



**PT. BERKAT MELIMPAH
ANUGERAH INDONESIA**

<https://bestindospices.com/>





Indonesian country represents a unique combination of geographical features and geo-economic position, this created a highly diverse environment that is rich in natural resources.

INTRODUCTION



PT. BERKAT MELIMPAH ANUGERAH INDONESIA (BMAI) is a company engaged in the export of Indonesian natural resources for international scale.

Various kinds of typical Indonesian commodities from all over Indonesia such as spices, fruits, seafood, briquette charcoal and others are available in our company.

We are committed to providing international quality standards. All of our products are genuine Indonesian products – grown, prepared, and packaged in Indonesia.



ABOUT US



BMAI has been serving customers locally and internationally.. Strong supply chain management, advanced technologies, and dedicated team of people are what define BMAI today.

Ever since its creation, BMAI has managed to fulfil or even surpass the international standard regarding to its industry. Our commitment and responsibility to safety and quality excellence starts at the point of origin (selecting high quality crops) up to the after-sales service.



A combination of strong supply chain management, cutting edge technologies, and dedicated team of people is what make BMAI a trusted partner to food manufacturers, service providers, and retailers both domestically and globally.



To achieve our goals, we have dedicated our knowledge, skills and experience to building sustainable supply chain infrastructure that can bring beneficial values to our customers. We are committed to growing together with stakeholders for mutual benefits.

Mission

Apply international export quality products grown in Indonesia to the market around the globe.

Vision

Maintaining sustainable quality of production as well as trust among all our customers in both local & international markets.

Values

Responsible to help the community to uplift their living standards. Hence, we always buy their products at a guaranteed price.

Safety & Quality



safety:

Our spices are treated with advanced sterilisation method, such as heat steaming using the autoclave, and UVC heat, using the UVC Vibrator machine. This particular technology produces finished goods that are pathogen-free.

quality:

Every product is scientifically validated by quality control and quality assurance programs, such as Global Food Safety Initiative's (GFSI) FSSC 22000, HACCP based risk assessment, ISO 22000:2005, GMP, and halal certification.



Production Process



Process #1

Sterilization

Our locally grown spices and herbs are thoroughly sorted using both manpower and automated machine to avoid physical threats: metal, insects, stones, and many other foreign materials.

Process #2

Grinding

Our grinding process allows our customers to have custom grinding sizes. Steam treatment and UVC heat method are used in sterilization where dangerous microorganisms are destroyed effectively.



Process #3

Quality Check

All finished goods will be lab-tested before packaging process. An additional counter-measure if there is any pathogen contained providing the highest level of safety.



Process #4

Packing and Shipping

After conducting several quality control inspections, we deliver our products to our customers in a timely fashion.



Our Clients



OUR PRODUCTS



SEAFOOD



SPICES



FRUITS



BRIQUETTE CHARCOAL

CONTACT US



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