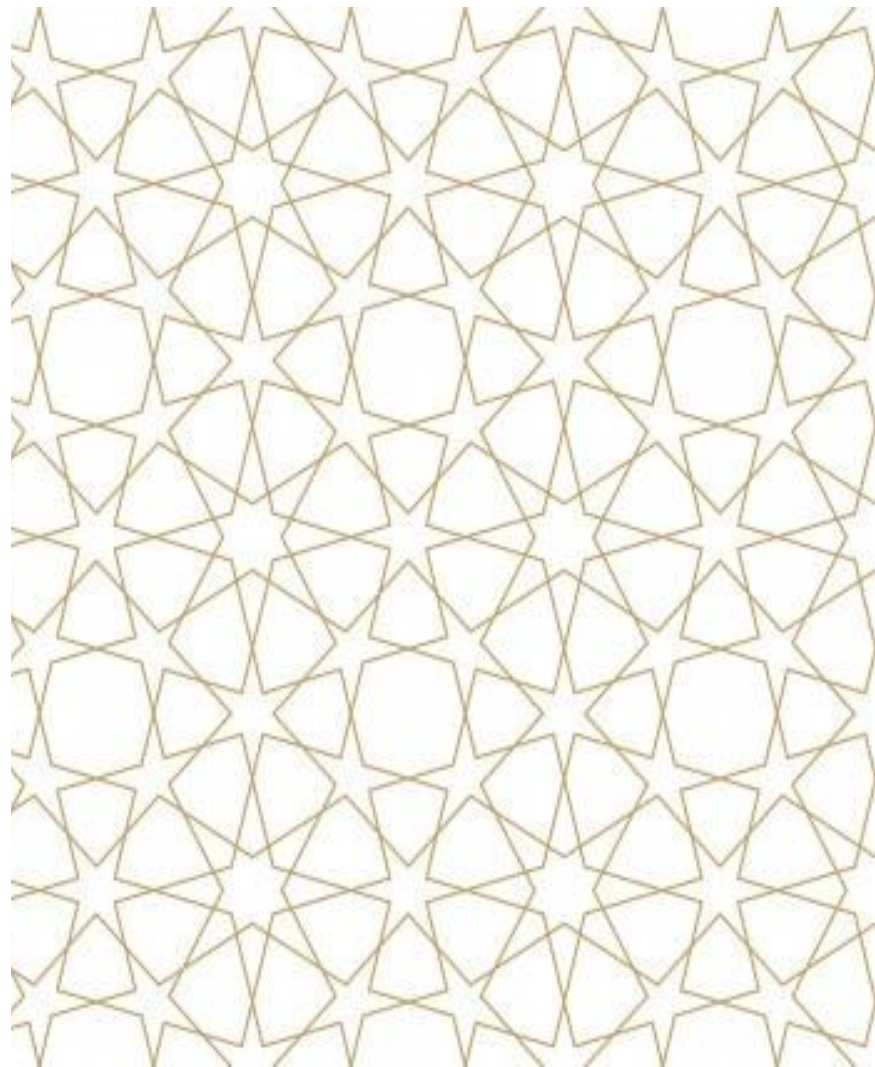


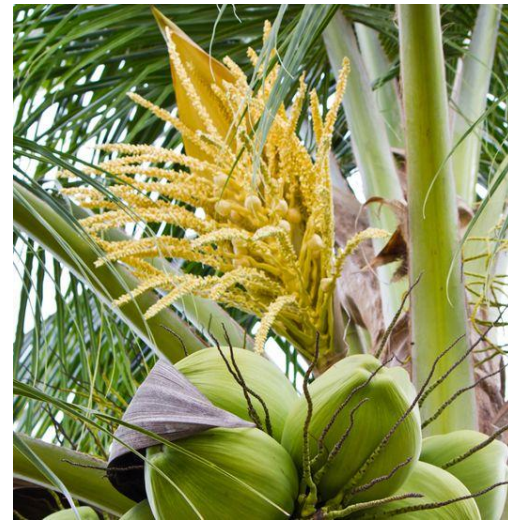
# *DECOCO COMPANY*

PT HNF ALAM SEJAHTERA



# About us

We are an Indonesian trading company, we export Galangal, Coffee Beans, Cassia Cinnamon, Coconut Sugar from Indonesia, approximately around 1500-2000 hectares land area in West Java and the number of members is +- 2000 farmers with a production capacity of 2500 tons per year. we have the best quality of products and competitive price.





Achmad Hanifa  
CEO

“Our extensive selection of products are not only the highest quality, but also economically priced to provide the best value. We’re committed to offering exceptional service, and work closely with our clients to ensure they’re 100% satisfied”



A lush coffee plantation with rows of coffee trees. The trees are covered in large, dark green, glossy leaves. Numerous clusters of coffee cherries are visible, some green and unripe, and others red and ripe. The background shows a dense forest of tall, thin trees.

# OUR PRODUCTS



# Cinnamon



## Cassia Bark

- |                        |   |
|------------------------|---|
| 1. Name of Product     | : <b>Cassia Korintji A Broken Cleaned (KABC) Min 1.9 – 2.4 % SVO</b>  |
| 2. Botanical name      | : <i>Cinnamomum burmanii</i>  |
| 3. Description         | : Small pieces of KA Sticks with quite thick bark, produced from selected dried stem's inner bark of tropical tree of Cassia. The granule size is <b>between 3 – 30 mm</b>  |
| 4. Origin              | : West Sumatera Province and Kerinci Regency – Indonesia  |
| 5. Apperance by visual | : Yellowish to Brown Cassia with granule size 3 – 30 mm.  |
| 6. Aroma / taste       | : Quite strong fragrant, pleasing odor, less clean, mildly pungent taste, sweet, warm, typically Cinnamon characteristic aroma,.  |
| 7. Infestation         | : Insects defiled Max 2,5% and insects dead max 2 tails, based on ASTA Cleanliness specifications, but surely shipper tries to minimize the infestation.  |
| 8. Moisture            | : Max. 12 %   |
| 9. Volatile Oil        | : 2,0 – 2,5 %   |
| 10. Total Ash          | : Max 5,0 %   |
| 11. Total mold         | : Max 5.0 %   |
| 12. Extraneous matter  | : Max 0,5 %   |
| 13. Whole insects dead | : Max. 2.0 Tails by count   |
| 14. Shelf Life         | : 24 months from manufacturing date with below recommended conditions <ul style="list-style-type: none"> <li>• Recommended storage temperature : 20 - 22° C</li> <li>• Recommended Storage humidity (RH) : 50 – 60%</li> <li>• Keep in dry and airy place with no direct sunlight exposure</li> <li>• No extreme treatments which could destroy packaging protection</li> </ul> |
| 15. Packaging          | : Poly bags and Gunny bags of 50 or 25 Kgs Nett each  |



- |     |                     |   |
|-----|---------------------|---|
| 1.  | Name of Product     | : <b>Cassia Vera AAA (VAAA) Long Sticks</b>   |
| 2.  | Botanical name      | : <i>Cinnamomum burmanii</i>  |
| 3.  | Description         | : Cassia Sticks produced from selected dried stem's inner bark of tropical tree of Cassia – <i>Cinnamomum burmanii</i> – Which diameter of the roll is <b>about 10 – 22 mm and Length from 25 – 60 cm</b>   |
| 4.  | Origin              | : West Sumatera Province and Kerinci Regency – Indonesia  |
| 5.  | Apperance by visual | : Yellowish brown cassia Long Sticks and there are some unscrapped outer layer and max 20 % opened roll.  |
| 6.  | Aroma / taste       | : Most fragrant, pleasing odor, mildly pungent taste, sweet, warm, typically Cinnamon characteristic aroma,.  |
| 7.  | Infestation         | : Insects defiled Max 2,5% and insects dead max 2 tails, based on ASTA Cleanliness specifications, but surely shipper tries to minimize the infestation.  |
| 8.  | Moisture            | : Max. 12 %   |
| 9.  | Volatile Oil        | : 1,50 – 1,75 %   |
| 10. | Total Ash           | : Max 5,0 %   |
| 11. | Total mold          | : Max 5.0 %   |
| 12. | Extraneous matter   | : Max 0,5 %   |
| 13. | Whole insects dead  | : Max. 2.0 Tails by count   |
| 14. | Shelf Life          | : 24 months from manufacturing date with below recommended conditions <ul style="list-style-type: none"> <li>• Recommended storage temperature : 20 - 22° C</li> <li>• Recommended Storage humidity (RH) : 50 – 60%</li> <li>• Keep in dry and airy place with no direct sunlight exposure</li> <li>• No extreme treatments which could destroy packaging protection</li> </ul> |
| 15. | Packaging           | : Packed in Poly Bales with 50 kgs nett each  |



*Grade AA*

# Coffee Beans



*Arabica Manglayang,  
Origin : Sumedang, West Java  
Process : Natural  
Moisture : Max 13%*





Arabica Gayo Grade 1

Origin : Aceh

Process : Semi Wash

Moisture : Max 13%



# TRY IT

Available Sumatra robusta grade 1

Origin : bengkulu

Defect : Max 11%

Screen : 16,17,18

Packing : gunny size 50kg



# Galangal



Origin : Bogor, West Java  
Production Capacity : 1000 Tons /Year



# *Galangal harvest time December 2021*









# Organic Coconut Sugar



**Crystal Type**



**Liquid Type**



**Block Type**

# Our Process

Our coconut from certified organic farm, the basic ingredients are selected coconut in the West and Central Java. Our coconut plantation use organic fertilizer without pesticide or other chemical

The coconut processed in a modern factory using organic Halal standard and HACCP procedures





# Certificate





*Get in touch*



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