

Company's AGROVE Introduction

AgroveFarm is a business entity under PT Agrove Indonesia Eksportiva which is engaged as agricultural exporter. Our speciality is Cassava / Yuca Root derivatif products : MOCAF CASSAVA FLOUR & CASSAVA SUGAR.

AgroveFarm office is located in Bogor, West Java. While our farms, house of production and storages are in Banjarnegara and Surakarta, Central Java. We process the flour & sugar near the source where all of our Cassava are planted and harvested. This made our products has the highest maintained quality and reasonable price.

Our goal is to support farmers and give an added value to the commodity that can match with the market worldwide. As per example : cassava can be processed as gluten free cassava flour that can substitute wheat flour.

We pay attention to the demand by only offering what's best and potential in the future for importers and F&B industry.



WHAT IS MOCAF CASSAVA FLOUR?



GLUTEN FREE MULTI PURPOSE FLOUR, made from 100% peeled and fermented cassava.



ALTERNATIVE OF WHEAT FLOUR ON 1:1 basis in many recipes.



ADDED VALUE: Mocaf Cassava Flour is healthier since it's Gluten Free, Has Low Glycaemic Index in comparison to wheat flour, Grain free and Nut free.



ADDED VALUE: No odor after taste, and whiter than wheat flour. The fermentation process make the flour rich in prebiotic.

Cassava Flour is gaining worldwide recognition as an alternative of wheat flour in comparison of 1:1 basis in most recipe.

It can be mixed with other flour in different concentrations in the global food industry and household.

If your recipe using cups as measure, just reduce flour volume by 25% for some recipes.



Fermentation process : The better differentiator



Wheat Flour alternative, with an added value!



Why Us?

- 1. Best Price.
- International Standard. The making process of AgroveFarm's Mocaf Cassava Flour is hygiene, follow the Hazard Analysis Critical Control Point and ISO.
- 3. Proven. Our house manufacture already produced and sell many new derivatifs products & brands from Mocaf Cassava Flour such as:

Noodle Cassava, Pasta Cassava, Cinnamon Choco Cassava Cookies, Sugar Cassava, Mocafine, Seasoned Flour Fried Chicken, etc.

Many proven recipes has successfully made from our Mocaf Cassava Flour!!











OUR PRODUCTS



MOCAF CASSAVA FLOUR BULK PACKAGING 25KG

Capacity of production:

Grade A: 300 MT/Month (mesh 100) Grade B: 70 MT/month (mesh 80)

MOQ: 5 MT - 11 MT

*Buyer can custom their own packaging

and language



MOCAF CASSAVA FLOUR POUCH 500 GR/1 KG

Capacity of production :

Grade A: 300 MT/Month (mesh 100) Grade B: 70 MT/month (mesh 80)

MOQ:5 MT

*Buyer can custom their own packaging and

language









CASSAVA SUGAR PALM SUGAR



BULK 25 KG / POUCH 500GR



We also produce products cassava sugar & palm sugar. The benefit of these sweetener than refined white sugar is it is 2x sweeter and low glucose and calory. Best for healthy diet and diabet patient

Our Specific Role For Cassava Market

AgroveFarm together with Researchers in Agricultural Institute (IPB, LIPI), Cassava Farmers community, Ministry of Agriculture and all Food Industry stakeholders in Indonesia have been maintaining the longterm research and results of Cassava derivatifs from years and then.

We attend regularly to a Focus Group Discussion and weekly webinar to keep updated, innovative, and follow the general market trend that is more conscious of healthy ingredients and even fulfill the specific needs like: people with gluten intolerant, autism, etc.

AGROVE











GALLERY



NGROYE

PT. Agrove Indonesia Eksportiva

Let's Get connected

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"Be a yardstick of quality, where excellence is expected" - Steve Jobs.