



COMPANY PROFILE AND CATALOG

CONTACT

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PT ADARKO NUSANTARA RANAJAYA

One Of The Best Exporter In Indonesia





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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 supplier 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 GOALS

GLOBAL LEADING OF AGRICULTURE
PRODUCTS

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





CATALOG PRODUCTS

One Of The Best Exporter In Indonesia

COCONUT SHELL BRIQUETTE



**CUBE COCONUT
CHARCOAL**



**CYLINDER COCONUT
CHARCOAL**



**HEXAGON COCONUT
CHARCOAL**

- **100% Natural**
- **White ash**
- **No Spark**
- **Odourless**
- **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**
- **Odourless**
- **Smokeless**

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
3. Size	: Fine granules of coconut
4. Granulation	
No. of sieves (ASTM)	: % Retained On
Mesh 7 (2.8 mm)	: 0
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 SO ₂ , ppm	: < 10

C. MICROBIOLOGICAL

1. Total Plate Count, cfu/gram	: 10.000 maximum
2. Yeast, cfu/gram	: 50 maximum
3. Moulds, cfu/gram	: 50 maximum
4. Enterobacteriaceae, cfu/gram	: 100 maximum
5. Salmonella, per 50 gram	: Absence
6. 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.
- 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 | - White, free from yellow specks or other discolourations |
| 2. Flavour/ Odour | - Mild and sweet characteristics of coconut, free of foreign flavours and odours |
| 3. Size | - Extra fine granules of coconut |
| 4. Granulation: | |
| No. of sieves (ASTM) | % Retained On |
| Mesh 18 (1.00 mm) | 25 maximum |
| Pan | 75 – 100 |

B. CHEMICAL

- | | |
|--|--------------|
| 1. Moisture Content, % w/w | 3.0 maximum |
| 2. Fat Content (Dry basis), % w/w | 40 - 50 |
| 3. Free Fatty Acid (as lauric acid), % | 0.10 maximum |
| 4. Residual SO ₂ , mg/kg | <10 |
| 5. pH (in 10% dispersion) | 6.1 - 6.7 |

C. MICROBIOLOGICAL

- | | |
|------------------------------|---------------|
| 1. Total Plate Count, cfu/g | 5,000 maximum |
| 2. Yeast, cfu/g | 50 maximum |
| 3. Moulds, cfu/g | 50 maximum |
| 4. Enterobacteriaceae, cfu/g | 100 maximum |
| 5. E.coli, Absence/50g | Absence |
| 6. Salmonella, Absence/50g | Absence |

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).

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 (25oC/25oC) : 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. Peroxide 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 Insoluble Impurities, % | : 1.0 maximum |
| 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. APPLICATIONS

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			SNI 3451 : 2011
Shape		Powder Yield Smooth	
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	cP	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
NOMOR INDUK BERUSAHA: 2610220037044

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

1. Nama Pelaku Usaha
2. Alamat Kantor

PT ADARKO NUSANTARA RANAJAYA
Gedung Wirasaha Lantai 1 Unit 104, Jalan HR Rasuna Said Kav. C-5,
Desa/Kelurahan Karet, Kec. Setiabudi, Kota Adm. Jakarta Selatan,
Provinsi DKI Jakarta,
Kode Pos: 12920

No. Telepon
Email

: info@asantara.com
: PMDN

3. Status Penanaman Modal
4. Kode Klasifikasi Baku Lapangan Usaha Indonesia (KBLU)

: Lihat Lampiran

5. Skala Usaha

: Usaha Mikro

NIB ini berlaku di seluruh wilayah Republik Indonesia selama menjalankan kegiatan usaha dan berlaku sebagai Angka Pengenal Impor (API-U), hak akses kepastian, pendaftaran kepesertaan jaminan sosial kesehatan dan jaminan sosial ketenagakerjaan, serta bukti pemenuhan laporan pertama Wajib Laporan 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 pertinan tunggal yang berlaku sebagai sertifikasi jaminan produk halal berdasarkan pernyataan mandiri pelaku usaha dan setelah memperoleh pembinaan dan/atau pendampingan Proses Produk Halal (PPH) dari Pemerintah Pusat dan Pemerintah Daerah sesuai dengan ketentuan peraturan perundang-undangan.

Diterbitkan di Jakarta, tanggal 26 Oktober 2022

Menteri Investasi/
Kepala Badan Koordinasi Penanaman Modal,



Ditandatangani secara elektronik

Dicetak tanggal: 26 Oktober 2022

1. Dokumen ini diterbitkan sistem OSS berdasarkan data dari Pelaku Usaha, terlampir dalam sistem OSS, yang menjadi tanggung jawab Pelaku Usaha.
2. Dalam hal terdapat kekeliruan isi dokumen ini akan dilakukan perbaikan sebagaimana mestinya.
3. Dokumen ini telah ditandatangani secara elektronik menggunakan sertifikat elektronik yang diterbitkan oleh BSE-BSSN.
4. Data lengkap Perizinan Berusaha dapat diperoleh melalui sistem OSS menggunakan link akses.



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