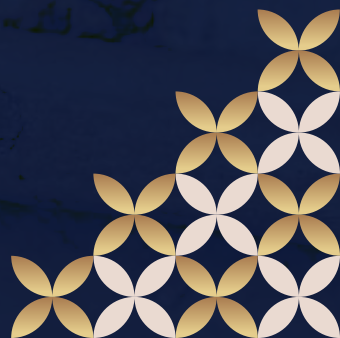




Company Profile & Catalogue 2023

Deliver Best Agricultural Product of Indonesia





Aksita Indonesia is a thriving export company that specializes in selling a variety of high-quality spices such as ginger, turmeric, galangal, clove, nutmeg, and many more.

Aksita, which means unbreakable and reflects our unwavering commitment to excellence. The company's logo features an iconic vector of cloves, which represents the traditional and ethnic values of the business.

Our brand philosophy is centered around three core values: quality, heritage, and innovation. We believe that by offering the finest quality spices, sourced directly from Indonesia, we can honor the traditions of our ancestors while also adapting to the evolving needs of the modern world.

Legal

Legal Name : PT Aksita Pradana Indonesia
Business Model : Export Company
Certificate Numb : AHU-006426.AH.01.30.Tahun 2023
Trading Licence Numb : 2701230061684
Tax ID Numb : 62.593.614.1-505.000
Address : Gunungsari Raya St. U-59, Sidomulyo,
East Ungaran, Semarang, Central Java.
Indonesia. 50511

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Email : info@aksitaindonesia.com
Instagram : @aksitaindonesia
Facebook : Aksita Indonesia
Linkedin : Aksita Indonesia
(PT. Aksita Pradana Indonesia)

Registered



**Ministry of
Law & Human Right**
Republic of Indonesia



**Ministry of
Foreign Affair**
Republic of Indonesia



**Ministry of
Trades**
Republic of Indonesia



**Ministry of
Finance**
Republic of Indonesia



Supply & Logistic

Product Line

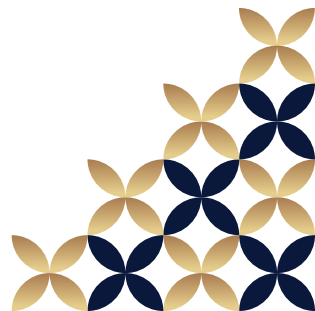
We are currently providing 38 SKUs from 13 products. Variations of ginger, turmeric, clove, galangal, and more while covering 4 conditions: fresh, whole dried, sliced dried, and ground. And we'll not stop there; we're still exploring our products and increasing our product line.

Supplier

Supported by more than 15 local farmers and wholesalers around Central and East Java with production capacity up to 100 MT each month, we are ready to ensure our product is available to overseas buyers. We're always looking for a new partner to enhance our production.

Logistic Partner

Sea to air, we can deliver your order according to your requirements. Our product transportation is handled by 4 trusted logistic partners to ensure product safety and timely delivery at a reasonable cost.





Catalogue



Gingers

HS Code available : 09101100 - not crushed or grounded
09101200 - crushed or grounded

Ginger is one of the most popular spices and is widely used in various cuisines for its At Aksita, we provide variants of ginger with different characteristics. The giant white ginger has a big and fat rhizome and is slightly less spicy; the small one offers a sharper aroma and taste and is also slightly flat in shape. And the red one has the sharpest aroma and taste, fit for Asian cuisine. Aksita ginger's warming and comforting properties also make it a popular ingredient in herbal teas and medicinal formulations.

Fresh

Form : whole
Condition : bleached, fresh
Size : 100gr up / 150gr up / 200gr up
Standart packaging : bag of 50 kgs

Available variants :

- Giant White Ginger (AGR-GIN01A)
- Small White Ginger (AGR-GIN02A)
- Red Ginger (AGR-GIN03A)

Grounded

Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs

Available variants :

- Giant White Ginger (AGR-GIN01C)
- Small White Ginger (AGR-GIN02C)
- Red Ginger (AGR-GIN03C)

Dried

Form : whole / sliced
Condition : dried, clean
Drying method : sunbath drying
Moisture content : <14%
Standart packaging : bag of 50 kgs

Available variants :

- Giant White Ginger (AGR-GIN01B/BX)
- Small White Ginger (AGR-GIN02B/BX)
- Red Ginger (AGR-GIN03B/BX)





Turmeric

HS Code available : 09103000 - Turmeric (curcuma)

Our turmeric is characterized by its deep, earthy aroma and robust flavor, which is slightly bitter and slightly sweet, with hints of ginger and citrus. This versatile spice can be used in a variety of dishes. It adds a delicious depth of flavor and complexity to both savory and sweet dishes. It also contains curcumin, a powerful antioxidant that has been shown to have anti-inflammatory properties, promote brain health, and reduce the risk of chronic diseases such as heart disease, cancer, and Alzheimer's.

Fresh

Form : whole
Condition : bleached, fresh
Size : 5cm up / 10cm up / 15cm up
Standart packaging : bag of 50 kgs

Available variants :

- Yellow turmeric / Curcuma Longa (AGR-TMR01A)
- Blue Turmeric / Curcuma Aeruginosa (AGR-TMR02A)

Grounded

Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs

Available variants :

- Yellow turmeric / Curcuma Longa (AGR-TMR01C)
- Blue Turmeric / Curcuma Aeruginosa (AGR-TMR02C)

Dried

Form : whole / sliced
Condition : dried, clean
Drying methode : sunbath drying
Moisture content : <14%
Standart packaging : bag of 50 kgs

Available variants :

- Yellow turmeric / Curcuma Longa (AGR-TMR01B/BX)
- Blue Turmeric / Curcuma Aeruginosa (AGR-TMR02B/BX)





Mango Ginger

HS Code available : 09103000 - Turmeric (curcuma)

Mango ginger (*Curcuma amada*) is a unique and flavorful spice that is grown and harvested in the tropical regions of Indonesia. This spice is known for its distinct aroma and taste, which resemble a blend of ginger and raw mangoes. It is a popular ingredient in Asian cuisine, particularly in Indian and Thai dishes, where it is used for its tangy and aromatic flavor.

The spice is also rich in antioxidants and has several health benefits, including aiding in digestion and reducing inflammation. It is commonly used in pickles, chutneys, and as a seasoning in curry dishes. Our mango ginger comes in whole form and is also available dried and powdered for added convenience.

Fresh

SKU : AGR-TMR03A
Form : whole
Condition : bleached, fresh
Size : 5cm up / 10cm up / 15cm up
Standart packaging : bag of 50 kgs



Grounded

SKU : AGR-TMR03C
Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs



Dried

Condition : dried, clean
Drying methode : sunbath drying
Moisture content : <14%
Standart packaging : bag of 50 kgs



Available form :

- Sliced dried (AGR-TMR03BX)
- Whole dried (AGR-TMR03B)



Temulawak

HS Code available : 09103000 - Turmeric (curcuma)

The Temulawak is a prized ingredient in Indonesian cuisine and traditional medicine. The rhizome of the temulawak plant is yellowish-orange in color with a bitter taste and a pungent aroma. It is rich in antioxidants and has anti-inflammatory and antibacterial properties. It also contains essential oils, flavonoids, and curcuminoids that have been proven to have various health benefits.

In Indonesian temulawak used as traditional medicine to treat various ailments such as fever, cough, and digestive problems. Furthermore, it is also known to improve liver function and promote healthy skin. Our temulawak is versatile and can be easily incorporated into various dishes, including soups, stews, and curries. It can also be added to tea or smoothies as a healthy and immune-boosting ingredient.

Fresh

SKU : AGR-TLW01A
Form : whole
Condition : bleached, fresh
Size : 350 gr up
Standart packaging : bag of 50 kgs



Grounded

SKU : AGR-TLW01C
Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs



Sliced Dried

SKU : AGR-TLW01BX
Form : sliced
Size : 0,5cm
Condition : dried, clean
Drying methode : sunbath drying
Moisture content : <14%
Standart packaging : bag of 50 kgs





Galangal

HS Code available : 09109990 - Other Spices

Galangal is a popular spice that is widely used in traditional Indonesian cuisine. It has a distinctive flavor that is slightly sweet, spicy, and citrusy, making it the perfect ingredient to add depth and complexity to your dishes.

Our galangal is available in fresh, dried, and powder form, giving you the flexibility to choose the best option for your cooking needs. Use fresh galangal to add a rich, aromatic flavor to your soups, curries, and stews. Alternatively, use the powder form for easy and convenient use in marinades, spice blends, and rubs.

Fresh

Form : whole
Condition : bleached, fresh
Standart packaging : bag of 50 kgs

Available variants :

- Red Galangal (AGR-GLG01A)
- White Galangal (AGR-GLG02A)

Grounded

Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs

Available variants :

- Red Galangal (AGR-GLG01C)
- White Galangal (AGR-GLG02C)

Dried

Form : whole / sliced
Sliced size : 3cm
Condition : dried, clean
Drying methode : sunbath drying
Moisture content : <14%
Standart packaging : bag of 50 kgs

Available variants :

- Red Galangal (AGR-GLG01B/BX)
- White Galangal (AGR-GLG02B/BX)





Aromatic Ginger

HS Code available : 09109990 - Other Spices

Aksita's Aromatic ginger adds a unique and delicious flavor to your dishes. It has a warm and spicy flavor with hints of sweet and citrusy notes. It is perfect for adding depth and complexity to your dishes, whether you are making stir-fries, curries, soups, stews, or marinades.

Aromatic ginger is not only a flavorful spice but also has many health benefits. It is known to aid in digestion, reduce inflammation, and boost the immune system. In addition, it is rich in antioxidants and is believed to help lower blood sugar levels.

Experience the best of Indonesian spices with Aksita Indonesia's aromatic ginger. Contact us today to place your order!

Fresh

SKU : AGR-GLG03A
Form : whole
Condition : bleached, fresh
Standart packaging : bag of 50 kgs



Grounded

SKU : AGR-GLG03C
Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs



Sliced Dried

SKU : AGR-GLG03BX
Form : sliced
Condition : dried, clean
Drying method : sunbath drying
Moisture content : <14%
Standart packaging : bag of 50 kgs





Fingerroot

HS Code available : 09109990 - Other Spices

When used as a spice, fingerroot has a subtle, refreshing taste that is slightly sweet and spicy. It is often used in Asian cuisine, particularly in Thai, Indonesian, and Malaysian dishes. Fingerroot can be used fresh or dried and can be grated, chopped, or thinly sliced.

Aside from adding flavor to dishes, fingerroot also has many health benefits. It contains anti-inflammatory compounds that may help reduce pain and swelling and antioxidant properties that may help protect against certain diseases.

Fresh

SKU : AGR-FGR01A
Form : whole
Condition : bleached, fresh
Standart packaging : bag of 50 kgs

Grounded

SKU : AGR-FGR01C
Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs

Dried

Form : whole / sliced
Condition : dried, clean
Drying methode : sunbath drying
Moisture content : <14%
Standart packaging : bag of 50 kgs

Available form :

- Sliced dried (AGR-FGR01BX)
- Whole dried (AGR-FGR01B)





Cloves

HS Code available : 09071000 - Cloves (whole fruit, cloves, and stems) not grounded
09072000 - Cloves (whole fruit, cloves, and stems) grounded

Clove (*Syzygium aromaticum*) is a highly aromatic spice that adds unique flavor and aroma to a variety of dishes. Our clove has a warm, sweet, and slightly bitter taste that pairs well with both savory and sweet dishes. It is commonly used in spice blends, pickling, marinades, and baked goods.

Aside from its culinary uses, clove is also known for its medicinal properties. It contains eugenol, a compound that has anti-inflammatory and pain-relieving effects. Clove oil can be used topically to relieve toothaches and other types of pain.

In addition, clove is rich in antioxidants, which help protect cells from damage caused by free radicals. It also has antimicrobial and antifungal properties, making it useful for treating infections and preventing food spoilage.

Grounded

SKU : AGR-CLV01C
Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs

Dried Stem

SKU : AGR-CLV02B
Condition : dried, clean
Drying method : sunbath drying
Moisture content : <14%
Admixture : <1%
Clove oil : 6% up
Standart packaging : bag of 50 kgs

Dried

SKU : AGR-CLV01B
Grade : AB6
Form : whole
Condition : dried, clean
Drying method : sunbath drying
Moisture content : <14%
Admixture : <1%
Clove oil : 20% up
Standart packaging : bag of 50 kgs





Nutmeg

HS Code available : 09081100 - Nutmeg, not crushed or grounded
09081200 - Nutmeg, crushed or grounded

Introducing our premium quality nutmeg, sourced from the fertile lands of Indonesia. Our nutmeg is 100% pure and natural, free from any additives, preservatives, or fillers. We take pride in the quality of our nutmeg, ensuring that it is carefully selected, sorted, and packaged to preserve its freshness and aroma.

Nutmeg is a versatile spice that can be used in both sweet and savory dishes. It has a warm, sweet, and slightly pungent flavor that can enhance the taste of your favorite recipes. It is commonly used in baking, such as pies, cakes, and cookies, as well as in the preparation of meats, stews, soups, and sauces.

Apart from its culinary uses, nutmeg also holds numerous benefits for your health and well-being. It is rich in antioxidants, vitamins, and minerals that can help improve digestion, reduce inflammation, boost immunity, and promote better sleep.

At Aksita Indonesia, we are committed to delivering the best quality nutmeg to our customers. Our nutmeg is available in various packaging options, including bulk orders for food processing and retail-ready packaging for individual consumers. Contact us today to learn more about our nutmeg and how it can enhance your culinary creations.

Dried Nutmeg Seed

SKU : AGR-NMG01B
Grade : ABCD
Form : whole
Condition : clean, smooth, not broken, not wrinkled
Drying methode : sunbath drying
Standart packaging : bag of 50 kgs



Grounded

SKU : AGR-NMG01C
Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs





Mace

HS Code available : 09082100 - Mace, not crushed or grounded
09082200 - Mace, crushed or grounded

Our mace is carefully harvested by skilled farmers who hand-select only the best and freshest mace. It is then dried and processed using traditional methods to preserve its natural flavor and aroma. The result is a product that is rich in flavor and aroma and perfect for use in a variety of dishes.

Aksita Indonesia's mace has a warm, sweet, and slightly spicy flavor with hints of cinnamon and nutmeg. It is an excellent addition to both sweet and savory dishes and is commonly used in baking, soups, stews, meat rubs, and marinades. It can also be used as a natural food coloring agent, giving dishes a warm, golden glow.

Dried Mace

SKU : AGR-NMG02B
Form : whole
Condition : dried, clean
Drying method : sunbath drying
Standart packaging : bag of 50 kgs

Grounded

SKU : AGR-NMG02C
Form : powder
Condition : dried, clean
Standard mesh : 60 / 80 / 100
Admixture : <1%
Standart packaging : fiber drum of 50 kgs





Terms and Conditions

Order Term

We offer free samples for selected item, and delivery born by buyers.

MOQ is Full Container Load (FCL) 1 x 20 / 1 x 20 RF
(May be contain of mixed item)

Incoterm In Use

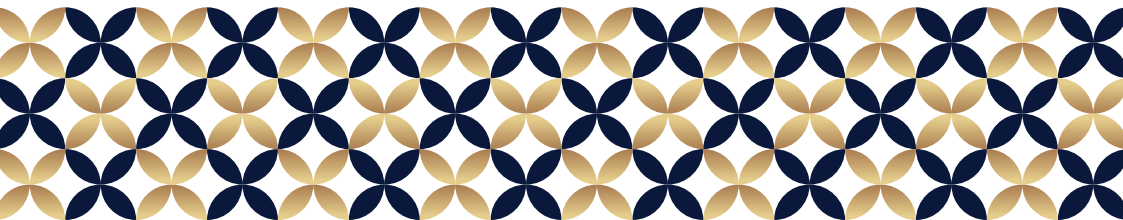
FOB, CFR, CIF

Payment Option

- Paypal
- Swift wire / Telegraphic Transfer (T/T)
- Letter of Credit (L/C) At-Sight Irrevocable

Payment Term

50% advance payment is required to start production. Full payment done by the latest before container loads to ship. Original document will be proceed after.





Our product available on



Reach us on



<https://aksitaindonesia.com>



Aksita Indonesia



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[@aksitaindonesia](https://www.instagram.com/aksitaindonesia)



PT Aksita Pradana Indonesia



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