

PT. Gadih Minang Anugerah

Rendang Gadih: Authentic Cuisine From West Sumatera, Indonesia



Who We Are

PT Gadih Minang Anugerah is a rendang producer with the brand Rendang Gadih that located at Payakumbuh City, West Sumatra, Indonesia. Our main product is Rendang which consists of 18 types and made from beef, chicken meat, fish, tubers and vegetables. We also produce seasoning for rendang. Rendang is the most delicious food in the world based on CNN version in 2011.



What We Do

We provides breakthrough Rendang which consist of 11 types, so it can go international. Rendang Gadih is made with hygienic manufacture and trained staff. Our proffesional staff is trained to provide authentic rendang from West Sumatera, Indonesia. We uphold integrity and quality of our product so you can expect only the best from us.

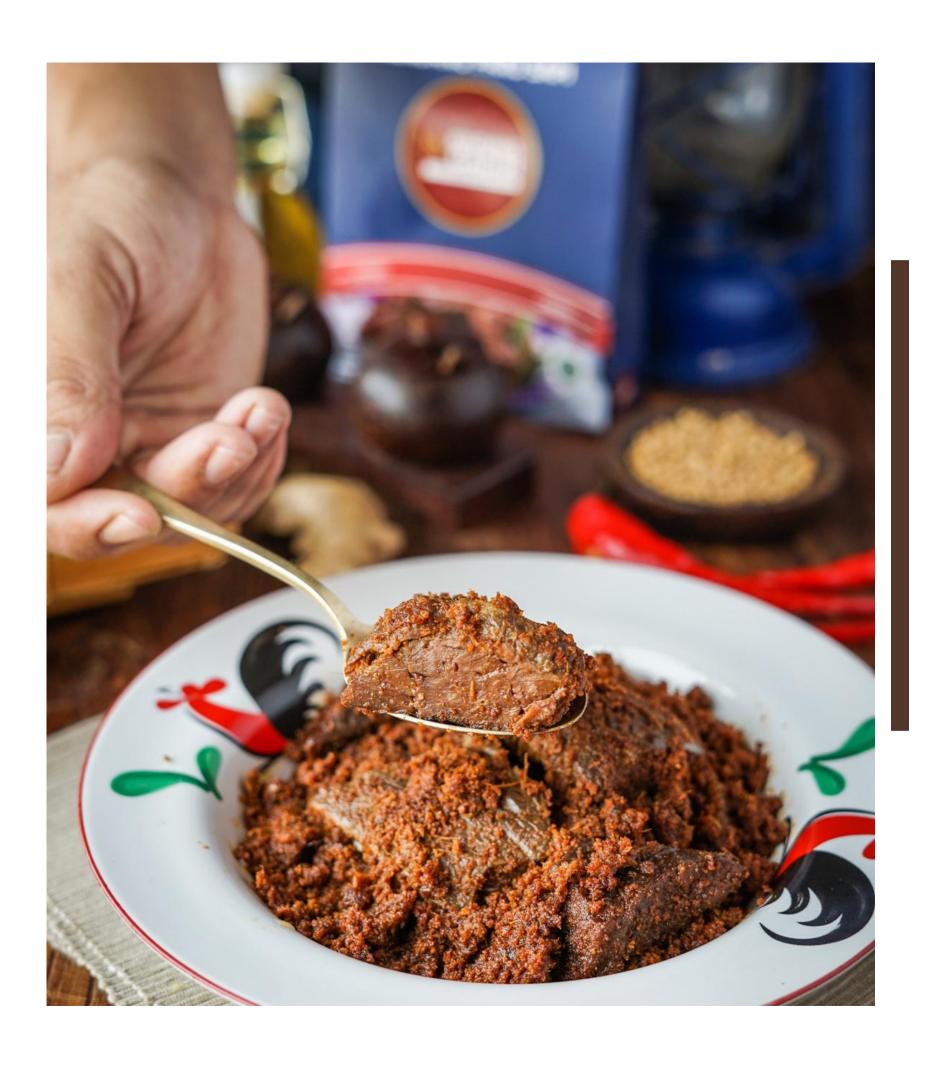


Our Founder

The story begins when Founder Rendang Gadih Dedy Syandera Putera sees the fact, that rendang has the potential to be developed into packaging food, which tastes can be accepted by many people, not only people in Indonesia, but also people in the world. Moreover, that Rendang has been named as the number one food in the world by CNN.

The vision is to introduce Packaged Rendang more wider to the people of Indonesia society particular and to the world in general, that Rendang is a processed food of beef, is no less delicious than the internationally Beef Steak.





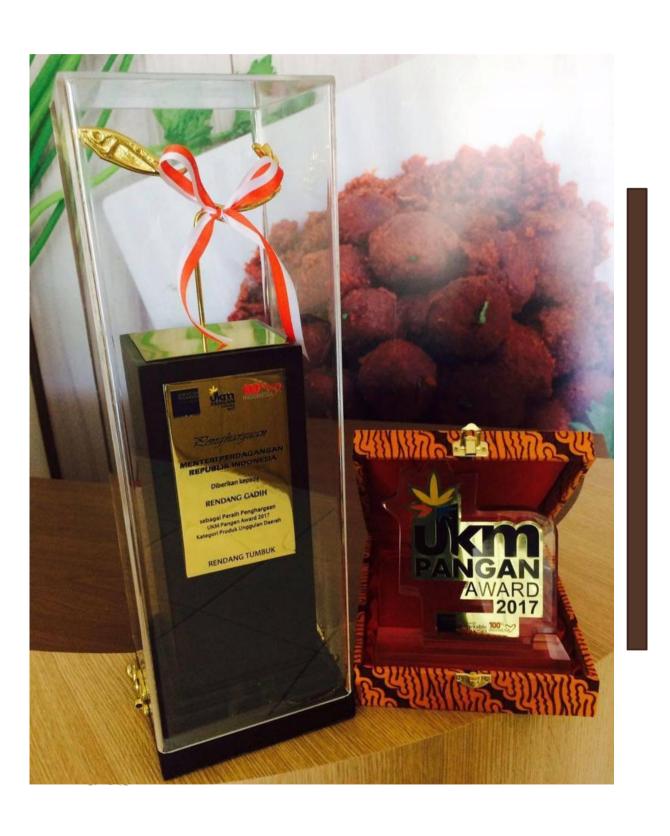
Our Vision

Introducing Rendang as authentic cuisine from Indonesia to all over the world.

Our Mission

Empowering local resources

OUR ACHIEVEMENT





We received UKM Pangan Award in 2017 from Indonesian Ministry of Trading

OUR ACHIEVEMENT





We received Indonesia Halal Industry Award 2022 from Indonesian Ministry of Industry

Timeline





Certificates

- 1. Halal Certificate LP. POM-MUI 13010026801120
 2. Halal Certificate ID13110000182311021
 3. BPOM RI MD 839503027047 Rendang Daging Sapi Tumbuk
 4. BPOM RI MD 839503026047 Rendang Daging Sapi Tumbuk Reguler
 5. BPOM RI MD 839503017047 Rendang Daging Sapi Iris
 6. BPOM RI MD 839503028047 Rendang Daging Sapi Suwir
 7. BPOM RI MD 839503029047 Rendang Paru Sapi
 8. BPOM RI MD 619903015047 Rendang Jamur Suwir
 9. BPOM RI MD 855603024047 Bumbu Rendang Instan
 10. HACCP FSC 00053 Rendang Daging Sapi Iris, Tumbuk dan Suir
 11. SNI 7474: 2009, No 80/LSPr-PDG/S/I/2022
 12. NKV: 524.5/47/Keswan & Kesmavet 2020

OUR MAIN PRODUCTS

These products are our all time best seller

RENDANG DAGING SAPI IRIS Sliced Beef Rendang



RENDANG DAGING SAPI TUMBUK
Mashed Beef Rendang



RENDANG DAGING SAPI SUWIR Shredded Beef Rendang



OUR MAIN PRODUCT

These products are our all time best seller

RENDANG PARU SAPI Beef Lung Rendang



RENDANG JAMUR SUWIR Shredded Mushroom Rendang



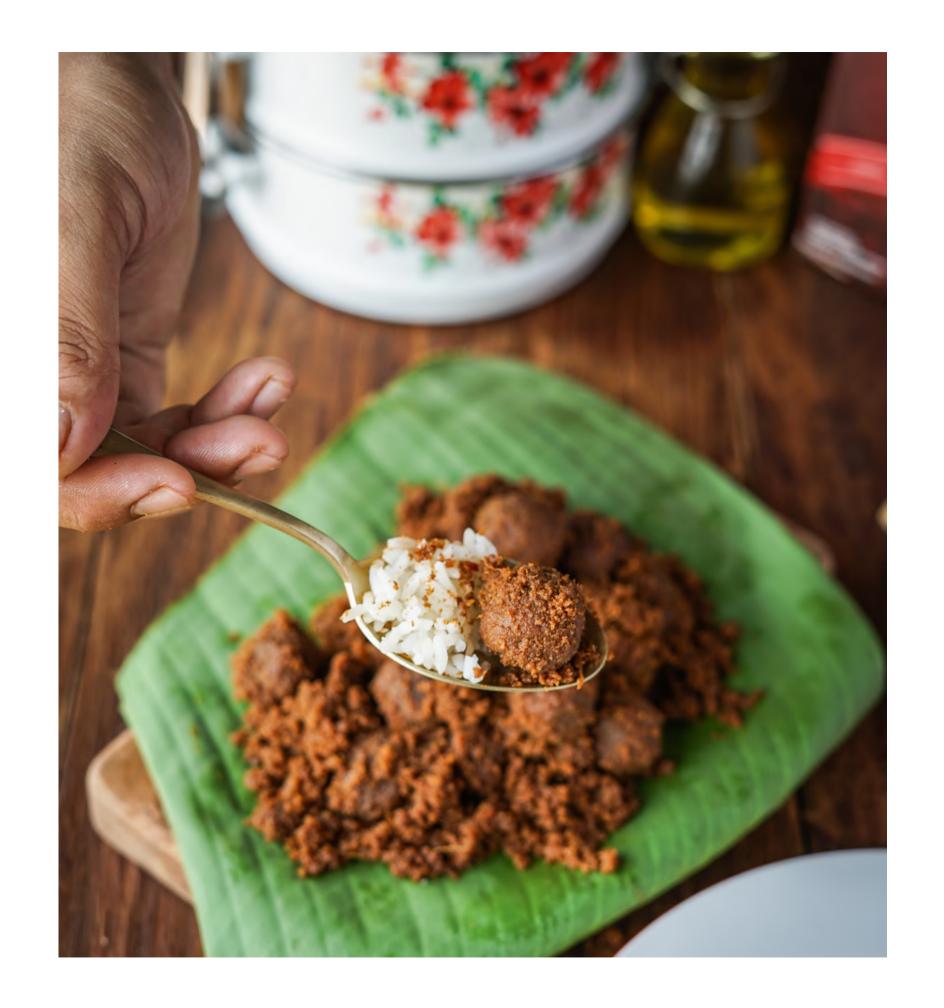
BUMBU RENDANG INSTAN RENDANG PASTE



1. Rendang Daging Sapi Tumbuk

Rendang Tumbuk (Mashed Beef Rendang) is an original dish from Nagari Koto Nan Ampek, Payakumbuh City, West Sumatra.

Rendang Tumbuk is slightly different from the usual Rendang Padang and become one of our best seller product.





2. Rendang Daging Sapi Iris

Rendang Iris (Sliced Beef Rendang) is made from good quality of beef. The beef is sliced into pieces and mixed with special recipes typical of Payakumbuh City, West Sumatera, Indonesia

This is a common variant of Rendang from West Sumatera. The seasoning will be penetrate to the deepest of beef.



3. Rendang Suwir

Rendang Suir (Shredded of Beef Rendang) is made from fesh local beef with tasty dried and spices.

It can be an alternative daily food menu for children who having trouble of eating

4. Rendang Paru Sapi

Rendang Paru (Beef Lung Rendang) is made from good quality original lung. Beef Lung cut into pieces and mixed with a special recipe typical of the City of Payakumbuh, West Sumatra, Indonesia.

Give you variations for those of you who love typical Padang food, who want to taste rendang with a different taste.





5. Rendang Jamur Suwir

Rendang Jamur Suwir (Shredded Mushroom Rendang) is made from high quality mushroom, combined with typical Rendang Gadih spices with soft mushroom texture.

This dish has a tasteful and spicy taste from rendang seasoning. So, the taste is not losing to beef rendang. Moreover, the texture is also soft.

6. Rendang Paste

Including the spice dan coconut oil in one package



7 Reasons Why You Must Try Rendang by Rendang Gadih



- 1. Rendang Tumbuk is guaranteed to be super soft and suitable for all ages (children and adults)
- 2.100% HALAL, Food Safety Sertificate HACCP
- 3. No Preservatives & MSG (Monosodium Glutamate)
- 4. We use good quality of raw material
- 5. Natural seasoning & family's original secret recipes
- 6. Small Medium Enterprise 2017 Award winner from the Ministry of Trade of the Republic of Indonesia
- 7. Indonesia Halal Industry Award 2022, from Ministry of Industry of the Republic of Indonesia

Who We Are Looking For

We are looking for business partner to distribute our product





Nicholas Susetyo, European Representative

Saarbrücken, Saarland

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