

COMPANY PROFILE NYAH TEWEL



We Are Nyah Tewel

Nyah Tewel is a premium Indonesian food brand that specializes in producing high-quality, authentic, and delicious instant spice blends. Established in 2017, Nyah Tewel has quickly become a trusted name among Indonesian food enthusiasts and chefs alike, thanks to our commitment to using only the best ingredients and following traditional cooking methods.

In 2020, Nyah Tewel began producing its own line of packaged instant spice blends and sambal, using the same high-quality ingredients and traditional cooking methods that had made their restaurant a success. The instant spice blends and sambal were an immediate hit, and soon Nyah Tewel products were being shipped all over the world.

At Nyah Tewel, we believe that good food should not only taste great but should also be healthy and accessible to everyone. That's why all of our products are made using natural and fresh ingredients, without any added preservatives or artificial flavors. Our state-of-the-art production facilities ensure that our products are hygienic, safe, and meet the highest standards of quality.

Whether you are an experienced chef or a home cook, Nyah Tewel has something for everyone. Our products are loved by Indonesians around the world and have received rave reviews for their authentic flavors and quality. With Nyah Tewel, you can experience the taste of Indonesia in your own home, and we guarantee that you won't be disappointed!



Vision & Mission

- **Vision**

To be the leading brand in promoting and preserving the rich and diverse flavors of Indonesian cuisine, by providing high-quality and authentic instant spice blends and traditional condiments, while continuously exploring new recipes and flavors.

- **Mission**

To make Indonesian cuisine accessible to everyone by offering affordable and convenient products that are easy to use and suitable for any level of cooking skill.



Our Products



Bumbu Nyah Tewel



Bumbu Opor

Original Indonesian Recipe



Untuk 2-3 org

NETTO 50 gr

EXP Date: 09/22 MCL 01
EXP 09 2024

A blend of aromatic spices that is perfect for creating a creamy and flavorful opor dish, a traditional Indonesian dish made with chicken or beef.

Bumbu Nasi Goreng Oriental

Original Indonesian Recipe



Untuk 2-3 org

NETTO 50 gr

EXP Date: 09/22 MCL 24
EXP 08 2024

A spice mix that is essential for creating the popular Indonesian dish of fried rice, packed with bold flavors and aromas.

Bumbu Rawon

Original Indonesian Recipe



Untuk 2-3 org

NETTO 50 gr

EXP Date: 07/22 MCL 24
EXP 07 2024

A traditional Javanese spice mix used to create the dark and savory broth of rawon, a popular beef soup dish.

Bumbu Tomyam

Original Indonesian Recipe



Untuk 2-3 org

NETTO 50 gr

EXP Date: 10/22 MCL 13
EXP 10 2024

A spice mix that is used to create the tangy and spicy flavors of tomyam, a popular Thai soup that is also widely enjoyed in Indonesia.

Bumbu Gulai

Original Indonesian Recipe



Untuk 2-3 org

NETTO 50 gr

EXP Date: 09/22 MCL 03
EXP 09 2024

A spice mix that is perfect for creating the rich and flavorful sauce of gulai, a traditional Indonesian curry dish.

Bumbu Kare

Original Indonesian Recipe



Untuk 2-3 org

NETTO 50 gr

EXP Date: 08/22 MCL 20
EXP 08 2024

A spice mix that is used to create the aromatic and mild flavors of kare, a traditional Indonesian curry dish that is usually made with beef, chicken, or vegetables.

Bumbu Nyah Tewel



Bumbu Semur



A spice mix that is used to create the sweet and savory flavors of semur, a traditional Indonesian beef stew dish that is usually served with rice.

Bumbu Soto



A versatile spice mix that can be used to make soto, a traditional Indonesian soup dish that is enjoyed for breakfast, lunch, or dinner.

Bumbu Rendang



A spice mix that is used to create the rich and spicy flavors of rendang, a popular Indonesian beef dish that is slow-cooked in coconut milk and spices.

Bumbu Ayam Goreng



A spice mix that is used to create the flavorful and crispy coating of ayam goreng, a popular Indonesian fried chicken dish.

Bumbu Bali



A spice mix that is used to create the bold and spicy flavors of Bali's famous dishes, such as babi guling (roast pig) and sate lilit (grilled minced meat on a stick).

Sambal Nyah Tewel



Sambal Cumi



A spicy and tangy sambal made with squid, perfect for adding a kick to any dish.

Sambal Kecombrang



A sweet and spicy sambal made with torch ginger flower, perfect for adding a unique flavor to any dish.

Sambal Tuna



A spicy and savory sambal made with tuna, perfect for adding a protein-packed kick to any dish.

Sambal Pupuk Bawang



A pungent and spicy sambal made with shallots, perfect for adding a strong flavor to any dish.

Sambal Ikan Roa



A smoky and spicy sambal made with roa fish, perfect for adding a unique and complex flavor to any dish.

Sambal Nyah Tewel



Sambal Kemangi



A refreshing and aromatic sambal made with basil, perfect for adding a fresh twist to any dish.

Sambal Teri Medan



A spicy and salty sambal made with anchovies, perfect for adding a bold flavor to any dish.

Sambal Kencur



A zesty and herbal sambal made with kencur (galangal), perfect for adding a bold flavor to any dish.

Sambal Sereh



A zingy and tangy sambal made with lemongrass, perfect for adding a fresh twist to any dish.

Our Commitment to quality

- we source our spices, herbs, and other ingredients from all over Indonesia, including Sulawesi, Sumatra, and Java. Each of these regions has its unique flavors and ingredients that contribute to the rich and diverse cuisine of Indonesia. By sourcing our ingredients from these different regions, we can ensure that our products capture the true essence of Indonesian cuisine.
- To maintain the quality of our products, we also take great care in our production process. Our facilities are designed to meet high hygienic standards, ensuring that our products are free from contaminants and safe for consumption. Our team of experienced chefs and food experts work hard to ensure that every batch of our spice blends meets our high standards for quality and taste.



Our Commitment to quality

- We also understand the importance of proper packaging to maintain the freshness and quality of our products. That's why we use high-quality food-grade packaging that protects our products from air, moisture, and light. This ensures that our products remain fresh and flavorful for an extended period, making them perfect for home cooking or as a gift for friends and family.
- At Nyah Tewel, we are committed to providing our customers with the best possible experience with our products. From sourcing the finest ingredients to using modern packaging techniques, we strive to maintain our high standards of quality in everything we do.



Our Partners

THE **FOODHALL**

TRANSmart



RANCH MARKET
it's a balanced life



Mitra Anda
SWALAYAN & DEPARTMENT STORE



Borneo Food Mart

Kam Chicks
Lifestyle Market



RUMAH SAKIT UMUM DAERAH
DR. SOETOMO

daily
foodhall

FARMERS
Family



HARMONIS
SWALAYAN



PRAMA fresh



Contact Us

Address: Jl. Royal Park TLI 7-8 Citraland, Surabaya, East Java,
Indonesia

Email: TopTujuhDistribusi@gmail.com

