

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

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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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