



Organic Foods  
Indonesia

# PRODUCT PROFILE



DE-ÖKO-001  
ID-BIO-149

# SUGAR AND CACAO



## Organic Coconut Sugar

(*Cocos nucifera*)

**Java**

The tastier alternative to table sugar. Coconut sugar is harvested from coconut sap and processed by the local farmers. Often used as ingredients in chocolate bars, cookies, and drinks.

*mesh 14, mesh 14 excellence, mesh 30, mesh 80*



## Organic Cacao

(*Theobroma cacao*)

**Bali**

Cacao from Bali is well-known globally for its dense flavour. The single-origin aspect ensures quality and well-managed cultivation.

*beans, mass, nibs*

# SPICES



## Organic Alor Vanilla

*(Vanilla planifolia)*

**Alor**

Vanilla from Alor Island in East-Indonesia has an exceptionally high Vanillin content of up to 2.5%. It has a shiny, oily and flexible appearance with length up to more than 20 centimeter.

*beans, powder, extract*



## Organic Cubeb Pepper

*(Piper cubeba)*

**Java**

Has a peppery flavor with a hint of allspice and nutmeg. Some menthol bitterness makes it unique . Native to Java and Sumatra Island; and has been cultivated since 300 BC.

*Dried (whole, ground)*





**Organic Long Pepper**  
(*Piper longum*)  
**Java**

More complex flavour than black pepper, Long Pepper has the heat and musk in a moderate way. It is often mixed with other spices in exotic Southeast Asian dishes.

*Dried (whole, ground)*



**Wild Andaliman Pepper**  
(*Zanthoxylum acanthopodium*)  
**Sumatra**

What makes the andaliman standout is its astringent effect of the Hydroxy  $\alpha$ -sanshool, which irritates the ends of the trigeminal nerve, causing tingling and mild numbness of the tongue.

*Dried (whole, ground)*

# LEAVES



**Organic Lemongrass**  
(*Cymbopogon citratus*)

**Java**

Lemongrass is iconic to Thai and Vietnamese cuisines. Fragrant with lemon-floral aroma, lemongrass adds a distinct soothing characteristic to any dish.

*dried (cut, powder)*



**Kaffir Lime Leaves**  
**Lime Leaves**

**Java**

Crushed leaves have intense citrus aroma that are mostly used for savoury dishes including *soto ayam* (chicken soup) and curry.

*dried (whole, cut, powder)*

# FRUITS FROM JAVA



**Organic Salacca/Snake Fruit**  
(*Salacca zalacca*)

Salak tastes a combination of banana, apple, jackfruit, and pineapple; with a texture similar to apple. Native to Indonesia and also enjoyed when processed as chips.

*fresh, freeze dried, vacuum fried*



**Organic Red Dragon Fruit**  
(*Hylocereus polyrhizus*)

Tastes delicate with texture similar to Kiwi. Also known as Pitaya, Red Dragon Fruits are versatile and are used in smoothies, salsa, fruit salads and cocktails.

*fresh, freeze dried, vacuum fried*



**Organic White Dragon Fruit**  
(*Hylocereus undatus*)

Very similar to the red variety with typically less sweetness. More watery than earthy, White Dragon Fruit is the more common variety in most areas of Indonesia.

*fresh, freeze dried, vacuum fried*



**Organic Durian**  
(*Durio zibethinus*)

The “King of Fruit” is the symbol of Southeast Asia. With texture similar to cheesecake, Durian is like enjoying the best out of caramel, vanilla, and ice cream—all in a single bite.

*fresh, freeze dried, vacuum fried*



**Organic Jackfruit**  
(*Artocarpus heterophyllus*)

Jackfruit has the combined taste of mango and pineapple. In Southeast Asia, it is both eaten raw and cooked typically in curries, soups, and used as a meat substitute.

*fresh, freeze dried, vacuum fried*



**Organic Mangosteen**  
(*Garcinia mangostana*)

The “Queen of Fruits”. Taste a mix of lychee, peach, strawberry, and pineapple. Extremely juicy with a hint of floral.

*fresh, freeze dried, vacuum fried*



### Organic Coconut Fruit

(*Cocos nucifera*)

The classic tropical fruit, coconut has a crunchy texture with a unique flavor. Not too sweet, the coconut meat is often used in pair with other ingredients in desserts while water is served fresh—best when directly from the shell.

*fresh, freeze dried, vacuum fried*



### Organic Raja Bandung Banana

(*Musa paradisiaca* cv. *Bandung*)

Literally means “Bandung King Banana”, this variety is renowned for its quick regeneration and small size.

*fresh, freeze dried, vacuum fried*





**Organic Harum Manis Mango**  
(*Mangifera indica* L. Var. *Harum Manis*)

With a delicate texture and soft flesh, Harum Manis Mango is one of Indonesian favourites. Literally translate to “Aromatic Sweet Mango”.

*fresh, freeze dried, vacuum fried*



**Organic Honey Mango**  
(*Mangifera indica* L.)

Identical in taste to Harum Manis, Honey Mango is brighter when ripe and as sweet as honey.

*fresh, freeze dried, vacuum fried*



**Organic Keong Mango**  
(*Mangifera indica* L. Keong)

Also known as Okyong Mango, this variety has a unique, rather crispy texture. Mostly used in ice cream, sambal, or mango sticky rice.

*fresh, freeze dried, vacuum fried*



**Organic Apel Mango**  
(*Mangifera indica* L. Apel Merah)

Red and round like an apple, Apel Mango has a distinct sour taste compared to other varieties. Rich in fibers and often used in cooking.

*fresh, freeze dried, vacuum fried*



**Organic Cengkir Mango**  
(*Mangifera indica* L. Cengkir)

Has an identical taste to Harum Manis Mango, Cengkir or Indramayu Mango is one of the most renowned varieties in Indonesia.

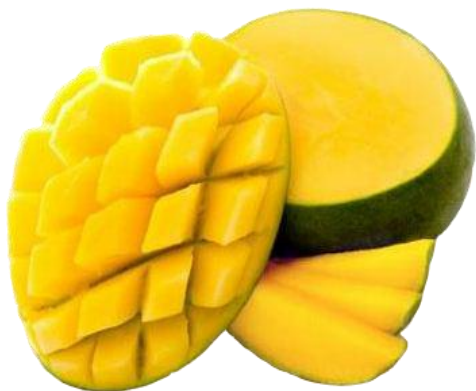
*fresh, freeze dried, vacuum fried*



**Organic Manalagi Mango**  
(*Mangifera indica* L. Manalagi)

Slightly smaller than other varieties, Manalagi Mango which means “Where is more Mango?”/”Are there more Mangoes?”, describing its addictive taste.

*fresh, freeze dried, vacuum fried*



**Organic Kuweni Mango**  
(*Mangifera odorata*)

While still in the same family as other mangoes, Kuweni Mango is more delicate in texture and has an aroma akin to perfume.

*fresh*



**Organic Pakel Mango**  
(*Mangifera foedita*)

Another unique variety, Pakel Mango has a one-of-its-kind sour taste with a slight hint of sweetness. Aromatic and is often fermented.

*fresh*



### Organic Yellow Passion Fruit

(*Passiflora edulis* Var. *Flacicarva*)

Also known as Maracuja, the Yellow variety is more vigorous than the Sparkled. Refreshing and juicy, Passion Fruits are normally eaten raw, together with the seeds.

*fresh, freeze dried, vacuum fried*



### Organic Sparkled Passion Fruit

(*Passiflora edulis*)

The Sparkled variety is similar in taste with the Yellow type, but slightly sweeter with added aroma and mild floral flavour.

*fresh, freeze dried, vacuum fried*



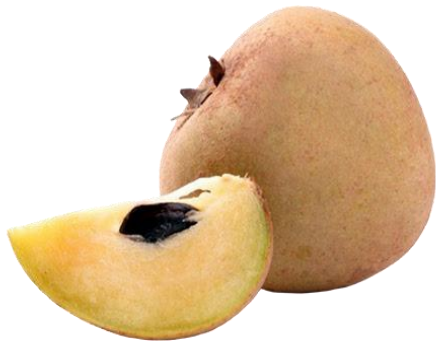
### Organic Soursop

(*Annona muricata*)

Soursop tastes distinctly tropical. Rich in flavor, it has hints of pineapple, strawberry-like aroma, with sour citrus hint that contrasts with its creamy texture.

*fresh*





**Organic Sapodilla**  
(*Manilkara zapota*)

Taste similar to pear, covered in caramel shade, with a unique flavor and aroma. Has a hint of honey and cinnamon.

*fresh*



**Organic Rambutan**  
(*Nephelium lappaceum*)

Taste similar to lychee with a distinct tropical flavor and meaty texture. Best eaten raw and chilled.

*fresh*



**Organic Lanzones/Langsat**  
(*Lansium domesticum*)

With a texture similar to lychee, Lanzones is a light raw snack enjoyed all over Southeast Asia. Can be used as a condiment similar to lychee.

*fresh*



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