

COMPANY PROFILE



CV FORTUNE AGRO INDONESIA



Office: JL. Asia Afrika #50 Bandung,
West Java, Indonesia 40251

Phone: +6281394552878

Whatsapp: +6281394552878

Email: cassavaradise@gmail.com

Website: <https://cassavaradise.com/>

BIN: 0702220043963

OVERVIEW



Cassavaradise is derived from the words 'cassava' and 'paradise' in which we are striving to be an 'All in One Stop' company which supplies various cassava products such as cassava flour, tapioca starch, cassava chips and many others worldwide.



AS INDONESIA IS ONE OF THE BIGGEST CASSAVA PRODUCTION COUNTRY, WE ENGAGED IN A **SUSTAINABLE ECOSYSTEM** WITH OUR LOCAL COMMUNITY FROM PRODUCING, PROCESSING TO DISTRIBUTING WORLDWIDE TO SATISFY OUR LONG-TERM COMMITTED PARTNERS.

VISION

To become the leading supplier of cassava products from Indonesia

MISSION

- To maintain long-term partnership with clients while broadening supply network.
- To satisfy clients' needs and wants based on requested specification.
- To continuously innovating and adding values to our products and services quality.

VALUES

F - I - R - S - T

Fairness | Integrity | Reputable
| Service Excellence | Trustworthy

PRODUCTS

FRESH CASSAVA



Cassava root (Yuca) is a long tuberous starchy root which is rich in complex carbohydrates and good source of vitamin C, thiamine, riboflavin & niacin.

Fresh cassava root must first be soaked properly to get rid of the cyanide before processed.

The dry matter is usually around 30-40%, starch of around 16-32%, moisture not more than 15 and fiber 5 at maximum.

FROZEN CASSAVA

Cassava can be processed into tapioca starch, cassava flour, cassava chips, cassava sugar and many other.

Not only that, cassava can also be stored for a long time if it is being frozen at -18 degree celcius.

Much better if frozen cassava is being vacuumed before sealed.



PRODUCTS

TAPIOCA STARCH



Tapioca starch is a starch extracted from the cassava root, processed into white powder that has high water-binding capacity, hence is a good thickener.

Usually the specification for food and non-food industry are slightly different in terms of the content of moisture, starch, ash, fibre, viscosity, PH level and whiteness.

Tapioca starch is odorless and tasteless that are widely used both in food industry for making puddings, sauces, tapioca balls (boba) and non-food industry for cosmetics, textiles and paper & glue.

We supply both for food and non-food industry in large quantities and accept our clients' requests.



PRODUCTS

CASSAVA FLOUR



Nutrition Facts	
Serving Size 100g	
Amount Per Serving	
Calories 360	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Protein 10g	17%
Total Carbohydrate 78g	24%
Sugar 0g	
Natrium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily 2,150 calories a day is used for general nutrition advice.



Premium Cassava Flour is our signature product which is Gluten-Free, Non-GMO, Vegan Friendly and HACCP, ISO & HALAL certified.

It is a great source of fibre, calcium, iron and low glycemix index and has the characteristics similar to wheat flour which can be used as a substitute to make pancake, tortilla, cakes, brownies, etc.

Our Premium Cassava Flour goes through fermentation process to get rid of the cyanide content & result in natural whitening before grounded into a soft, fine flour.

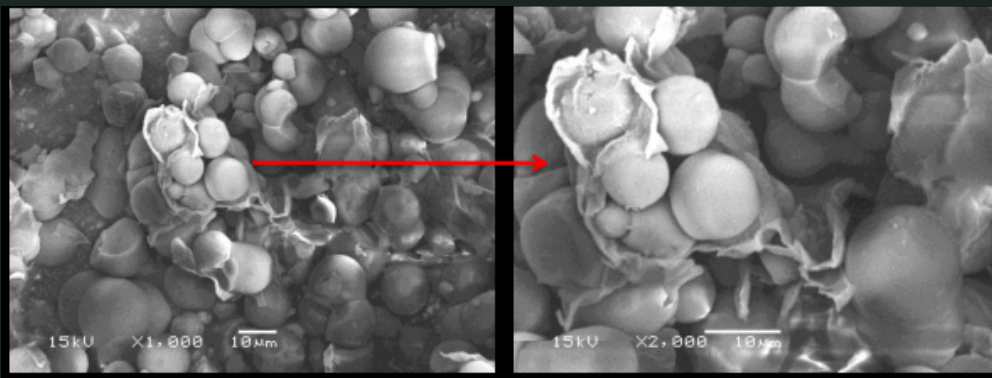
We do provide fermented/non fermented and organic/non organic cassava flour in large quantities as these are our winning products!



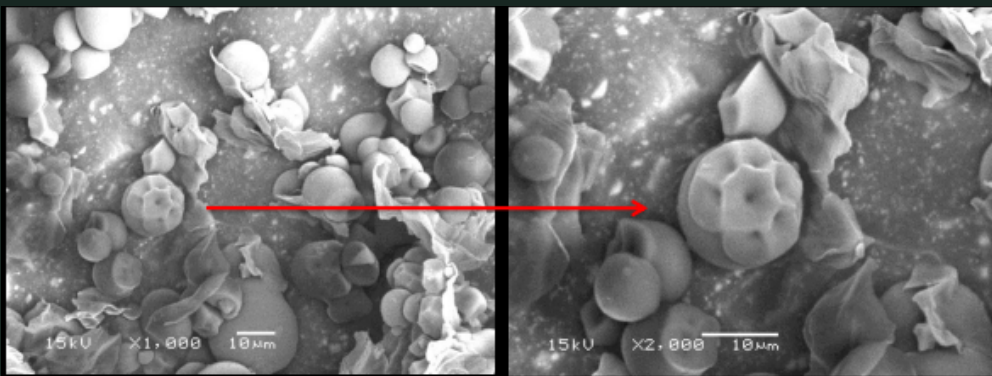
MODIFIED PROCESS

How does Premium Cassava Flour any different from Cassava Flour?

- Premium Cassava Flour is processed using the principle of modifying cassava cells by fermentation using lactic acid bacteria.
- Microbes that grow cause changes in characteristics of the resulting flour.
- Microbes also produce organic acids, especially lactic acid which will be absorbed in the ingredient and when the ingredient is processed, it will be able to produce a distinctive aroma and taste that can cover the aroma and taste of cassava which tend to be displeasing to consumers.
- During the fermentation process also occurs the removal of color-producing components, and proteins that can cause a brown color when drying. The impact is the resulting Premium Cassava Flour color whiter when compared to the color of ordinary cassava flour.



Granule Structure of Cassava Flour



Granule Structure of Premium Cassava Flour

PRODUCTS

CASSAVA CHIPS



Cassava chips?
Who doesn't love it?

Our cassava chips are produced from our high quality fresh cassava through the process of deep-frying thin cassava chips at the right temperature and methods to ensure its crunchy-ness and texture.

Everyday, we are able to produce tons of cassava chips with different flavors that have been supplied worldwide upon our clients' request as a healthy snack which is savory and satisfying.

If you would like to order, you better be quick to let us know because everyone loves it!



PRODUCTS

DRIED CASSAVA CHIPS



Dried Cassava Chips are produced by slicing Cassava into small chips and then sun-drying it to get rid of the moisture.

Dried Cassava Chips are usually used in Alcohol/Ethanol Industry, Animal Feed or even to produce Citric Acid.

We provide both for peeled and unpeeled dried chips; based upon clients' requests.

If you have your specification for Dried Cassava Chips, please don't hesitate to let us know because we would be able to supply tons of it for you!



PRODUCTS

CASSAVA SUGAR



Cassava sugar is produced by boiling a mixture of tapioca starch, water and enzymes at the right ratio and temperature.

This is the product of innovation that is surprisingly demanded in international markets.

It is low calorie, gluten-free, taste sweet, dissolved easily and can be stored for one year without any preservative which can be used for drinks such as coffee, boba, mojito and for baking as well as many other.

If you have any inquires, we would be more than happy to assist you.



PRODUCTS

CASSAVA LEAVES



Cassava leaves, which are edible, are a great source of proteins, minerals & vitamins and should only be consumed after being detoxified by being boiled and cooked prior to consumption.

Cassava leaves can be processed in many ways such as boiled, cooked, frozen, dried or even grounded to powder.

It is one of the veggies that are highly consumed in Indonesia and central Africa countries.



COMPANY LEGALITY



PEMERINTAH REPUBLIK INDONESIA

PERIZINAN BERUSAHA BERBASIS RISIKO NOMOR INDUK BERUSAHA: 0702220043963

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

1. Nama Pelaku Usaha	: CV FORTUNE AGRO INDONESIA
2. Alamat Kantor	: JALAN ASIA AFRIKA NOMOR 50, Desa/Kelurahan Balong Gede, Kec. Regol, Kota Bandung, Provinsi Jawa Barat, Kode Pos: 40251
No. Telepon	: 081394552878
Email	: cassavaradise@gmail.com
3. Status Penanaman Modal	: PMDN
4. Kode Klasifikasi Baku Lapangan Usaha Indonesia (KBLI)	: Lihat Lampiran
5. Skala Usaha	: Usaha Mikro

NIB ini berlaku di seluruh wilayah Republik Indonesia selama menjalankan kegiatan usaha dan berlaku sebagai hak akses kepabeanaan, pendaftaran kepesertaan jaminan sosial kesehatan dan jaminan sosial ketenagakerjaan, serta bukti pemenuhan laporan pertama Wajib Laport 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 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: 7 Februari 2022
Perubahan ke-1, tanggal: 7 Februari 2022

Menteri Investasi/
Kepala Badan Koordinasi Penanaman Modal,



Ditandatangani secara elektronik

Dicetak tanggal: 7 Februari 2022

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



Let's get in touch



We are always
available for you!

Please contact us at:



<https://cassavaradise.com/>



cassavaradise@gmail.com



+6281394552878



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