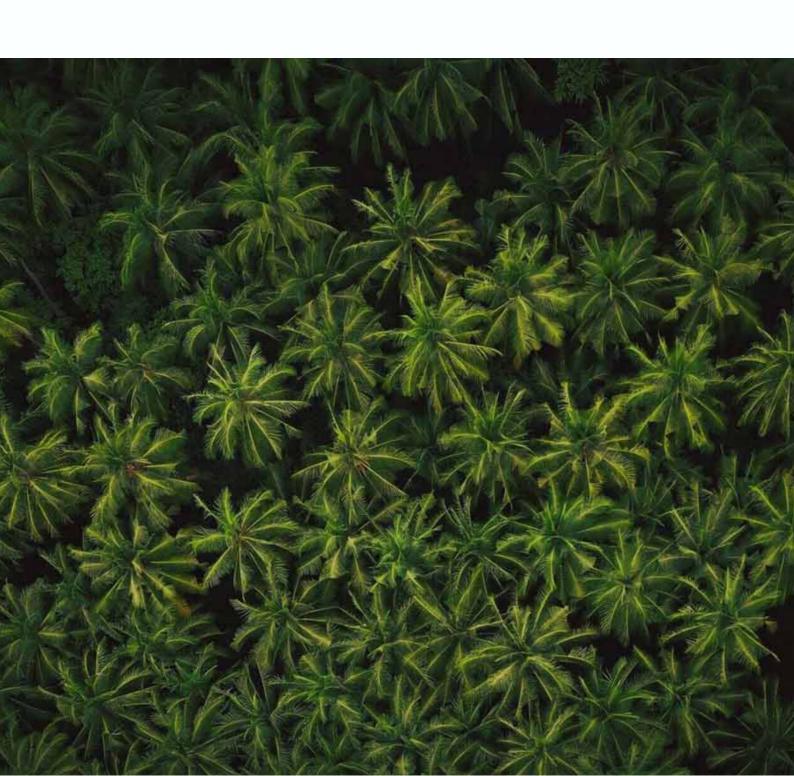


CONTACT

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- <u>+62 8139 0007 946</u>
- info@asantara.com

PT ADARKO NUSANTARA RANAJAYA

One Of The Best Exporter In Indonesia



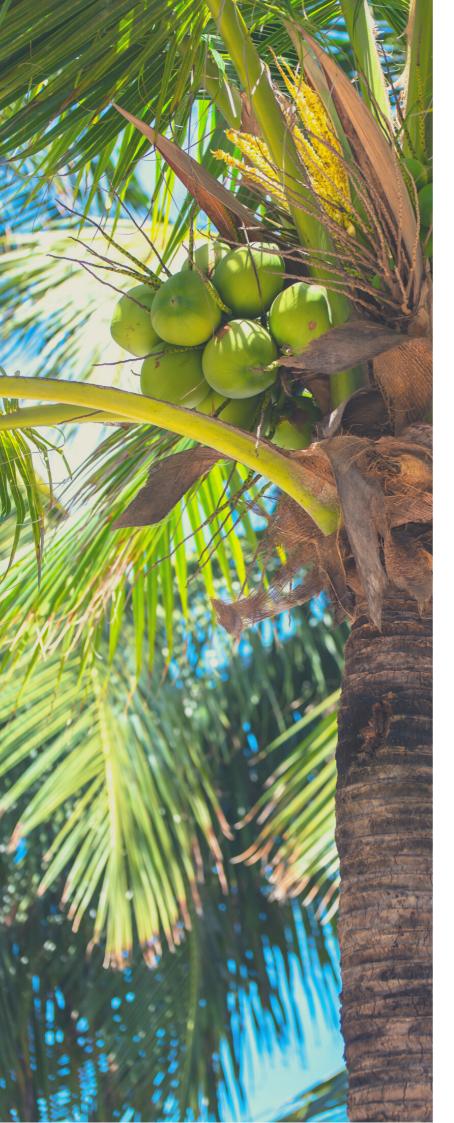




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GET IN TOUCH

Contact our company if customers are interested



About Us

We are Global Leading Producers of Agriculture Products Asantara is an export company that is part of a PT Adarko Nusantara Ranajaya that focus on a raw and finished products from agriculture from Indonesia. Founded in 2022, and is one of the leading agriculture product suppplier from Indonesia, strategically located in Indonesia. Our company is engaged in agriculture which provides the best agriculture from farmers throughout Indonesia.







PT ADARKO NUSANTARA RANAJAYA

We still want to be one of the best exporters in the world, to supply the needs of the global market. Our company has some world famous agriculture products such as briquette, virgin coconut oil, RBD CNO, tapioca starch and desiccated coconut



OUR VISION

Focusing on the goal of empowering farmers and communities to improve their welfare through our company





OUR MISSION

- Establish good relationships with all of our business partners.
- Providing maximum service with a team that is expert in their field.
- Always improve service
- always adapt in export business



Our Features

PROFESSIONAL TEAM

Together with our team of experts, we are ready to help you

QUALITY CONTROL

Our quality is tailored to your needs

AFFORDABLE PRICE

The prices we offer are first-hand prices









COCONUT SHELL BRIQUETTE



CUBE COCONUT CHARCOAL







HEXAGON COCONUT CHARCOAL

• 100% Natural • White ash • No Spark • Odourles • Smokless

PREMIUM GRADE

Calories: 7500 cal

Ash content: 2.2% - 2.5%

Moisture: 5%-6% Fixed carbon: 78% Volatile matter: 12% Burning time: 2h 30m

Ash color: White grey 99%

Crack free Odorless, Smokeless

Chemical Free

MEDIUM GRADE

Calories: 7000 cal Ash content: 3% Moisture: 7%-8% Fixed carbon: 75% Volatile matter: 15% Burning time: 2h

Ash color : White cream 99% Crack free Odorless, Smokeless

Chemical Free



BARBEQUE BRIQUETTE



HEXAGON COCONUT CHARCOAL

• 100% Natural • White ash • No Spark • Odourles • Smokless

SPECIFICATION

Calories : 6000 cal Ash content : 5% Moisture : 8%

Fixed carbon: 70% Volatile matter: 18% Burning time: 8h size 5cm x 20cm

Ash color: Cream Chemical Free

Smokeless

• Made from mix material of coconut shell charcoal and hard wood charcoal





UNSWEETENED DESICCATED COCONUT (LOW FAT FINE)

Desiccated Coconut is the de-shelled, pared, washed, milled, blanched, dried, sifted and hygienically packed meat of the fresh and mature fruit of coconut (scientific name: Cocos nucifera L.) Each pack is identified as to grade, production code/date and serial number. Other marking is stamped on the bag as required by buyer

A.PHYSICAL

1. Colour : White, free from yellow specks or other discolourations

2. Flavour/odour : Mild and sweet characteristics of coconut, free of foreign flavours and odours

. Size : Fine granules of coconut

4. Granulation

No. of sieves (ASTM) : % Retained On

Mesh 7 (2.8 mm) :

 Mesh 14 (1.4 mm)
 : 10 maximum

 Mesh 18 (1.0 mm)
 : 30 maximum

 Pan
 : 65 -80

B.CHEMICAL

1. Moisture, % : 3,0 Maximum
2. Total Fat (Dry Basis), % : 45 - 55
3. Free Fatty Acid (as lauric) Dry basis, % : 0,10 maximum
3. Free Fatty Acid (as lauric) Dry basis, % : 0,10 maximum
5. Residual SO2, ppm : < 10

C.MICROBIOLOGICAL

1. Total Plate Count, cfu/gram: 10.000 maximum2. Yeast, cfu/gram: 50 maximum3. Moulds, cfu/gram: 50 maximum4. Enterobacteriaceae, cfu/gram: 100 maximum5. Salmonella, per 50 gram: Absence6. E.coli, per 50 gram: Absence

D.INGREDIENT LISTING (In Descending order)

Coconut meat.

E.PACKAGING AND PACKING SIZE

Standard Packing: 25 kg Net weight in multiwall paper bag with inner polyliner.

F.STORAGE CONDITION

- The product can be stored at ambient temperature, in clean odour-free area and away from wall. Avoid storage in high moisture area.
- $\hbox{-} To preserve product color for optimum shelf life would be better to keep in cooler temperature (10-15oC).\\$

G.SHELF LIFE

Product should have a shelf life of 12 months from the date of production and store under proper storage conditions in the original sealed bag.





UNSWEETENED DESICCATED COCONUT (LOW FAT EXTRA FINE)

Desiccated Coconut is the de-shelled, pared, washed, milled, blanched, dried, sifted and hygienically packed meat of the fresh and mature fruit of coconut (scientific name: Cocos nucifera L). Each pack is identified as to grade, production code/date and serial number. Other marking is stamped on the bag as required by buyer

A.PHYSICAL

1. Colour

2. Flavour/ Odour

3. Size

4. Granulation:

 No. of sieves (ASTM)
 % Retained On

 Mesh 18 (1.00 mm)
 25 maximum

 Pan
 75 – 100

B.CHEMICAL

Moisture Content, % w/w
 Fat Content (Dry basis), % w/w
 Free Fatty Acid (as lauric acid), %
 Residual SO2, mg/kg
 3.0 maximum
 40 - 50
 0.10 maximum
 <10

4. Residual SO2, mg/kg 5. pH (in 10% dispersion) 6.1 - 6.7

C.MICROBIOLOGICAL

1. Total Plate Count, cfu/g5,000 maximum2. Yeast, cfu/g50 maximum3. Moulds, cfu/g50 maximum4. Enterobacteriaceae, cfu/g100 maximum5. E.coli, Absence/50gAbsence6. Salmonella, Absence/50gAbsence

D.INGREDIENT LIST:

Coconut meat

E. PACKING

Standard Packing: 25 kg net weight in multiwall paper bag with inner polyliner.

F. STORAGE

- The product can be stored at ambient temperature in clean odour-free area and away from wall. Avoid storage in high moisture area.
- To preserve product color for optimum shelf life would be better to keep in cooler temperature (10-15°C).

- White, free from yellow specks or other discolourations

- Extra fine granules of coconut

- Mild and sweet characteristics of coconut, free of foreign flavours and odours

G. SHELF LIFE

Product should have a shelf life of 12 months from the date of production and store under proper storage conditions in the original sealed bag.





COCONUT COOKING OIL

Asantara Coconut Cooking Oil is a pure coconut oil obtained from refined, bleached with bleaching earth, activated carbon and further deodorized by steam.

A. PHYSICAL

1. Appearance : Fully liquid at above 26oC

2. Melting point, oC : 24 - 26

3. Specific gravity (250C/250C) : 0.9100 - 0.9210

B. SENSORY

1. Colour (5 1/4 inch cell Lovibond)

Red: 0.6 maximum Yellow: 15.0 maximum

2. Taste : Bland neutral taste, free from rancid or sour taste

3. Odour : Odorless, free from rancid odour

C. CHEMICAL

1. Free Fatty Acid (as Lauric Acid): 0.07 maximum

2. Per:oxide Value. meq O2/kg : 1.0 maximum when packed

D. PACKING

Available in 1L standing pouch, 2L standing pouch, 5L jerry can. 18L jerry can, 18L bag in box (BIB) and 20L pail.

E. STORAGE

Store on pallets or dunnage in dry, clean odor-free area away from direct sunlight. At ambient condition above 26oC the product is liquid and tends to solidify below 24oC

F. SELF-LIFE

24 months from date of manufacture under the recommended storage condition.





CRUDE COCONUT OIL

CCNO (Crude Coconut Oil) is the pure coconut oil obtained from the mechanical pressing of copra

A.PHYSICAL

1. Appearance : Fully liquid at above 26C, clear yellow

2. Melting point, oC : 24 - 26

3. Specific gravity (25oC/25oC) : 0.9100 - 0.9210

B.SENSORY

1.Colour (5 1/4 inch cell Lovibond)

Red : 15.0 maximum Yellow : 75.0 maximum

2.Taste :-

3.Odour : Characteristic odour of oil/normal

C.CHEMICAL

1.Moisture Content and : 1.0 maximum

Insoluble Impurities, %

2.Iodine Value :14.0 maximum
3.Peroxide Value, meq peroxide/Kg :10.0 maximum
4.Saponification Value :248 - 265
5.Acid Value, mg KOH/g :10.0 maximum
6.Free Fatty Acid as Lauric,% :3.0 maximum
7.Unsaponifiable matter, % :15.0 maximum
8.Refractive Index 40"C :1.4480 - 1.4500

D.APPLICATTONS

For use in food and cosmetic applications due to its long shelf life and resistance to oxidation.

E.PACKING

Delivery in bulk, well-closed containers which do not have any deleterious effect on the oil. Other packaging methods available open request.

F.STORAGE

At ambient condition above 26oC the product is liquid and tends to solidify below 24oC.

G.SHELF-LIFE

12 months from date of manufacture under the recommended storage condition.





TAPIOCA STARCH

Tapioca starch is obtained from cassava starch or cassava juice syrup deposits. The color of tapioca flour is very white and quite different from the other two types of flour

SPECIFICATION

Parameter	Units	Test Result	Methods
Condition			
Shape		Powder Yield Smooth	SNI 3451 : 2011
Color		White Typical Tapioca	
Taste & Flavour		Normal	
Ash		12.5	
Water	%	0.15	
Starch Content	%	96.5	
White Degree		98.5	
PH		3.12	SNI 01-2891-1992
Fineness passed 100 mesh sieve	%	99.8	SNI 7622 : 2011
Viscosity (lar .4 %) , Spindle 1.100 RPM , 25 ° C	сР	498	Viskometer Brookfield
Sulfite (SO ₂)	Mg/kg	<3	SNI 01-2894-1992



LEGALITY



KEMENTERIAN HUKUM DAN HAK ASASI MANUSIA REPUBLIK INDONESIA

SERTIFIKAT PENDAFTARAN PENDIRIAN PERSEROAN PERORANGAN

NOMOR: AHU-045773.AH.01.30.Tahun 2022

PT ADARKO NUSANTARA RANAJAYA Berkedudukan di Kota Adm. Jakarta Selatan

telah terdaftar sebagai badan hukum dan tercatat dalam pangkalan data Direktorat Jenderal Administrasi Hukum Umum. Sertifikat ini berlaku sejak tanggal diterbitkan.

Jakarta, 21 Oktober 2022

a.n. Menteri Hukum dan Hak Asasi Manusia, Direktur Jenderal Administrasi Hukum Umum



PEMERINTAH REPUBLIK INDONESIA

PERIZINAN BERUSAHA BERBASIS RISIKO

Berdasarkan Undang-Undang Nomor 11 Tahun 2020 tentang Cipta Kerja, Pemerintah Republik Indonesia menerbitkan Nomor Induk Berusaha (NIB) kepada:

Alamat Kantor

. Telepon

Status Penanaman Modal
 Kode Klasifikasi Baku Lapangan Usaha Indonesia (KBLI)
 Skala Haaha

: info@asantara.co : PMDN aha Indonesia : Lihat Lampiran

NIB ini berlaku di seluruh wilayah Repubik Indonesia selama menjalankan kegiatan usaha dan berlaku sebagai Angka Pengenal Impor (API-U), hak akses kepabeanan, pendafitaran kepesertaan jaminan sosial kesehatan dan jaminan sosial ketenagakerjaan, serta bukti pemenuhan laporan pertama Wajib Lapor Ketenagakerjaan di Perusahaan (WLKP).

Pelaku Usaha dengan NIB tersebut di atas dapat melaksanakan kegiatan berusaha sebagaimana terlampir dengan tetap memperhatikan ketentuan peraturan perundang-undangan.

NIB ini merupakan perizinan tunggal yang berlaku sebagai sertlifikasi jaminan produk halal berdasarkan pernyataan mandiri pelaku usaha dan setelah memperoleh pembinaan dan/atau pendampingan Proses Produk Halal (PPH) dari Pemerintah Pusat dar Pemerintah Daerah sesuai dengan ketentuan peraturan perundang-undangan.

Diterbitkan di Jakarta, tanggal: 26 Oktober 202

Menteri Investasi/ Kepala Badan Koordinasi Penanaman Modal,



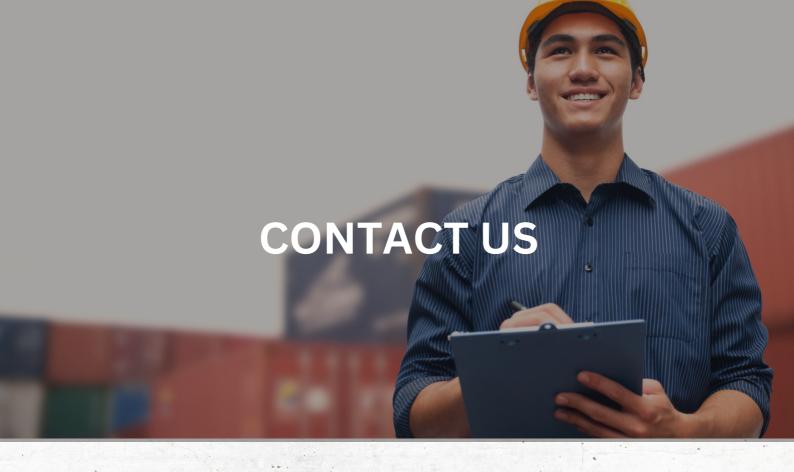
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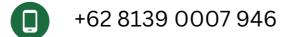
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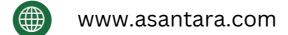
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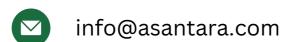












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