

### COMPANY PROFILE PT. HIMALAYA MITRA SUKSES



### HISTORY



UD Himalaya was established at JI Jambangan no 71, Surabaya as a bakery.



In 2000 moved location to Jl Raya Cangkir KM 22, Driyorejo Gresik-East Java until now



The end of 2010 we changed the industrial sector with the products of tomato sauce, chili sauce, dry spices and fried onions.



We started to develop premix flour specifically for meat processing and other condiments.



### HISTORY



In the middle of 2015 we started to take care of the distribution permit of the Food and Drug Supervisory Agency



At the end of 2017 UD Himalaya fulfilled the process production in accordance with the principles of Good Manufacturing Practice (GMP) and officially became PT Himalaya Mitra Sukses.



In 2021 under the guidance of BPOM and GAPMII with assistance from the Ministry of Trade of Jakarta, we had the opportunity to hold an international exhibition for the first time in Egypt and an exhibition in Dubai Expo 2022.



In 2022, with the assistance of the Ministry of Trade, Jakarta, will obtain guidance facilities to obtain HACCP certification. HACCP is a food safety system that is accepted and recognized worldwide. And given the opportunity to exhibit at Sarinah Mall, Jakarta.



# INTRODUCTION

Sobaso, PT Himalaya Mitra Sukses began research for the development of products with the brand "Sobaso" in October 2014 and produced in December 2014.

Sobaso presents, with take a limited market segment, but still have a great chance in the governance in the field of meat processing. Sobaso products are widely known by Indonesians and are almost 85% engaged in traditional markets. We supply all the ingredients needed for meatballs.

In 2021, We are ready to expand our business area to overseas by carrying eight products of meatball dough flour premix. With the distinctive taste of the archipelago, which is rich in spices, we believe that Indonesian cuisine can be accepted by the world community.



# ABOUT US

As a company engaged in meatball flour premix, spices, and condiments is committed to :

1. Safe and high quality products according to food requirements and customer requirements.

Implement a balanced security management system
Comply with regulations and requirements related to
the Management System Food Safety





## **OUR PRODUCTS**

















# PREMIX FLOUR

Premix meatball flour is flour for making meatballs such as beef meatballs, fish balls, which are made with quality raw materials and the right composition. So that the processing process is very easy, only need to add meat & ice cubes.



### **OUR PRODUCTS**

This flour is a mixed product of processed meatballs that is used to improve the quality of processed animal protein products. For example stabilizer, elastic, and crunch.











## OUR VALUES

### VISION

Our vision is to be a company the leading seasoning flour premix in the field of meat protein product processing and exporter to many countries

Always provide the best quality products and products with added value for our clients by always building good relationships and communication with customers so that we always ensure mutual success in the long term based on our integrity, quality and superior service.



### MISSION

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