDERAL
MINISTRY OF AGRICULTURE
REPUBLIC OF INDONESIA
KANTOR LAYANAN PUSAT



MINISTRY OF AGRICULTURE

INDONESIAN

Spices And Herbal Products Catalogue



FOREWORD

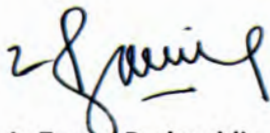
To promote Indonesian agricultural products to the world market and raise foreign exchange from export of agricultural products, Directorate of International Marketing Directorate General of Processing and Marketing for Agricultural Product carry out missions dealing with multilateral, regional and bilateral cooperation with related countries or international government organization. Aside from that, also actively involved in facilitating Indonesian farmers and private companies to joint international exhibition of agricultural products in many countries.

This book explains about some agricultural products which are produced in provinces of Indonesia. It shows some figures, production centers, type of products and list of companies dealing with those products, list of contact person and addresses of Agricultural Attache, Commercial Attache, and International Trade Promotion Center in some countries. Information written in this book are quoted from many sources. Therefore we would like to convey appreciation to whom that published those information publicly.

In the period of first quarter of 2008 we produced 6 books, namely: 1) Indonesian Tea Catalogue; 2) Indonesian Cocoa Catalogue; 3) Indonesian Coffee Catalogue; 4) Indonesian Flower and Ornamental Plant Catalogue; 5) Indonesian Spices and Herbal Products Catalogue; 6) Indonesian Fruits and Vegetables Catalogue.

We welcome critics and suggestion for further improvement, should you have any inquires please do not hesitate to contact our office.

Best Regards,



Dr. Ir. Zaenal Bachruddin, M. Sc

Director General of Processing and
Marketing of Agricultural Products
Ministry of Agriculture





Message from Minister of Agriculture Republic of Indonesia

Spices have always cast a spell on our imaginations. They flatter our senses: our sight with their vibrant colors, our smell with their enticing fragrances, and our taste with their distinct flavors.

Certain spices were worth so much that one of them even became currency: pepper. Besides traditional black pepper, some of the other prized spices of the 10th Century were long pepper from Sumatra, ginger, cloves, cinnamon, nutmeg, and galanga. Today, monopolized empires have all but vanished, spices are used in almost everything we eat, and costs are relatively low.

From various kind of spices and other natural ingredients Indonesia also blessed with indigenous knowledge of producing traditional medicines and personal cares which are called as "jamu". The Indonesian Ministry of Agriculture proudly presenting this catalogue with purpose that we can reintroduce the well known Indonesian spices, so you can easily stroll through market stalls around the world where spices, perfumes, and exotic plants and flowers enchant the senses. And when you take these scents and tastes of far-reaching places back to our homes, you are again compelled to discover the allure of the Indonesian spices. Enjoy the Indonesian spices.

Jakarta, July 2008



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INDONESIAN SPICES AND HERBAL PRODUCTS

GENERAL INFORMATION

Indonesia's abundant spices first brought Portuguese merchants to the key trading port of Malacca in 1511. Prized for their flavor, spices such as cloves, nutmeg and mace were also believed to cure everything from the plague to venereal disease, and were literally worth their weight in gold.

Spices have been the catalysts of some of the greatest adventures in human history, like Christopher Columbus' and Vasco de Gama voyages. Still today, spices empower us as explorers, even if we never journey beyond the kitchen counter. They energize our daily adventures in food and remind us of journeys to exotic places and favorite meals.

A wealth of different ingredients, cooking methods and flavourings is found in the various cooking traditions of Indonesia. All over the country, the use of lemon grass, fresh ginger, cassia vera and chilli is common; yet regionally, spice usage may expand this list considerably. Indonesia has a unique traditional healthy drink named "*Jamu*". Like the "*bumbu*", "*jamu*" is also made of mixture of some various medicinal herb and spices. Today many "*jamu*" is produced in soft capsul, but it can still be simply boiled in pan until most water is evaporated and the rest is drink.

In this catalogue you can get additional information about some Indonesian spices and herbs, including companies involved in producing and trading them. When there is still query, opinion or suggestion about Indonesian spices and herbs, you can contact The Ministry of Agriculture of Indonesia





Bay Leaves

Bay Leaves - Daun Salam

Indonesian bay leaf (*Eugenia polyantha* Wight.) is a rather exotic spice and not easily available in the West (only in countries have many Indonesians). The leaves may be used fresh or dried; they are common in the cuisines of Sumatra, Java and even more Bali. They are applied to meat and, to a lesser extent, vegetables; in order to release their flavour, they must be fried or cooked for a while.

The tree grows wild in Western Indonesia and in the Western part of the South East Asian peninsular (Burma to Malaysia).

The genus *Eugenia* was named so in honour of Prince Eugene of Savoy; the species name *polyantha* "many flowered" is derived from Greek. The Indonesian folk name '*daun salam*' literally means "leaf of peace and grateful greetings".

Black Pepper - Lada Hitam

Black and White Pepper are both obtained from the small dried berry of the vine *Piper nigrum* L.

In Indonesia black pepper is called '*lada hitam*' or '*merica*'. Black pepper powder is used for ready to eat cooked food, while black pepper seeds are usually crushed on stone cruncher and mixed and boiled with other spices in the kitchen.

The berries of Black Pepper are picked while still green, not far from ripeness, allowed fermenting and are then sun-dried until they shrivel and turn to brownish-black color.

Black Pepper seeds have a hot, sharp, penetrating aroma and a characteristic woody, piney taste, adds flavor to almost every food of every nation in the world. It is used in rubs, spice blends, salad dressings, and peppercorn blends.



Black Pepper

The flavor and aroma of Lampung Pepper is similar to the Malabar type. The Malaysian and Brazilian varieties are relatively milder in flavor.

Indonesia (Lampung Pepper) is the principal exporters for Black Pepper.

Pepper seeds can be stored for many years without losing its flavor and aroma, it has long been known as the master spice.

Black pepper production center in Indonesia is only in Lampung (not Lampong) Province in Southern part of Sumatera Island. Pepper planted in other provinces such as in Muntok (Bangka Island), West and East Kalimantan are processed to white pepper.

Cardamom - Kapulaga

The true cardamomum spice is produced from the plant *Elettaria cardamomum* (Zingiberaceae), member of the ginger family, a perennial rhizomatous herb that is a native of India.

The small, light-colored seeds of cardamom, are encapsulated in small pods about the size of a cranberry, have a delicate flavor. Each pod contains 17 to 20 tiny dark, hard, angular seeds. Cardamom has a pungent aroma and a warm, spicy-sweet flavor, hence it used as a spice or condiment.

Indonesia offer another species, round cardamom (*Java cardamom*, *Amomum compactum* Soland. ex Maton = *A. kepulaga* Sprague & Burkill), locally named as *Kapulaga*. The seed of Indonesian kapulaga also has a good, cardamomy flavour.



Cardamom is best stored in pod form, because once the seeds are exposed or ground, they quickly lose their flavor.

Cassia Vera - Kayu Manis

Cinnamomum burmannii Bl is primarily imported by the world's trader from Indonesia and is the most common form of Indonesian cinnamon or named as cassia vera in the United States.

The species *Cassia* (*Cinnamomum aromaticum*) and *Cinnamomum burmannii* are sometimes sold labeled as cinnamon, sometimes distinguished. The name cinnamon is correctly used to refer to Ceylon Cinnamon, also known as "true cinnamon" (from the botanical name *C. verum*).



Cinnamon was one of the first spices sought in the 15th Century of European explorations; it believed inspired the 'merchants' to unintentionally discover America.

Indonesian cassia (named locally as "*kayu manis*" or "sweet bark") is the dried inner bark of evergreen trees belonging to the genus *cinnamomum*. At harvest, the bark is stripped off and dried in the sun, where it curls into the familiar form called "quills". Production center of Indonesian cassia is in Korintji area in the Province of Jambi and West Sumatera.

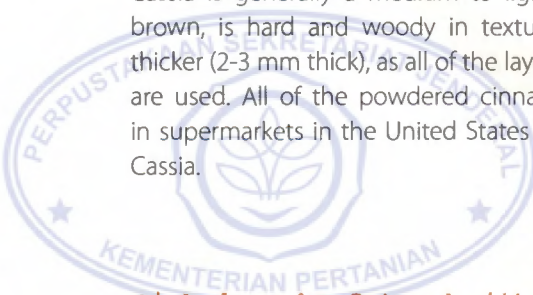
Cassia is generally a medium to light reddish brown, is hard and woody in texture, and is thicker (2-3 mm thick), as all of the layers of bark are used. All of the powdered cinnamon sold in supermarkets in the United States is actually Cassia.

Cloves - Cengkeh

Cloves are the dried, unopened, nail-shaped flower buds of the evergreen *Syzygium aromaticum* (L), syn. *Eugenia aromaticum*. They are reddish-brown in color and have a strong, aromatic flavor and aroma.

Clove trees can live 100 years and reach heights of 75 - 90 feet. Many of the larger trees have permanent bamboo scaffolding built around them to facilitate access to the flower buds. The trees don't generate flowers for the first five years of their life cycle.

In the U.S, cloves are used in meats, salad dressings, and desserts. Clove is a key flavor contributor to ketchup and Worcestershire sauce seasoning blends. Chinese and German seasonings also depend on Cloves to flavor meats and cookies.



Cloves or “Cengkeh” are believed to be native to the Molucca Islands of Indonesia. Today, Indonesia is the largest producer of Cloves. The production centers of the clove in Indonesia are in North Sulawesi, Central Sulawesi, South Sulawesi, Lampung and East Java. The biggest user of Indonesian cloves is the cigarette manufactures.

The flavor of Cloves is strong, pungent, sweet--almost hot. They are one of the most penetrating of all spices and their bitter, astringent flavor leaves a numbing sensation in the mouth. Because of their perceived medicinal properties, they have been used throughout history as a breath freshener and also to provide relief from toothaches.

Farmers manually break them off, along with the stems and leaves. They then separate the buds, by hand, from the stems and spread them in yards to sun dry for about a week. Dried cloves are handled very gently to help prevent the round bud head from breaking off from the base.

Coriander - Ketumbar

Coriander (*Coriandrum sativum* L), also commonly called cilantro, is an annual herb in the family *Apiaceae* or the parsley family, having parsley-like leaves and umbels of tiny white to pinkish flowers. It is cultivated for its edible fruits, leafy shoots, and roots. Its leaf is used fresh or dried, and the dried fruit (dhanyia) as a spice in meat products, bakery goods, gin, and curry powder.

In Indonesia coriander is known as ‘Ketumbar’ and use in many Indonesian cuisines.



The fresh young leafy plantlets of this herb, used in salads and various dishes as a flavoring and garnish. Also called Chinese parsley, cilantro.

The seed-like fruit of this plant, used whole or ground as a flavoring for food and as a seasoning, as in curry powder.

Whole coriander seeds are used in pickling and for special drinks, such as mulled wine. Ground seed is used in many baked goods (particularly Scandinavian), curry blends, soups, etc. Both forms are commonly available in supermarkets.

The dried coriander fruits are made into stimulating oil that helps to combat fatigue and lethargy. With warming properties, coriander has a sweet, spicy fragrance. It may be used in the treatment of aches, arthritis, colic, fatigue, indigestion, nausea, and rheumatism.

Ginger - *Jahe*

Ginger is the dried knobby shaped root of the perennial herb *Zingiber officinale* Roxb. The plant grows two to three feet tall. Once the leaves of the plant die, the thick roots, about 6 inches long, are dug up.

Ginger or *Jahe* can be found every where in Indonesia, but Giant ginger or '*Jahe Gajah*' which a rhizome can weight above 500 g per piece, is usually planted in high mountain area such as in Bengkulu, West Java and East Java Provinces.

Europeans and most Americans, however, are more likely to use the dried ground form of ginger, usually in baked goods. Fresh ginger is available in two forms-young and mature. Young ginger, sometimes called spring ginger, has a

pale, thin skin that requires no peeling. It's very tender and has a milder flavor than its mature form.

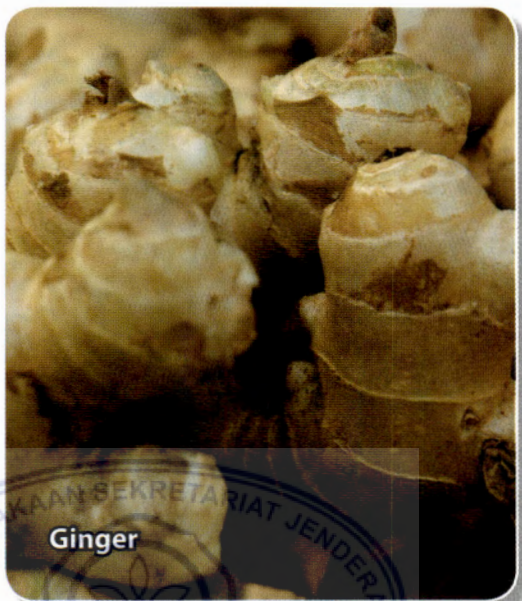
Young ginger can be found in most Asian markets during the springtime. Mature ginger has a tough skin that must be carefully peeled away to preserve the delicate, most desirable flesh just under the surface. Look for mature ginger with smooth skin (wrinkled skin indicates that the root is dry and past its prime). It should have a fresh, spicy fragrance.

Crystallized or candied ginger has been cooked in a sugar syrup and coated with coarse sugar. The sweet red candied ginger is packed in a red sugar syrup. It's used to flavor dishes both sweet and savory.

Lemon Grass - *Sereh*

The pleasant aroma of lemon grass is never dominating; it can be substituted by lemon balm (though it is, of course, not the same), but not by lime fruits, kaffir lime leaves or lemon myrtle, which are much more dominant.

The fresh taste of lemon grass (*Cymbopogon nardus*) comes from the plant of *Cymbopogon citratus* [DC] Stapf. The fresh taste is a typical for Southeast Asia and Sri Lanka. The spice is most popular in Thailand, Vietnam, Cambodia and on the Indonesian islands. In Thailand, finely ground fresh lemon grass is added to curry pastes. Its fine fragrance goes well with poultry, fish and sea food





Indonesian name of lemon grass is "Sereh" or "Daun sereh". The plants can be found wild or planted by farmers

Long Pepper - Cabe Jamu

Indonesian species of long pepper, *Piper retrofractum vahl*, is native to Java. Its local name is *Cabe Jamu* (chilli for traditional herbal healthy drink). *Cabe jamu* can be found in Madura Island and East Java Province.

Another species of long pepper is *Piper longum*, sometimes called Indian Long Pepper. Both are a flowering vine in the family *Piperaceae*, cultivated for its fruit, which is usually dried and used as a spice and seasoning.

Long pepper is a close relative of the black pepper plant, and has a similar, though generally hotter, taste. The word pepper itself is derived from the Sanskrit word for long pepper, *pippali*. The fruit of the pepper consists of many minuscule fruits — each about the size of a poppy seed — embedded in the surface of a flower spike; it closely resembles a hazel tree catkin.

Mace - Fuli

Both Mace and Nutmeg are derived from the fruit of the same tree, *Myristica fragrans* L. Mace is the thin, bright red aril or lace-like covering over the shell of the Nutmeg. Its flavor is similar to Nutmeg but more delicate. Mace produced in the West Indies (Indonesia) is yellowish in color and has a milder flavor.

The primary source of Mace is Indonesia and locally named as 'Fuli'. Until the 18th Century, the world's only source of Mace and Nutmeg was the area known as Indonesia. When the Dutch took control of this area, Mace and Nutmeg were among the richest prizes. Knowing these spices did not grow elsewhere, they proceeded to establish one of the tightest monopolies the world has ever known.

Mace is used in soups, cream sauces, lamb, chicken, potted meats, cheeses, stuffing, sausages, puddings, ketchup, baked goods, and donuts. It is used in French, English, Asian, West Indian, and Indian cuisines.

Mace is mostly produced in Maluku Province of Indonesia, precisely in Banda Island and in Siau Island of North Sulawesi Province.



Long Pepper



Mace

Nutmeg - Pala

Nutmeg comes from the fruit of a 50 ft (15 m) tall tropical evergreen tree. This tree grows in Indonesia, New Guinea, and the West Indies.

The bark is smooth and grayish brown with green young branches and leaves. The tropical tree (*Myristica fragrans* L), native to the Moluccas of Indonesia, yields fruit eight years after sowing, reaches its prime in 25 years, and bears fruit for 60 years or longer.

The oblong, fleshy fruit, called the nutmeg apple, contains a nut from which nutmeg is made. When the fruit of the tree is picked, it is split to reveal the nutmeg seed surrounded by a lacy membrane that, when dried and ground, becomes the spice mace. The hard, egg-shaped nutmeg seed is grayish-brown and about 1 inch long. Whole nutmeg freshly ground with a nutmeg grater or grinder is superior to that which is commercially ground and packaged

Dried nutmeg or '*biji pala*' is produced in Maluku Province, especially in Banda Island. It can also be found in Siau Island of North Sulawesi. In Sumatera and in West Java most nutmeg apple is cooked to "*manisan*". The nutmeg fruit or '*daging buah pala*' is sliced, cooked with cane sugar and crystallized to make the fragrant candy called dry or wet "*manisan buah pala*" ("nutmeg sweets").

Nutmeg butter, a mixture of fatty and essential oil, is made by chopping and steaming the nuts until they form a paste. Nutmeg oil has rich, spicy, sweet, woody scent similar to the cooking spice, but richer and more fragrant. It is often used in the aromatherapy treatment of arthritis, constipation, fatigue, muscle aches, nausea, neuralgia, poor circulation, rheumatism, and slow digestion.

Safety Precautions: If used in large amounts, may cause toxic symptoms such as nausea



Nutmeg

and tachycardia. Possible oral toxin, possible carcinogen, and may affect behavior. Pregnant women is suggested not use nutmeg because it can cause a miscarriage. Women who are breast-feeding should not use nutmeg either. Nutmeg should be used with caution in patients with psychiatric illnesses, as it can cause feelings of anxiety.

In Indonesia, no such safety precaution is given, even in the area where nutmeg can be easily obtained. No such toxic hazard or casualty is reported.

Both mace and nutmeg are used as flavorings in meat products and bakery goods. The flavor and aroma are delicately warm, spicy and sweet. Nutmeg is sold ground or whole. Nutmeg is excellent when used in baked goods, milk- or cream-based preparations like custards, white sauces or eggnog and on fruits and vegetables-particularly potatoes, spinach and squash. The dried nut and essential oil are both used as medicine. It has a distinctive pungent fragrance and is used also as incense.

In 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. Japanese varieties of curry powder include nutmeg as an ingredient.

Turmeric - Kunyit

The turmeric (*Curcuma domestica* Val.) spice comes from the perennial herbaceous plant (*Curcuma longa*; family Zingiberaceae), native to southern India and Indonesia. It needs

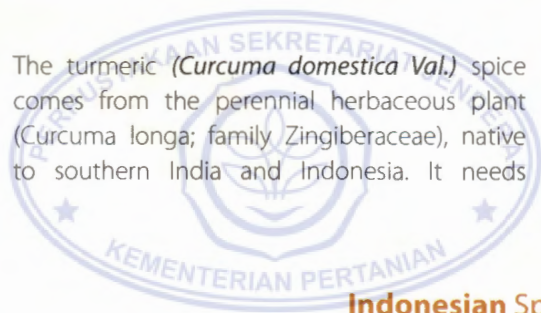
temperatures between 20 and 30°C. and a considerable amount of annual rainfall to thrive. Plants are gathered annually for their rhizomes, and re-seeded from some of those rhizomes in the following season.

Indonesian peoples call this turmeric rhizome as 'kunyit' or 'kunir'. 'Nasi kuning' or 'yellow rice', rice steamed with turmeric juice, is a well-known traditional cuisine in Java, Sumatera and in many places in Indonesia.

Its tuberous rhizomes having a pepperlike, decidedly musky aroma and a somewhat bitter, pungent, warm taste. It is an important item in curry and is used to flavor and color butter, cheese, pickles, and other food.



Turmeric



Turmeric is used to color and flavor prepared mustard, pickles, relish, chutneys, and rice dishes as well as butter and cheese. It is also used in spice blends in the Caribbean, India, North Africa, the Middle East, and Indonesia such as curry powder and rendangs. Paper tinged with turmeric turns from yellow to reddish brown when an alkali is added to it, thus providing a test for alkalinity.

Turmeric (coded as E100 when used as a food additive) is used to protect food products from sunlight. The oleoresin is used for oil-containing products. The curcumin/polysorbate solution or curcumin powder dissolved in alcohol is used for water containing products. Over-coloring, such as in pickles, relishes and mustard, is sometimes used to compensate for fading.

Turmeric is currently used in the formulation of some sunscreens. In India and Pakistan, turmeric is dissolved in water for use as an eyewash, and in milk to make a soothing skin lotion and as excellent anti-scarring agent (cosmetics).

White Pepper - *Lada Putih*

Black and White Pepper are both obtained from the small dried berry of the vine *Piper nigrum L.*

In Indonesia black pepper is called 'lada putih' or 'merica'. White pepper is more popular to Indonesian housewives than black pepper. White pepper powder is usually available on meal table and uses to add pungent, sharp taste of pepper to cooked food, while white pepper seeds are

usually crushed on stone cruncher and mixed with other spices while cooking in the kitchen.

To produce white pepper, the berry of pepper is picked when fully ripe. The outer hull (exocarp, mesocarp) must be removed. The usual way of hull removal processing is soaking the berries for about one week, preferably in slow-running water. After that time, the mesocarp disintegrates and can be separated mechanically from the kernel (endocarp). The remainder, mainly the seed grain, is then dried and sold as grayish-white kernel pepper.

White pepper retains the full pungency of black pepper, but it has an altered flavour due to partial loss of aroma compounds. White pepper is significantly more expensive than black pepper, on one hand in compensation of the high risk to lose an entire harvest to changing weather, and on the other hand for the extra work involved.



The pungency is strongest in white pepper and weakest in green pepper, while black and green peppercorns are more aromatic than the white ones.

White Pepper is used whole in pickling spices and marinades and Ground White Pepper is used in light colored foods such as sauces and soups. It is especially popular in European cuisine.

The major exporter of White Pepper is Indonesia. Indonesian or Muntok White Pepper has a good overall appearance and distinctive flavor. Brazilian Pepper is the mildest flavored.

The most important source of white pepper is the small Indonesian island named Bangka (in Bangka Belitung Province), located in North of "South Sumatra Province". The peppercorns are named Muntok after the island's main port. The other sources in Indonesia are West and East Kalimantan.

Temulawak

Temulawak (*Curcuma xanthorrhiza* ROXB) spices comes from the perennial herbaceous plant (family *Zingiberaceae*), originally from Indonesia, can grow up to 8 feet tall. It needs temperatures between 19 and 30°C.

Indonesian people call this temulawak as temulawak too, "koneng gede" (Sundanese) and "temu lobak" (Maduranese). The synonym of temulawak are *Curcuma zedoaria*, *Curcuma javanica* and *Javanese turmeric*.



Temulawak

The rhizome of temulawak is used medicinally. The active ingredients (anti-oxidant and anti-edemic) are the curcuminoids, encourage bile and prevent the formation of gallstones. It has liver protection properties. It also has essential oils, cinnamaldehyde and starch / carbohydrate. The rhizomes have anti-viral and anti-inflammation properties (Hepatitis B and C). Used against acne (inhibits bacterial growth); normalize digestion. It increases breast milk production. Decreases cholesterol levels in blood and liver.

Temulawak is mostly produced in West Sumatera, South Sumatera, Bengkulu, Lampung, Bangka Belitung, West Nusa Tenggara, East Nusa Tenggara, Centre of Kalimantan, South Kalimantan, Centre of Sulawesi, South-East Sulawesi and West Irian Jaya.

The Area and Production of Spices and Herbal in Indonesia 2006

No.	Commodity	Area (Ha)	Production (Ton)
1.	Cassiavera (Kayu manis)	124.573	100.471
2.	Nutmeg (Pala)	68.593	8.943
3.	Citronella (Serai wangi)	21.692	1.679
4.	Pepper (Lada)	192.604	77.534
5.	Ginger (Jahe)	89.041,80	177.738
6.	Kaemferia (Kencur)	36.438,30	47.081
7.	Alpine (Lengkuas)	18.684,30	44.369
8.	Turmeric (Kunyit)	53.805,76	112.898
9.	Zingiber Americans (Lempuyang)	3.248,37	5.773
10.	Cloves (Cengkeh)	81.630	83.782

ASSOCIATION LIST

ASOSIASI EKSPORTIR CASSIA VERA INDONESIA (AECI)

Cassiavera Exporters Association

Jl. M.H. Thamrin 21, Padang
Telp. +62 751 33261

ASOSIASI EKSPORTIR LADA (AELI)

The Indonesian Pepper Exporter Association

Kertaniaga Building Lt 2
Jl. Roa Malaka Selatan 35 Jakarta 11230
Telp. +62 21 6926401, 3901566
Fax. +62 21 6926401

ASOSIASI PALA INDONESIA (API)

The Indonesian Nutmeg Association

Jl. Majapahit B 1A 3/4 No. 18, Jakarta Pusat

DEWAN REMPAH INDONESIA (Indonesian Spices Council)

Kantor Pusat Departemen Pertanian
Gedung C Lantai IV
Jl. Harsono RM. No. 3, Ragunan-Jakarta 12550,
INDONESIA
Telp. +62 21 7816109

ASOSIASI EKSPORTIR PANILI INDONESIA (AEPI) Indonesian Vanilla Exporters Association

Jln Rampai 3A, Denpasar-Bali
Telp. +62 361 224 363
Fax. +62 361 247 505, 247 508
CP. I Made Muka

ASOSIASI PRODUSEN DAN EKSPORTIR TANAMAN OBAT INDONESIA (APETI) Indonesian Production An Exporter Medicinal Herb Association

Jl. Raya Solo Km. 6, Salatiga-Jawa Tengah
Telp. +62 298 313 676, 313 838, 321 883
Fax. +62 298 321 883



Map Indonesia Spices Production Centres



Company List

A. SPICES

1. PT. AMAN JAYA PERDANA

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Bandar Lampung 35122
Phone : +62 721 350 135; 350 015
Fax : +62721 350 134
E-mail : amanjaya@indo.net.id
CP : Mr. Aman (President Director)
Mr. Simon Susilo
(President Commissioner)
Product : White Pepper

2. PT. BANGKA BUANA INTERNASIONAL

Address : Jl. Jend. Sudirman No. 6
Pangkal Pinang
BANGKA BELITUNG
Phone : +62 717 422 719
Fax : +62 717 423 059
E-mail : bangkabuana@yahoo.com
CP : Banbudi atau Susan Ermi
(Direktur)
Product : White Pepper

3. PT. BENING BIG TREE FARMS

Address : Jl. By Pass Ngurah Rai No. 36
Br. Kertalangu, Kesiman
Denpasar Timur, Bali
Phone : +62 361 461 978
Fax : +62 361 461 978
E-mail : agus@bigtreebali.com,
farm@bigtreebali.com

Web : www.bigtreebali.com

CP : Mr. Agus Herry
(President Director)

Product : Spices

4. PT. SARIMAKMUR TUNGGAL MANDIRI

Address : Jl. Kompos No. 110-A,
Desa Puji Mulyo, Kecamatan Sunggal
Binjai 20351, Sumatera Utara
Phone : +62 61 845 4291-93
Fax : +62 61 845 4294
E-mail : spranoto@idola.net.id
CP : 1. Mr. Suryo Pranoto
(President Director)
2. Mr. Tjia Bie Hoei
(President Commissioner)
Product : Cloves, Black Pepper

5. CV RASDI & Co

Address : Jl. Adinegoro Simpang Lalang No. 38,
Padang 25172. West Sumatera,
Indonesia
Phone : +62 751 480 434
Fax : +62 751 481 492
E-mail : - info@rasdico.com
- rasdico@indosat.net.id
CP : Mr. H. Ramal Saleh (Director)
Marketing Representative in Europe:
Address : Borgweg 16 Hamburg Germany
Ph / fax : +40 279 29 44
E-mail : f.linardi@t-inline.de
Mobile : +40 175 613 49 99
CP : Mr Franciscus Linard



Product : Betelnuts, Damar Batu
(Natural Gum)
Indonesian Cassia Vera, Gambier
Extract, Gambier Black Cube,
Gambier, Coin, Cardamon, Cloves,
Nutmeg.

Phone : +62 21 734 0772; 7340 773
Fax : +62 21 734 0845
Email : latransa@indosat.net.id
Web : www.latransa-citra.com
Product : Cassiavera, Clove, Betelnut,
Gambier, Nutmeg,
Black/White Pepper,
Cardamon, Betelnut

6. PT. DHANA ASIA

Address : Jl. Danau Sunter Selatan.
Kompleks Ruko Royal Sunter
Blok F No.7, JAKARTA, Indonesia
Phone : +62 21 6522473
Fax : +62 21 65307959
Web : www.dhanaasia.com
Product : Nuts Kernels, Spices, Seasonings

9. CV. ABN

Address : Ruko Villa Bukit Mas Ra-24,
Surabaya, Jawa Timur
Phone : +62 31 561 2777
Fax. : +62 31 568 3311
CP : Mr. Januar Felix Setiawan
Product : Gum Copal

7. PT. DJASULA WANGI

Address : 99, Jalan Garuda,
Jakarta 10610 - INDONESIA
P.O. Box 3335/JKT,
Cable : Djasula - Jakarta
Phone : +62 21 420 9808
Fax : +62 21 424 4173
Telex : +62 21 491 56 JASULA IA
E-Mail : djasula@cbn.net.id
Web site : www.djasula.co.id
CP : Mr. Santoso Narpati
Mr. Tino Narpati
Product : - Clove Leaf Oil
- Vanilla Beans

10. PT. AGRITANI INDONESIA

Address : E-College Building 3rd Floor,
Jl. Taman Kemang No. 21
South Jakarta,
Phone : +62 21 718 1745
Fax. : +62 21 719 9524
Mobile : +62 855 787 2474
Website : http://www.agritani-hub.com
CP : Mr. Henk Mahendra
Product : Cloves

8. PT. LATRANSA CITRA

Address : Head Office
Jl. Shangrila III/83, Petukangan,
Jakarta 12270, Indonesia

11. AGRO JAYA, CV

Address : Jl. Pongtiku No. 129,
Makassar 9011, South Sulawesi
Phone : +62 411 321 704
Fax : +62 411 326 553
Mobile : +62 816 438 2783
CP : Mr. Gazali Kahar
Product : Cloves

12. BAKTI PERSADA PERKASA

Address : Jl. Ir Sutami, RT. 01/04
Kel. Parang Loe
Makassar 90222, South Sulawesi

Phone : +62 411 516 188

Fax. : +62 411 326 553

Mobile : +62 816 438 2783

CP : Mr. Gazali Kahar

Product : Cloves

13. BARUNA SEJAHTERA

Address : Jl. Raya Kedoya Garden Kav. 1,
Wesling Kedoya A 23 – 28, Jakarta

Phone : +62 21 582 4121

Fax. : +62 21 582 4123

CP : Mr. Adirwan Gunardi

Product : Cloves

14. BUNGA BURUNG MAS

Address : Jl. Kebon Bawang 10 X/68 A
Tanjung Priok, Jakarta 14310

Ph/Fax : +62 21 439 05227

Mobile : +62 817 664 2757)

Product : Spices

15. PT. AGRIKOM INDONUSA ABADI

Address : Jl. Brigjend Zein Hamid
Km. 8 No. 11, Medan 20145
Sumatera Utara

Phone : + 62 61 703 0088

Fax. : +62 61 703 1841

E-mail : trading@agrikom.com,
agrikom@indosat.net.id

CP. : Mr. Chadra Widjaja
(President Director)
Ms. Elijanti Irsan
(President Commisioner)

Product : White Pepper

Product : Black pepper, white pepper,
cassia vera/cinnamon

16. PT. NATRACO SPICE INDONESIA

Address : Jl. Diponegoro No. 5,
Padang, Sumatera Barat,
Indonesia

Phone : +62 751 342 88

Fax. : +62 751 342 88

E-mail : natraco@pdg.vision.net.id

CP : Mr. Arifi Effendi, Mr. Indra Effendi

Product : Cassia vera

17. PT. SALSABILA RIZKY PRATAMA

Address : Citra Grand Block E 17 No. 6

Head Office

Jl. Alternatif Cibubur, West Java 17435

Phone : +62 21 843 012 96/97

Fax : +62 21 844 7747

Mobile : +62 812 924 6336
+62 811 949 025

Email : salsabilarp@yahoo.com

Address : Jl. Raya Siulak Panjang No. 9,

Branch Office

Sungai Penuh, Kerinci, Jambi

Phone : +62 748 361 181

Fax. : +62 748 361 181

Mobile : +62 812 741 3667



Address : Jl. Cibarengkok Situ Sari,
Kampung Tengah Rt.07/04
Desa Cipeucang, Cileungsi -
Bogor, West Java

Phone : +62 21 899 410 10

18. CV. REMPAH SARI

Address : Jl. Pulau Air No. 30 Padang

Phone : +62 751 257 612; 2854

Fax. : +62 751 284 53

E-mail : rempah@indosat.net.id

CP : Mr. Armyrn Raymod;
Mr. Munzir St. Majolelo

Product : Cassia vera

19. PT. TROPICAL ANDALAS

Address : Jl. Pasar Hilir No. 34 Padang

Phone : +62 751 323 03; 313 94

Fax : +62 751 313 93

E-mail : tropan@pdg.vision.net.id

CP : Mr. Jacobus Gunawan

Product : Cassia vera

20. PT. PASURA KERINCI

Address : Jl. Tepi Pasang No. 26 Padang

Phone : +62 751 352 11; 399 99

Fax : +62 751 26174

E-mail : pasura@indosat.net.id

Product : Cassia vera

21. CV. ANOM

Address : Jl. By Pass Km. 9 Padang

Phone : +62 751 619 14; 628 88

Fax. : +62 751 612 15

E-mail : wira168@indosat.net.id

CP : Wiryanto

Product : Cassia vera

22. PT. SUMATERA TROPICAL SPICES

Address : Jl. Raya Padang

Bukit Tinggi, KM. 24

PO BOX 289 Pasar Usang

Padang Pariaman

Phone : +62 751 482 500

Fax. : +62 751 482 700

E-mail : stspadang@pdg.wasantara.net.id

CP : Mr. Bambang Winarto
Mr. Valentino

Product : Cassia vera

23. CV. HASIL BUMI RAYA

Address : Jl. By Pass KM. 9 Padang

Phone : +62 751 619 14; 628 88

Fax : +62 751 612 15

E-mail : wira168@indosat.net.id

CP : Mr. Wiryanto

Product : Cassia vera

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Address : Jl. Batang Arau No. 44 Padang

Phone : +62 751 264 48; 342 65

Fax : +62 751 342 65

CP : Mr. Halim Pidana;
Mr. Ermanto Arifin

Product : Cassia vera



25. PT. FORESTRADE INDONESIA

Address : Jl. Aster No. 1 Padang Baru Barat,
Padang

Phone : +62 751 554 30; 705 5430

Fax : +62 751 517 99

CP : Lucia Sihombing

Product : Cassia vera

Fax : +62 21 468 26 607

E-mail : info@trippernature.com

Website : www.tripper.com

Mobile : +62 81 185 7707

+62 81 211 17707

+62 81 791 27707

CP : Akmal Ahmad

Product : Cloves and Cassia vera

26. PT. AGRI SPICES INTERNATIONAL

Address : Jl. Sultan Agung No. 1
Ketan dan Klaten Utara
Klaten-Jawa Tengah

Phone : +62 272 322 425

Fax : +62 751 481 492

CP : Umi Iswardono

Product : Cloves and Cassia vera

29. PT. INDORAYA MITRA PERSADA 168/ PT. CINNATUVE POWER

Address : Bellezza Building
Office Tower 10th Floor
Jl. Letjen Soepeno No. 34
Permata Hijau-Jakarta Selatan

Phone : +62 21 256 75872

Fax : +62 21 256 75927

CP : Atik Chandra

Product : Cassia vera

27. CASSIAVERA UTAMA GENERAL TRADING

Address : Wisma Aldiron, Room Suite 317A
Jl. Jend. Gatot Subroto Kav. 72
Jakarta-12780

Phone : +62 21 798 2190

Fax : +62 21 798 2190

CP : Akmal Ahmad (CEO)

Product : Cloves and Cassia vera

30. PT. MUTIARA GAMBIR

Address : Jl. Khatib Sulaiman,
Padang, Sumatera Barat

Mobile : +62 852 745 67926

Phone : +62 751 783 3282

Fax : +62 751 776 518

CP : Mr. Tito Suharto

Product : Gambier

28. TRIPPER NATURE

Address : Jl. Pulobuaran Raya Gudang 5A &
5B
Kawasan Industri Pulogadung
Jakarta Timur 13920

Phone : +62 21 468 26 606

31. PD. ANEKA GAMBIR

Address : Jl. Pasar Batipuh no. 90
Padang 25213, Sumatera Barat

Mobile : +62 811 668 685

Phone : +62 751 337 96



Fax : +62 751 337 96

CP : Mr. Benni Halim

Product : Gambier

32. CV. AROMA SEMESTA ALAM

Address : Jl. A.A. Maramis No. 291,
Panili Bawah Mapangat
Manado – Sulawesi Utara

Phone : +62 431 812 813

Fax : +62 431 818 179

E-mail : asa_manado@yahoo.com

CP : Mr. Gerson Bili Umbu Lado

Product : Dried Vanilla

Export to : USA

33. PT. CAHAYA SENTRA DEWATA

Address : By Pass Ngurah Rai 14A
Denpasar-Bali

Phone : +62 361 767 330

Fax : +62 361 767 330

CP : Rizki Surendra

Product : Vanilla

34. KJUB PUSPETA SARI KLATEN/CBI-UUO

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Klaten-Jawa Tengah
PO. BOX 104, Klaten

Phone : +62 272 21077

Fax : +62 272 21356

E-mail : clusa@idola.net.id

CP : Sam Filiaci
Buyung Rismanto

Product : Vanilla

35. PT. SRIKANDI

Address : Perum Bona Indah B10/11
Jl. Lebak Bulus I 12440

Phone/ : +62 21 7511191

CP : Eha (+62 812 9932320)

B. HERBAL PRODUCTS

1. PT BALITANGI AROMATHERAPY AND SPA SUPPLIES

Address : Jl. Bendungan Jatiluhur No. 65
Jakarta, Indonesia

Phone : +62 21 573 4668

Fax : +62 21 573 4668

E-mail : retnoindah@hotmail.com

Web : www.mybalitangi.com

2. PT. MAHKOTA DEWA INDONESIA

Address : Jl. Gaharu AA1, Rawabadak Utara,
Koja Jakarta 14230, Indonesia

Phone : +62 21 430 2762

Fax : +62 21 439 38420

Clinic Center

Address : Jl. Cemara Angin AA-37, Nyiur
Melambai II, Rawa Badak Utara -
Koja - Jakarta Utara

Phone : +62 21 430 2769; 439 223 32;
+62 888 189 1957

Fax : +62 21 439 223 32

Web : www.mahkotadewa.com

3. PT. MARTINA BERTO

Address : Jl. Pulo Kambing II/1
Kawasan Industri Pulo Gadung
Jakarta 13930, Indonesia

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460 0206

Fax : +62 21 460 6246

Customer Care Department

Hotline : +62 21 461 2821

Fax : +62 21 460 6245; 460 6246

E-mail : customer_care@martinaberto.co.id

PO Box : 4080 JAT / JAK 13010

4. PT. MEDDIA HERBAL

Address : Jl. Gatot Subroto
Gg. Serindit I No. 33 (67)
Samarinda, Kalimantan Timur

Phone : +62 541 700 0878

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CP : Mr. Tabib Ali Arridlo

5. PT. KIMIA FARMA TBK

Address : Jl. Veteran No. 9, Jakarta Pusat

Phone : +62 21 384 7709; 348 34261

6. PT. AIR MANCUR

Address : Jl. Raya Solo Sragen Km. 7,
Palur-Solo
Jawa Tengah 57102

Phone : +62 271 825 024

Fax : +62 271 825198

7. PT. MUSTIKA RATU TBK

Address : Jl. Raya Bogor Km. 26,4
Ciracas-Jakarta Timur 13740

Phone : +62 21 871 1291

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8. PT. SIDO MUNCUL

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Phone : +62 21 765 3535

9. PT. NYONYA MENEER

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Semarang 50128

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E-mail : nymeneer@nyonyameneer.com
ptnmjkt@nyonyameneer.com

Website : www.nyonyameneer.com

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JKUPL 14440A Jakarta

Phone : +62 21 669 3460

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Taiwan (Taipei)

Indonesian Economic & Trade Office
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Taiwan (Taipei)

Indonesian Economic & Trade Office
Mr. Bambang Khaeroni,
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Indonesian Trade Promotion Center

USA (Los Angeles)

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South Africa (Johannesburg)

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Within the period of 2008 - 2009 Government of Indonesia will establish it new ITPC in 22 cities Lagos, Santiago, Mexico City, Jeddah, Shanghai, Busan, Vancouver, Chicago, Chinnai, Lyon and Barcelona.

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DIRECTORATE GENERAL OF PROCESSING AND MARKETING OF AGRICULTURAL PRODUCTS (DG-PMAP)

Directorate General of Processing and Marketing of Agricultural Products (DG-PMAP) carry out one of Ministry of Agriculture's task in formulating and implementing policy and standardization on processing and marketing of agricultural products. It has main duty to formulate and to perform policy and technical standardization in processing and marketing agricultural products. The mission are :

1. To increase farmers ability in applying post harvest technology and agricultural product processing in order to lessen lost of crop and to improve added value in rural area
2. To apply quality guarantee system effectively for improving competitiveness of fresh and processed products.
3. To increase promotion of agricultural products in order to raise absorption of domestic market as well as currency exchange from agricultural products export.
4. To encourage post harvest efforts, processing and marketing, of agricultural products in order to increase farmers and agribusiness men's income, as well as to create employment opportunity in rural area.



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