



BUMI MAJU SEJAHTERA

# Bringing the Spices of Banda Neira, Once Craved by Kings and Queens, to Every Table



Jl. Mayjend Sungkono No.38, Sub  
District Kebomas, Surabaya, East  
Java 61124, Indonesia



[www.BumiMajuSejahtera.com](http://www.BumiMajuSejahtera.com)



[info@bumimajusejahtera.com](mailto:info@bumimajusejahtera.com)



## The History of The Spice Islands

In 1677, the **Dutch exchanged Manhattan with the British** for their claim to a small island, just under a square mile in size. This was because these **11 little-known islands**, located on the southeastern edge of Indonesia, were once **the world's only source of nutmeg**.

Those islands, were **Banda Neira**

At that time, nutmeg was one of the **most prized commodities** in Western Europe, reputedly capable of curing ailments ranging from gas to the bubonic plague.

It all began in the early centuries of the second millennium, when Bandanese began cultivating nutmeg and quickly becoming the primary port for nutmeg trade. This attract Chinese, Malay, Javanese, and Arabo-Persian merchants, which in turn, **inviting the colonials to put their feet into the Spice Islands**.

For the Dutch, securing a nutmeg monopoly was worth giving up Manhattan. The tradeoff was likely a no-brainer, given the lengths they'd already gone to corner the market.



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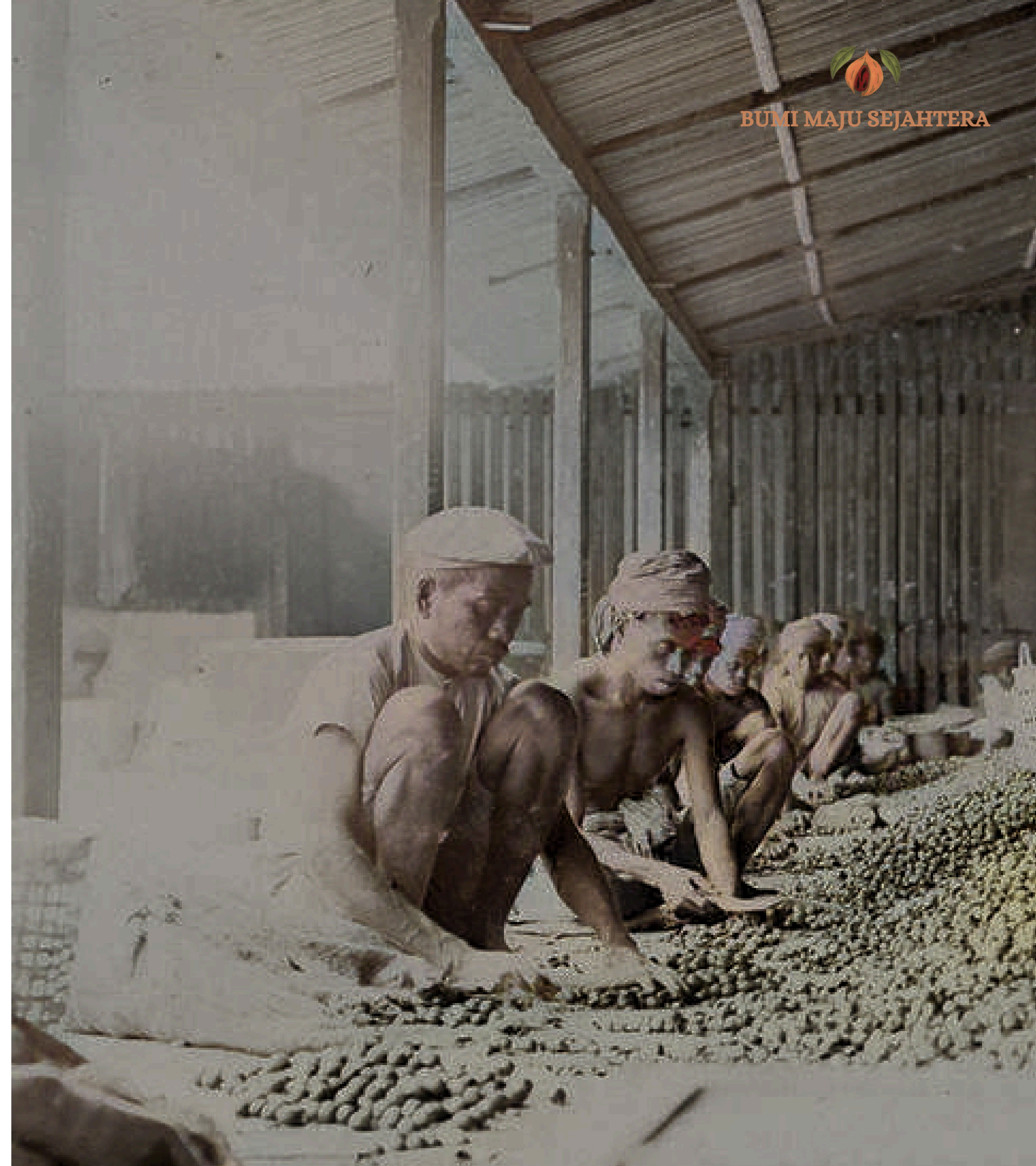
**The Dutch launched an attack on Banda Neira**, where they massacred residents, destroyed villages, and enslaved nearly 800 individuals, resulting in a significant **population decrease** from approximately 15,000 to only **1,000 - 2,000 across the islands**.

This violent campaign enabled the **Dutch East India Company (VOC)** to seize control of the nutmeg trade, showcasing their willingness to go to extreme lengths to **monopolize the market**.

Despite all the dark history, the production of **the world's finest nutmeg**, known for its unmatched flavor and potency, **continues unabated until today**.

It's truly miraculous that the Bandanese have managed to survive to this day. The **11 little-known islands**, with bountiful natural resources that once a blessing, can weigh heavily as a curse for its people.

and centuries later, **Cv. Bumi Maju Sejahtera** emerged from those very islands...





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# About Us

We are proud suppliers of spices from Banda Neira, the renowned Spice Islands steeped in centuries of history. Colonials once flocked to these shores for our unparalleled spices, and now we're bringing these exotic flavors to the world.

# Our Vision

Our vision is to provide our customers with the freshest, most flavorful spices from Banda Neira. We believe that everyone deserves to enjoy the unique and delicious flavors of our spices, and we are proud to play a role in bringing them to the world.

# Our Mission

Our mission is to share the rich heritage and exquisite flavors of Banda Neira's spices with the world. Through our dedication to quality, authenticity, and sustainable sourcing practices, we aim to become the leading ambassador for Banda Neira's spice legacy, enriching kitchens and delighting palates across continents.



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# Nutmeg Whole

HS 09081100

Nutmeg is an Evergreen tree, which grows to a height of 60 feet. The tree yields Two Spices – the Dark Colored Nutmeg and the Bright Red Mace that covers it. The principal Import Markets of Nutmeg are the European Community, United States, Japan, and India. Singapore and the Netherlands are major Re-Exporters of Nutmeg.

## Our Products

### Specification:

<b>Aflatoxin</b>	<b>: Not Detected (&lt;1.5 ppb)</b>
<b>Moisture</b>	<b>: 13% Max</b>
<b>Foreign Matter</b>	<b>: 1% Max</b>
<b>Packaging</b>	<b>: 50kg Nett Weight / bags</b>
<b>Loading</b>	<b>: 20feet -&gt; 12 MT (Approx)</b>



# Mace Whole

HS 09082100

Nutmeg and Mace are two different Spices obtained from the fruit of a single tree. While Nutmeg is the Dried kernel of the fruit, Mace is the Dried reticulated aril. Mace is the aril (the bright red, lacy covering) of the Nutmeg Seed Shell. The Mace is removed from the Shell and its broken parts are known as Blades.

## Our Products

### Specification:

<b>Quality</b>	<b>: HPS (Hand Picked and Selected)</b>
<b>Moisture</b>	<b>: 10% Max</b>
<b>Ash</b>	<b>: 2% Max</b>
<b>Packaging</b>	<b>: Bags or Boxes</b>
<b>Loading</b>	<b>: 20feet -&gt; 5 MT (Approx)</b>



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# Clove Lalpari

HS 09071000

## Our Products

Clove, as we know it, is the dried bud of the flower from the tree *Syzygium Aromaticum*. It belongs to the plant family named *Myrtaceae*. Cloves Tree is an Evergreen Tree and it is available throughout the year. They are native to the Maluku Islands in Indonesia. Cloves are mainly Cultivated in Indonesia, Madagascar and Brazil. Currently, Indonesia is considered the World's Largest Producer of Cloves.

### Specification:

Headless Count	: 10% Max
Moisture	: 6% - 10%
Foreign Matter	: 1% Max
Packaging	: Bags or Boxes
Loading	: 20feet -> 10 MT (Approx)



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# Our Previous Buyers



CV. Bumi Berkat



CV. Surya Mas



PT. Mahalaya Agri Corp



PT. Paracha Impex

**CV. Bumi Maju Sejahtera** is a trusted supplier to some of **Indonesia's largest spice companies**, known for our commitment to quality.

Now, we're stepping up our game to provide more people with **the freshest, most flavorful spices from Banda Neira**. We believe everyone deserves to enjoy these unique flavors, and **we're proud to bring them to the world**.





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# Gallery



# Contact Us



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[@bumimajusejahtera](https://www.instagram.com/bumimajusejahtera)



+62 85186821304