



Organic Foods
Indonesia

PRODUCT PROFILE



DE-ÖKO-001
ID-BIO-149

SUGAR AND CACAO



Organic Coconut Sugar

(*Cocos nucifera*)

Java

The tastier alternative to table sugar. Coconut sugar is harvested from coconut sap and processed by the local farmers. Often used as ingredients in chocolate bars, cookies, and drinks.

mesh 14, mesh 14 excellence, mesh 30, mesh 80



Organic Cacao

(*Theobroma cacao*)

Bali

Cacao from Bali is well-known globally for its dense flavour. The single-origin aspect ensures quality and well-managed cultivation.

beans, mass, nibs

SPICES



Organic Alor Vanilla

(Vanilla planifolia)

Alor

Vanilla from Alor Island in East-Indonesia has an exceptionally high Vanillin content of up to 2.5%. It has a shiny, oily and flexible appearance with length up to more than 20 centimeter.

beans, powder, extract



Organic Cubeb Pepper

(Piper cubeba)

Java

Has a peppery flavor with a hint of allspice and nutmeg. Some menthol bitterness makes it unique . Native to Java and Sumatra Island; and has been cultivated since 300 BC.

Dried (whole, ground)



Organic Long Pepper
(*Piper longum*)
Java

More complex flavour than black pepper, Long Pepper has the heat and musk in a moderate way. It is often mixed with other spices in exotic Southeast Asian dishes.

Dried (whole, ground)



Wild Andaliman Pepper
(*Zanthoxylum acanthopodium*)
Sumatra

What makes the andaliman standout is its astringent effect of the Hydroxy α -sanshool, which irritates the ends of the trigeminal nerve, causing tingling and mild numbness of the tongue.

Dried (whole, ground)

ROOT CROPS, LEAVES



Organic Curcuma
(*Curcuma xanthorrhiza*)
Java

Curcuma is also known as Java Ginger in Indonesia. It is known to be beneficial for health and thus used as a medicinal herb to treat multiple illness.

fresh, powder, dried



Organic Galangal
(*Alpinia galanga*)
Java

Also known as Thai Ginger, Galangal is used in an array of cuisines across Southeast Asia. Strong and pungent.

fresh, powder, dried



Aromatic Ginger
(*kaempferia galanga*)
Java

In Southeast Asia, it is mostly used for medical (cold, cough and digestive) purposes. Its zesty and peppery notes are perfect for culinary enjoyment. Aromatic Ginger is also found for cosmetic applications.

fresh, powder, dried



Organic Red Ginger
(*Zingiber officinale var rubrum*)
Java

Fiery-hot-bitten with an added intensity from the white regular Ginger. Known to treat headache and cold, Red Ginger is used often in Indonesian dishes.

fresh, powder, dried

LEAVES



Organic Lemongrass
(*Cymbopogon citratus*)

Java

Lemongrass is iconic to Thai and Vietnamese cuisines. Fragrant with lemon-floral aroma, lemongrass adds a distinct soothing characteristic to any dish.

dried (cut, powder)



Kaffir Lime Leaves
Lime Leaves

Java

Crushed leaves have intense citrus aroma that are mostly used for savoury dishes including *soto ayam* (chicken soup) and curry.

dried (whole, cut, powder)

FRUITS FROM JAVA



Organic Salacca/Snake Fruit
(*Salacca zalacca*)

Salak tastes a combination of banana, apple, jackfruit, and pineapple; with a texture similar to apple. Native to Indonesia and also enjoyed when processed as chips.

fresh, freeze dried, vacuum fried



Organic Red Dragon Fruit
(*Hylocereus polyrhizus*)

Tastes delicate with texture similar to Kiwi. Also known as Pitaya, Red Dragon Fruits are versatile and are used in smoothies, salsa, fruit salads and cocktails.

fresh, freeze dried, vacuum fried



Organic White Dragon Fruit
(*Hylocereus undatus*)

Very similar to the red variety with typically less sweetness. More watery than earthy, White Dragon Fruit is the more common variety in most areas of Indonesia.

fresh, freeze dried, vacuum fried



Organic Durian
(*Durio zibethinus*)

The “King of Fruit” is the symbol of Southeast Asia. With texture similar to cheesecake, Durian is like enjoying the best out of caramel, vanilla, and ice cream—all in a single bite.

fresh, freeze dried, vacuum fried



Organic Jackfruit
(*Artocarpus heterophyllus*)

Jackfruit has the combined taste of mango and pineapple. In Southeast Asia, it is both eaten raw and cooked typically in curries, soups, and used as a meat substitute.

fresh, freeze dried, vacuum fried



Organic Mangosteen
(*Garcinia mangostana*)

The “Queen of Fruits”. Taste a mix of lychee, peach, strawberry, and pineapple. Extremely juicy with a hint of floral.

fresh, freeze dried, vacuum fried



Organic Coconut Fruit

(*Cocos nucifera*)

The classic tropical fruit, coconut has a crunchy texture with a unique flavor. Not too sweet, the coconut meat is often used in pair with other ingredients in desserts while water is served fresh—best when directly from the shell.

fresh, freeze dried, vacuum fried



Organic Raja Bandung Banana

(*Musa paradisiaca* cv. *Bandung*)

Literally means “Bandung King Banana”, this variety is renowned for its quick regeneration and small size.

fresh, freeze dried, vacuum fried



Organic Harum Manis Mango
(*Mangifera indica* L. Var. Harum Manis)

With a delicate texture and soft flesh, Harum Manis Mango is one of Indonesian favourites. Literally translate to “Aromatic Sweet Mango”.

fresh, freeze dried, vacuum fried



Organic Honey Mango
(*Mangifera indica* L.)

Identical in taste to Harum Manis, Honey Mango is brighter when ripe and as sweet as honey.

fresh, freeze dried, vacuum fried



Organic Keong Mango
(*Mangifera indica* L. Keong)

Also known as Okyong Mango, this variety has a unique, rather crispy texture. Mostly used in ice cream, sambal, or mango sticky rice.

fresh, freeze dried, vacuum fried



Organic Apel Mango
(*Mangifera indica* L. Apel Merah)

Red and round like an apple, Apel Mango has a distinct sour taste compared to other varieties. Rich in fibers and often used in cooking.

fresh, freeze dried, vacuum fried



Organic Cengkir Mango
(*Mangifera indica* L. Cengkir)

Has an identical taste to Harum Manis Mango, Cengkir or Indramayu Mango is one of the most renowned varieties in Indonesia.

fresh, freeze dried, vacuum fried



Organic Manalagi Mango
(*Mangifera indica* L. Manalagi)

Slightly smaller than other varieties, Manalagi Mango which means “Where is more Mango?”/”Are there more Mangoes?”, describing its addictive taste.

fresh, freeze dried, vacuum fried



Organic Yellow Passion Fruit

(*Passiflora edulis* Var. *Flacicarva*)

Also known as Maracuja, the Yellow variety is more vigorous than the Sparkled. Refreshing and juicy, Passion Fruits are normally eaten raw, together with the seeds.

fresh, freeze dried, vacuum fried



Organic Sparkled Passion Fruit

(*Passiflora edulis*)

The Sparkled variety is similar in taste with the Yellow type, but slightly sweeter with added aroma and mild floral flavour.

fresh, freeze dried, vacuum fried

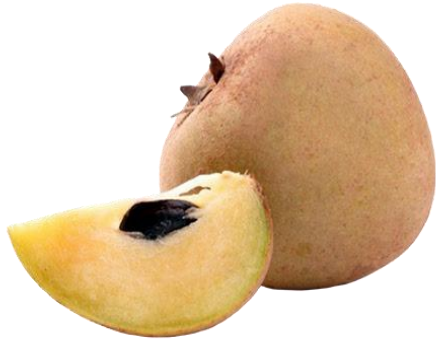


Organic Soursop

(*Annona muricata*)

Soursop tastes distinctly tropical. Rich in flavor, it has hints of pineapple, strawberry-like aroma, with sour citrus hint that contrasts with its creamy texture.

fresh



Organic Sapodilla
(*Manilkara zapota*)

Taste similar to pear, covered in caramel shade, with a unique flavor and aroma. Has a hint of honey and cinnamon.

fresh



Organic Rambutan
(*Nephelium lappaceum*)

Taste similar to lychee with a distinct tropical flavor and meaty texture. Best eaten raw and chilled.

fresh



Organic Lanzones/Langsat
(*Lansium domesticum*)

With a texture similar to lychee, Lanzones is a light raw snack enjoyed all over Southeast Asia. Can be used as a condiment similar to lychee.

fresh



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