



PT.RICHLAND AGRO INDUSTRI



WHY INDONESIA?

- **THE POPULATION OF INDONESIA RANKS THE FOURTH IN THE WORLD, WHICH IS ONE OF THE MOST POPULATED COUNTRY AND THE LARGEST ECONOMY OF ASEAN.**
- **IT OFFERS POLITICAL STABILITY WHICH SERVES LOW RISK TO SUPPLIERS AND BUYERS**
- **INDONESIA IS MOST RELIABLE SOURCING DESTINATION IN TERMS OF QUALITY PRODUCT, ON TIME DELIVERY AND SERVICE TO CUSTOMER WITH GREAT COMMITMENT.**
- **INDONESIA IS THE LARGEST PRODUCER OF PALM AND COCONUT OIL AND DERIVATIVES**
- **PALM PLANTATIONS STRETCH ACROSS 12 MILLION HECTARES, AND IS PROJECTED TO REACH 13 MILLION BY 2020.**
- **42% OF COCONUT PRODUCTS OF WORLD ARE PRODUCED IN INDONESIA**
- **GOOD LOGISTIC FACILITIES AND INFRASTRUCTURES.**



ABOUT PT.RICHLAND AGRO INDUSTRI


- **PT.RICHLAND AGRO INDUSTRI IS AN EMERGING COMPANY IN THE FIELD OF AGRO BUSINESS, FOCUSING IN PALM AND COCONUT PRODUCTS AND THE DERIVATIVES, SERVING BOTH LOCAL & EXPORT MARKETS. WE CONTINUE TO SERVE OUR CUSTOMERS ON A LONG TERM BASIS AND TO RESPOND TO THEIR NEEDS AND DEMANDS. WE ARE ESTABLISHED BASED ON QUALITY, RELIABILITY, PROVIDING SERVICE, BENEFIT AND TRUST.**
 - **WE ARE COMMITTED TO MEET CUSTOMER'S REQUIREMENTS THROUGH CONTINUOUS IMPROVEMENTS OF OUR QUALITY MANAGEMENT SYSTEM. WE SHALL SUSTAIN ORGANIZATIONAL EXCELLENCE THROUGH TIMELY RESPONSIVENESS, QUALITY CONSCIOUSNESS, VISIONARY LEADERSHIP AND INNOVATIVE EFFORTS.**
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VISION

TO BE THE LEADING AND SUSTAINABLE AGRO COMPANY BY SOURCING AND SUPPLYING QUALITY PRODUCTS TO OUR CUSTOMERS THAT BENEFITS THE COMMUNITIES.

MISSION

- **TO FULFILL CUSTOMER'S NEEDS AND DEMANDS.**
 - **TO STRIVE FOR CONTINUOUS IMPROVEMENTS.**
 - **ENGAGE WITH THE PRODUCTS WHICH ARE ENVIRONMENTALLY FRIENDLY.**
 - **PROVIDE BEST QUALITY FOR CUSTOMERS**
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PRODUCTS AND SERVICES

OUR EXPANSIVE OPERATIONS COMPRISE SOURCING, PROCESSING, HANDLING, SHIPPING AND MARKETING OF A WIDE RANGE OF AGRICULTURAL, FOOD AND ENERGY PRODUCTS AND RELATED SERVICES INCLUDING:

- **PALM KERNEL EXPPELLER CAKE**
 - **PALM KERNEL OIL (PKO)**
 - **PALM AID OIL (PAO)**
 - **PALM FATTY ACID DISTILLATE (PFAD)**
 - **CRUDE PALM OIL (CPO)**
 - **PALM OLEIN CP6, CP8 AND CP10**
 - **DRIED COPRA**
 - **CNO (CRUDE COCONUT OIL)**
 - **COCONUT FATTY ACID DISTILLATE (CFAD)**
 - **COPRA CAKE**
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NUTMEG



- The Sulawesi Island is said to have the Best Quality of Nutmegs and are very well known around the world. It is located 130 km off the northern tip of Sulawesi in the Celebes Sea.
- We are Supplying Nutmeg in Nutmeg with Shell and Nutmeg without Shell. We are offering Three Quality Grades of Indonesian Nutmeg such as ABC Quality Nutmeg with Shell, ABC Quality Nutmeg without Shell and Sound Shriveled Quality Nutmeg(SS).
- Nutmeg is the most Commercial Spice of Indonesia. Indonesia is the World Largest Producer of High Quality Nutmeg. Indonesia has close to 75% of the World market share.

CLOVES

- We sincerely engaged in Collecting, Processing and Supplying of Cloves grown in Indonesia. Indonesia is widely known for its Cloves, harvested from the numerous islands with its fertile soils We also have vast networks and good connection with Farmers and Suppliers all over Indonesia's growing belt. Since, we purchase our spices products direct from the farmers at origin, we are able to offer our customers a High Quality Lal Pari Cloves at extremely competitive Prices.



MACE

- Mace has a colour profile of vibrant red, which will turn to orange and eventually yellowish as the drying process continues. The flavour of Mace is similar to Nutmeg, however it is slightly stronger and has a spicy flavor.
- The mace can become brittle and horny, though the best quality mace will retain some pliability and release a little oil when squeezed. Our Mace origin is from SIAU and other places of Sulawesi region.



CASSIA

- **The Indonesian cassia is derived from the bark of the evergreen tree *Cinnamomum burmannii* Blume species. It has botanical term of “Cassia Vera”. Cassia is mainly produced in the region of Kerinci, West Sumatra, whereas Padang and Medan served as the main distribution centers.**
- **The trees need at least ten years before it can be harvested. The branches are cut off during harvest. The outer bark is peeled off in order to expose the inner bark, which curls as it dries.**



WHITE CARDAMOM

- White cardamom is a small off-white/pinkish pod the size of a pea, with four black seeds and is used a very small amount in Thai curries of Muslim origin. The whole pod is roasted before being broken open and the seeds used in a curry paste, or it can be left whole, bruised and then added to finish a curry. It is also called as Cardamom jawa.



BLACK PEPPER

- Black Pepper is the dried berry of *Piper nigrum*. This vine which can grow up to ten feet tall is indigenous to India and South East Asia.
- Pepper is actually berries that are picked about nine months after flowering. Black Pepper, the spiciest, is berries that are picked unripe. The berries used for White Pepper are ripened on the vine and soaked so that their outer hulls are easily removed.
- Green Peppercorns are immature berries which are freeze dried or packed in brine for preservation. Pepper is grown in India, Indonesia, Vietnam, Malaysia, and Brazil.



WHITE PEPPER

- The most well known White Pepper from Indonesia in the International Market is Muntok White Pepper. Our export quality White Muntok Peppercorns are hand-selected in the Muntok region of Western Bangka Island, Indonesia. These white peppercorns tend to have a strong distinctive aroma with hot and creamy flavor. The peppercorns are hand-picked, then dried in the sun by the local farmers.



LONG PEPPER

- Long Pepper (*Piper longum*) is one of the spices that is often used as seasoning in the countries of Southeast Asia and South Asia. It tastes hot and warm, with sweet overtones. This spice is mostly cultivated in Indonesia.



TURMERIC SLICE

- Turmeric is commonly used as a spice in Bangladeshi cuisine, Indian cuisine, Pakistani cuisine and curries, for dyeing, and to impart color to mustard condiments.
- One active ingredient is curcumin, which has a distinctly earthy, slightly bitter, slightly hot peppery flavor and a mustardy smell. It was first used as a dye, and then later for its medicinal properties.
- We offer Indonesian Turmeric Slices that is known for high quality with high Curcuma content. These slices are well dried with a high curcumin percentage which gives bright yellow color.



GALANGAL SLICE



- It appears similar to ginger. However a closer look will reveal the difference between galangal and ginger. Galangal has a tighter skin, is lighter in color and can have pinkish portions too.
- Galangal tastes more like pepper than ginger even though both grow underground as root and the method used to cook them (in various dishes) is similar too. The galangal that originated in Indonesia is also called, lengkuas and has a sharp flavour and pine like aroma.

VANILLA

- Indonesian Planifolia Vanilla Beans are sweet and creamy like their cousins from Madagascar, with a more complex flavor profile that finishes with unique earthy/woody undertones.
- They are bold, with slightly fruity, fig-like notes reminiscent of Tonga vanilla beans. They stand up well against stronger flavors like chocolate and caramel, but can also be used in any application that calls for Madagascar Bourbon vanilla, to add a bit more sophistication to your favorite dessert.





CONTACT DETAIL

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