



Company Profile and Catalog

**Indonesian Export
Company**

PT BAROKAH NIROGA INDONESIA

Address:
East Jakarta, Indonesia



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About us

Barokah Niroga Corporation has been established as a leading exporter of Bananas and Briquettes. Our factory for briquette is located at Surabaya, East Java and Banana factory is located at Surabaya and Lampung, Indonesia.

Our main customers are India, Bangladesh, Sri Lanka, and some Middle East Countries. Our Shipping and export transactions are fully transparent, thus, helping us to gain clients trust and satisfaction.

We prioritize the supply of goods in quantity and provide quality products at affordable and competitive prices, so we are ready to carry out long-term cooperation by providing the best service, optimal supply management, maintaining trust and satisfaction to meet the procurement of goods needed by the client

Our Philosophy



Mission

- Understand needs and provide innovative solutions for corporate partners and customers
- Establish trusted cooperative relationships with distributors and customers
- Develop partnerships to complement capabilities and expand the company network



Vision

To become a trusted and leading Exporter company and have an international marketing network

Our Value



Shipping

Shipping all over the world we can send our products via land, air, and sea.



Innovation

We innovate all of our products to make it better and high quality.



Quality

Giving the high quality product from the expertises.



Commitment

We are committed to give the best to our customer and producing the best.



Banana

04

Our Products

Cavendish Banana



Cavendish banana is a tropical fruit commodity that is very popular in the world. In Indonesia, it is better known as the Ambon White Banana, the cultivation of Cavendish banana for export requires special handling. Starting from how to plant, the distance between bananas choosing fertilizer and tasting a banana cover to avoid pests or plant destroyers, then banana will be harvested about 3-4 months from the start of planting.

Specification

1. Leaf Color : Dark Green
2. Length of bunch : 60-100cm
3. Weight : 15 – 30kg
4. Each bunch : 12 – 22 pieces
5. 1 KG of bananas : 5-6 pieces of bananas
6. Fruit color : yellowish & white
7. Taste : sweet slightly sour and soft
8. Texture : the skin of the fruits is rather thick, yellowish green to light yellow smooth.

Cavendish Banana

Cavendish Banana grade consists of 3 grades

1. Grade A Size : 18 – 20 cm
2. Grade B size : > 20 cm
3. Grade C size : < 18cm

Packaging :

For standard export packing clean washing is carried out, polished and then vacuumed using PE plastic. Packing using a master box (cartoon) weighting 13 kg, for shipping using containers refer to 13-14 degrees.



Banana Leaf

Small Katok Banana Leaf

Small katok banana leaf are used for making traditional cakes. the export demand for klutuk banana leaves and black-stemmed banana leaves is very large

Klutuk Banana Leaf

Regular Klutuk Banana are suitable for wrapping food for the size of a regular klutuk banana leaf it is not as wide as a black stem klutuk leaf.

1. Size:<80cm
2. Color : Natural Green
3. Composite : consist four leaves



Banana Leaf

Black Stem Klutuk Banana Leaf

Black stem klutuk banana leaf is slightly different from the ordinary klutuk. The leaves are not easily torn when exposed to wind and rain.

1. Stem color : Black
2. Width : 20-40 cm
3. Length : 90-120 cm

Packaging :

The banana leaf packaging process is cleaned first , washed directly using water and then dried. after that it is vacuumed and frozen ready to be sent using a special container



Banana Stem Chips

Banana stem can be made into chips or snacks. For the selection of banana stem, select stems that are clean, young and of good quality.

Banana stem is cleaned and then selected the young side to form like a net. so that it is crispy and tasty, the banana stem that has been cut into a net shape must be soaked for 1-2 days using some ingredients, the bitter taste disappears and is crunchy when fried.

Packaging :
Standard export process & packaging



Banana Stem Chips

Banana stem (gedebog) is part of the banana which is a rich source of fiber and helps lose weight, relieve constipation, detox, prevent kidney stones and is safe for consumption for someone who has diabetes

Banana stems or gedebog contain nitrogen (N) elements which function to support plant vegetative growth, phosphorus (P) and potassium (K). According to experts, the inner trunk of the banana tree has nutrients such as tannins, sugars, vitamin A, B vitamins, vitamin & starchy saponins, potassium, serotonin, hydrochitiptamine and norepinephrine. Banana stem has 2 layers. a porous outer layer and a hard inner layer.

Packaging

Banana stems are selected according to export quality, washed and then dried, then vacuumed and packaged using a master box and ready for export. shipping using special containers.



Banana Blossom/ Flower/ Heart



Is a flower produced by the banana tree which functions to produce bananas. This banana has a delicious taste and nutritional content that is beneficial for the health of the body. Banana heart that can be consumed is banana heart of the type of banana kepok, banana stone, banana siam and banana klutuk. Banana heart of the Ambon banana type cannot be consumed because of the high tannin content so that it tastes bitter.

Product Advantages:

1. Help avoid dangerous diseases such as diabetes to cancer
2. Banana flowers are low in calories and high in potassium, good for diet programs, heart health, facilitate breast milk and can prevent high blood pressure
3. Banana flowers are low in calories, but rich in nutrients and fiber

Banana Blossom/ Flower/ Heart

In 100 grams (g) banana heart contains:

1. Calories: 51 kilokalori (kkal)
2. Fiber: 5,7 g
3. Carbohydrate: 9,9 g
4. Fat: 0,6 g
5. Protein: 1,6 g
6. Iron: 56,4 miligram (mg)
7. Vitamin E: 1,07 mg
8. Magnesium: 48,7 mg
9. Copper: 13 mg
10. Potassium: 553,3 mg
11. Calcium: 56 mg
12. Phosphor: 73,3 mg



Packaging

Standard export packaging, washed, dried, then vacuumed, then put in the master box and ready to ship



Spices

Turmeric Root

Specification

1. Type : Dried & Polished
2. Shelf Life : 2 Years
3. Color : Yellow, Orange
4. Processing Type : Natural
5. Part : Roots
6. Packaging : Jute Bag Or Custom
7. Capacity : 60.000 Ton / Season



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Dry Turmeric

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Specification

1. Type : Dry Turmeric
2. Style : Dried
3. Colour: Bright yellow
4. Curcumin content : 4-5%
5. Moisture : 10-12%
6. Foreign Matte : apprx. 2%
7. Packing: PP Bags or Jute Bag
8. Loading: 26³/13 MT
9. Capacity: 8.000 Ton / Season

Dry Turmeric Powder

Specification

1. Type: Dry Turmeric Powder
2. Style: Dried
3. Contains : 100%Turmeric
4. Form : Slice Dried & Ground Mill
5. Fine Level: 80 Mesh or by request
6. Packaging Type: Plastic Bag, Plastic Box, Plastic Pouch or by request
7. Shape: Powder
8. Cultivation Type: Common, Natural
9. Shelf Life : 1years
10. Processing Type: Natural Dried,
11. Sun Dried Grade: Food Grade
12. Packaging Size: 20kg, 50kg My
13. Capacity: 4.000 Ton / Season Agriculture Distributor
Permit : PSAT PDUK 351506010180222

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Dry Curcuma

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Specification

1. Type : Dry Curcuma
2. Style : Dried
3. Colour: Bright yellow
4. Packing: PP Bags or Jute Bag
5. Loading: 26' / 13 MT
6. Capacity: 8.000 Ton / Season

Dried Curcuma

Specification

1. Type: Dry Curcuma Powder
2. Style: Dried
3. Contains : 100%
4. Curcuma Form : Slice Dried & Ground Mill Fine
5. Level: 80 Mesh or by request
6. Packaging Type: Plastic Bag, Plastic Box, Plastic Pouch or by request
7. Shape: Powder
8. Cultivation Type:
9. Common, Natural
10. Shelf Life : 1years
11. Processing Type: Natural Dried, Sun Dried
12. Grade: Food Grade
13. Packaging Size: 20kg, 50kg
14. Capacity: 4.000 Ton / Season Agriculture
15. Distributor Permit : PSAT PDUK 351506010200222



Ginger Root

Specification

1. Type : Dried & Polished
2. Shelf Life : 2 Years
3. Colour : Brown
4. Processing Type : Natural
5. Part : Roots (Fresh)
6. Moisture : 10-12%
7. Foreign Matter : apprx. 2%
8. Ash : 8%
9. Soluble Ash in Acid : 2%
10. Insect : negative
11. Essential oil of red ginger : 2,58 3,90%
12. Essential oil of giant ginger : 0.82 1.66%
13. Essential oil of small ginger : 1,5 3,2%
14. Packing : Jute Bag or By Request
15. Loading : 26' / 13 MT
16. Capacity : 30.000 Ton / Season



Red Ginger

Specification

1. Type : Dry Ginger
2. Style : Dried
3. Colour : Bright Brown
4. Moisture : 10-12%
5. Foreign Matter : apprx. 2%
6. Ash : 8%
7. Soluble Ash in Acid : 2%
8. Insect : negative
9. Essential oil of Red Ginger : 2,58% – 3,90%
10. Packing : PP Bags or Jute Bag
11. Loading : 26' / 13 MT
12. Capacity : 1.000 Ton / Season



Ginger Powder

Specification

1. Type : Dry Ginger
2. Powder Style:
3. Dried Contains: 100%Ginger
4. Form: Slice Dried & Ground Mill
5. Fine Level: 80 Mesh or by Request
6. Packaging Type: Plastic Bag, Plastic Box, Plastic Pouch or by request
7. Processing Type: Natural Dried, Sun Dried
8. Packaging Size:
9. 20kg, 40kg Shape: Powder
10. Cultivation Type: Common, Natural
11. Shelf Life : 1 years
12. Agriculture Distributor Permit : PSAT PDUK
351506010190222



Konjac / Porang

Konjac Chip Sun (No Skin)

Konjac is thinly peeled first, then sliced. After the konjac is sliced, it is dried in the sun for about 3-4 days.

Specification

1. Product Type: Sun-dried Konjac Chips already peeled off
2. Origin: Indonesia
3. Condition: Clean, Dry, No Fungi
4. Slice Thickness : 0.1 – 0.3 cm
5. Water Content : 11% – 13%
6. Appearance: red slightly orange
7. Shelf Life: 12 Months
8. Capacity : 1000 Ton / Season

Packaging :

For standard export packing clean washing is carried out, polished and then vacuumed using PE plastic. Packing using a master box (cartoon) weighting 13 kg, for shipping using containers refer to 13-14 degrees.

CHIP KONJAC OVEN

The konjac is sliced into thin chips, then dried in the oven for approximately 2-3 hours.



1. Product Type: Oven Dried Konjac Chips
2. Origin: Indonesia
3. Condition: Clean, Dry, No Fungi
4. Slice Thickness : 0.1 – 0.3 cm
5. Water Content : 11% – 13%
6. Appearance: Bright Yellow
7. Shelf Life: 12 Months
8. Capacity : 1000 Ton / Season

Packaging :

For standard export packing clean washing is carried out, polished and then vacuumed using PE plastic. Packing using a master box (cartoon) weighting 13 kg, for shipping using containers refer to 13-14 degrees.

Chip Konjac Sun (with skin)

Konjac is sliced thinly first, then dried in the sun with a drying time of approximately 3-4 days.

1. Product Type: Sun Dried Konjac Chips
2. Origin: Indonesia
3. Condition: Clean, Dry, No Fungi
4. Slice Thickness : 0.1 – 0.3 cm
5. Water Content : 11% – 13%
6. Appearance: Dark Brown
7. Shelf Life: 12 Months
8. Capacity : 1000 Ton / Season

Packaging :

For standard export packing clean washing is carried out, polished and then vacuumed using PE plastic. Packing using a master box (cartoon) weighting 13 kg, for shipping using containers refer to 13-14 degrees.



Konjac Powder

Standard quality, but also contains good glucomana and is good for our health.

1. Product Type: Oven Machine Dry Konjac Powder
2. Origin: Indonesia
3. Standard Quality : Clean and Hygienic
4. Powder Texture : Very Soft
5. Appearance : Light Brown
6. Shelf Life: 12 Months
7. Capacity : 1000 Ton / Season

Packaging :

For standard export packing clean washing is carried out, polished and then vacuumed using PE plastic. Packing using a master box (cartoon) weighting 13 kg, for shipping using containers refer to 13-14 degrees.



THANKS!

DO YOU HAVE ANY QUESTIONS?

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