



# **GLOBESPICES INDONESIA**

## **COMPANY PROFILE & PRODUCT CATALOGUE**

**PT. SINTIA GLOBAL MANDIRI**



Globespices



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# BACKGROUNDS

We are a company engaged in the export of spices. We try to provide for the needs of cities and countries in the world. We provide various kinds of spices such as Turmeric, White Galangal, Red Galangal, Black Pepper, White pepper, Cinnamon, Nutmeg, Cloves, Ginger.

## OUR COMPANY

Company : PT. SINTIA GLOBAL MANDIRI

Brand : Globespices Indonesia

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📷 globespices

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# OUR LOCATION

You can trust us



 Cianjur, Jawa Barat, Indonesia

# Turmeric *Curcuma Longa* Kunyit

Grade: Fresh, Dried



Turmeric is a common spice that comes from the root of *Curcuma longa*. It contains a chemical called curcumin, which might reduce swelling. Turmeric has a warm, bitter taste and is frequently used to flavor or color curry powders, mustards, butters, and cheeses. Because curcumin and other chemicals in turmeric might decrease swelling, it is often used to treat conditions that involve pain and inflammation.

DRIED CURCUMA	STANDARD SPECIFICATIONS
Color	Orange
Shape	Slice
Curcumin Content	5 %
Yeast & Mould	Max 2 % by weight
Moisture Content	Max 14 %
MOQ	15 tons
Packing	JUTE/ PP BAG

# Ginger *Zingiber officinale*

## Jahe

Grade: Fresh, Dried



Ginger (*Zingiber officinale*) is a flowering plant whose rhizome, ginger root or ginger, is widely used as a spice and a folk medicine. Ginger is in the family Zingiberaceae, which also includes turmeric (*Curcuma longa*), cardamom (*Elettaria cardamomum*), and galangal. Ginger is one of the first spices to have been exported from Asia, arriving in Europe with the spice trade, and was used by ancient Greeks and Romans

DRIED GINGER	STANDARD SPECIFICATIONS
Color	Brown
Shape	Slice
Yeast & Mould	Max 2 % by weight
Moisture Content	Max 10 %
MOQ	15 tons
Packing	JUTE/ PP BAG

# Black Pepper *Piper Nigrum*

## Lada Hitam

Grade: Contact us for more information



Black pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit, known as a peppercorn, which is usually dried and used as a spice and seasoning. Peppercorns and the ground pepper derived from them may be described simply as pepper, or more precisely as black pepper (cooked and dried unripe fruit), green pepper (dried unripe fruit), or white pepper (ripe fruit seeds).

BLACK PEPPER	STANDARD SPECIFICATIONS
Color	Grey to Black
Live Insect / weevils	Nil
E.Coli	Max 3.0 MPN/G
Yeast & Mould	Max 1% by Weight/Max 500 CFU/G
Foreign Matter	Max 1%
Moisture Content	Max 13.5%
Packing	Jute / PP Bag

# White Pepper *Piper Nigrum*

## Lada Putih

Grade: Contact us for more information

WHITE PEPPER	STANDARD SPECIFICATIONS
Color	White
Shape	Round
Yeast & Mould	Max 1 % by weight
Moisture Content	Max 14 %
MOQ	10 tons
Packing	Jute / PP Bag



White pepper is made from fully ripe pepper berries. They are soaked in water for about 10 days, leading to fermentation. Then their skins are removed, which also removes some of the hot piperine compound, as well as volatile oils and compounds that give black pepper its aroma. As a result, white pepper has a different flavor and heat component than black pepper. The process used and handling of white pepper can introduce different flavor notes as well.

# Nutmeg *Myristica fragrans*

## Pala

Grade: AB, ABC



Nutmeg is native to the Moluccas, or Spice Islands, of Indonesia and is principally cultivated there and in the West Indies. The spice nutmeg has a distinctive pungent fragrance and a warm slightly sweet taste; it is used to flavour many kinds of baked goods, confections, puddings, potatoes, meats, sausages, sauces, vegetables, and such beverages as eggnog.

NUTMEG	STANDARD SPECIFICATIONS
Color	Grayish Yellow / Pale Brown
Live Insect / weevils	Nil
Yeast & Mould	More than 10% insect infested and/or moldy pieces, with a
Foreign Matter	maximum of 5% insect defiled pieces by count
Moisture Content	Max 13.5%
Packing	Jute / PP Bag



# Clove *Syzygium aromaticum*

## Cengkeh

Grade: A

BLACK PEPPER	STANDARD SPECIFICATIONS
Color	Brown
E.Coli	Max 3.0 MPN/G
Yeast & Mould	Max 1% by Weight / Max 500 CFU/G
Foreign Matter	Max 1%
Moisture Content	Max 13.5%
Live Insect	Nil
Packing	Jute / PP Bag



Cloves are the aromatic flower buds of a tree in the family Myrtaceae, *Syzygium aromaticum*. They are native to the Maluku Islands (or Moluccas) in Indonesia, and are commonly used as a spice. Cloves may be used to give aromatic and flavor qualities to hot beverages, often combined with other ingredients such as lemon and sugar.

# Red & White Galangal *Alpinia galanga* Lengkuas



Various galangal rhizomes are used in traditional Southeast Asian cuisine, such as Khmer kroeung (paste), Thai and Lao tom yum and tom kha gai soups, Vietnamese Huế cuisine (tré) and throughout Indonesian cuisine, as in soto. Polish Żołądkowa Gorzka vodka is flavoured with galangal. While all varieties of galangal are closely related to common ginger, each is unique in its own right, and galangals are not typically regarded as synonymous with ginger or each other in traditional Asian dishes. It was popular in medieval Europe, where it was generally known as "galingale".

GALANGAL	STANDARD SPECIFICATIONS
Color	Grey Brown
Shape	Slice
Yeast & Mould	Max 2 % by weight
Moisture Content	Max 14 %
MOQ	15 tons
Packing	JUTE/ PP BAG

**Grade: Contact us for more information**

# Cinnamon *Cinnamomum verum*

## Kayu Manis



CINNAMON	STANDARD SPECIFICATIONS
Color	Natural Brown
Shape	Stick
Length	10 cm – 14 cm , No Cutting
Yeast & Mould	Max 2 % by weight
Moisture Content	Max 14 %
MOQ	10 tons
Packing	JUTE/ PP BAG

Cinnamon is a spice obtained from the inner bark of several tree species from the genus *Cinnamomum*. Cinnamon is used mainly as an aromatic condiment and flavouring additive in a wide variety of cuisines, sweet and savoury dishes, breakfast cereals, snackfoods, tea and traditional foods. The aroma and flavour of cinnamon derive from its essential oil and principal component, cinnamaldehyde, as well as numerous other constituents including eugenol.

**Grade: A, AA, AAA, in Stick**