

Denat©ns LEADING THE SUPPLY OF SPICES & TEA

Authentic from **Indonesia** www.denatons.com

PT. Denatons Global Indonesia 2022



About Us Denatons

PT. Denatons Global Indonesia is a registered company specializing in supplying spices, tea & herbs from Indonesia

We strive to provide qualities and satisfaction to our customers along the chain of agricultural products utilization to get optimum added value for our customers. Denatons deliver the needs of customers especially for industrial manufacturers and for international market.

| Name of Company | PT. Denatons Global Indonesia |
|--------------------------------|--|
| Establisment | April 02, 2021 |
| Established | December 14, 2021 |
| Head Office | Jl. Komp. Asoka Blok D3 Nomor 14, Masale, Panakukkang, Makassar, South Sulawesi, Indonesia Phone : +62 851 6351 6386 (WA/Call) URL : https://www.denatons.com Email : info@denatons.com |
| Business Activities | Export and domestic sales of spices, tea and herbs from Indonesia |
| Representative Director | Tony Varian Yoditanto |
| Business Identity Number / NIB | 1412 2100 2805 3 |
| Tax ID / NPWP | 53.583.332.1-805.000 |
| Social Media | FB & Linkedin : Denatons Global Indonesia Instagram : @denatons.id |

Denatons aim to be the one stop platform to supplies raw & semi-raw commodities especially spices, herbs and tea from Indonesia. We supplies and distributes product with quality and standard based on your preferences. We engage and advocate local people to directly involve in our business.



Integrity means telling the truth, keeping our word and treating others with fairness and respect. Integrity is one of our most cherished assets. It must not be compromised.

Quality is exhibited in many ways by selling and supporting products and services that delight customers, establishing a work environment, delivering financial results that meet stakeholder expectations.

Putting **Ownership** wherever we are. Not only being accountable in our businesses, we also try to understand your needs, products and challenges.

Sustainability in a business is one where profitability, concern for the environment and social commitment are in harmony.



"Creating a supply chain ecosystem that empowers local communities and environmentally friendly is what we want to achieve."

Tony Varian Yoditanto - General Manager of Denatons Global Indonesia

Denat⊛ns TEA



Java Tea

High quality tea comes from a harmonious blend of humans and nature. The culture that continues to be passed down from generation to generation, makes tea a real proof of human history.

We are committed to providing the best tea from the motherland with an authentic taste and aroma from Indonesia.



Our black tea entirely comes from Central Java. The type of black tea we supply is **orthodox black**

tea, this is to provide an authentic experience when consuming tea leaves from Indonesia which are distinctive with their complex aroma and taste. All the black tea we supply is **RA (Rainforest Alliance) certified**. Our **green tea** comes directly from farmers and university plasma units in Indonesia. As part of our commitment to sustainable agriculture, we work with a tea processing unit in Central Java that is **RA (Rainforest Alliance) certified**. In the future, we will empower our fellow tea farmers in West Java to apply sustainable agricultural standards.



HS Code : 0902 10 / 0902 20 Java Green Tea

Working with **2** Production Units

Cisondari Estate



Gunpowder



Cultivated in

2 Estate

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Pekoe Super
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Jatilawang Estate





JAVA GREEN TEA

HS Code : 0902 10 / 0902 20

| Product Name | Java Green Tea |
|-----------------|---|
| Moisture | 1.2% |
| Origin | Central Java & West Java |
| Available Grade | Jatilawang (Central Java) : Pekoe Large, Pekoe Super, SM, Fanning, Unsorted Cisondari (West Java) : Gunpowder & Pekoe Super |
| Pb | Not Detected |
| ТРС | 1x10 ² colony/g |
| MPN Coliform | <2 MPN/g |
| Hg | Not Detected |
| Mold | 1x10 ¹ colony/g |
| Cd | Not Detected |
| As | Not Detected |
| Packing | Bulk / As per customer preferences |

HS Code : 0902 30 / 0902 40 Java Orthodox Black Tea

Working with **3** Production Units Cultivated in **3** Estate

Paninggaran, Blado, Pagilaran Estate









JAVA BLACK TEA

HS Code : 0902 30 / 0902 40

| Product Name | Java Orthodox Black Tea |
|-----------------|---|
| Moisture | 1.1% |
| Origin | Central Java (Paninggaran, Blado, Pagilaran) |
| Available Grade | OP Leafy (Orange Pekoe), BOP (Broken Orange Pekoe), Dust |
| Pb | Not Detected |
| TPC | 1x10 ¹ colony/g |
| MPN Coliform | <2 MPN/g |
| Hg | Not Detected |
| Mold | 1x10 ¹ colony/g |
| Cd | Not Detected |
| As | Not Detected |
| Packing | Bulk / As per customer preferences |

Denat@ns SPICES



Pepper

East Luwu Pepper (or Lada Luwu Timur) is grown only in Kabupaten East Luwu, one of the regencies in South Sulawesi, Indonesia. East Luwu Pepper is grown in two varieties, white and black.

The cultivation of the East Luwu Pepper in the island of South Sulawesi began in the 1930s, more precisely in the east coast of Lake Towuti by the Luwu Raya community. Since then the production of East Luwu Pepper has grown extensively and has been traded internationally.

Plantation Area
5,871 haAnnual
Production
> 4,323 tonCultivated in
11 DistricsRespresents
> 5,000
farmers

EAST LUWU PEPPER is recognised as a Geographical Indication (GI) product from Indonesia. Its intellectual property is protected by the Indonesian law under **GI Certificate Number G 000 000 090**

Geographical coverage & origin

Eleven sub-districts in the East Luwu regency where the original GI-certified :

| 1. Burau | 5. Angkona | 9. Wasuponda |
|-----------------|------------|----------------|
| 2. Wotu | 6. Malili | 10. Mangkutana |
| 3. Tomoni | 7. Towuti | 11. Kalaena |
| 4. Tomoni Timur | 8. Nuha | |

East Luwu Pepper currently comes in Dried Whole (Seed) White Pepper, Dried Whole (Seed) Black Pepper Seed, Ground (Powdered) White Pepper and Ground (Powdered) Pepper Powder.



Black Pepper

HS Code : 0904 11 / 0902 12

| Product Name | Black Pepper (Piper Nigrum) |
|-----------------|------------------------------------|
| Moisture | Max 15% |
| Origin | South Sulawesi |
| Available Grade | Whole Seed, Grounded |
| Color | Dark Brown - Black |
| Piperine | 1.91% - 2.89% |
| Essential oil | 2.20% - 2.89% |
| Quality | 500-570 G/L |
| Size | 3.5-5.0 mm |
| Packing | Bulk / As per customer preferences |

How to produce East Luwu Black Pepper?

1. Curing : Fresh twigs of peppercorn fruits of **East Luwu Pepper** is piled on a tarpaulin with a thickness of between 40 and 100 cm, and then covered for 2-3 days.

2. Threshing : After that, the fresh peppercorns are squashed and trampled using clean pair of boots until they are separated from the twigs. Sieves are used to separate twigs and peppercorns.

3. Drying : Finally the peppercorns are dried naturally under the sun, the same process as the white East Luwu Pepper.

4. Packing : Finally, the black peppers are cleaned thoroughly from debris and picked for proper storage.



White Pepper

HS Code : 0904 11 / 0902 12

| Product Name | White Pepper (Piper Nigrum) |
|-----------------|------------------------------------|
| Moisture | Max 15% |
| Origin | South Sulawesi |
| Available Grade | Whole Seed, Grounded |
| Color | Light Brown - White |
| Piperine | 2.56% - 3.48% |
| Essential oil | 1.00% - 1.92% |
| Quality | min. 600 G/L |
| Size | 3.0-4.0 mm |
| Packing | Bulk / As per customer preferences |

How to produce East Luwu White Pepper?

1. Soaking : A sack of fresh peppercorns of East Luwu Pepper is soaked in running fresh water for 10-15 days to soften the skin. The sack is turned every 2-3 days to ensure all peppers are fully soaked.

2. Rinsing : Then, they are stepped on to remove the outer skins before getting rinsed with fresh water.

3. Drying : The white peppers are naturally dried under the sun on clean surfaces and area for up to 3 days to achieve 12% dryness level.

4. Packing : Finally, the peppers are cleaned thoroughly from debris and picked for proper storage.



Cloves

HS Code : 0907 10

| Product Name | Cloves (Syzygium aromaticum) |
|--------------|------------------------------|
| Moisture | Max 15% |
| Origin | South Sulawesi |
| Form | Sun Dried |
| Color | Brown Reddish |
| MoQ | 12 Ton |

It is undeniable that Indonesia is the largest and best clove producer in the world to date. More than 70% of cloves circulating in various parts of the world today come from Indonesia.

As a supplier of typical Indonesian spices, we can also assist you in procuring cloves from our fostered farmers from Bone, Luwu and Ternate.





Ginger HS Code : 0910 11 / 0910 12

| Product Name | Ginger (Zingiber Officinale) |
|--------------|------------------------------|
| Moisture | Max 15% (Sun Dried Ginger) |
| Origin | South Sulawesi |
| Form | Whole Raw, Sun Dried |
| Color | Yellow |
| MoQ | 12 Ton |

Biopharmaceutical plants such as turmeric and ginger are plants that can be used in various industries such as the culinary and medicinal industries. Making us your partner for the procurement of these two commodities is the right choice, we have lived for many years closely with turmeric and ginger farmers in South Sulawesi.

Turmeric and ginger are the main commodities from South Sulawesi, especially from Bone, Maros and Gowa. We work with farmers and landowners to create a stable and sustainable ecosystem for the supply chain of these commodities.





Turmeric

HS Code : 0910 30

| Product Name | Turmeric (Curcuma Longa) |
|--------------|------------------------------|
| Moisture | Max 15% (Sun Dried Turmeric) |
| Origin | South Sulawesi |
| Form | Whole Raw, Sun Dried |
| Color | Orange -Light Brown |
| MoQ | 12 Ton |

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Denat@ns Others

17

Butterfly Pea

HS Code : 0712 90

| Product Name | Butterfly Pea Flower (Clitoria ternatea) |
|--------------|--|
| Moisture | Max 15% |
| Origin | East Java |
| Form | Sun Dried |
| Color | Purple |
| MoQ | 300 Kg |



| Product Name | Roselle (Hibiscus sabdariffa) |
|--------------|-------------------------------|
| Moisture | Max 15% |
| Origin | East Java |
| Form | Sun Dried |
| Color | Dark Red |
| MoQ | 300 Kg |

Gotu Kola

HS Code : 0712 90

| Product Name | Gotu Kola (Centella Asiatica) |
|--------------|-------------------------------|
| Moisture | Max 15% |
| Origin | Central Java |
| Form | Sun Dried |
| Color | Light Green |
| MoQ | 300 Kg |



| Product Name | Moringa (Moringa Oleifera) |
|--------------|----------------------------|
| Moisture | Max 15% |
| Origin | East Java |
| Form | Sun Dried |
| Color | Light Green |
| MoQ | 300 Kg |



Others

Tea Factory, Central Java





Pepper Warehouse, South Sulawesi



Butterfly Pea, East Java





Check our videos on youtube : https://www.youtube.com/@denatons.indonesia





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