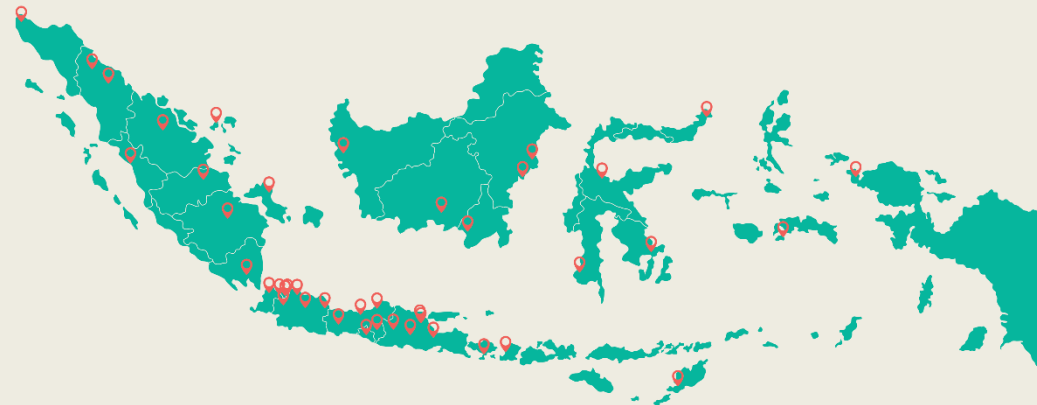


**PT RAJAWALI NUSINDO is Member of ID FOOD**

## STATE-OWNED ENTERPRISES (SOE) FOOD CLUSTER HOLDING

**Which is engaged in DISTRIBUTION and TRADING**

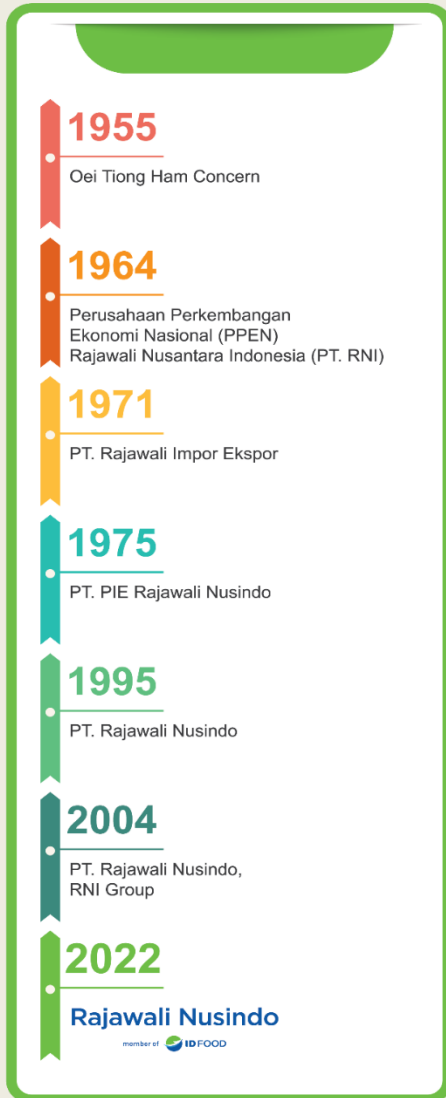
**43 BRANCHES  
COVERAGE 34 PROVINCES**




TOTAL REVENUE 2022

**\$ 312.703.126**

**IDR 4.690.546.898.092**



- 1955**  
Oei Tiong Ham Concern
- 1964**  
Perusahaan Perkembangan  
Ekonomi Nasional (PPEN)  
Rajawali Nusantara Indonesia (PT. RNI)
- 1971**  
PT. Rajawali Impor Ekspor
- 1975**  
PT. PIE Rajawali Nusindo
- 1995**  
PT. Rajawali Nusindo
- 2004**  
PT. Rajawali Nusindo,  
RNI Group
- 2022**  
**Rajawali Nusindo**  
member of 



From **INDONESIA** to the **WORLD**  
Quality for **EVERYONE**



**BUMN** UNTUK  
INDONESIA



# Rajawali Nusindo

member of  ID FOOD

*TUMBUH DENGAN TANGGUH!*

**Company Profile**

   rajawalinusindo  
[www.nusindo.co.id](http://www.nusindo.co.id)



**ISKAK PUTRA**  
PRESIDENT DIRECTOR



**SONNI SUBARNAS**  
DIRECTOR OF OPERATIONS



**WARSIM**  
DIRECTOR OF FINANCE & BUSINESS SUPPORT

## About Rajawali Nusindo

PT Rajawali Nusindo is a subsidiary of PT Rajawali Nusantara Indonesia (Persero).  
Which is engaged in Distribution and Trading.



### VISION

To be a **superior and reliable** distribution company in healthcare, consumers and industrial through excellent service for customer and increase stakeholder values.



### MISSION

- Improve distribution **infrastructure**.
- Establish **mutually beneficial partnership** with Principals that produce high quality products.
- **Empower employees** as valuable assets to provide best service for Customers.
- Continuous improvement of **information technology system**.
- Play a role in **Integration Supply Chain (ISC)** between RNI Groups, State-owned Companies, and Private Sectors.
- Increase the role on **internal control and risk management**.

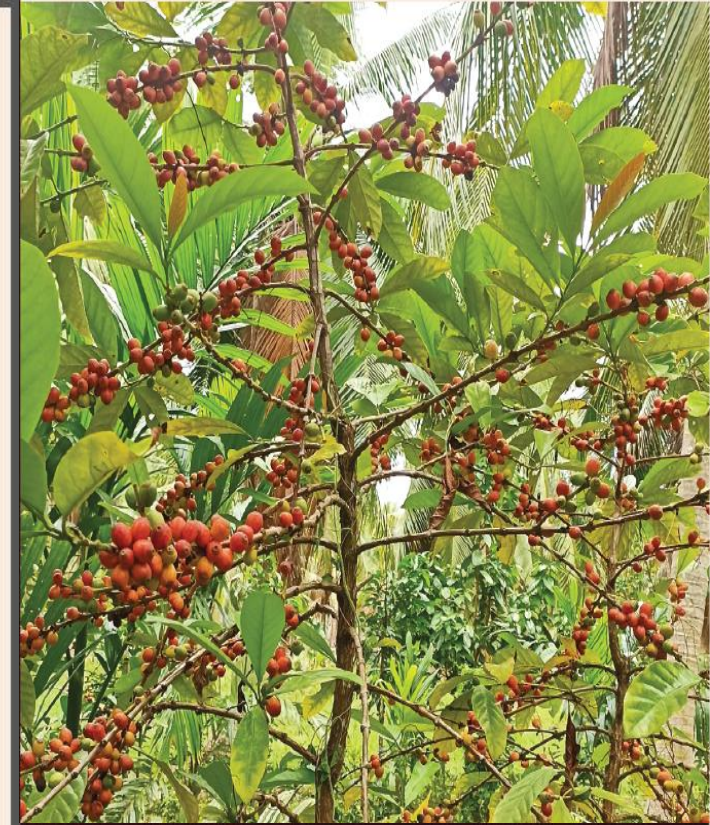
# LIBERICA

## OUR PRODUCTS

### *Liberica*

The flavor profile is unique, and is often described as smoky, nutty, floral with hints of dark chocolate, ripe berry and spices. It is favored for its smooth aftertaste and lingering taste of rich dark chocolate.

Among all the types of coffee plants, liberica produces the largest beans. The fruits are round to oval in shape, with a length of 18- 30 mm. Each liberica fruit contains two beans with a size of 7-15 mm. Tropical lowland with altitudes of 400- 600 mdpl is the ideal area for optimum growth of liberica plant. However, this plant could still grow and bear fruit in land with an altitude of 1200 mdpl.



Our products are processed using 2 methods:

### **Semi-wash method**

Semi-wash method has a clean taste with lower sweetness as not all sugar in the skin is absorbed by the beans. In this method, beans are directly put into the huller after sorting. Beans are then washed to remove the sap and dried under the sun for 4 days. When the water content of the beans is around 40 - 45%, beans are put into the huller before further sun-dried till dry (water content around 12%). Once dried, beans are rested in storage.

### **Natural method**

Natural method has lower acidity level and higher sweetness level. After fruit sorting, fruits are dried under the sun for 30 days. Fruits are then put into a huller to separate the beans from the dried fruits. Separated green beans are then dried under the sun for around 3 days. Green beans are then sorted to remove the beans from their skins, grain coffee beans and defective coffee beans. Once sorted, the green beans are further dried under the sun for 1 day before resting in storage.

Our products are available in various forms such as:



### **Green beans**

Green beans are ideal for people who have their own preference of roasting method. They can decide the time, the temperature to match with their own palate.



### **Roasted beans**

Our roasted beans have been researched to be roasted to produce the best taste and smell for our coffee variety.



### **Grounded Coffee**

This is the ideal type and free of hassle.



# ROBUSTA



## COFFEE

sumatran coffee It has been popular in the world that Indonesia is a prosperous country with the large amount of natural resources. One of them is in producing coffee commodity. Coffee in Indonesia typically has a special characteristics taste. For that reason, Indonesia is included in the top 5 major special coffee players in the international arena, about 95%. The world famous coffee is Arabica coffee and Robusta coffee.

best premium gourmet coffees are grown in Sumatra. Sumatran coffee is absolute legendary. Some of coffee lovers know it because it's one of the first places coffee was grown on a large scale. That's why Indonesia has quickly became the one of the largest coffee producing nation in the world. We have Robusta Grade Fine Robusta 1,3,4 and Random Arabica Grade Speciality, Grade 1, Liberika Grade Premium and Grade 1



# COCOA POWDER

HS CODE 1805

*PRODUCTION :  
150 Mton/Month*

PREMIUM  
QUALITY

## ALKALIZED COCOA POWDER

PRODUCT TYPE (JSI-LK 155-CP)

FAT CONTENT : 10% - 12%

pH CONTENT : 6.5 - 7.0

COLOUR : MEDIUM BROWN

FINENESS : 99 MIN

MOISTURE : 5.0 MAX

STANDARD  
QUALITY

## ALKALIZED COCOA POWDER

PRODUCT TYPE (JSI-LK 130-CP)

FAT CONTENT : 8% - 10%

pH CONTENT : 6.8 - 7.2

COLOUR : MEDIUM BROWN

FINENESS : 98 MIN

MOISTURE : 5.0 MAX

PREMIUM  
QUALITY

## ALKALIZED COCOA POWDER

PRODUCT TYPE (JSI-BLK-CP)

FAT CONTENT : 10% - 12%

pH CONTENT : 8.8 - 9.8

COLOUR : DARK BLACK

FINENESS : 99.5 MIN

MOISTURE : 4.5 MAX

PREMIUM  
QUALITY

## NATURAL COCOA POWDER

PRODUCT TYPE (JSI-P25-CP)

FAT CONTENT : 10% - 12%

pH CONTENT : 5.4 - 6.7

COLOUR : DARK BROWN

FINENESS : 98 MIN

MOISTURE : 5.0 MAX

STANDARD  
QUALITY

## NATURAL COCOA POWDER

PRODUCT TYPE (JSI-LK 125-CP)

FAT CONTENT : 8% - 10%

pH CONTENT : 5.0 - 6.0

COLOUR : FULL BROWN

FINENESS : 98 MIN

MOISTURE : 5.0 MAX

# VANILLA BEANS



1. HS Code : 0905
2. Product Name : Vanilla
3. Color : Brown to Black
4. Odor : Soft - Specific Vanilla
5. Origin : Lampung, West – East Java, NTT, South Sulawesi, NTB, Maluku
6. Proc Method : Sun Drying
7. Capacity Prod : 500 – 1000 kg / month and increase harvest period : 20 – 30 tons / years
8. Harvest Period : April – September every year
9. Certifikat : PIRT



Variety	Style	MC (%)	VC (%)	Size (CM)	Certificate
<u>Planifolia</u> or Tahiti	Whole, Dried, Soft, Smooth, Flexible	30 – 35 25 – 30 20 - 25	> 1.5	15 up 16 up 18 up	NIB, PIRT, Halal

# Palm Sugar





# GINGER





## 1. BOWL SWALLOW'S NEST

SWALLOW'S NEST BOWL IS A TYPE OF ORIGINAL SWALLOW'S NEST ALIAS BOWL. THIS IS INDEED THE MOST EXPENSIVE AND THE BEST AMONG THE OTHERS, BECAUSE OF ITS AUTHENTICITY AND PURITY WITHOUT THE SLIGHTEST MODIFICATION.

## 2. TRIANGULAR / CORNER SWALLOW'S NEST

CALLED ANGLE, THIS TYPE OF SWALLOW HAS A SHAPE WITH SHARP CORNERS LIKE A TRIANGLE. THESE NESTS ARE FOUND AT VARIOUS ANGLES INSIDE THE SWALLOW HOUSE BUILDING. THE TEXTURE IS NOT AS SOFT AS THE BOWL SWALLOW TYPE FOR ITS SIZE, CORNER SWALLOW NESTS ARE SMALLER THAN BOWL SWALLOW NESTS.



## 3. BROKEN SWALLOW'S NEST

A BROKEN SWALLOW'S NEST IS A BROKEN FORM OF A SWALLOW'S NEST FROM A BOWL AND CORNER. THIS MAKES THE SHAPE TO BE BROKEN BUT THE NUTRITIONAL VALUE REMAINS THE SAME.

## 4. FOOT SWALLOW'S NEST

THE FOOT-SHAPED SWALLOW NEST IS PART OF THE CORNER OF THE SWALLOW'S NEST ATTACHED TO THE WALL WHERE THE SWALLOW NESTS. THIS PART IS MORE ELASTIC THAN THE OTHERS BECAUSE THIS PART IS THE ANCHOR FOR THE SWALLOW'S NEST TO THE WALLS OF THE BUILDING. FAULTY SWALLOW'S NEST



## 5. DESTROYED SWALLOW'S NEST/YENPING

CRUSHED SWIFTLET NESTS ARE SWIFTLET NESTS THAT USUALLY DO NOT HAVE A SHAPE AND ARE USUALLY SHAPED USING HUMAN HANDS. THIS CRUSHED SWALLOW'S NEST IS USUALLY PRINTED IN A SQUARE SHAPE OR ACCORDING TO REQUEST AND SOME ARE IN THE FORM OF CIRCULAR PIECES. BUT THE NUTRITIONAL VALUE REMAINS THE SAME. CV. KAGANGA BIRDNEST INDONESIA ESTABLISHED ON 12 07 2022 BUSINESS IDENTIFICATION NUMBER 0808220014024 ADDRESS : JALAN JUANDA RT 04 RW 01 CURUP TENGAH DISTRICT, REJANG LEBONG REGENCY BENGKULU PROVINCE. INDONESIA VISION: TO BECOME A SWALLOW'S NEST PROCESSING INDUSTRY COMPANY WITH THE BEST QUALITY IN INDONESIA TO DOMINATE THE EXPORT AND IMPORT MARKET





# CATALOGUE

## Tropical Fruits





# Vintage Rattan Chair



**Dimension : W54 x D61 x H86 cm**

**Color : Brown**

**Material : Rattan Manau Square, Rattan Peel**

**Packaging : Carton Box**

**Loadability 1x40HC : 209 Pcs (1pc/Box)**

**SIMPLY**



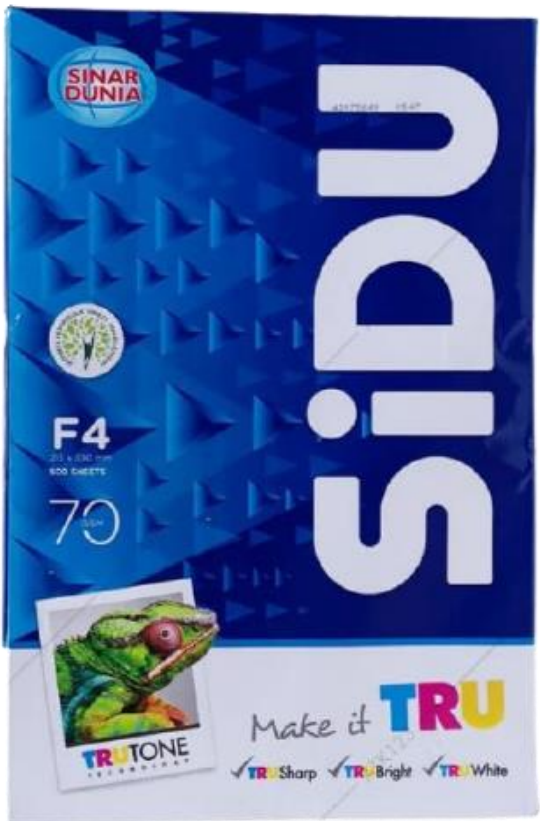
**CATALOGUE**

**Rattan**



# CATALOGUE

## PAPER





# CATALOGUE

ETC



# Rajawali Nusindo




member of  ID FOOD

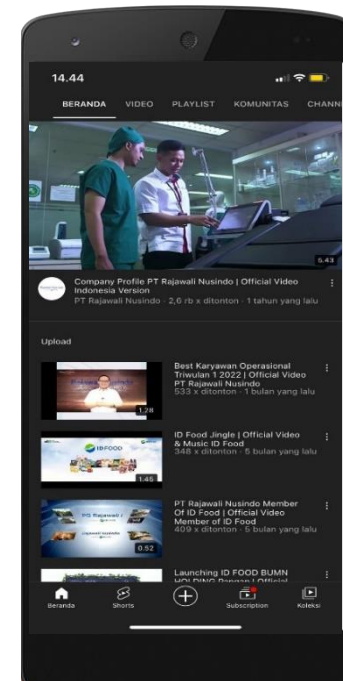
**BUMN** UNTUK INDONESIA



# Thank You

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0878-7877-4550 (Niswar B. A)  
 Phone: (021) 252 3820 Ext Trading Division  
 Email : [exportnusindo@nusindo.co.id](mailto:exportnusindo@nusindo.co.id)



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