



PT KENWAI BASWARA INDONESIA

COMPANY PROFILE

About Us

Indonesia is the fourth largest producer of cassava in the world, with an annual income of 19 million tons a year. The quality of cassava from Indonesia is also very high quality. However, the lack of knowledge and ability of local farmers to reach domestic and global market is one of the factors for their lack of welfare. For this reason, We created a company to distribute, especially products made from cassava. Directly from the hands of local farmers and processed through the best manufacturing process. Our Modified Cassava Flour is All Purpose and suitable as a replacement for wheat flour, gluten free, made from cassava 100% and has a fresh cassava aroma, high calcium, no Bleach, no preservatives and more nutritious, because of the fermenting process. This ingredient become a healthy option for people who follow a strict diet or have food allergies or sensitivities.



Our Workflow



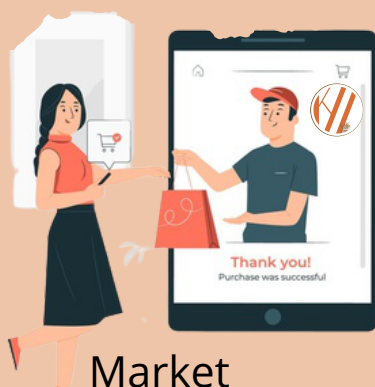
Local Farmers

In joining hands together with local farmers, we manage from planting to harvesting without any chemicals added. Furthermore, freshly harvested are taken straight from the plantation to be processed into goods in our factory



Manufacture

After the cassava peeling stage, we process the cassava into flour using a machine, in order to maintain cleanliness and hygiene. Manufacture of Modified cassava flour (all purpose flour) is rich in beta carotene to support the Processed Food Creative Industry. Our Factory have capacity 300ton/ months



Market

Kenwai play a role in finding, distributing the best cassava flour to large markets. Give the best contribution to farmers, and give the best price to buyers.

Production Process Stages



PEELING & CUTTING

The cassava harvested by farmers is sorted or selected with good quality, then peeled and cut



FERMENTATION

Cassava that has been cut and then fermented using enzymes that have been certified HALAL



DRYING

After being fermented, then dried until it reaches the standard water content that has been determined



SIEGE

The raw materials are then ground or floured with a mesh size of 100 and then packed tightly

Our Product

MODIFIED CASSAVA FLOUR PREMIUM (ALL PURPOSE FLOUR)



Modified Cassava Flour Premium (all purpose) is flour made from 100% cassava which is modified through enzymatic fermentation. Modified cassava flour premium is highly recommended for consumption by:

- Celiac sufferer
- Diabetes
- Stomach acid
- Low fat and low protein so it is recommended for children with special needs (autism).
- Etc

Water content : 9.47%
Total Fat Content : 0.4%
Saturated Fat Level : 0.2%
Energy and Fat : 3.6Kcal/100g
Total Energy : 356,12Kcal/100g
Ash Level : 0.88%
Carbohydrate : 78.06%
Crude Fiber : 2%
Acid Degree : 0,64 ml NaOH 1 N/100g
Mesh : 100

Sugar : Negative
Pb . level : Negative
SO2 level : Negative
Cd level : Negative
Sn level : Negative
Hg level : Negative
Salmonella sp : Negative
Degree of whiteness : 95,9
Gluten : Negative
GMO : Negative

Shelf life : 12 Months
Packaging : Can Custom

Feature



Premium Quality
All purpose
White color
Gluten Free
Organic
Has a dried texture
High Fiber
High calcium
Wheat equivalent type 2
Low fat
Low protein
No Bleach
No preservatives
Free from impurities
Available in different size of packaging



Legality



INTERNATIONAL
ACCREDITATION
SERVICE®



BADAN POM



GLUTEN FREE





Eveline Kirana Benjamin
Founder & CEO

If we are strong, let our strength be used to help the weak.
If we are blessed, let us use the blessing to bless.

