

RUANG INOVASI

COMPANY PROFILE



Who we are

The mission of Ruang Inovasi is to establish village independence with a just people's economic system. One of the ways is to generate innovation for high-quality products that have the identity of the village through a fair partnership scheme . This identity and quality product will be the foundation to support village income that will transform many villages to be socio-economic independent environments.

Our principal



Products put forward ecological sustainability



Fair trade transaction



Prioritizing equal human development

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Our story

Starting as a village empowering community since 2016. With the necessity for villages to be acceleratively socio-economic independent, we formed a trading company to help village gains socio-economic independence through creating their unique and exclusive products in accordance with fair trade principles.

In 2018, we were strengthened as a legal entity under the name PT Ruang Inovasi Swadaya which has various commodity trading licenses. Until now we offer several types of commodities ranging from agricultural products, processed agricultural products, handicraft products, and others.

These products are products and business brands owned by villages that partner with us for development and management by cooperative principles. This is so that the development of our company is in line with the development of businesses in every stakeholder in the village.


Our strength



You are supporting sustainability principles by owning our products. This is because we apply Fair Trade principles as the basis of our business model. With this principle, our products are able to develop competitively in the market yet creating equal prosperity village community.

The product

PONDOK LADA



A company established in 2017 by the union of local pepper farmer's wives in Merancang Iilir Village, Berau Regency, East Kalimantan, Indonesia. We are committed to the welfare of local pepper farmers by buying their products with fair and competitive price.

By adopting cooperative system, we aim to increase the selling value of raw pepper by developing various innovative processed products with fair trade principals.

Our pepper farm area around >1500 ha is protected from aggressive expansion of palm oil plantation and coal mining by gradually shifting into organic farming.

The product

WHOLE PEPPER



Whole Black Pepper



Whole White Pepper

Moisture level 10%
Pericarp skin removed
more ground aromatic
low level of pungency
Better to be used in meat products.

Berat bersih/Net weight: 70 gr
Dimensi/Dimension: 4 x 7 x 4 cm
Masa simpan/Shell life: 2 years
Bulk Density: 500-560 gram/liter

Moisture level 13%
Pericarp skin removed
high level of pungency
Better to be used in light coloured preparations such as cream soup, sauces, etc

Berat bersih/Net weight: 70 gr
Dimensi/Dimension: 4 x 7 x 4 cm
Masa simpan/Shell life: 2 years
Bulk Density: 700-720 gram/liter

The product

GROUND PEPPER



Whole Black Pepper

Originated from high quality
died black pepper grains.
Whole dried pepper milled
into fine grind size powder.

Berat bersih/Net weight: 70 gr
Dimensi/Dimension: 4 x 7 x 4
cm
Masa simpan/Shell life: 2 years



Whole White Pepper

Originated from high quality
dried white pepper grains.
Whole dried pepper milled
into fine grind size powder.

Berat bersih/Net weight: 70 gr
Dimensi/Dimension: 4 x 7 x 4
cm
Masa simpan/Shell life: 2 years

The product

GROUND PEPPER



Originated from high quality dried white pepper grains. Whole dried pepper milled into fine grind size powder.

Berat bersih/Net weight: 10 gr
Dimensi/Dimension: 8 x 5 x 0.2 cm
Masa simpan/Shell life: 2 years

The product

KHULACARFT

Khulacraft is a small company Berau Regency in East Kalimantan, Indonesia. About 6 years ago it was started as a company that reuses coconut wood waste to more valuable products and to steady the population of coconut farmers to decrease land degradation rate in coastal area by mangrove protection program.

Khulacraft wood is chosen as quality, stable and great wood for this utensil that will stand out in your cooking ware collection. This perfect thin edge and elegant design make this tool really unique piece of woodware collection!

Our coconut wood is made from the trunk of coconut palms. They are made by hand and refined with organic coconut oil. Coconut wood is very sustainable and unique in its colors and patterns. Our product is made by our local producers in Indonesia, most of them from along the coast of Borneo, under fair trade conditions and made by hand from the trunk of the coconut palm.

The wood of the coconut palm is a sustainable alternative to other types of wood, because it is used exclusively dead wood from palm trees, where coconuts no longer grow. This will make room for new palm trees, where fresh coconuts can be recreated.

Another advantage of coconut palm wood is that it is very stable – comparable to the hardness of mahogany wood and lighter than teakwood.

The product

COCONUT WOODCRAFT



Home decor

Materials: Coconut Shell, Coconut Wood,
Water based varnish, coconut oil



Cutlery Set

Materials: Coconut Shell, Coconut Wood,
Water based varnish, coconut oil

The product

COCO FIBER AND COCO PEAT



Coco Fiber
Moisture level 12-15%
Bale size 30x40x80 cm
Weight 15kg/bale



Cocopeat
Low EC < 0,218 mS/cm (high quality)

The product

KERUPUK IKAN BULAN

Ikan Bulan-bulan crackers are produced in Teluk Semanting village, Berau Regency, East Kalimantan, Indonesia. This village has jobs as shrimp farmers and fishermen. "Fish of the moon" or its common name of the Indo Pacific Tarpon fish is a pest of shrimp farms. These fish will prey on the seeds of fish and shrimp in the early stages of seed dispersal.

These crackers are a by-product of the aquaculture industry. The fish is now used by the local community to be processed into fish crackers. The processing of these crackers is very simple, such as fresh fish mashed and given basic ingredients such as salt, spices, and flour. After that, it is shaped like crackers which are then heated or dried in the sun to remove the moisture content. After the humidity level is dry enough around 15%, the fish crackers are sterilized and ready to be packaged.

This "ikan bulan bulan" crackers industry is very helpful for coastal residents who do not have ponds as a source of income. This cooperative scheme is very helpful for preserving the environment in coastal areas because shrimp aquaculture farmers no longer use dangerous chemicals to kill pests.

The product

FISH CRAKERS



Ikan Bulan Fish Crackers

Natural organic fresh fish crackers made by hand. This fish cracker is still raw and so it needs to be cooked with your preference in your lovely kitchen.

Major ingredients : Fresh Tarpon Fish,
Tapioca Flour, Spices, Salt, Sugar

Netto: 200gr



RUANG INOVASI
VILLAGE FINEST INNOVATION

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