



Trade With Indonesia



MINISTRY OF TRADE
REPUBLIC OF INDONESIA

Indonesia Trade
Promotion Center



BANGGA BUATAN
INDONESIA



INDONESIAN MUSHROOM FOR THE WORLD



INDONESIAN MUSHROOM FOR THE WORLD (HS Code : 200310)



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ABOUT US

CV. Bhumiagri Nawasena Perkasa is a micro, small, and medium scaled business founded in Jakarta by Rully Prakasha and Rizal Imam Setia Aje in 2016. Our main line of business is the production of processed mushrooms with the taste of traditional Indonesian cuisine.

Our supporting business sector is trading various kinds of superior goods produced by Indonesia for the export market share, which includes trading Indonesian natural products and their derivative products.

Bhumiagri Nawasena Perkasa is the name of the business that we chose. With the philosophy of meaning, hope, and prayer contained in it. Hopefully, our business can become a business that can grow, develop, be strong, and can bring us and many people to a better and brighter future.



OUR VISION

To become a reference for micro, small, and medium scaled businesses by promoting Indonesia's prime products to foreign countries.



OUR MISSION

OUR MISSION

To introduce Indonesia's culinary riches made from mushrooms to foreign countries.

To socialize the health benefits of consuming edible mushrooms and medicinal mushrooms to the wider community.

To become an agribusiness company that has benefits and brings blessings to many parties.

To introduce Indonesia's natural wealth to foreign countries.

To improve the welfare of farmers by providing marketing links and better selling prices for crops.

OVERVIEW OF MUSHROOMS IN INDONESIA

Indonesia is located in Southeast Asia and the capital city of Indonesia is Jakarta. Indonesia is an archipelagic country that also has large and fertile land. Indonesia only has two seasons, namely the dry season and the rainy season. Indonesia also has tropical forests, rice farming areas, corn farms, and extensive sugar cane plantations. Waste from sawmills, rice farming, corn farming, and sugarcane plantations now have economic value as raw materials for growing edible mushrooms and medicinal mushrooms such as straw mushrooms, button mushrooms, oyster mushrooms, ear mushrooms, shiitake mushrooms, portabella mushrooms, and Lingzhi mushrooms (a type of medicinal mushroom).





Before, mushrooms used to grow when it is rainy season in humid places such as in forests and on rotting wood, but now mushrooms are able to be cultivated throughout the year without being constrained by weather and season. In other words, mushrooms can be grown, harvested, and sold on a daily basis. In Indonesia, mushrooms can be cultivated in the lowlands and the highlands.

In addition to its delicious taste resembling meat, mushrooms also have a number of nutritional content for human health. Mushrooms are anti-inflammatory, antiviral, and antibacterial, they also increase immunity and are rich in antioxidants. In Indonesia, farmers generally cultivate edible mushrooms and medicinal mushrooms without using chemical fertilizers, pesticides, and insecticides. Farmers cultivate mushrooms by always maintaining a stable air temperature, humidity, cleanliness in the room for fungal growth and, the use of pest traps.



Indonesia has 1340 ethnic groups and has 652 regional languages with a diversity of cultural customs and culinary riches of the archipelago. Some traditional Indonesian culinary delights such as Rendang, Gudeg, Soto, Gado-Gado, Sate, Nasi Goreng, and others are now known and in-demand to foreign countries.

Mushrooms can also be processed into various types of delicious and healthy dishes. In the production of processed mushrooms with the taste of traditional Indonesian cuisine, we do not use preservatives. However, we use the highest quality raw ingredients and the use of good sterilization technology. Thus, food can last for two years without changing its taste. We use Straw Mushrooms (*Volvariella Volvacea*) and Button Mushrooms (*Agaricus Bisporus*) in our mushroom products.



Rendang Mushroom

OUR
PRODUCT

Rendang is one of the traditional foods from the Minangkabau tribe, West Sumatra, Indonesia. Rendang comes from the word "Marandang" which means slowly. This meaning refers to the length of time it takes to cook and to produce a dry meat texture, a strong aroma of spices, with a dark brown color and maximum taste. So, Rendang is a cooking technique.

According to history, Rendang initially uses buffalo meat as its main ingredient. And for the Minangkabau people, dishes with buffalo meat are usually enjoyed in certain traditional events. Rendang occupies the highest caste among other dishes and is often referred to as "Kapalo Samba" which means the mother of food in Minangkabau tradition.

In addition, there are other symbolic meanings. Rendang's philosophy for the Minangkabau community is conference and consensus. This departs from the four main ingredients that symbolize the integrity of the Minangkabau community. Symbolically, "Dagiang" (meat) is niniak mamak (traditional tribal leaders), "Karambia" (coconut) symbolizes outsourced clever (intellectuals), "lado" (chili) as a symbol of scholars, and "pemasak" (seasoning) describes the entire Minangkabau society. Not surprisingly, rendang is chosen as the number one most delicious food in the world. In our product, we use mushrooms as a substitute for meat.

These Mushroom Cuisine are harvested on the same day in the mushroom cultivation plantations and are processed in a sterile method. They have a shelf life of two years.

Rendang Mushroom





OUR PRODUCT

Curry Spice Mushroom

In Indonesia, curry grows and develops on the island of Sumatra. In its growth, the first curry in Sumatra was influenced by India, but the taste of India was then completely changed by the use of various spices and herbs typical of the archipelago. The ingredient is no longer the same as almost all animal proteins, but it includes various vegetables as an ingredient for Indonesian

On the way, curry then expanded to the island of Java. However, in Java itself the taste of curry then changes to be more watery, using soy sauce or brown sugar so that it no longer uses strong spices such as cardamom. Meanwhile, vegetable curry which is widely served in Sumatra, such as "Cubadak" (jackfruit) Curry, Cempedak Curry, and Pakis Curry, did not develop in Java. In Java, curry only dwells in Goat Curry, Beef Curry, Chicken Curry, and others. In our product, we use mushrooms as a substitute for meat.

These Mushroom Cuisine are harvested on the same day in the mushroom cultivation plantations and are processed in a sterile method. They have a shelf life of two years.

Curry Spice Mushroom





Gudeg Mushroom

OUR
PRODUCT

Gudeg is one of the traditional foods from the Special Region of Yogyakarta, in Central Java, Indonesia. Gudeg has a long history, this food even existed before the Yogyakarta Sultanate and Surakarta Sunanate were established. It is said that the Gudeg recipe was discovered during the time of Panembahan Senopati (1587-1601), the founder of the Sultanate of Mataram who was also the grandfather of Sultan Agung.

When he wanted to establish the Sultanate of Mataram, Panembahan Senopati had to clear a wilderness known as "Alas Mentaok". The soldiers and workers cleared the forest together and later it is called Yogyakarta. Apparently, in this forest, there are many jackfruit trees and coconut trees.

The young jackfruit and coconut are then processed to be eaten together. Young jackfruit is cooked with coconut milk, palm sugar, various seasonings, and spices in a large cauldron that is stirred using a large spoon like a paddle.

To be evenly distributed, the dish is stirred by rotating the large spoon. So, the term "Hangudeg" was born, which means stirred up, so that the food was eventually known as Gudeg. In our products, we use mushrooms as a substitute for jackfruit.

These Mushroom Cuisine are harvested on the same day in the mushroom cultivation plantations and are processed in a sterile method. They have a shelf life of two years.

Gudeg Mushroom





Button Mushroom in Brine

OUR
PRODUCT
PRODUCT

Button Mushroom has the binomial name of *Agaricus Bisporus* and it is a type of compost mushroom. It grows in the highlands with an altitude of 1800 meters above sea level. Button Mushroom in brine are made from fresh Button Mushroom that are harvested and processed in a sterile method. The product has a pH level of 4.5-6.2 (Low Acid) with an Aw level higher than 0.85 (High Moisture Content). This product is available in the form of Whole Button Mushroom and Sliced Button Mushroom. They are packaged in cans and plastic with several varieties of packaging sizes. This product has a shelf life of one year.

Button Mushroom in Brine





Straw Mushroom in Brine

OUR
PRODUCT
PRODUCT

Straw Mushroom has the binomial name of *Volvariella Volvacea* and it is a type of compost mushroom. It grows in the lowlands with an altitude of 75 meters above sea level. Straw Mushroom in Brine are made from fresh Straw Mushroom that are harvested and processed in a sterile method. The product has a pH level of 4.5-6.2 (Low Acid) with an Aw level higher than 0.85 (High Moisture Content). They are available in the form of Whole Straw Mushroom and Blooming Straw Mushroom. These product are packaged in cans and plastic with several varieties of packaging sizes. They have a shelf life of one year.

Straw Mushroom in Brine



Mushrooms Time Lapse





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GOODS OF INDONESIA

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