



**CV. DJAWI SPICES**

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# ABOUT US

Djawi Spices is a trusted spices and coconut products supplier from Indonesia. We supply high quality spices and coconut products which are produced from our best farmers. Indonesian spices have been popular across the world for their unique aroma, flavor, and texture, that it makes the number of export for this commodity has always been high. Also, Indonesia is known as a country placed in tropical area which enables the coconut trees to plant and grows well. Therefore, it is very reasonable if the coconuts produced in this country tend to be in higher quality compared with other areas.

We, being an export performer, provide numerous spices including black pepper, white pepper, candlenut, cloves, coriander seeds, ginger and turmeric in any specifications, and also coconut products; from semi husked coconut, coconut fiber, coir rope, copra, coconut sugar, desiccated coconut and also coconut shell & timber handicraft to supply your needs. If you are looking for the best quality spices and coconut products from Indonesia, you are coming to the right one because we can supply for the global market. Our products are organic and produced from the best farmers in our land.

# WHY US?

## ORIGIN

Indonesia is known to be one of the best spices and coconut products producers in the world. One of the reasons is because our geographical factors play its role to produce high quality spices and coconut plants. We are here ready to supply market needs globally.

## QUALITY

Indonesia provides the ideal climate for spices growth, also known as a country placed in tropical area which enables the coconut trees to plant and grows well, that is why our spices and coconut products tend to be in higher quality compared with other areas. We provide certified spices and coconut products which means it conforms international standards of export.

## SERVICE

Customer satisfaction is our priority. We listen and treat our customers well, respond quickly, practice honesty, and provide what our customers need to give them great experience. We believe that customer satisfaction is the key to success for every business.

# VISION & MISSION

**Our mission is to provide our customers with the finest, natural, healthy ingredient and high quality spices and coconut products within a sustainable and nature-respecting environment that is welcomed into the hearts and minds of kitchens globally and also to provide the assurance that our customers can produce their products according to their specifications. We do this by sourcing, processing and delivering our products in a sustainable way.**

**To be the most preferred supplier of spices and coconut products that has and will continue to provide best quality products to our valuable customers. We are always looking for ways to deliver the finest quality of products at the most affordable prices. We commit to the importance of developing a sustainable supply chain, therefore we invest in people and in relationships, in order to be great partners.**

# OUR PRODUCTS

## SPICES



TURMERIC  
(Whole & Powder)



GINGER  
(Whole & Powder)



CORIANDER SEEDS



BLACK PEPPER AND  
WHITE PEPPER



CANDLENUT



CLOVES

## ABOUT OUR PRODUCTS

### TURMERIC

#### (Whole & Powder)

Turmeric plays big role as it is a key ingredient in curries and many other cuisine across Southeast Asia. It is also often used as natural food coloring. In Indonesia, turmeric is also commonly used as a traditional herbal medicine called *Jamu*. Curcumin, the active ingredient in turmeric, has effective biological properties. Besides being a powerful immune booster, it has many health benefits including antioxidant, natural detox for liver and kidneys, to prevent heart disease, anti-carcinogenic properties and many more.

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### GINGER

#### (Whole & Powder)

Ginger is loaded with antioxidants. Indonesia has three types of ginger: elephant ginger, red ginger, and white ginger. Elephant ginger is the most popular in the international market, it has less aroma and flavor compared to other types. Elephant ginger has an essential oil content between 0,82% & 2,8%. Red ginger tastes hotter with strong aroma, and has a high content of essential oil between 2,58% & 3,90%, meanwhile white ginger has an essential oil content between 1,50% & 3,50%.

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### CORIANDER SEEDS

Coriander seeds are often described as tasting earthy, nutty and peppery and slightly lemony that combines especially well with ginger. Coriander seeds are plump and brown, have a hollow cavity which bears essential oils that lend to the flavor of the dishes when used in cooking. In foods, coriander is often used as a culinary spice and to prevent food poisoning. In manufacturing, coriander is used as a flavoring agent in medicines and as a fragrance in cosmetics and soaps.

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## ABOUT OUR PRODUCTS

Black pepper known as Lampung pepper (named after the area in which it grows) is popular for its sharp, burning pungency taste and aroma which usually available at density 470 – 570 G/L with moisture 14% max. White pepper or known as muntok white pepper is originally produced in Bangka Belitung Island, these white peppercorns tend to have a strong distinctive smell with spicy and creamy flavor, it is commonly available at density 600 – 630 G/L with moisture also 14% max.

### BLACK & WHITE PEPPER

Candlenut, also known as Aleurites Moluccanus is a flowering tree in the spurge family that produces hard seeds containing fatty acids that generate 15–20 percent of their weight in oil, it is usually used as a flavor enhancer, thickener and condiment. Candlenut can survive in extreme dry seasons, making it the primary provider of non-timber forest products, it grows to a height of 15–25m. If you visit Nusa Tenggara, you can easily find rich groves of candlenut trees.

### CANDLENUT

Cloves are native to the Maluku Island, often referred to as the Spice Island because of the plenitude of cloves, mace, and nutmeg that grow naturally and exclusively in this Indonesian archipelago. This exotic spice belongs to a group of flavorings known as warming spices, not only lending a fragrant aroma to foods as one of its kitchen performance, cloves surprisingly gives health benefits as well, like improves digestion, boosts immune system, reduces body pain and inflammation, and many more.

### CLOVES

# OUR PRODUCTS

## COCONUT PRODUCTS



COCONUT FIBER



COIR ROPE



SEMI HUSKED COCONUT



COPRA  
(Edible & Regular)



DESICCATED COCONUT  
(High Fat, Low Fat, Fine,  
Medium, Millrun)



COCONUT SUGAR  
(We also make the solid one)



COCONUT SHELL HANDICRAFT  
(Cup)



COCONUT SHELL HANDICRAFT  
(Bowl)



COCONUT TIMBER HANDICRAFT  
(Spoon & Fork)

## ABOUT OUR PRODUCTS

Coconut, which is known as “the tree of life” has so many use. Almost every part of it, from its fruits, leaves, water, shells, roots, woods, sticks can be made into something useful.

Indonesia has the largest area of coconut plantation in the world. It’s not a surprise because the soil, climate, height and other necessity to grow the plant are just suitable. This is placed Indonesia as the top coconut producer in the world.

This world’s archipelagic country has costal along it’s islands, argillaceous soil and soil rich with organic matter such as mountain ash, which are best for coconut growth and higher yield. And so, all over the country produce coconut. According to Statistics of Indonesia (BPS), national plantation for coconut in Indonesia reached almost 3,7 million hectares.



## ABOUT OUR PRODUCTS

Coconut fiber is a natural fiber extracted from the outer husk of coconut and useful for making products such as mattresses, brushes, doormats and floor mats. Coconut fiber is the fibrous material found between the hard, internal shell and the outer coat of a coconut.

Coconut Fiber

Coir Rope

Our coir rope has various length; 4 MM, 6 MM, 8 MM, 10 MM, 14 MM, 16 MM, 20 MM. Coir rope has one of the highest concentrations of lignin, it's stronger, has good resistance to microbial action and salt water damage and don't need chemical treatment.

Matured coconut, and the husk that left intact over the "eyes" of the coconut which is a sensitive area, is kind of a protecting way because we can increase the shelf life of the coconut as the area susceptible to decay is still protected well.

Semi Husked Coconut

Copra

Dried kernel of the coconut from which oil is obtained, is known as copra. The copra quality depends on the drying techniques. Deficient drying gives rise to the growth of aflatoxins and affects the amount of coconut oil that can be derived from the nut.

Coconut sugar is natural and organic sugar which is created out of the sap of coconut tree. Coconut sugar has the main advantage of lower fructose compared to cane sugar. It substitutes cane sugar for diabetic patients, and also has a unique flavor and aroma.

Coconut Sugar

Desiccated Coconut

Desiccated coconut is pure coconut meat which has been shredded, flaked and dehydrated or dried. Desiccated coconut can be used as an ingredient in savory and sweet recipes both to give a coconut taste and texture and as a topping or coating. It's also healthy.

We have our talented craftsman who can transform coconut shell and timber into beautiful handicrafts. We can make cup, bowl, spoon and fork out of coconut shell and timber, customer can request size and model of their own. Every part of coconut is truly useful!

Coconut Shell & Timber Handicraft



 (+62) 857 8457 4300

 [export@djawispices.com](mailto:export@djawispices.com)

 Tebon, Kayangan, Diwek, Jombang  
Regency, East Java 61471  
INDONESIA.

 [www.djawispices.com](http://www.djawispices.com)