

IFI 2024 Catalogue

INDONESIA FOOD INNOVATION



Intermediate Product Winner



1ST



2ND

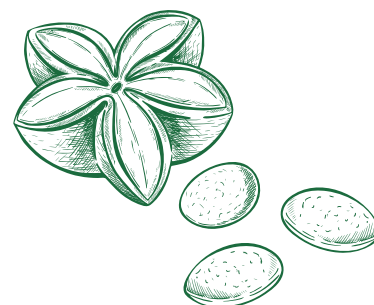


IFI 2024 Catalogue

INDONESIA FOOD INNOVATION

presented by:

IFI INDONESIA
FOOD
INNOVATION



End Product Winner



1ST



3RD



2ND

Foreword

KATA PENGANTAR



Ir. Reni Yanita, M. Si

*Director General of Small, Medium and Multifarious Industries
Ministry of Industry, Republic of Indonesia*

Indonesia Food Innovation (IFI) 2024 is a business acceleration program for selected Small and Medium Food Industries (SMEs) which products and/or process innovations use local raw materials and ready to be a marketable, profitable, and sustainable food industry.

This catalog includes IFI 2024 participants who have successfully passed the selection stage. IFI 2024 participants receive coaching and mentoring from professional experts through Food Camp, in order to improve their practical and business skills, for the preparation to become a modern food industry.

The food and beverage industry plays an important role in the Indonesian economy. The contribution for the second quarter of 2024, the F&B industry contributed 6.74% of the total GDP. In addition, until the month of August 2024, the export value for the food and beverage industry has reached up to 3.8 million dollars. With the adaption ability fulfilling market needs, food and beverage SMEs can absorb 36.5% of the total small and medium workforce, which is equivalent to 39.7% of the total small and medium industry. This is an excellent opportunity to compete in the national and global markets.

Through IFI 2024, the Directorate General of Small, Medium, and Multifarious Industries is committed to facilitating the development of SMEs by providing continuous coaching. IFI 2024 is expected to accelerate the increase in the scale of food SME businesses and innovation developments. We are very grateful for the IFI 2024 program implementation.

Thank you for all parties' support and cooperation. We are proud that IFI 2024 participants can collaborate with various stakeholders, including investors, financial institutions, potential buyers, and other related parties, to become an independent, modern, and innovative food industry.

Jakarta, November 2024

Indonesia food innovation (IFI) aims to promoting sustainable supply chain and added value through innovation to serve the dynamic markets.



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About Indonesia Food Innovation

TENTANG INDONESIA FOOD INNOVATION

The Indonesia Food Innovation (IFI) program is a business acceleration program for selected SMI's food that have product innovations and use local resources as their primary raw material to create a food industry that ready to be marketable, profitable, and sustainable.

Scope of innovation in the Indonesia Food Innovation (IFI) Program is all the activities that result in increased or a renewal of the product's benefits and the result of the production.

...

Program Indonesia Food Innovation (IFI) merupakan program akselerasi bisnis bagi IKM Pangan terpilih yang mempunyai inovasi produk dan/ atau proses dan berbahan baku utama sumber daya lokal agar siap menjadi industri pangan yang marketable, profitable, dan sustainable.

Lingkup inovasi dalam Program Indonesia Food Innovation (IFI) yaitu segala aktivitas yang menghasilkan peningkatan dan/ atau kebaruan manfaat dari produk yang dihasilkan dan/ atau proses produksi yang dilakukan.

Participants Category

Kategori Peserta

- Intermediate Product
- End Product

...

- Kategori Pangan Antara
- Kategori Pangan Olahan Akhir

Important things that must be fulfilled by participants

Hal-hal penting yang harus dipenuhi oleh peserta

- Has Innovation Value
- Utilization Of Local Raw Materials
- Aligned With The Market Demand

...

- Mempunyai Nilai Inovasi
- Pemanfaatan Bahan Baku Lokal
- Kesesuaian Produk Dengan Kebutuhan Pasar

JUDGING

Penilaian

After joining the food camp, the participant will be assessed by the assessment team to determine that the professional expert's business and practice training can be applied in their business.

At this stage, the assessment criteria emphasize these areas:

1. Commitment to join in all the activities series in the Food Camp
2. Creating business development plan.

...

Setelah mengikuti food camp, terhadap para peserta akan dilakukan penilaian oleh Tim Penilai bahwa pendampingan yang diberikan oleh para ahli di bidang bisnis dan teknik memberikan hasil nyata pada bisnis mereka. Pada tahap ini, kriteria penilaian ditekankan pada:

1. Kesungguhan dalam mengikuti seluruh rangkaian kegiatan food camp; dan
2. Rencana pengembangan bisnis yang disusun.



AWARDING

Penghargaan

Awarding will be given to the three best participants based on the assessment in each category. The form of the award will be in the form of a charter and training fee. Below is the prize value:

...

Penghargaan akan diberikan kepada 3 (tiga) peserta terbaik dari hasil penilaian pada masing-masing kategori. Bentuk penghargaan berupa piagam dan uang pembinaan, dengan besarnya sebagai berikut:

Intermediate Product Category

Kategori Produk Pangan Antara



CASH PRIZES

Hadiah Uang Tunai
Rp. 40.000.000,-



CASH PRIZES

Hadiah Uang Tunai
Rp. 25.000.000,-



End Product Category

Kategori Produk Pangan Olahan Akhir



CASH PRIZES

Hadiah Uang Tunai
Rp. 40.000.000,-



CASH PRIZES

Hadiah Uang Tunai
Rp. 25.000.000,-



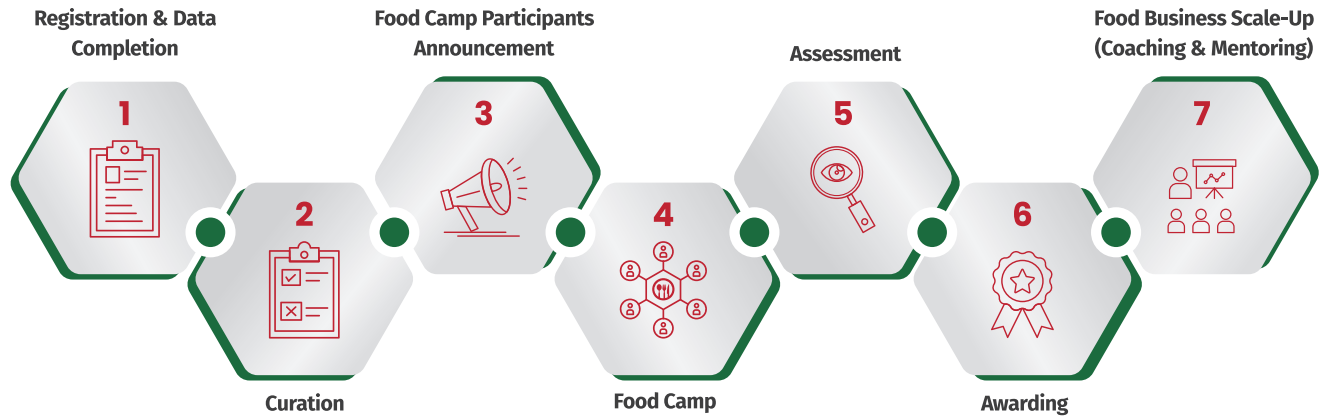
CASH PRIZES

Hadiah Uang Tunai
Rp. 15.000.000,-



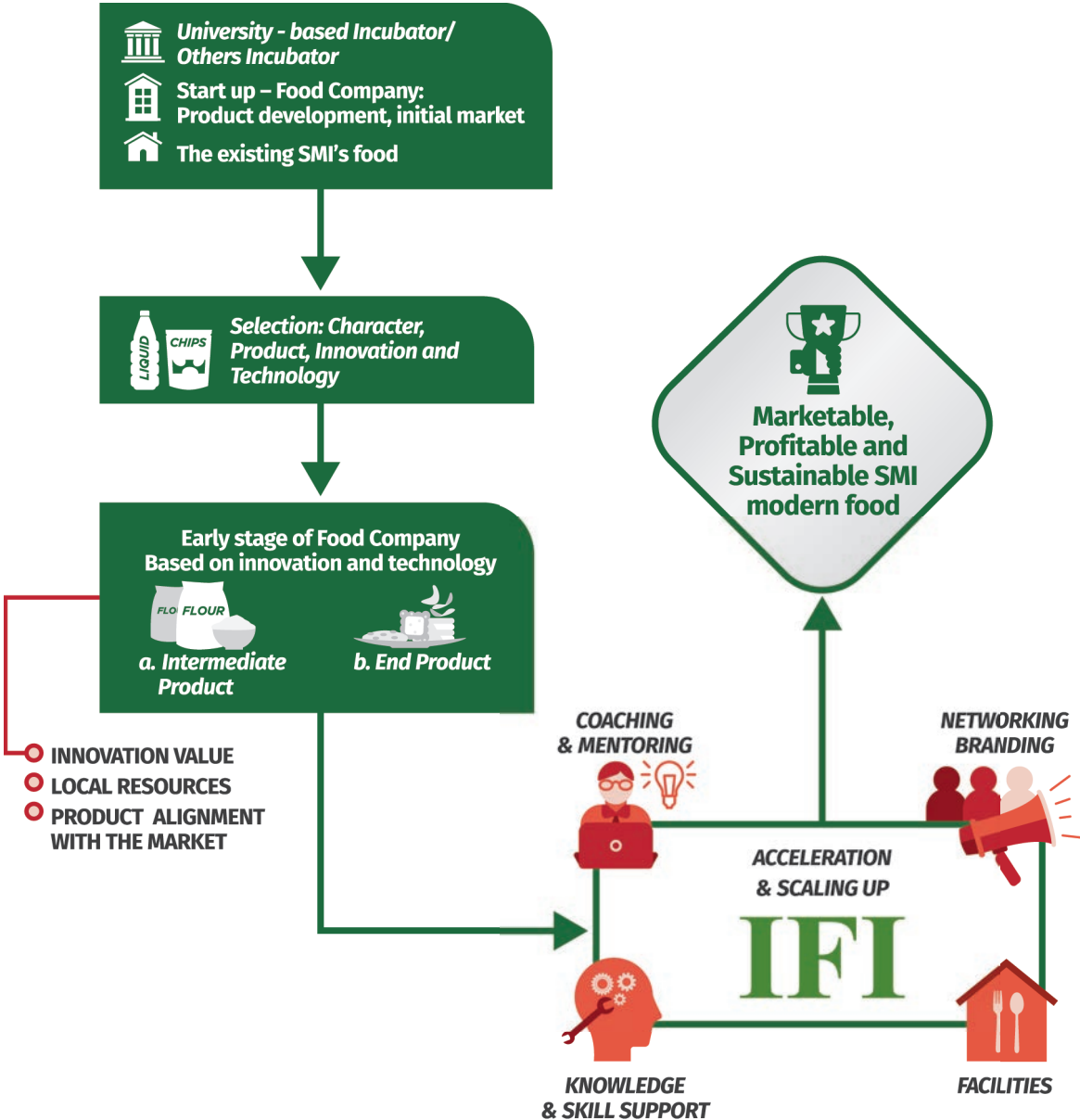
Indonesia Food Innovation Stages

TAHAPAN INDONESIA FOOD INNOVATION



Indonesia Food Innovation Workflow

ALUR KERJA PROGRAM INDONESIA FOOD INNOVATION (IFI)



Testimonies

TESTIMONI



Yedi Sabaryadi

Director of Small and Medium - Sized Food, Furniture, and Building Materials Industries, Ministry of Industry

"IFI is a programme for SMEs to accelerate innovation. Since there was a great deal of interest from the 2.316 IFI participants, we will continue to sponsor and organise this IFI. And on November 14th, there will be an award ceremony. Hopefully, we'll have SMEs with strong worldwide competitiveness."



Adhi S. Lukman

Chairman of the Indonesian Food and Beverage Entrepreneurs Association (GAPMMI)

"Additionally, I am thrilled that some SMEs collaborate with local farmers to promote food downstreaming. IFI is an excellent opportunity to support the innovation development efforts of the Ministry of Industry, which enables our small and medium-sized businesses to advance and rise through the ranks of industry."



Budihardjo Iduansjah

Chairman of the Indonesian Retailers and Shopping Center Tenants Association (HIPPINDO)

"I can see all the participants' great enthusiasm explaining and showing their products. The products have such high qualities and certainly very potential to drive the economy. With the local raw materials usage, surely can share new job opportunities. HIPPINDO will support the winning products market continuously. Great innovation for the Indonesian food industry!"



Eripson Sinaga

Assistant Deputy Minister for Community Economic Empowerment and Entrepreneurship of the Coordinating Ministry for Economic Affairs

"I have listened to many innovative and inspiring ideas from the IFI program participants. This is not just for what some competition proposes, but rather to create an ecosystem functioning as the support system for Indonesia's entrepreneurs growth and development, particularly in the food sector, not only to be innovative but also to be able to take part in the global market share. Let us hope that IFI will keep this program on a long-term basis and all participants can keep on innovating in their product development that in the end can give the positive feedback to meet the market demand."

Testimonies

TESTIMONI



Juwita Astuti

Head of Corporate Innovation & Renovation at PT Nestlé Indonesia

"IFI has always been a successor in curating the extraordinary potential Small Medium Industry with the innovation by utilizing raw materials from the locals. This program what makes IFI is an advantage comparing to similar programs, not only the participants may develop themselves from the business perspective, but socially as well. Hopefully IFI will always be the successor for the Small Medium Industry so that these industries will continue to do more innovations in order to reach for higher levels, and can applu a more significant contribution for Indonesia's development stages."



Mira Rahmawaty

Deputy Director of the Department of Inclusive and Green Economic and Financial Affairs at Bank Indonesia

"The products range are very diverse, from fruits to crackers. Hopefully IFI can be an inspiration for other Small Medium Industry to provide greater benefits through awards and various programs to support their business developments. IFI will take Indonesian Small Medium Industry to the global markets!"



Prof. Dr. Ir. Purwiyatno Hariyadi

Professor at Bogor Agricultural University (IPB)

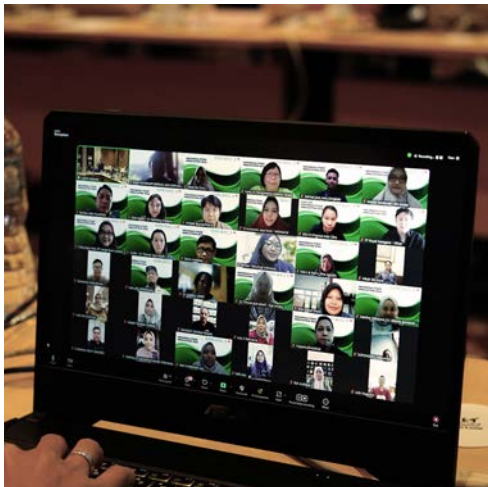
"The Indonesia Food Innovation Programme has my full support. IKM PFPB, Directorate of Small and Medium Industries is in charge of this fantastic programme. Republic of Indonesian Ministry of Industry. In addition to cultivating their creativity, MSMEs in Indonesia get a substantial amount of knowledge that will boost our country's competitiveness through product and process innovation. Long live MSMEs in Indonesia!"



Yan Rezky Fahza

Chief Executive Officer (CEO) of PT Mandala Multifest Capital

"The well deserve award winning Small Medium Industries are the one with a high level innovation and uniqueness, and it is reflected by the way they expand their business. Congratulations to the IFI winners! May this award will make you a higher level industry. Let's keep moving forward to build the country!"



Indonesian Food Innovation Assessment Day

IFI INDONESIA
FOOD
INNOVATION

2024 Participant Profile





CV Pangantama Makmur Abadi

Talas Flour - "Tepung Nusantara"

Tepung Talas by Tepung Nusantara is a premium, gluten-free flour crafted from 100% naturally grown Belitung taro (*Xanthosoma sagittifolium*) without any fertilizers or chemicals used from cultivation to final product. Produced by CV Pangantama Makmur Abadi, we are committed to exploring Indonesia's rich natural resources by creating a healthier, more flavorful, and versatile gluten-free flour that is also sugar-free—an ideal choice for health-conscious consumers.

Our production adheres to GHP (Good Hygiene Practices) and HACCP (Hazard Analysis and Critical Control Points) standards to ensure product safety and quality while preserving its natural nutritional value. High in vitamins, minerals, and fiber such as glucomannan, this taro flour offers significant health benefits, including improved digestive health, stabilized blood sugar levels, and prolonged satiety. Additionally, this flour enhances flavor and aroma, enabling a reduction in sugar usage by up to 30-50% in recipes. Its versatile nature makes it easy to use and ideal for achieving a soft texture and delicious taste across a variety of dishes.



Irene Hartanto
Founder



Nicolaus Eduardus Raynadi
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT







NAZA

NAZA's Nata de Coco and Honje Drink are two unique products that offer natural deliciousness and health benefits. Nata de Coco NAZA is made from fresh coconut water through a natural fermentation process, creating a delightful chewy texture. High in fiber, low in calories, and free from artificial preservatives, this Nata de Coco is perfect for adding to fruit salads, bubble tea, or yogurt. Its natural texture provides a refreshing bite and enjoyable experience, making it an ideal choice for those who prioritize a healthy lifestyle.

On the other hand, Honje Drink NAZA is an exotic beverage made from honje flowers, a wild plant from the ginger family known for its tangy taste and distinctive aroma. Rich in antioxidants and vitamin C, Honje Drink boosts the immune system and supports heart health. The drink is free from artificial colors and flavors, making it a healthy and refreshing choice on hot days. With its natural balance of tartness and sweetness, Honje Drink is a perfect alternative to sugary beverages.

Both products offer natural, flavorful options that not only taste great but also provide various health benefits for those who care about both their culinary indulgence and well-being.



Enok Sri Kurniasih
Founder



Dede Supriadi
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2009



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Naza de Coco



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PT Anugrah Mahkota Bumi

Mahkota Bumi is an agribusiness company founded in 2019, specializing in high-quality aren sugar, including cane sugar, granulated sugar, and liquid sugar. Located in Kp. Cipadangkalapa, Cikaroya Village, Warungkondang, Cianjur, the company focuses on premium production standards that celebrate the natural flavors of its products while honoring traditional methods.

With a vision to become a world-class agribusiness, Mahkota Bumi is committed to providing affordable, high-quality products and raising awareness about the health benefits of preservative-free foods. The company aims to empower local communities by offering employment opportunities and fostering economic growth through sustainable practices.

Mahkota Bumi's impact extends beyond business success. By supporting local farmers and creating jobs, it contributes to the region's economic development. It also focuses on skill-building and community empowerment, ensuring long-term growth. Environmentally, the company emphasizes responsible resource management, biodiversity conservation, and minimal chemical use in its sugar production.

In line with the Sustainable Development Goals (SDGs), Mahkota Bumi's operations not only boost local economies but also promote eco-friendly practices, making it a model for sustainable and inclusive development. Through its commitment to both social and environmental responsibility, Mahkota Bumi sets the standard for the future of agribusiness.



Rikma Inayah
Founder



Ujang Muzani
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2019



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Mahkota Bumi



CERTIFICATION

Barcode BPOM (MD) GMP
 Gluten Free HACCP Halal
 ISO NKV Nutrition Fact
 Organic P-IRT PSAT







PT Golden Omega Indonesia

Annually, the human supplement market uses 300 million metric tons of omega-3 oils, and the aquaculture industry uses 900 million metric tons. Overall, these markets are worth \$5 billion a year, and they are growing and needing more oil. However, sea fish used for omega-3 oil is a limited commodity. Additional sources of omega-3 oils are necessary.

We present the Sopongiro registered brand to meet the increasing market needs. Sopongiro is a plant-based omega-3 for food supplements and functional foods, we can customize the packaging according to your business requests. Together, these products can help drive the growth of the omega-3 industry, and more importantly, help bridge the gap between global omega-3 demand and supply.

Interestingly, in Indonesia, Sacha Inchi can be cultivated in almost the entire expanse of its geographical area nationwide and can certainly boost tens and even millions of small-scale farmers economically. Sopongiro is a sustainable, environmentally friendly, and zero agricultural waste form of cultivation ecosystem. This green raw material availability model can provide higher value for your company's products. Welcome to the Sacha Inchi Indonesia ecosystem.



Wak Leman
Founder



Ronny Martien
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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Attin Food

Attin Food is a company dedicated to delivering the finest flavors of healthy and delicious processed fish products. We believe that every family deserves to enjoy nutritious meals that are convenient yet rich in taste. Through our frozen processed fish products, such as smoked fish, otak-otak, and seasoning mixes, we offer the perfect solution for your family meals.

Using the latest technology, we preserve the freshness of selected fish, ensuring that every bite brings fresh flavors and a tender texture. Our products are made from natural ingredients, free from artificial preservatives, and are rich in protein and omega-3, which are beneficial for your health and that of your loved ones.

Attin Food offers not only quality but also convenience. In the midst of daily busyness, we provide practical solutions, allowing you to serve healthy meals in no time. Moreover, with our always fresh products, every dish becomes even more special.

We see vast opportunities to meet the growing market demands. Whether for households, restaurants, or culinary businesses, our products are ready to be your top choice.

Visit attin.co.id and experience the deliciousness of our processed fish that's sure to tantalize your taste buds.



Suwartini
Founder



Burham Suciyanto
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2019



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<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT





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Food

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Di produksi oleh:
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Risna Tamrin Hasan
Founder

Bilal Mekar Snack

Bilal Mekar Snack is an MSME based in Gorontalo, which has focused on the production of specialty foods using fishery raw materials since 2015. With a high commitment to quality and taste, we produce various foods made from fresh and quality raw materials, directly from Gorontalo waters. We continue to develop innovative products that not only maintain local wisdom, but are also able to compete in a wider market, both nationally and internationally. Our vision is to become a pioneer company in the sustainable and innovative fishery product processing industry, with a commitment to providing high-quality products that promote local culinary richness to the global market.

Product innovations carried out by Bilal Mekar Snack include the development of tuna fish floss variants that use Gorontalo's special spices. We not only maintain the traditional taste but also modify it to suit the tastes of wider consumers. In addition to main products such as tuna fish floss, Bilal Mekar Snack also presents a variety of mouth-watering fish sauce choices, including Sagela/Roa, Cakalang, Tuna, Squid, Anchovy, and Nike sauces, each of which is made with a traditional recipe typical of Gorontalo. Not only that, we also offer favorite local snacks such as tore with tuna floss filling, which is also one of the snack innovations that emphasizes local character but is still easily accepted by consumers from various regions.

Every Bilal Mekar Snack product is made from selected ingredients, ensuring its cleanliness and safety. Our fish floss products use fresh tuna meat that is hygienically processed with natural spices. We are committed to not using preservatives or artificial colors, so that our products are safe for consumption by various groups. Bilal Mekar Snack targets the domestic and export markets, aim of introducing the Gorontalo's culinary richness to a wider market.



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2015



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Bilal Mekar Snack



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Bin Ameer

We started developing Nasi Rempah Instan Bin Ameer business during the pandemic, to be precise in June 2020, at that time if we wanted to enjoy Middle Eastern cuisine we had to go to a restaurant. However, this was not possible due to the lockdown. Then we innovated to produce kebuli rice products in instant form, so that it can be enjoyed at home easily and quickly.

At that time we did research by starting to give samples of this product to our family and closest friends from various backgrounds and various ethnic groups. Alhamdulillah we got a very good response, then we started trying to sell the product through marketplaces and resellers.

Nasi Rempah Instan Bin Ameer is basmati rice with herbs and spices in packaging that is ready to be cooked very easily and quickly. Nasi Rempah Instan Bin Ameer recipe comes from a combination of Middle Eastern spice flavors and premium Indonesian 5 star restaurant style flavors.

Quality spices that produce an appetizing aroma and taste. A mixture of spices with a typical Middle Eastern aroma, but still suitable for everyone's taste.

With Nasi Rempah Instan Bin Ameer, now everyone can cook special Middle Eastern Spice rice with a taste of a class of professional chefs very easily and simply in just a matter of minutes at home.



Imelda Sendowati
Founder



Iwan Jefry Firmansyah
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

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CV Angels Spirit

Ko Pung Kopi Flores Terbaik

The Sibakloang Coffe House Gallery is the brand name from CV. Angels Spirit, which was established in 2015 ensures to fulfil our guest's needs for local souvenirs take away.

To support our journey for these souvenirs, we are providing with such great natural resources, including the weaving potentials besides coffee products, since we are the human resources problems in the high stunting issues in East Nusa Tenggara (NTT). We involve women, and housewives, in the coffee sorting process to help the local families gain more income and altogether reduce stunting rates, so that we can also help fulfill local farmers and weavers' children's nutritional needs.

We are asiding 5% of every coffee and woven product sold from our gallery house to repurchase coffee seedings yarn for all women helping to sort out coffee, so they can be productive in their spare time to produce extraordinary woven artworks for the upcoming harvest seasons.



Theresia Isidoris Fernandez
Founder



Vinsensius Mosa
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Intermediate Product End Product



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2019



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SOCIAL MEDIA

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sibakloanggalleryandcoffee



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CV Banua Sidat

Established in 2015 in Palu, Central Sulawesi, CV. Banua Sidat is a Small and Medium Enterprise (SME) founded by Handri and his team, specializing in high-quality, export-grade eel products. With skilled expertise and partnerships with both local companies and exporters, Banua Sidat is now expanding to directly export eels from Central Sulawesi to international markets.

While export remains a primary focus, Banua Sidat is also innovating to meet domestic demand with ready-to-eat products like Unagi Kabayaki (Grilled Eel) and Frozen Eel Fish Balls. Each product proudly holds Halal certification, GMP standards, nutrition labeling, brand registration, and BPOM RI MD certification, ensuring quality, safety, and authenticity for our customers both at home and abroad.

Banua Sidat is committed to bringing the premium flavors of Indonesian eel to tables worldwide.



Handri
Founder



Selly Rachel Redamata
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



ADDRESS

Jl. Karanja Lembah, Btn. Griya Biromaru Indah Blok C No.23,
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Banua Sidat



CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input checked="" type="checkbox"/> GMP
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<input type="checkbox"/> Organic	<input type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT





CV. CENTERINDO KURNIA TRITAMA

CV Centerindo Kurnia Tritama

CV Centerindo Kurnia Tritama is an IKM established in 2015 that produces botanical drinks and food with the main raw materials of spices with the brands Den Bagus, Denayu, Wedangku, Jaw@ and Vvan Djogja. The leading product is the botanical drink wedang uwuh, which is a typical drink of Jogjakarta and is an intangible cultural heritage. In addition to wedang uwuh, we have other products, namely tea, cookies, candy, and various powdered drinks. In the production process, it empowers residents around the production location, especially women.

The products produced have a business license NIB (9120415021709) distribution permit BPOM RI MD and P-IRT for each product, Halal certificate, TKDN certificate, Jogja Mark, Jogja Tradition, and HACCP certificate from BBIA (220080 / BSKJI / BBIA / MS-LSS.2 / I / 2022). Production capacity of 60,000 packs/month with a workforce of 12 people and supported by 24 industrial machines, both production machines and packaging machines.



Dwi Karti Handayani
Founder



Zaizafun Nisrina Addien
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2015



ADDRESS

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Wedang Denayu



CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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CV Freysea Indo Citra

CV Freysea Indo Citra is an instant coffee manufacturer with its brand is KOFFIKU. we are located in West Surabaya We provide Instant Coffee such as Black Coffee (Robusta, Blend, Arabica, Arabica Gold) and produced 3 in 1 coffee, 2 in 1 coffee, cappuccino, latte in sachet form or in bulk quantity. we established in 2018 and currently strengthen by 7 of staffs. Our company value is integrity, customer focus, collaboration and Team work and our legality is NIB, PIRT, Halal Certificate, and brand registered.

Our company value is integrity, customer focus, collaboration and Team work. Integrity and customer focus is our main value to deal with customer. Collaboration and Team work is our value to deal with supplier and within our staff.

We produced high quality instant coffee using healthy, original and no syntetic ingredients. Mostly, we use no sugar in our products so it creates a healthy and diabetic friendly for coffee consumersllo.



Lidia Silvi Listio
Founder



Stephen Lesmana
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2018



ADDRESS

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SOCIAL MEDIA

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kopihitamtanpaampas



CERTIFICATION

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KOPI INSTANT / SPRAY DRIED INSTANT COFFEE

Kopi TANPA AMPAS

Favorit Orang Indonesia



☎ 0813 3459 6558 @Indonesiaexports.info f Jualkopihitaminstan



FULL METALIZED

NEW PACKAGING

LEBIH ELEGAN, PRODUK LEBIH TAHAN LAMA



200g

100g

50g

@kopihitamtanpaampas koffiku.com /koffiku



BEST SELLER

CAPPUCCINO NO SUGAR

150 gram - 10 sachet



Caramel Latte



Vanilla Latte



Almond Latte



Hazelnut Latte

KOFFIKU LATTE COLLECTION



CV Gemilang Inovasi

*Experience The Authentic Taste Of Sukabumi
with Our Cassava Products*

Our brand: Yammy BabeH. Our specialty: Cassava Chips.

Quality Ingredients: We source premium cassava directly from local farmers, ensuring authentic taste and preserved nutrition. **Strict Quality Control:** From selecting ingredients to production, our rigorous process guarantees cleanliness, safety, and consistently high-quality products. **Innovation in Production:** Our cutting-edge packaging and advanced quality monitoring technology set new standards, bringing you fresh, flavorful snacks every time.

To support production and ensure the availability of raw materials, we collaborate with approximately 40 cassava farmers spread across several villages in the Sukabumi Regency.

YAMMY BABEH is an innovation and cassava crackers that are processed differently to produce healthy and very popular snacks. This product has 8 flavors including cheese, spicy cheese, corn, green balado, Bbq, Salted egg, Seaweed and original. If you eat our product, there is another sensation from this snack. YAMMY BABEH is an innovation and cassava crackers that are processed differently to produce healthy and very popular snacks. This product has 8 flavors including cheese, spicy cheese, corn, green balado, Bbq, Salted egg, Seaweed and original. If you eat our product, there is another sensation from this snack.



Sahroni
Founder



Ade Soelistyowati
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2016



ADDRESS

Tiara Regency Blok K5 No. 3 Desa Limbangan,
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CERTIFICATION

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CV Gemilang Pratama

RUMA: The First and Largest Kombucha in Papua

A Dream Come True

RUMA was born from the ambitious dream of founder Dian Lestari, a holistic wellness practitioner with over 16 years of experience. In early 2023, Dian founded "Mabucha Jayapura," a name derived from "Mama Buat Kombucha dari Jayapura" (Mama Makes Kombucha from Jayapura). As a mother of three, she aimed to support women in Papua to remain productive and creative through her beverages, involving many women in her business, with 70% of her customers being women. This initiative has created a strong support system among women, manifested through regular campaigns led by Dian. Refreshing Indonesia from Papua.

Our products are now available in seven major cities across Papua, distributed in nearly 100 stores and HoReCa (Hotels, Restaurants, and Cafés). We aspire to establish ourselves as the champions of probiotic beverages from Eastern Indonesia, sharing Papua's rich natural resources and extraordinary culture with the entire archipelago and beyond. In our second year, we are undergoing a rebranding transformation, evolving from Mabucha Jayapura to RUMA. The word "Ruma" means home—a place that is always cherished, where joy and sorrow are shared, and energy is rejuvenated. The vibrant orange lettering of RUMA features a logo shaped like Papua, symbolizing our optimism in introducing the remarkable cultural heritage and natural wealth of Papua as a drink that can be savored anywhere, anytime. *#RefreshingIndonesiaFromPapua*



Dian Lestari
Founder



Yoseph Susilo
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2023



ADDRESS

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CERTIFICATION

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CV. GRAHA BANGUN
AGROTEKNOLOGI

CV Graha Bangun Agroteknologi

Indonesia has abundant natural resources. One of them is as the 2nd largest rice producer in the world. Rice is a staple food for Indonesian people which in general is cooked for a long time around 25-30 minutes or more. This makes the glycemic index of rice quite high and is not good for diabetics. Even quoted in kompas.com, Indonesia is ranked 5th, the country with the largest number of diabetics in the world. From this problem, CV. Graha Bangun Agroteknologi is here to create an innovative and high-quality product, namely healthy and practical instant rice.

Instant rice is a very practical rice, which is only served by brewing it with hot water then waiting 10-15 minutes and it can be consumed immediately. So, this instant rice is perfect for those who like to travel such as on vacation, traveling, hiking, camping or for those who have very high mobility. Not only practical, this instant rice is also very good for health because this rice has a very low glycemic index. So it is good for diabetics, obesity or for those of you who want to go on a low-sugar diet. This instant rice can last for 1 year at room temperature without any preservatives. This instant rice also has many flavor variants, and the best sellers include Chicken Satay, Chicken Curry and also Rendang.



Martina Wibisono
Founder



Alexander Julius Phandeirot
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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Graha Bangun Agroteknologi



CERTIFICATION

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CV Jaya Rasa Bengkulu

Tuiriri Crackers / Mackerel Fish Bone Calcium Crackers is an innovative product utilizing the by-products of mackerel fish bones which are very abundant in the Bengkulu Province. Tuiriri Crackers invention is a solution to the mackerel fish bones for selling and utilizing good values for the society to reduce pollutions caused by the fish bone wastes.

Tuiriri Crackers was invented in 2018 and is still growing. They have unique delicious, savory, and crunchy taste. We provide 5 variants flavor, such as: Balado Orange, Spicy BBQ, Sweet Spicy Grilled Corn, Cheese Corn, and Original Flavor. We process these flavors with no MSG preservatives added.

With our complete license, Tuiriri Crackers has already become many people's favorites. Mackerel Fish Bones have already famous for many nutrients and benefits for our body, such as: rich in vitamin D, iron, and calcium. So, we do hope that this product can bring out many benefits for the society, and is able to have a good value of comparison with other classy products.



Muhammad Rofiq Akbar
Founder



Satriea Eka Saputra
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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CERTIFICATION

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Krupuk
TUIRI



**Ngemil Enak
dan Sehat**



Tinggi Kalsium
& Zat Besi

© krupuktuiiri.official

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TUIRI



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TUIRI

**TUIRI NGUMPUL JADI
SERU**



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CV Laksita (Awicho)

Established in 2017, Awicho, a brand from Ngawi, East Java, produces various processed chocolate and fermented soya beans (tempeh).

Visioning from the large market of this Tempeh Chips Industry in Ngawi, the company is creating more innovative and unique Tempeh products that allow us to gain more selling values. Our first innovative product is Tempeh Chocolate, a unique combination of the sweetness and the savory of chocolate and crispy tempeh, yet still has a unique, distinctive Indonesian taste. Although Tempeh was considered a trivial product in the past, it is now proven to be able to be invented as a modern snack.

As a successor for this Tempeh Chocolate, Awicho also produces other Tempeh products, such as Dry Tempeh Brownies, Tempeh Chocolate Chips, and Tempeh Crunchies or Tempeh Granola. With our various innovations for tempeh, we do hope that people will find more interest in tempeh. Let's have tempeh for your daily meal!



Masyrifah Hidayati Nur
Founder



**Niken Larasati Sekar
Panglipuringtyas**
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2024



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Awicho (Ngawi Choco)



CERTIFICATION

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CV Sahabat Pangan

CV Sahabat Pangan is a manufacturing of contract services company, but the company is always open to any possibilities for market expansion share in the Export and Report markets in the future. Currently, our products are processed dried fruits and vegetables, which have already been certified with the International HACCP and ISO 22000:2018 food safety standards, making us the good choice for manufacturing services with global safety food standards with a variety of product choices of fruits and vegetables. CV Sahabat Pangan has always been committed to be able to continue growing together with our Partners by continuously providing the best service, the best product quality, and the best pricing.

We also commit to providing positive impacts on individuals, communities, and the environment, so we can also improve living standards and our employees health benefits by providing well-paid paychecks, employment social securities (BPJS Ketenagakerjaan), and social health administrations (BPJS Kesehatan) for our employees, open up various employment opportunities for Indonesia citizens without boundaries between ethnicity, race, religion, culture, and gender. We also strive to create a good habit concerning the workplace and the surrounding environment to our employees by providing training and implementation is needed in order to optimize our resources.



Zainal Efendi
Founder



Rizky Setyo Meinda
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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CV Trinusa Jaya Abadi

Growing up in Sidoarjo, East Java, we've seen firsthand how kerupuk (Indonesian traditional crisps) is as integral to Indonesian meals as sambal. A staple at every table, kerupuk is beloved across the nation. Inspired by the enthusiastic reception from international visitors at every food exhibition we've attended, we felt driven to share this signature Indonesian product globally.

Often found at street stalls across Indonesia, kerupuk has sometimes been perceived as unhealthy, unhygienic, and perhaps outdated among the younger generation. The Munching Queen is here to change that perception by rebranding kerupuk into a deliciously modern, ready-to-eat snack with unique flavors.

At The Munching Queen, we believe in the exceptional quality of kerupuk and have carefully selected natural ingredients to create healthier, affordable options without sacrificing authenticity or heritage. Our manufacturing practices ensure the highest standards, delivering trusted quality and flavor.

The Munching Queen offers flavors to satisfy every palate, with options like oven-baked prawn crackers, pasta chips, and kid-friendly crisps free from artificial MSG, colorings, low in sugar, and with reduced saturated fats. We believe that quality is essential and that healthier snacks can still taste amazing. Our goal is to honor a time-tested tradition, keeping kerupuk as a beloved snack and encouraging people around the world to fall in love with it at the very first munch.



Oei Cicilia
Founder



Dian Ika Safitri
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2020



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CERTIFICATION

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Fish & Cheese

Kids Friendly Series



Truffle Fish and Cheese



Fish and Cheese Original



Korean Garlic Chicken



Brown Sugar and Pink Salt Popcorn

- 🌿 No flavour enhancer
- 🌿 No preservatives
- 🌿 No artificial sweetener
- 🌿 No artificial color
- 🌿 Crunchy texture



Perfect for a little guilt-free treat we guarantee kids will love

Cappuccino and Spicy Series



Cappuccino Chips

with caramel sauce & lotus biscotti crumbs



Sauteed Balinese Spices



Mala Xiang Guo

Cassava Chips



Mala Cassava



Rendang Cassava

Potato Chips



Sambel Bawang



Spicy, crunchy, legally addictive

Oven Baked Pasta Chips

Series



Creamy Tuscan Salmon



Truffle Honey Butter



Broccoli Pasta Sauce



Healthier option, taste even better!

Skinny Prawn Crackers

with Carrot



Roasted Italian Tomato



Original Prawn Flavour



Mala Prawn Crackers



Healthier option, taste even better!



Agustya Permata Asri
Founder

CV Woluwolu Jaya Food

CV Woluwolu Jaya Food proudly presents Bone Broth under the Momachi brand, a healthy broth product that can be enjoyed by all age groups, from toddlers to the elderly. In many countries, especially in Europe and the Asia-Pacific region, bone broth is widely recognized for its health benefits, including supporting digestive health, strengthening the immune system, and maintaining joint and skin health.

Momachi's Excellence and Innovation: Momachi processes bone broth using authentic methods and high-quality local ingredients, such as selected beef bones and free-range chicken feet, carefully cooked for 24 hours. This extensive process ensures maximum nutrient extraction, producing a rich broth with a smooth texture and an enticing aroma. To enhance the flavor and health benefits, we add fresh vegetables and traditional Indonesian spices, creating a unique taste packed with health benefits.

Our Commitment: As part of our commitment to community empowerment, Momachi collaborates with local farmers and breeders to ensure the sustainability of raw materials. This not only guarantees product quality but also helps boost the local economy.

Momachi has expanded to local markets in Indonesia, including the cities of Surabaya, Malang, Madiun, Solo, Jakarta, Palembang, Makassar, and Kalimantan. Momachi serves the needs of households, restaurants, and culinary businesses that prioritize quality and health. Our products have become a trusted choice for those looking for practical and healthy solutions for daily meal preparation.



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2021



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-



CERTIFICATION

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Dbroo Kitchen

Founded in 2020 in Solo, Dbroo Kitchen began by producing donuts for local markets and food stalls. Over time, we have expanded our offerings to include a range of hampers, brownies, snack boxes, rice boxes, and our signature product, Bekroll (Bekatul Eggroll). At Dbroo Kitchen, we are committed to continuously improving product quality to remain competitive and grow sustainably in the market.

Bekroll (Bekatul Eggroll) is a unique snack from Solo made from red rice bran. This nutritious ingredient is rich in protein, vitamin C, vitamin B6, iron, minerals, and dietary fiber, offering a distinct, delicious taste. Bekroll is safe for toddlers, the elderly, and pregnant women, and with its high fiber content, it's also suitable for those on a diet. We use only premium-quality ingredients and process them with great care to create a healthy, flavorful snack.

Our Bekatul Eggroll consists of rice bran flour, sago flour, wheat flour, eggs, sugar, margarine, and vanilla-flavored ovalet. Available in a variety of flavors—including Original, Spicy Shredded Beef, and Gluten-Free—Bekroll comes in two convenient package options: a 70-gram pouch perfect for single servings, and a larger 250-gram box. With a shelf life of up to 6 months at room temperature, Bekroll is a practical and delicious snack choice for any occasion.



Yuliani Setiawati
Founder



Zainul Bachtiar
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2020



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CERTIFICATION

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Dbrro
KITCHEN

Bekroll

BEKATUL EGG ROLL

Khas
Solo

- Varian rasa
- ORIGINAL
 - ABON PEDAS
 - GLUTEN FREE

Diproduksi oleh/Produced by:
Dbrro Kitchen
Solo, Indonesia, 57145





KRIPON

Launched in 2019, KRIPON is dedicated to enhancing community welfare by sourcing fresh produce directly from local farmers. We turn local fruits and vegetables into high-demand freeze-dried products for the international market.

3 Facts about KRIPON Freeze-Dried Products:

1. Long Shelf Life: Freeze-drying reduces the food's water content by 70-90%, making it 70-90% lighter and ideal for long-term storage.
2. Health-Preserving: This drying method retains the natural nutrients, aroma, taste, color, and shape, delivering food as close to fresh as possible.
3. Child-Safe: With all nutrients, flavors, and appearance intact, KRIPON's freeze-dried products are safe and appealing for children.

KRIPON's Freeze-Dried Products:

1. Freeze-Dried Durian
2. Freeze-Dried Mangosteen
3. Freeze-Dried Dragon Fruit
4. Freeze-Dried Longan
5. Freeze-Dried Apple
6. Freeze-Dried Mango



Adiv Nugroho
Founder



Inka Pratiwi
Co-Founder



TYPE

- Intermediate Product End Product



ESTABLISHED SINCE

2021



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CERTIFICATION

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Kripon



Kripon



Kripon





Mbak Gik Food

Mbak Gik Food is a small industry that delivers ready-to-eat food products in various traditional Indonesian canned menus, frozen foods, and dry foods.

Initially established in 1983 as a fairly well-known food stall in Muntilan, Magelang Regency, Central Java. The business starts to expand in 2020 by producing frozen food and dry food packages, particularly for the demand of the B2B market, and being a supplier for various menus to some guest houses, cafes, and fast food outlets throughout Magelang and Yogyakarta areas. Mbak Gik Food started to aim for the retail market in 2023, with the production of popular Indonesian canned menus with commercial sterilization technology product developments.

Our available menus include meat black soup (Rawon) in canned packaging, Brongkos in canned packaging, Lombok spicy grilled chicken (Ayam Taliwang) in canned and frozen packaging, Mackerel Meatballs in canned and frozen packaging, braised chicken in frozen packaging, Hekeng/Nohiong in frozen packaging, pizza in frozen packaging, and silkworm cheese sticks.

Legality and certification obtained:

- Standard certification for food hygiene and sanitation.
- BPOM & S-PIRT operation permit approval
- Halal certification
- Business registration (NIB)
- Domestic component level (TKDN)



Wikasita Kusuma Yogha
Founder



Leonardus Alvin Ferdiansyah
Co-Founder



TYPE

- Intermediate Product End Product



ESTABLISHED SINCE

2022



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Mbak Gik Muntilan



CERTIFICATION

- | | | |
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| <input type="checkbox"/> Organic | <input checked="" type="checkbox"/> P-IRT | <input type="checkbox"/> PSAT |







Mie's & Fam's

The idea for the plant based noodles was emerged since there are so many vegetables around the locals environments are often wasted to the river during the harvest time. This idea is also a part of the effort for the local farmers plantati support to cultivate more vegetables. In that way, a very mutual benefit relationship between the company and farmers are very well created. Not to mention the benefits for the community, such as : people empowerment improving public health furthermore, job opportunities, local farmers support, skill developments, new entrepreneurs encouragement, and the communities involvement for collaboration and solidarity.

The plant based noodles has some innovations, such as : Various flavors of vegetables and fruit types; Gluten free noodles; Combining instant noodles and vegetables, which offers practical way of convenience; Eco friendly with recyclable packaging; Ready-to-eat noodle packages completed with recipes and spices; Restaurants and cafes collaboration; Superfood plant based noodles; more noodle innovations made of coconut and konjac flour.

With this innovation, not only the plant based noodles are created to have more attention and useful, but can also get more market expansion, let along increase the awareness of the importance of a healthy balanced diet plant based noodles have been marketed to several retail markets, restaurants and cafe, online markets, organic shops, culinary centers and food trucks, food exhibitions and festivals, and also healthy communities and events.



Rina Agustin
Founder



Eka Saputra
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2017



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CERTIFICATION

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NORibet

NORIBET

Indonesia is a maritime country with the longest coastline in the world. And we are also the second-largest seaweed-producing country in the world. However, the irony is that the downstreaming of seaweed material is not yet optimal. Especially processed NORI. Seaweed is in the form of dried sheets. So far, we still import from other countries to procure nori. Even though the market potential is very wide. NORIBET is here to help provide solutions.

Starting a business in 2013 in Bandung, Answerarat. In 2021, we started making nori using native Indonesian seaweed and typical Indonesian flavors. Good for health because it is a SUPERFOOD that is rich in protein. This nori can be used for various types of dishes, for example, making crispy chips, kimbab, sushi, onigiri, dim sum, ramen, etc. Noribet was the first pioneer in developing nori using ulva as raw material. Ulva is widely distributed throughout Indonesian waters. We hope we build food security. Our vision is to become the first international Nori company using Indonesian seaweed as raw material.



Dadi Supriadi
Founder



Atika Octa Yusyanti
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2021



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CERTIFICATION

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ORINSEA
original Indonesia nori

KERIPIK PUMPU+ laut
CRISPY NOPI SEWEE

✓ rasa original





PT Agriutama Mandiri Indonesia Jaya

PT Agriutama Mandiri Indonesia Jaya is an Indonesian company focused on distributing agricultural products, particularly fresh and dry ginger. In 2024, we diversified our ginger offerings to include instant ginger drink powder. Operating under the brand Jacal.co, we provide a traditional Indonesian ginger drink powder infused with spices celebrated for their health benefits. Our product range features latte, chocolate, and matcha variations, adding a modern twist to traditional Indonesian beverages, appealing to a wide audience. Packaged in food-grade composite cans, we prioritize environmental sustainability. Our ginger products are cultivated by female farmers and processed by craftswomen, promoting gender equality.

The key ingredients of Jacal.co Ginger Drink Powder include red ginger, ginseng, habbatussauda, rosella, and honey. The variations of Jacal.co are:

- Classic Immune Boost
- Latte Immune Boost
- Choco Immune Boost
- Matcha Immune Boost

At PT Agriutama Mandiri Indonesia Jaya, we are committed to maintaining the highest quality standards in every product we offer.



Martina Miharja
Founder



TYPE

- Intermediate Product End Product



ESTABLISHED SINCE

2022



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CERTIFICATION

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| <input checked="" type="checkbox"/> Barcode | <input type="checkbox"/> BPOM (MD) | <input type="checkbox"/> GMP |
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JACAL.CO





PT Ana Healthy Indonesia

Ana Healthy is a catfish processing producer in Riau Province, especially Kampar district, Indonesia. Pioneered in 2018 with various products, Frozen food and various fresh drinks such as Ana mango ice and soya milk drink. And continued to develop and grow, then in 2020 established PT Ana Healthy Indonesia as an individual, and focused on producing processed Riau catfish and sago including Basreng patin sago, catfish cookies, instant sago sempolet, instant sago seblak, meatballs catfish and nuget catfish, Apart from that, it also produces the typical Pakistani Indonesian-flavored Roti Maryam which consists of 4 flavor variants, namely original, cheese, chocolate and pineapple. The raw material for catfish is obtained from fishermen, while sago is obtained from sago farmers who have been distributed to markets spread across Riau province. Ana Healthy guarantees that it will provide the best production capabilities by paying attention to product halal, product hygiene and affordable prices. Ana Healthy also continues to strive to improve, develop and innovate products which include product design, packaging, marketing, taste, product uniqueness and good service to consumers.

Our superior products are processed patin and sago, namely basreng patin sago, instant sago sempolet, kukis patin and Roti Maryam AS. The advantages of our products are uncomplicated packaging, affordable prices, ready to eat and most importantly, we have a distribution permit for Bread Maryam and Pirt products, are halal and IPR, and are long-lasting. We are committed to providing the best quality products, services and competitive prices to all our customers.



Nofti Ana
Founder



Muhammad Saqib
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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CERTIFICATION

<input type="checkbox"/> Barcode	<input type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT





PT Arafa Arinaya Asia – Arafatea

Deeper knowledge about the Earth, the environment and humans, as well as insights into the food business ecosystem that we gained from IFI-2024, encourage ARAFATEA to continue innovating to fill one of the preferences for Microbiome-friendly food products for a healthier, more productive and sustainable life.

ARAFATEA provides four product categories, namely Premium Tea, Tea & Friends, Snack and Fruit. All are Microbiome-friendly, a holistic approach to maintaining health.

ARAFATEA has access & cooperation with the best tea factories, fruit and herbal farmers who pay attention to soil nutrient quality, able to provide Premium Tea, Herbal, Fruit and Snacks made from 100% natural ingredients. Initially presented to the Niche Market: Tea Lovers, then starting in 2022 expanding services to the general public and B2B. Also provides White Label services to make it easier for partners to focus on serving target markets with the support of quality assurance from Arafatea.



Ifah Syarifah
Founder



Darso Arafa
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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CERTIFICATION

<input type="checkbox"/> Barcode	<input type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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Berikan Teknologi
Indonesia

PT Berikan Teknologi Indonesia

Berikan Teknologi Indonesia is a pioneer in amino acid hydrolysate production, harnessing cutting-edge biotechnology to create innovative, high-protein food products. Founded in 2020 under the brand name Forayya, meaning “For Indonesia Raya,” Berikan Teknologi Indonesia enters the market as a fresh player in the amino acid industry, specializing in 100% Indonesian-sourced protein.

Through a unique blend of food technology and biotechnology, Forayya brings high-protein products to life. Our state-of-the-art facility transforms fresh marine proteins into diverse, delicious offerings, produced under the highest food-grade standards. Currently, our product lineup includes protein-rich cookies, all-purpose seasonings, and Indonesia’s first protein drink—ushering in a new era of locally sourced, nutrition-focused innovation.

With a commitment to delivering food that’s not only nutritious but also supports cognitive development for future generations, Berikan Teknologi Indonesia offers an eco-friendly protein alternative that rich in EPA DHA & Omega-3, free from any fishy odor, allergens, heavy metals, and microplastics and fastest digesting protein that the body can quickly absorb.

Join us in supporting sustainable nutrition that empowers communities and drives Indonesia’s food innovation forward—discover the future of high-quality, locally sourced protein with us today!



Yogie Arry
Founder



Maqbulatin Nuha
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2020



ADDRESS

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Dian Oktaria
Founder

PT Berkah Jaya Doplang

PT Berkah Jaya Doplang is a private company which operates in the field of providing fruit and vegetables as well as adding food additives. This company was founded in 2020, whose address is a. Asyhari street dusun krajan doplang village, bawen district, semarang regency, central java, indonesia (50661).

After registering a certificate from the halal product guarantee management body of the republic of indonesia. We strive to develop small and medium enterprises (smes). We currently provide ready-to-eat snacks. Our products are safe and halal for consumption. We are committed to providing the best quality products at affordable prices for all levels of society.

Banana stem chips are made from selected big banana processed with indonesian flour and spices. Benefits of consuming banana stem are detox the digestive system, treat stomach acid, loose weight, stabilizes blood sugar levels, reduces fever during childbirth.

Chocolate bar made from local bawen cacao and simply processed. Benefits of consuming chocolate bars are increase energy, improve your mood, control appetite, increase body immunity, control blood sugar levels, maintain brain function and health, lower cholesterol levels, prevent heart disease, prevent strokes, inhibits the growth of cancer cells.



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2020



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PT Emazing Kuliner Indonesia

EMAZING is an Indonesian culinary brand that offers a unique blend of 16 regional spices, each carefully crafted to showcase the rich, authentic flavors of Indonesia. With a registered patent (IDM001088008), EMAZING brings together the expertise of professional chefs who have explored Indonesia's diverse culinary landscape, ensuring that each product delivers a truly authentic taste while preserving regional specialties.

The brand's goal is to offer the distinctive taste of the Indonesian archipelago in a practical, easy-to-use format. EMAZING products come in convenient packaging, making them simple to prepare at home or present as thoughtful gifts for loved ones.

Quality and safety are at the core of EMAZING's values. All products are manufactured under stringent standards, including Good Manufacturing Practices (GMP), Halal certification from the Indonesian Ulema Council (MUI), and approval from the Food and Drug Supervisory Agency (BPOM). Additionally, EMAZING holds a Certificate of Veterinary Control from the DKI Jakarta provincial government.

With a long-term vision to make Indonesian culinary specialties more accessible and appealing, EMAZING is committed to introducing regional flavors to both local and international markets. Its mission includes supporting the local supply chain, empowering employees, and promoting the growth of all stakeholders involved, while always staying true to Indonesia's rich culinary heritage.



Yulyanto
Founder



Dodid Mujaddid
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



ADDRESS

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CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input checked="" type="checkbox"/> GMP
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Gurih dan manis dengan aroma bumbu bakar khas rempah

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih dan renyah dengan taburan bumbu rempah yang melimpah dan wangi

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih dan sedikit manis dengan rasa khas minang

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih dengan aroma karamel dan rasa khas minang

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih pedas dan segar dengan tambahan kuah berbumbu khas bali

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih dengan kesegaran aroma rempah khas manado

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih, renyah dan sedap dengan tambahan sambal rempah hitam khas madura

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih dan manis dengan aroma bumbu bakar khas rempah

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



Gurih dan pedas dengan aroma bakar sedap belacan (terasi) khas sumbawa

emazing.food | Emazing | emazing.food | 081296482295 | www.emazingfood.com



PT Ladang Sehat Indonesia

Ladang Lima is a pioneering Indonesian brand specializing in gluten-free food products made from locally sourced cassava. By transforming cassava into mocaf flour, Ladang Lima develops a range of gluten-free items, including pasta, cookies, noodles, and premix flour. The name “Ladang Lima” carries deep meaning: “Ladang” refers to the cassava fields where the raw ingredient grows, and “Lima” symbolizes the five key health benefits of the products—nutrient-rich, preservative-free, flavor-free, color-free, and free from artificial sweeteners.

Ladang Lima’s commitment to quality begins with its careful selection of raw materials and extends through every stage of production. The brand uses modern technology and hygienic processes to ensure that its products are safe, nutritious, and easily digestible. Certified Halal, registered with BPOM, and certified gluten-free by the Gluten Free Certification Organization (GFCO) from the USA, Ladang Lima products are safe for everyone, including those with gluten sensitivities.

As demand for healthy food grows, Ladang Lima has innovated with the first gluten-free pasta in Indonesia, successfully reaching both retail and the HORECA sector. The company continues to research and develop new products, bringing the goodness of cassava from the farm to the table, ensuring every meal is delicious, nutritious, and guaranteed gluten-free.



A. A. Raka Bagus V
Founder



Annisa Pratiwi
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2013



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CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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PT Langit Bumi Lestari

Sago is an indigenous Indonesia food crop found across Sumatra, Kalimantan, Sulawesi, Maluku, and Papua. As the world's primary sago producer, Indonesia possesses 5.5 million hectares of sago forests, supplying 90% of global sago demand. With its naturally sustainable life cycle, sago holds immense potential as an untapped source of natural food from Indonesia's rich ecosystems.

Sago is harvested from sustainable forests, not from agricultural farming, making it an ideal solution for addressing global challenges by actively reducing greenhouse gas emissions. As a sustainable food source, it requires zero input of fertilizers, pesticides, or other chemicals. Additionally, sago forests play a vital role in absorbing carbon dioxide, acting as a natural part of the world's "lungs", making a greater environmental impact than other food crops.

Inspired by our love for sago and a commitment to promoting healthy, local Indonesian food while contributing to global environmental sustainability, we continuously innovate in developing sago as a healthy and innovative alternative food source. PT Langit Bumi Lestari has been producing and distributing Sago Mee, Indonesian's first Gluten Free and Low GI instant noodle made from sago, since 2020.



Fidrianto
Founder



Prasna Ruseno Sosrowinoto
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2020



ADDRESS

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CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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PT Putra Jaya Nanas

PT Putra Jaya Nanas is a company engaged in the production of pineapple-flavored drinks with the brand "Segarrrr". This company is located in Sidorejo Village, Ponggok District, Blitar Regency, East Java Province.

Segarrrr has been around since 2017 and is presented in hygienic packaging. This drink is made with real fruit, produced with high standards, processed with sophisticated technology and of course the best so that the content and nutrition of pineapple fruit are maintained.

Our drink is a pioneer type of pineapple drink, namely a product with the first innovation. The Pineapple Flavored Drink that we produce is halal certified and has a distribution permit from BPOM. The advantages of our product are that it uses real sugar so it doesn't make your throat sore, contains vitamin C for body immunity, is practical, and of course easy to serve.

Suggestion: Served cold (in the refrigerator) it tastes better.



Samrotul Azizah
Founder



Priadi
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2021



ADDRESS

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Putra Jaya Nanas



CERTIFICATION

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leny photowork | 2018



PT Royal Kanagara Nayanika

Egg Royale is a modern take on the traditional Indonesian snack kue semprong, a delicate, crispy rolled wafer made from a blend of eggs, coconut milk, and flour. By combining tradition with a contemporary twist, Egg Royale aims to preserve and promote this heritage snack to a broader market.

The Story of Egg Royale: Egg Royale was born out of a heartfelt memory, inspired by the founder's childhood spent with their grandmother. Growing up, the founder watched their grandmother lovingly prepare kue semprong, a nostalgic treat often enjoyed during family gatherings. With a mission to share this cherished tradition with the world, Egg Royale was created. The brand aims not only to offer a delicious snack but also to bring a taste of Indonesian culture to every bite.

Product Advantages of Egg Royale: Authentic Taste with a Modern Touch: Egg Royale maintains the authentic taste of kue semprong while offering a more refined presentation and innovative flavors, appealing to both traditional and modern consumers. High-Quality Ingredients: Egg Royale uses premium ingredients, including fresh eggs and pure coconut milk, ensuring a rich flavor and satisfying crunch in every bite.

Eco-Friendly Packaging: In line with the brand's commitment to sustainability, Egg Royale employs eco-conscious packaging materials, reducing environmental impact. Perfect for Gifting and snacking with its elegant packaging and refined taste, Egg Royale makes an ideal gift or a delightful snack option, suitable for various occasions. Egg Royale bridges the past and present, introducing kue semprong to new generations while keeping the traditional taste alive.



Oliver Flo Ardian
Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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PT Sinergi Balap Sejahtera

We are Pempek Balap, a growing food business brand that is committed to preserving Traditional Indonesian Food.

Pempek Balap was established in 2019 starting from us wanting to find experience in delicious, tasty, delicious, and affordable Pempek culinary. PEMPEK BALAP itself means "Pempek Bawaan Lapar". The philosophy is that everyone who sees Pempek Bawanya Hungry, a jargon created by the Brand Expert "Pak Subiako".

Pempek Balap's specialty, namely not the Pempek, what's important is the vinegar (cuko). Our pempek products is made from a good quality ground mackerel, processed hygienically and using experienced experts. Due to the many requests for a new eating experience, Pempek Balap has a food sustainability innovation, namely pempek that "lasts up to 1 year without preservatives" and the product innovation "Pempek Kelepon". In an instant, this business grew very quickly following the current business trend pattern.



Maya Puspita
Founder



Emil Kadarismansyah
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2019



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-



CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
<input type="checkbox"/> Gluten Free	<input type="checkbox"/> HACCP	<input checked="" type="checkbox"/> Halal
<input type="checkbox"/> ISO	<input type="checkbox"/> NKV	<input checked="" type="checkbox"/> Nutrition Fact
<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT





PT Suhita Lebah Indonesia

Suhita Honey is committed to protecting local bees, especially native Indonesian bees (Stingless bee, Apis dorsata, Apis cerana) so that they continue to be sustainable, adding to the economic value of forest fringe communities without over-exploitation and supporting sustainable agriculture by providing local bee pollination services.

This company has developed an integration system from upstream to downstream, starting from production in Sumatra's primary forests to modern marketing by utilizing renewable technology and research. Its business ecosystem includes:

- Beekeepers and pollination services: As producers
- Technology Supplier: Supports production through technology and innovation in post-harvest handling of honey.
- Distribution Channels: Covers online and offline platforms to reach a wider market.
- Final Consumer: Market that is aware of halal and high quality products.



Isnina
Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2021



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<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT





PT Sukses Bintang Inka

Our company, PT Sukses Bintang Inka, is dedicated to providing high-quality, nature-based health products. Established on April 22, 2022, we focus on utilizing natural ingredients with a touch of modern innovation to support a healthy lifestyle. One of our flagship products is Sacha Inchi, a superfood rich in health benefits.

Sacha Inchi is known as a natural source of omega-3, omega-6, and omega-9, and is packed with antioxidants and high protein content. This product is derived from the seeds of the Sacha Inchi plant, which grows in tropical regions. With hygienic and modern production processes, we ensure the highest quality in every seed we process.

We offer a variety of Sacha Inchi products, from Sacha Inchi oil, which can be used as a daily supplement or cooking ingredient, to healthy snacks made from crunchy roasted Sacha Inchi seeds.

All of our products are made from 100% natural ingredients, without preservatives or artificial coloring. Our commitment is to continuously innovate and deliver natural products that promote long-term health. We believe that the best health solutions come from nature.



Muhamad Abdurahman
Founder



Riza Fahlepi
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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-



CERTIFICATION

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<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT



INCHAKEY
SACHA INCHI
-PEDAS MAMBAH
No. PIRT :
2153214020201-25
Diperoleh Oleh/Manufactured by
PT. Sukses Bintang Inka
Jawa Barat - Indonesia

INCHAKEY
MINYAK SACHA
COLD PRESSED FROM SACHA INCHI SEEDS
Rich with
Omega 3,6,9
Vit A & E
Diperoleh Oleh/Produced by
PT. Sukses Bintang Inka
Jl. Boroh / Netto :
250 ml

INCHAKEY
Roasted KACANG SACHA
Original Taste-
100% INDONESIA
No. PIRT :
2153214020201-25
Diperoleh Oleh/Produced by
PT. Sukses Bintang Inka
Jawa Barat - Indonesia

INCHAKEY
SACHA INCHI
-ORIGINAL-
Netto :
75g
No. PIRT :
2153214020201-25
Diperoleh Oleh/Produced by
PT. Sukses Bintang Inka
Jawa Barat - Indonesia



Sanrah Food

Sanrah Food was established to bring the rich flavors of traditional Indonesian cuisine to households, offering healthy, homemade food options. Over the past seven years, our company has built a reputation for quality and has secured legal certifications for our products.

Initially focused on frozen foods with a limited shelf life, we have since expanded to include ready-to-eat meals that can be stored at room temperature, making them more accessible to a wider audience.

One of our standout products is Instant Rice, which can be prepared in just 10 minutes by adding hot water, offering the authentic taste of Indonesian home cooking. Instant Rice by Sanrah Food has become a top choice for travelers and busy professionals seeking convenient yet traditional meals.

Today, Sanrah Food's mission extends beyond food production. We are also active in community empowerment initiatives, such as educating local farmers on chili cultivation. At Sanrah Food, we believe in nourishing not only our customers but also the communities we serve.



Lina S Rahmania
Founder



Mas Yogi
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2017



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SOCIAL MEDIA

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Sanrah Food



CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> P-IRT	<input type="checkbox"/> PSAT







Skywork Indonesia

Skywork Indonesia: Bringing Happiness through Natural Food!

Skywork Indonesia with brand Gogofield; recognizes that food plays a crucial role in maintaining and enhancing our health, alongside vitamins and medicine. We specialize in crafting natural, moderately processed, and delicious foods. Our dedication to natural ingredients ensures our offerings delight your taste buds while nourishing your body.

We are committed to wellness, quality, and innovation. Our high sourcing standards reflect our dedication to excellence, continuous product improvement through health benefits, and prioritizing Indonesian local products to support our community while ensuring freshness in every offering.

Gogofield Crunchy Brownie is a halal and gluten-free treat made without additional baking soda, allowing you to enjoy a chocolatey snack while preventing baking soda accumulation and digestive issues. We also offer a variety of nutritious products, including Crispy Anchovy for extra calcium, King Salmon Skin for omega-3, Crunchy Tempeh for plant-based protein, Ghee for healthy fats, and more. Each of our snacks and foods is crafted to deliver added health benefits.

Join us on our mission to make every snack time a joyful experience with Gogofield, where natural ingredients and mouthwatering flavors unite for everyone!



Noni Lie
Founder



Kristian Lukito
Co-Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2022



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CERTIFICATION

Barcode BPOM (MD) GMP
 Gluten Free HACCP Halal
 ISO NKV Nutrition Fact
 Organic P-IRT PSAT



gogofield

GLUTEN FREE
& CHOCOLATEY





TARABAN

Taraban was established in 2017, with the special known product as Dayak chili paste (Sambal Dayak). This chili paste uses a unique main ingredient, Dayak Chili, a typical Kalimantan chili that only grows in rural area and is developed by Dayak Tribe farmers. This kind of chili is the reason why Sambal Dayak offers a different level of spiciness and savory sensation compared to other chili pastes.

Sambal Dayak offers various appetizing flavors, inspired by the local potential nature of Tarakan, North Kalimantan. We offer: pepija fish, Tarakan crab, dry shrimp, smoked skipjack, fried onions, and squid. Each variant is a unique blend of flavors, such as crab meat and eggs, as well as fish and shrimp tastes for the more special tastes.

One of Sambal Dayak's advantages is our commitment for preservative-free, so that our chili paste is safe for consumption for up to six months of storage at room temperature. This product is packed in practical PET Can bottles and pouches, with a net weight of 135 grams, it is easy and very practical for storage and usage.



Yuliatin
Founder



TYPE

Intermediate Product End Product



ESTABLISHED SINCE

2021



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 taraban



CERTIFICATION

<input type="checkbox"/> Barcode	<input checked="" type="checkbox"/> BPOM (MD)	<input type="checkbox"/> GMP
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Assessor and Selection Panelist

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Budihardjo Iduansjah

Chairman of the Indonesian Retailers and Shopping Center Tenants Association (HIPPINDO)



Eripson Sinaga

Assistant Deputy Minister for Community Economic Empowerment and Entrepreneurship of the Coordinating Ministry for Economic Affairs



Mira Rahmawaty

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Prof. Dr. Ir. Purwiyatno Hariyadi

Professor at Bogor Agricultural University (IPB)



Bonnie Susilo

Chief Marketing Officer (CMO) of PT Ultima Rasa Acceleration (ULTRA)

Assessor and Selection Panelist

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Kemenady Cocreation
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Yan Rezky Fahza

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& Renovation at PT Nestlé
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Dika Rinakuki

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Dede Saputra

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...

Ministry of Industry
Kementerian Perindustrian


Directorate General of Small, Medium, and Multifarious Industry
Direktorat Jenderal Industri Kecil, Menengah dan Aneka


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Arranged By
Directorate of Small and Medium- Sized Food,
Furniture, and Building Materials Industries



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