

PT. HALORA GALONA ADIKARA



*Jalur Sutra Indonesia*

WE PROVIDE  
PREMIUM QUALITY OF  
INDONESIA SPICES



[jalursuteraindonesia.com](http://jalursuteraindonesia.com)



JALUR SUTERA INDONESIA

# COMPANY PROFILE- PRODUCT CATALOGUE



**Jalur Sutera Indonesia (JSI)** is a group of **PT. Halora Galona Adikara (HGA)**. HGA is a holding company that provides the best investment management to stakeholders and investors.

## Our Company

**COMPANY** PT. HALORA GALONA ADIKARA  
**BRAND** Jalur Sutera Indonesia  
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halora  
galona







## About Us

Indonesia has traditional farmers, small and medium manufacture that focus on various commodities. This is support by the vast land and fresh air for agriculture so as to produce the best quality commodities in the world – especially **spices**.

However, the lack of knowledge and ability to reach global markets makes many local farmers unable to develop their products, especially regarding their welfare.

With these problems, **Jalur Sutra Indonesia (JSI)** focuses to providing solutions by becoming a 'aggregator' between local farmers and the global market with the **best business process**. JSI specializes in product of spices. JSI strives to carry out the selection process with the **best quality control**, maintain it, and provide **added value to the product**.

# Company Objective

## ++ Vision

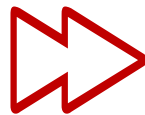
Utilization of commodities from Indonesia and develop business trend to provides benefit for company, community, and country.

## ++ Mission



### Premium Quality

Supply and maintain the premium quality of goods.



### Best Process

Provide an effective and efficient process doing business.



### Good Cooperation

Create a good relationship with the potential markets at the potential countries.



# How Do We Work?

01

Supplies the varieties of product which is **ready to domestic and global market.**



Local Farmers



Manufacture  
(small medium industrial)

02

Jalur Sutura Indonesia **selecting,** sorting, and maintaining the suppliers, **product and quality.**



Jalur Sutura Indonesia

03

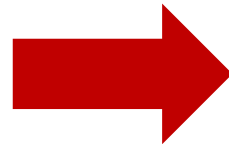
Provide an effective & efficient process doing business and **create a good relationship** with potential market.



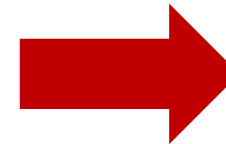
B2B (Business to Business)  
Wholesale



B2C (Business to Customer)  
Retail



cooperation



best offer



We offer to **potential market** as wholesale (B2B) and retail (B2C).

# Office & Supply Location

JALUR SUTERA INDONESIA







## OUR PRODUCT

# Cassia Cinnamon

Almost 85% of the cinnamon in the world market is supplied from Indonesia. So, the quality produced is the best in the world and fulfill the export requirements. In Indonesia, the most widely cultivated cinnamon is Cinnamomum Burmanni or Cassia Vera which come from Kerinci - Jambi and West Sumatera.



## SPECIFICATION

### Product Options

**Cassia Vera :**  
Grade A/AA ;Color: brownish yellow; Style: Dried Cassia Stick, Broken & Clean;  
Moisture: max.14%; volatile oil level: 1,5-2,75%

**Powder:**  
Food, 60 to 80 mesh

### Production Capacity

**Price :** call to price  
**Capacity:** call for amount  
**MOQ:** 1 x 20ft container  
**Sample Available:**  
Cost Born By Buyer  
**Packaging:**  
standard packaging or base on request

### Product Origin

**Origin:** Kerinci & West Sumatera  
**HS Code:**  
0906.19.00 | 0906.20.00 & 0910.12.00 (crushed or ground)  
**FOB:**  
Belawan Port, Medan, Indonesia





# Cloves

Clove is a spice native to Maluku, which was targeted by many invaders. Because, during the colonial period, cloves became one of the most popular spices and had a high price. Cloves are the original spices from Indonesia.

Clove-producing areas in Indonesia include: Sumatera Island, East Java, Maluku, Sulawesi Island, East Kalimantan, to East Nusa Tenggara.



## SPECIFICATION

### Product Options

**Clove:**  
grade AB6; Color: dark chocolate; Style: Dried & no musty smell; Moisture: max.10%; Impurity: 0.5-1% free from soil, seeds, weeds, fungus, & insect.  
**Stalk:** gray brown; Moisture: max.14%; impurity: max. 3%%

**Powder:**  
Food, 60 to 80 mesh

### Production Capacity

**Price :** call to price  
**Capacity:** call for amount  
**MOQ:** 1 x 20ft container  
**Sample Available:**  
Cost Born By Buyer  
**Packaging:**  
standard packaging or base on request

### Product Origin

**Origin:** West Sumatera & Maluku  
**HS Code:**  
0907.10.00 | 0907.20.00 & 0910.12.00 (crushed or ground)  
**FOB:**  
Belawan Port, Medan, Indonesia







## OUR PRODUCT

# White Cardamom

This small round-shaped spice typical of Indonesia is also exported abroad. One of the largest cardamom exporting regions in Indonesia is North Sumatra. In Indonesia, there few types of cardamom that are widely used, but *Amomum Compactum* or White Cardamom has best quality.



## ■ SPECIFICATION

### Product Options

#### White Cardamom:

Grade A; Color: white;  
Drying Process: sun drying;  
Style: Dried; Shape: round;  
Moisture: max.20%;  
Impurity: max. 1%

#### Powder:

Food, 60 to 80 mesh

### Production Capacity

**Price :** call to price

**Capacity:** call for amount

**MOQ:** 1 x 20ft container

**Sample Available:**

Cost Born By Buyer

**Packaging:**

standard packaging or base  
on request

### Product Origin

**Origin:** North Sumatera,  
Lampung

**HS Code:**

0908.31.00 | 0908.32.00 &  
0910.12.00 (crushed or  
ground)

**FOB:**

Belawan Port, Medan,  
Indonesia





# Nutmeg

Nutmeg is a typical spice of Banda and Maluku which is also a commodity that produces essential oils. Nutmeg is a native Indonesian spice. Nutmeg has been traded since Roman times and in Germany in the 14th century.

There are several type of nutmeg for export purpose: whole with shell, without shell and broken.



## SPECIFICATION

### Product Options

#### Nutmeg with / without Shell

Grade A; Color: dark chocolate shell & white without shell; Drying Process: sun drying; Style: Dried; Shape: round; Moisture: max. 10 to 14%; Impurity: max. 1%

#### Powder:

Food, 60 to 80 mesh

### Production Capacity

**Price :** call to price

**Capacity:** call for amount

**MOQ:** 1 x 20ft container

**Sample Available:**

Cost Born By Buyer

**Packaging:**

standard packaging or base on request

### Product Origin

**Origin:** North Sumatera & Maluku

**HS Code:**

0907.10.00 | 0907.20.00 & 0910.12.00 (crushed or ground)

**FOB:**

Belawan Port, Medan, Indonesia





## OUR PRODUCT

# Black & White Pepper

Pepper was dubbed as 'The King of Spice' and became the prima donna of the whole world. This Indonesian spice pepper has been discovered and known since ancient times.

Another name for pepper is *Pipper nigrum* which grows a lot in tropical Southeast Asia, especially in Indonesia.

Including as a spice that is traded globally, almost 80 percent of the world's pepper is met from Indonesian exports.

In Indonesia, there are two types of pepper: black pepper and white pepper, known as black and white gold from Indonesia.



## SPECIFICATION

### Product Options

#### Black Pepper

Grade A; Color: Black; Density: 520 to 530 g/l;  
Moisture: max.13%; Admixture: max. 0.2%

#### White Pepper

Grade A; Color: brownish white; Density: 610 to 630 g/l; Moisture: max.13%; Admixture: max.0.5%

Drying Process: sun drying; Style: Dried

#### Powder:

Food, 60 to 80 mesh

### Production Capacity

**Price :** call to price

**Capacity:** call for amount

**MOQ:** 1 x 20ft container

**Sample Available:**

Cost Born By Buyer

**Packaging:**

standard packaging or base on request

### Product Origin

**Origin:** Lampung & Bangka

**HS Code:**

0904.11.10 & 0904.11.20 |  
0910.12.00 (crushed or ground)

**FOB:**

Belawan Port, Medan, Indonesia



# Vanilla

Dry Indonesian - Known as tahitian vanilla or planifolia - Quality vanilla beans from first hands Traditionally Seasoned. Sealed in pouch with added oxygen absorber to naturally prevent fragrance components of oxygenation, keep original vanilla flavor for long time Well Packed Shipping from Indonesia - Directly from where it grows.



## SPECIFICATION

### Product Options

#### Grade A :

Color: Normal, characteristics as Vanilli; Color: Black; Moisture content: 25%-30%; Vanilli content; dry basis: 2.52% Size:17 up

#### Grade B :

Color: Normal, characteristics as Vanilli; Color: Black; Moisture content: 20%-25%; Vanilli content; dry basis: 1,5%; Size: 14 up

### Production Capacity

**Price :** call to price

**Capacity:** call for amount

**MOQ:** 100 kg

**Sample Available:**

Cost Born By Buyer

**Packaging:**

Plastic Vacuum / standard / base on request

### Product Origin

**Origin:** West Java

**HS Code:** 0905.10.00 | 0905.10.00 & 0910.12.00 (crushed or ground)

**FOB:**

Soekarno Hatta Airport, Jakarta, Indonesia





# Betel Nut

Betel nut is the seed of the fruit of the areca palm. It is also known as areca nut. This plant is thought to be native to South Asia. Its distribution includes South Asia, Southeast Asia and several islands in the Pacific Sea. In Indonesia, Areca nut is the result of people's plantations, areca nut is mostly produced in West Sumatra, Jambi, Riau, North Sumatra, and Aceh.



## SPECIFICATION

### Product Options

#### Dried Betel Nut

Type: Whole & Split; Quality: 90/95, 85/90, 80/85, etc;  
Color: brownish yellow;  
Maturity: Old; Moisture: max.5%; Impurity: max. 3%

#### Powder:

Food, 60 to 80 mesh

### Production Capacity

**Price :** call to price

**Capacity:** call for amount

**MOQ:** 1 x 40ft container

**Sample Available:**

Cost Born By Buyer

**Packaging:**

bulky 50kg with Gunny sack  
or base on request

### Product Origin

**Origin:** West Sumatera,  
North Sumatera, Aceh,  
Jambi

**HS Code:**

0802.80.00 | 0910.12.00  
(crushed or ground)

**FOB:**

Belawan Port, Medan,  
Indonesia



## Powder Product Our Packaging

JSI also develops products with its own brand: **Jalur Sutera Indonesia**. Especially powder products to **added the value** of raw spices.

We have a target to be able to reach the **retail market** in the B2C (business to customer) model. However, we can also provide the needs with or without our brand (**white label**) for **wholesale** in the B2B (business to business ) model.

All raw materials are processed naturally, without additives, and 100% organic.

Basically all of our products can be powdered. But, we have 3 products with a lot of demand: **Turmeric Ground, Cassia Cinnamon Ground, Black Pepper Ground.**

### **Turmeric Ground**

Origin: Sumatera Island, Indonesia  
Food, 60 - 80 mesh  
Moisture: 12% max  
Oil content: 2-4%  
Reddish Yellow  
Clean and Dry Material  
no mixing  
Net Wt.: 70 gram

### **Cassia Cinnamon Ground**

Origin: Jambi, Indonesia  
Food, 60 - 80 mesh  
Moisture: 14% max  
Oil content: 2-4%  
Brownish Yellow  
Clean and Dry Material  
no mixing  
Net Wt: 70 gram

### **Black Pepper Powder**

Origin: Lampung-Indonesia  
Food, 60 - 80 mesh  
Moisture: 12% max  
Oil content: 2-4%  
Black Tan Color  
Clean and Dry Material  
no mixing  
Net Wt: 70 gram





# Whole Product Our Packaging

In addition to powder products, JSI also **develop a whole products** to provide our own brand with packaging that is ready to enter the retail market. We do this to add value to the raw material spices.

However, we are also ready to **provide packaging according to the potential demand** from the wholesale market

All raw materials are processed naturally, without additives, and 100% organic.

Currently we are developing a whole product with this model: **Whole Black Pepper, Whole Cassia Cinnamon, Whole Cloves.**



## Whole Black Pepper

Origin: Lampung-Indonesia  
Color: Black;  
Density: 520 to 530 g/l;  
Moisture: max.13%;  
Admixture: max. 0.2%  
Clean and Dry Material  
no mixing  
Net Wt.: 65 gram



## Whole Cassia Cinnamon

Origin: Jambi, Indonesia  
Moisture: max.14%;  
volatile oil level: 1,5-2,75%  
Brownish Yellow  
Clean and Dry Material  
no mixing  
Net Wt: 56 gram ~ 5-6 sticks  
Length: 3 inches



## Whole Cloves

Origin: West Sumatera  
Moisture: max.10%;  
Impurity: 0.5-1%  
**Stalk:** gray brown;  
Moisture: max.12%;  
impurity: max. 3%  
Clean and Dry Material  
no mixing  
Net Wt: 40 gram



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PHYTOSANITARY



INDONESIA ELECTRONIC  
CERTIFICATE OF ORIGIN



“Forget about your competitors, just focus  
on your **CUSTOMERS**”  
– Jack Ma

