



# JAVA SUPER FOOD

SEAWEED, HANA KATSUOBUSHI  
SAUCE & SEASONING  
FOOD INGREDIENTS  
MASTER GROUP

# CATALOGUE

2025-2026





# COMPANY PROFILE

PT. Aneka Dasuib Jaya, Java Super Food, is a company starting its business in the production and export of spices, herbs such as graviola leaves, noni, fingerroot, and various other spices. Since 2021, the business scope and product range have shifted to sauce and seasoning development as well as importing and distributing food ingredients. Above all, while importing and developing seaweed products, PT. Aneka Dasuib Jaya began to gain recognition and stand out among consumers and companies in Indonesia. With the support of skilled and professional employees, by 2023, we were able to quickly occupy the Indonesian market with products by cooperating with major franchise retail and F&B companies. We are committed to delivering high-quality, halal, and hygienic products which have led to achieve certifications of HACCP.

At the end of 2024, Hana katsuobushi, Katsudashi, Matdashi have been launched as a new product, aiming to take the company to the next level. Most of all, Hana katsuobushi is made from the finest-quality skipjack tuna and boasts superior quality through a precise manufacturing process.

Our products have been exported to Saudi Arabia, Malaysia, and Taiwan and we are ready to expand our market beyond Southeast Asia. In 2025, we aim to further expand our international market and introduce our products to more countries, while maintaining our commitment to quality, affordable pricing, and customer satisfaction.



# CERTIFICATE HALAL, BPOM & HACCP



## Halal Certificate (Spice)

## Halal Certificate (Beverage Ingredients)

## Halal Certificate (Processed Plants)

## Halal Certificate (Oil)

## Halal Certificate (Refined Flour)



## Halal Certificate All 3.797 Products From MUI (Indonesian Ulema Council)



## BPOM (Food and drug administration of Indonesia) Certificate All 693 Products from the Food and Medicine Supervisory Agency



## HACCP Certificate A global standard for anticipating and preventing risks from chemicals, microbes, and other hazards.



Each BPOM and Halal product has its own Number, Logo and QR Code

## Sushi Nori (Nori) (김밥용 김)

Sushi Nori from Java Super Food is an imported seaweed with a superior quality. Our Sushi Nori was practically used to make sushi rolls or kimbap. Sushi Nori from Java Super Food is Baked twice to ensure a good quality taste and make it crispier. Our Sushi Nori is 100% Original, fresh texture, crunchy, and has no preservatives.



| Composition | Seaweed 100%  |
|-------------|---|
| Net Weight  | ① 50/20/10/5 Sheet (2.5g/Sheet)<br>② 50/20/10/5 Sheet (2.8g/Sheet)<br>③ 50/20/10/5 Sheet (2.5g/Sheet) |

## Yaki Sushi Nori (야키 스시 김)

Yaki Sushi Nori Half Sheet is premium-quality roasted seaweed, cut in half for easy sushi making. Crispy, aromatic, and deep green in color, it is perfect for sushi, onigiri, and food garnishing. Ideal for both home and professional use, offering convenience without compromising quality.



| Composition | Seaweed 100%              |
|-------------|---------------------------|
| Net Weight  | ① 100 Sheet<br>② 50 Sheet |

## Nori Onigiri (삼각김밥용 김)

Nori Onigiri is 100% made from baked seaweed, which makes it tasty and healthy to consume. Nori Onigiri is practically used to wrap into Onigiri Triangle. Nori Onigiri from Java Super Food has an excellent quality and is not easy to break / crack.



| Composition | Seaweed 100%                        |
|-------------|-------------------------------------|
| Net Weight  | ① 50/20/10/5/1 Sheet<br>② 100 Sheet |

## Cut Dried Seaweed (자른미역)

Javasuperfood Dried Cut Seaweed (Miyeok) is made from 100% dried Korean seaweed. It is commonly enjoyed during the winter season due to its delicious taste, especially when paired with soup made from beef or seafood.

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| Composition | Seaweed 100% |        |
|-------------|--------------|--------|
| Net Weight  | 1 10g        | 2 20g  |
|             | 3 50g        | 4 100g |

## Dried Round Seaweed (원형 김자반 (국물용))

Daikichi Round Seaweed is a premium product made from authentic Japanese seaweed, carefully selected to ensure the highest quality. It is processed using traditional methods that preserve its original flavor and texture.

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|             |                             |
|-------------|-----------------------------|
| Composition | 1 Dried Seaweed             |
|             | 2 Dried Seaweed + Seasoning |
| Net Weight  | 1 10g, 20g, 50g and 100g    |
|             | 2 50g                       |

## Dried Kelp/Konbu (Cut) (자른 건다시마)

Javasuperfood Dried Kelp Konbu Cut is a high-quality cut seaweed product, naturally dried and ready to use in various dishes. Ideal for making broth, soups, or as an additional ingredient in everyday cooking.

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|-------------|--------------------|--------|
| Composition | Dried Seaweed 100% |        |
| Net Weight  | 1 10g              | 2 20g  |
|             | 3 50g              | 4 100g |

## Dried Kelp/Konbu (Whole) (건다시마)

Dried Kelp is a type of seaweed widely used in Japanese and Korean cuisine. It is commonly used to make Japanese soup stock, which serves as the base for miso soup, ramen broth, and many other simmered dishes.

- ①                      ②                      ③                      ④



|             |                   |                    |
|-------------|-------------------|--------------------|
| Composition | Seaweed 100%      |                    |
| Net Weight  | ① 80g      ③ 200g | ② 150g      ④ 400g |

## Aonori (파래 분태)

Aonori is dried green seaweed that is ground into powder. It has a distinctive aroma that pairs well with Japanese dishes such as Okonomiyaki, Yakisoba, and Takoyaki.

- ①                      ②                      ③                      ④                      ⑤



|             |                  |                    |
|-------------|------------------|--------------------|
| Composition | Seaweed 100%     |                    |
| Net Weight  | ① 10g      ② 50g | ③ 100g      ④ 250g |
|             | ⑤ 500g           |                    |

## Kizami Nori (김가루)

Kizami Nori is crispy and fresh seaweed. It is thinly and evenly sliced seaweed. Kizami Nori can also be sprinkled on top of ramen, rice bowls, chicken noodles, and more.

- ①                      ②                      ③                      ④



|             |                  |                   |
|-------------|------------------|-------------------|
| Composition | Seaweed 100%     |                   |
| Net Weight  | ① 10g      ② 20g | ③ 50g      ④ 100g |



## Norigo Roasted Seaweed Snack (노리고 조미 도시락김)

Roasted seaweed (nori) is a seaweed sheet roasted with sesame oil, commonly eaten as a small side dish with warm rice or as a snack.

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| Composition               | Seaweed and Seasoning       |                            |
|---------------------------|-----------------------------|----------------------------|
| Net Weight                | ● 4.5g                      | ● 9g (4.5g x 2pcs)         |
| <b>1</b> Original Flavor  | <b>2</b> BBQ Flavor         | <b>3</b> Spicy Flavor      |
| <b>4</b> Olive Oil Flavor | <b>5</b> Sacha Inchi Flavor | <b>6</b> Salted egg Flavor |
| <b>7</b> Perilla Flavor   |                             |                            |



## Norigo Tempura (노리고 덴푸라)

Norigo Tempura is a seaweed snack with a spring roll wrapper. It can be enjoyed on its own or paired with fried rice and noodles. Norigo Tempura is a perfect snack companion for any activity, such as watching TV, studying, or relaxing.

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Composition Seaweed, Ricepaper and Seasoning

Net Weight 50g dan 25g

- 1 BBQ Flavor
- 2 Original Flavor
- 3 Pedas Flavor



## Jaerae Roasted Seaweed (광천 조미 도시락김)

Kwangcheon Kim Roasted Seaweed is a healthy and crispy snack made from high-quality seaweed, perfectly roasted to deliver a delicious umami flavor. It is perfect as a side for rice or enjoyed on its own as a nutritious light snack.



|             |   |
|-------------|---|
| Composition | Seaweed 100%  |
| Net Weight  | <b>1</b> 5g<br><b>2</b> 10g (5g x 2pcs)<br><b>3</b> 45g (5g x 9pcs) |

## Long Sheet (롱 시트 김스낵)

Long Sheet Norigo is a crispy and savory seaweed snack in long sheets, offering a more exciting way to enjoy seaweed. Made from high-quality seaweed, this snack is perfect for eating on its own or as a complement to your favorite dishes.



|   |                       |
|---|-----------------------|
| Composition   | Seaweed and Seasoning |
| Net Weight  | 20g                   |
| <b>1</b> Original <b>2</b> Fried Chicken <b>3</b> Cheese<br><b>4</b> Spicy <b>5</b> Corn Roasted <b>6</b> BBQ |                       |

## Giant Sheet (자이언트 싹 김스낵)

Giant Sheet is a snack that is double the size of Norigo, making it look more appealing. Its crispiness is the same as Norigo. Giant Sheet comes in six different flavors, allowing consumers to choose according to their preferences.

①



②



③



④



⑤



⑥



Composition Seaweed and Seasoning

Net Weight 20g

- |            |                 |          |
|------------|-----------------|----------|
| ① Original | ② Fried Chicken | ③ Cheese |
| ④ Spicy    | ⑤ Roasted Corn  | ⑥ BBQ    |

## Jumbo Sheet (점보싹 김스낵)

Jumbo Sheet Norigo is the largest seaweed snack from Norigo, featuring wider, crispy, and savory sheets for the ultimate seaweed experience. Perfect as a healthy snack or a complement to your favorite dishes.

①



②



③



④



⑤



⑥



Composition Seaweed + Seasoning

Net Weight 5g, 6g, 7g

- |                 |          |
|-----------------|----------|
| ① Original      | ④ Spicy  |
| ② Fried Chicken | ⑤ Cheese |
| ③ Roasted Corn  | ⑥ BBQ    |





## Nori Go (노리고 김스낵)

Nori Go is a healthy snack made from seaweed. It can be enjoyed by both young and old due to its nutritious and high-quality seaweed composition. Nori Go is perfect for relaxing with family or as a side dish to complement meals with rice.

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| Composition           | Seaweed and Seasoning  |
|-----------------------|------------------------|
| Net Weight            | 3g                     |
| <b>1</b> Original     | <b>2</b> Spicy         |
| <b>3</b> BBQ          | <b>4</b> Balado        |
| <b>5</b> Cheese       | <b>6</b> Fried Chicken |
| <b>7</b> Corn Roasted | <b>8</b> Wasabi        |
| <b>9</b> Banana       |                        |

## Nori Boom (노리붐 김스낵)

Nori Boom is a snack made from seaweed. It can be enjoyed by both young and old due to its nutritious and high-quality seaweed composition. It is perfect for relaxing with family or as a side dish to complement meals with rice.

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**4**



**5**



**6**



| Composition       | Seaweed and Seasoning  |
|-------------------|------------------------|
| Net Weight        | 3g                     |
| <b>1</b> Original | <b>4</b> BBQ           |
| <b>2</b> Spicy    | <b>5</b> Fried Chicken |
| <b>3</b> Cheese   | <b>6</b> Corn Roasted  |

## Nori Crispy dengan Rice Paper (노리고 김부각 스낵)

Nori Crispy is made from high-quality ingredients and has a delicious and tasty flavor. This snack is made from a spring roll wrapper coated with two layers of seaweed. It is perfect as a snack companion while engaging in activities such as watching TV, studying, or relaxing.



|  |  |
|--|--|
| Composition  | Rumput Laut, Kulit Lumpia, Minyak, Bumbu   |
| Net Weight   | 20g  |
| <ul style="list-style-type: none"> <li>❶ Original</li> <li>❷ Spicy</li> <li>❸ Cheese</li> <li>❹ BBQ</li> </ul> | <ul style="list-style-type: none"> <li>❺ Balado</li> <li>❻ Wasabi</li> <li>❼ Corn Roasted</li> </ul> |

## Kwangcheon Gim Bugak (광천 김부각)

Gim Bugak is a seaweed snack coated with a spring roll wrapper. It comes in a variety of delicious flavors, including original, spicy, garlic, barbecue, and shrimp. With its many flavor options, Gim Bugak is the perfect companion for snacking.



|   |   |
|---|---|
| Composition   | Rumput Laut, Kulit Lumpia, Bumbu  |
| Net Weight  | 50g   |
| <ul style="list-style-type: none"> <li>❶ Original</li> <li>❷ Shrimp</li> <li>❸ Spicy</li> </ul> | <ul style="list-style-type: none"> <li>❹ Squid Flavor</li> <li>❺ BBQ</li> <li>❻ Garlic</li> </ul> |

## Nori Roll (노리롤)

Nori Roll is rolled seaweed coated with sugar to create a crispier and sweeter texture. The sweetness is combined with various flavors, making it enjoyable for both children and adults.



|  |   |
|--|---|
| Composition  | Seaweed   |
| Net Weight   | 2.5g  |
| <ul style="list-style-type: none"> <li>❶ Original</li> <li>❷ Fried Chicken</li> <li>❸ Shrimp</li> <li>❹ Spicy</li> </ul> | <ul style="list-style-type: none"> <li>❺ Corn Roasted</li> <li>❻ BBQ</li> <li>❼ Balado</li> <li>❽ Banana</li> </ul> |

## Nori Roll Double (더블 노리롤)

Double Nori Roll contains two pieces of nori rolls in each package. Made from premium-quality seaweed, it offers a crispy texture with a variety of delicious flavors.



|  |   |
|--|---|
| Composition  | Seaweed   |
| Net Weight   | 6g  |
| <ul style="list-style-type: none"> <li>❶ Original</li> <li>❷ Balado</li> <li>❸ Spicy</li> <li>❹ BBQ</li> </ul> | <ul style="list-style-type: none"> <li>❺ Shrimp</li> <li>❻ Corn Roasted</li> <li>❼ Fried Chicken</li> <li>❽ Banana</li> </ul> |

## Space Nori Roll (스페이스 노리롤)

Space Nori Roll is a tube-shaped seaweed snack coated with sugar for extra crispiness and sweetness. Its sweetness is perfectly balanced with the seaweed flavor. Nori Roll can be enjoyed by both children and adults.



|   |  |
|---|--|
| Composition   | Seaweed  |
| Net Weight  | 2.5g   |
| <ul style="list-style-type: none"> <li>❶ Original</li> <li>❷ Balado</li> <li>❸ Fried Chicken</li> <li>❹ Banana</li> </ul> | <ul style="list-style-type: none"> <li>❺ Spicy</li> <li>❻ BBQ</li> <li>❼ Corn Roasted</li> <li>❽ Shrimp</li> </ul> |



## Pororo Roasted Seaweed Snack (뽀로로 조미 도시락김)

Roasted seaweed sheets with sesame oil are commonly eaten as a small side dish with warm rice or as a light snack.

1



2



3



|             |                       |                  |     |
|-------------|-----------------------|------------------|-----|
| Composition | Seaweed and Seasoning |                  |     |
| Net Weight  | ● 4g                  | ● 8g (4g x 2pcs) |     |
| 1           | Spicy                 | 2                | BBQ |
| 3           | Original              |                  |     |

## Pororo Long Sheet (뽀로로 롱시트 김스낵)

Pororo Long Sheet is a savory and crispy roasted seaweed snack. It is perfect as a snack companion for any activity, such as watching TV, studying, or relaxing.

1



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|             |                       |   |          |       |
|-------------|-----------------------|---|----------|-------|
| Composition | Seaweed and Seasoning |   |          |       |
| Net Weight  | 15g                   |   |          |       |
| 1           | BBQ                   | 2 | Original |       |
|             |                       |   | 3        | Spicy |

## Pororo Seaweed Twin Roll (뽀로로 더블 노리롤)

Snack Nori Roll (Two Rolls) is a delicious snack made from crispy nori sheets rolled and packed into a single package containing two rolls. This snack offers a savory and umami-rich seaweed flavor, making it a healthy and convenient snack choice to enjoy anytime.



|             |                       |
|-------------|-----------------------|
| Composition | Seaweed and Seaosning |
| Net Weight  | 60G (10pcs x 6g)      |
| ① Original  | ② BBQ                 |
| ③ Spicy     |                       |

## Pororo Seaweed Tempura (뽀로로 김부각)

Nori Tempura Kwangcheon Kim is a seaweed snack with a spring roll wrapper. It is perfect as a snack companion for any activity, such as watching TV, studying, or relaxing.



|             |                       |
|-------------|-----------------------|
| Composition | Seaweed and Seaosning |
| Net Weight  | 50g                   |
| ① BBQ       | ② Original            |
|             | ③ Spicy               |

## Pororo Nori Flakes (뽀로로 김자반)

Sprinkle Seaweed is chopped seaweed with sesame seeds and sesame oil, used as a topping or flavor enhancer for dishes. It is also perfect as a snack companion for any activity.



|             |                       |
|-------------|-----------------------|
| Composition | Rumput Laut dan Bumbu |
| Net Weight  | 60g                   |
| ① Original  | ② BBQ                 |
|             | ③ Spicy               |

## Nori Tabur (조미 김가루) Standing Pouch

Sprinkle Nori is made from roasted seaweed pieces with sesame seeds, sesame oil, fried shallots, and seasonings. It is the perfect food companion for children when served with rice balls and is also great as a topping for various dishes such as rice, noodles, porridge, and more.

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Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasoning

Net Weight 60g

1 Original      3 BBQ      5 Seafood  
2 Spicy      4 Beef

## Nori Tabur Rice Noodle (김자반 줄줄이 포장)

Norigo presents Sprinkle Nori, made from roasted seaweed pieces mixed with rice noodles, sesame seeds, fried shallots, and sesame oil, serving as a delicious topping to complement your favorite dishes.

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4



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Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasoning

Net Weight 5g

1 Spicy      2 Beef      3 Original  
4 BBQ      5 Seafood



## Gim Jaban Nori Flakes (김자반)

Gim Jaban is a type of seaweed snack with sesame seeds and sesame oil, used as a topping or flavor enhancer for dishes. It is also a great snack companion for various activities such as watching TV, studying, or relaxing.



Composition Seaweed, Sesame Seeds, Oil, Shallot, Seasoning

Berat Bersih 50g

① BBQ    ② Seafood    ③ Spicy    ④ Original

## Gim Jaban Nori Flakes (Kwangcheon Kim) (김자반)

Gim Jaban Kwangcheon Kim is a crispy sprinkled nori enriched with aromatic sesame oil and sesame seeds, delivering an authentic Korean savory flavor. Its light and flavorful texture makes it perfect as a topping for rice, noodles, and salads or enjoyed on its own as a delicious snack.



Composition Seaweed, Sesame Seeds, Oil, Shallot, Seasoning

Net Weight 50g

① Original    ② BBQ    ③ Seafood    ④ Spicy

## Nori Flakes Furikake (후리가케)

Daikichi presents nori furikake in various flavors. This seaweed sprinkle is blended with anchovies made from carefully selected ingredients, creating a crispy and savory nori furikake. It can be enjoyed on its own or as a delicious food topping.



|   |   |
|---|---|
| Composition   | Seaweed, Sesame Seeds, Oil, Shallots, Seasoning |
| Net Weight  | 60g   |
| <b>1</b> Original <b>2</b> Cheese <b>3</b> Corn Roasted<br><b>4</b> BBQ <b>5</b> Beef <b>6</b> Spicy<br><b>7</b> Chicken <b>8</b> Seafood |   |

## Jajanku Crispy Chips (자잔꾸 스낵)

Crispy Chips dari Jajanku merupakan makanan ringan berbentuk cincin/ring berbahan dasar jagung yang renyah dengan tambahan bumbu yang gurih dan lezat. Crispy Chips bisa kamu nikmati dimanapun dan kapanpun. Seperti menonton tv, bersantai atau dijadikan lauk untuk makan siang & malam kamu.



|             |               |
|-------------|---------------|
| Composition | Corn crackers |
| Net Weight  | 20g           |

- |                                 |                         |
|---------------------------------|-------------------------|
| <b>1</b> Garlic Butter          | <b>7</b> Seaweed        |
| <b>2</b> Banana                 | <b>8</b> Spicy          |
| <b>3</b> Sweet and Spicy Flavor | <b>9</b> BBQ            |
| <b>4</b> Nori mayonaise         | <b>10</b> Original      |
| <b>5</b> Mayonaise              | <b>11</b> Corn Roasted  |
| <b>6</b> Cheese                 | <b>12</b> Curry         |
|                                 | <b>13</b> Mexican Chili |

## Noriday Flakes with Rice Crackers (노리데이 김자반/라이스 크래커 첨가)

Sprinkled Nori with roasted seaweed pieces, topped with rice noodles, sesame seeds, shallots, and sesame oil, making it a perfect topping to enhance the flavor of your delicious meals.

1



2



3



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasoning

Net Weight 5g

1 Original 2 BBQ 3 Spicy

## Nori Pop (노리 팝)

Norigo presents Nori Pop, a sprinkled nori made from roasted seaweed pieces in various flavors, combined with crispy rice toppings. Nori Pop is a convenient and delicious option that can be enjoyed anytime and anywhere as a topping for meals or your favorite snacks.

1



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4



5



6



7



8



Composition Seaweed with rice

Net Weight 15g

1 Balado 6 Fried Chicken  
2 BBQ 7 Garlic Butter  
3 Original 8 Sweet and Spicy Flavor  
4 Spicy 8 Shrimp  
5 Cheese



**Matdashi (맛다시 소고기/멸치/닭고기/ 해물)**

Miga Matdashi is a delicious seasoning that can be used to make various types of dishes such as beef, anchovies, seafood, and chicken-flavored soup. Miga Matdashi is easy to use in creating a tasty flavor in every dish

**1**



**2**



**3**



**4**



|             |  |                                   |                                |                  |
|-------------|--|-----------------------------------|--------------------------------|------------------|
| Composition | Beef Seasoning, Anchovy Seasoning, Chicken Seasoning and Seafood Seasoning |                                   |                                |                  |
| Variant     | <b>1</b> Beef  | <b>2</b> Anchovy                  | <b>3</b> Chicken               | <b>4</b> Seafood |
| Net Weight  | <b>1</b> 1Kg   | <b>2</b> 500g, 300g, 100g dan 50g | <b>3</b> 100g (10g x 10 Stick) |                  |

## Chili Powder (태양초 고춧가루)

JavaSuperfood's chili powder is made from 100% selected chilies, offering a rich aroma and spicy flavor. It can be conveniently used as a seasoning sprinkle for various dishes such as seblak, meatballs, soups, fried noodles, chips, and other snacks.

1



2



|             |  |
|-------------|--|
| Composition | Chili Powder 100%  |
| Net Weight  | <ul style="list-style-type: none"> <li>1 Fine 1kg</li> <li>2 Coarse 1kg</li> </ul> |

## Chili Powder Spicy (땡초 고춧가루)

Chili Powder from Cooking Master is made from 100% selected chilies, offering a rich aroma and spicy flavor. It can be conveniently used as a seasoning sprinkle for various dishes.

1



2



|             |   |
|-------------|---|
| Composition | Chili Powder 100%   |
| Net Weight  | <ul style="list-style-type: none"> <li>1 1Kg</li> <li>2 500g</li> </ul> |

## Miga Chili Powder (미가 고춧가루)

Chili powder is commonly used as a seasoning sprinkle in various dishes. With its delicious taste, convenience, ready-to-use quality, and premium ingredients, it can be used in a variety of food preparations.

1



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|             |   |
|-------------|---|
| Composition | Chili Powder 100%   |
| Net Weight  | <ul style="list-style-type: none"> <li>1 1Kg</li> <li>2 200g</li> </ul> |

## Chili Powder Fine (고춧가루/양념용)

Fine Chili Powder is easier to use or mix into food compared to coarse chili powder. It can be used in various dishes and seasonings, such as a sprinkle for snacks and jjigae soup.



Composition Chili Powder 100%

Net Weight

|       |        |        |
|-------|--------|--------|
| ① 50g | ② 100g | ③ 250g |
| ④ 1kg | ⑤ 300g | ⑥ 50g  |

## Chili Powder Coarse (고춧가루/김치용)

Commonly used as a seasoning sprinkle in various dishes. With its delicious taste, convenience, ready-to-use quality, and premium ingredients, it can be used in various food preparations such as kimchi, jjigae soup, and tteokbokki.



Composition Chili Powder 100%

Net Weight

|       |        |        |
|-------|--------|--------|
| ① 50g | ② 100g | ③ 250g |
| ④ 1kg | ⑤ 300g | ⑥ 50g  |

## Garlic Powder (마늘분말)

Garlic powder is an essential ingredient in cooking. It can be used in various dishes and recipes.



Composition Garlic Powder 100%

Net Weight

|        |        |
|--------|--------|
| ① 50g  | ② 100g |
| ③ 500g | ④ 1 kg |
| ⑤ 50g  | ⑥ 400g |

## Fried Shallots (샬롯 튀김)

Fried Shallots from Cooking Master are made from selected shallots, offering a distinctive aroma and flavor. They can be used as a topping for various dishes such as chicken porridge, instant noodles, soups, and more.



Composition Fried Shallots 100%

Net Weight

|        |        |
|--------|--------|
| ① 100g | ② 500g |
| ③ 1kg  | ④ 200g |

## Meat Tenderizer Seasoning (연육제)

Meat Tenderizer Seasoning is made from high-quality selected ingredients, providing excellent tenderizing effects. After use, the meat becomes softer and juicier without altering its original flavor.



Composition Dextrose Monohidrat, Enzim Protease

Net Weight

|        |        |       |
|--------|--------|-------|
| ① 100g | ② 500g | ③ 1kg |
|--------|--------|-------|

## Capsaicin Powder (캡사이신 분말)

Capsaicin Powder from Java Super Food is made from high-quality selected ingredients and is commonly used as a seasoning sprinkle in various dishes.



Composition Crushed Corn, Chili Oil

Net Weight

|       |        |
|-------|--------|
| ① 50g | ② 400g |
| ③ 1kg |        |

## Gungjung Gochujang (궁중 고추장)

Gochujang Sauce from Java Super Food is a traditional Korean fermented chili paste with a distinctive aroma and flavor. It can be used in various dishes such as bibimbap, spicy sauces, tteokbokki sauce, kimchi jjigae broth, and napa cabbage kimchi.



|             |                |       |       |        |
|-------------|----------------|-------|-------|--------|
| Composition | Gochujang 100% |       |       |        |
| Net Weight  | 1 500g         | 2 1Kg | 3 3Kg | 4 14Kg |

## Gochujang Sauce Java Super Food (자바슈퍼푸드 고추장)

Gochujang sauce is made from high-quality selected ingredients with an authentic Korean taste. It can be used in various dishes such as bibimbap, spicy stir-fried squid, and kimchi jjigae broth.



|             |                |        |       |        |
|-------------|----------------|--------|-------|--------|
| Composition | Gochujang 100% |        |       |        |
| Net Weight  | 1 200g         | 2 500g | 3 1kg | 4 20kg |

## Doenjang Soybean Paste (궁중된장)

Doenjang Javasuperfood is a fermented soybean paste made using traditional Korean fermentation technology and high-quality natural ingredients. This doenjang has a rich flavor, strong aroma, and smooth texture, making it the perfect seasoning for various Korean dishes.



|             |               |       |       |        |
|-------------|---------------|-------|-------|--------|
| Composition | Doenjang 100% |       |       |        |
| Net Weight  | 1 500g        | 2 1Kg | 3 3Kg | 4 14Kg |

## Oppa Oppa Kimchi (오빠오빠 김치)

Kimchi from Oppa! Oppa is made from high-quality napa cabbage and radish to ensure the texture and taste are just like authentic Korean kimchi. Oppa! Oppa Kimchi is mixed with special seasonings such as chili powder, fish sauce, garlic, salt, and onion. Kimchi is perfect to be enjoyed directly with various dishes such as steamed rice, ramen, fried rice, and can also be used as an ingredient for making soup.

**1**



**2**



**3**



**4**



**5**





| Composition | Kimchi 100%   |              |               |
|-------------|---------------|--------------|---------------|
| Net Weight  | <b>1</b> 100g | <b>3</b> 1kg | <b>5</b> 10kg |
|             | <b>2</b> 200g | <b>4</b> 5Kg |               |

## Gungjung Kimchi (궁중 김치)

Kimchi from Gungjung is made from napa cabbage, mixed with chili powder, fish sauce, garlic, salt, and onion. Gungjung Kimchi is perfect to be served with all kinds of dishes. It can be enjoyed with steamed rice, ramen, fried rice, and can also be used as an ingredient for making soup.

**1**



**2**



**3**



**4**





| Composition | Kimchi        |               |
|-------------|---------------|---------------|
| Net Weight  | <b>1</b> 200g | <b>2</b> 500g |
|             | <b>3</b> 1kg  | <b>4</b> 5Kg  |





## Pogi Kimchi (포기김치)

Pogi Kimchi from MIGA is whole kimchi that is cut into 2 parts before being chopped into smaller pieces. Made from selected napa cabbage, it is mixed with a seasoning made from chili, fish sauce, garlic, salt, and onions. Kimchi is perfect to be served with white rice, fried noodles, fried rice, and can also be used as an ingredient to make soup.

1



2



|             |              |
|-------------|--------------|
| Composition | Kimchi 100%  |
| Net Weight  | 1 5kg 2 10kg |

## Muguenji (묵은지)

Kimchi Muguenji from MIGA is made from selected napa cabbage mixed with a seasoning made from chili, fish sauce, garlic, salt, and onions. Kimchi Muguenji has a more sour taste compared to Pogi Kimchi and is perfect to be served with white rice, fried noodles, fried rice, and can also be used as an ingredient to make soup.

1



2



3



|             |                    |
|-------------|--------------------|
| Composition | Kimchi 100%        |
| Net Weight  | 1 1Kg 2 5Kg 3 10Kg |



## Stir Fried Kimchi (볶음김치)

Stir-Fried Kimchi is napa cabbage kimchi that has been further processed by stir-frying, giving it a richer and more savory flavor. This stir-fried kimchi is perfect to be served directly with steamed rice, noodles, fried rice, and other

1

2

3

4



| Composition | Kimchi 100% |        |        |       |
|-------------|-------------|--------|--------|-------|
| Net Weight  | 1 100g      | 2 200g | 3 500g | 4 1kg |

## Kimchi Seasoning (김치 시즈닝)

Kimchi Seasoning from Cooking Master is a food ingredient and seasoning product perfect for sprinkling on snacks and various dishes. Kimchi Seasoning pairs well with Kimchi Ramen, Kimchi Jjigae, Kimchi Fried Rice, Kimchi Omelet, Fried Chicken, and even Pasta or Pizza.

1

2

3



| Composition | Kimchi Seasoning |        |       |
|-------------|------------------|--------|-------|
| Net Weight  | 1 50g            | 2 380g | 3 1kg |



## Banchan (반찬)

Banchan is a Korean term for side dishes served alongside the main meal, such as rice. These typically consist of small portions of various dishes or vegetables, presented in small servings on the dining table to be shared and enjoyed together.



### Composition

### Nuts or Vegetables

### Net Weight

① 1Kg    ② 500g

### Variant

- |                                |                           |                                   |
|--------------------------------|---------------------------|-----------------------------------|
| ① Soybean Soy Sauce            | ⑥ Seasoned Salad          | ⑪ Soy Sauce Garlic                |
| ② Japanese Sweet Potato Pickle | ⑦ Boiled Lotus Root       | ⑫ Pickled Garlic Stems            |
| ③ Seasoned Chili               | ⑧ Mixed Nuts              | ⑬ Soy Sauce Pickled Garlic Leaves |
| ④ Seasoned Dried Radish        | ⑨ Soy Sauce Peanuts       | ⑭ Soy Sauce Pickled Chili         |
| ⑤ Seasoned Garlic              | ⑩ Seasoned Perilla Leaves |                                   |



## Sesame Oil 100% (궁중 참기름 100%)

Sesame oil is made from selected sesame seeds, resulting in a distinctive taste and aroma. It can be used in various dishes such as soups, stir-fries, fried rice, and other Asian cuisines. Add an appropriate amount of sesame oil to enhance the flavor and aroma of sesame in your cooking.



| Composition | Sesame Oil 100% |         |             |           |
|-------------|-----------------|---------|-------------|-----------|
| Net Weight  | ① 250ml         | ② 750ml | ③ 1.8 Liter | ④ 5 Liter |

## Sesame Oil Moluccas (참기름 몰루카스)

Moluccas sesame oil is suitable for all types of dishes. To complement Indonesian cuisine, a small amount of palm oil is added. This sesame oil enhances the flavor of dishes, especially fried rice and Chinese cuisine.



| Composition | Sesame Oil<br>Palm Oil |         |        |      |
|-------------|------------------------|---------|--------|------|
| Net Weight  | ① 250ml                | ② 750ml | ③ 1.8L | ④ 5L |

## Sesame Oil Java Super Food (참기름 자바슈퍼푸드)

Java Super Food Sesame Oil is perfect for all types of dishes, especially Japanese cuisine such as sushi and marinating beef. This sesame oil enhances the aroma of dishes with a touch of corn oil.



| Composition | Sesame Oil<br>Corn Oil |         |         |             |           |
|-------------|------------------------|---------|---------|-------------|-----------|
| Net Weight  | ① 135ml                | ② 250ml | ③ 750ml | ④ 1.8 Liter | ⑤ 5 Liter |

## Perilla Oil (들기름 100%)

Perilla oil is made from carefully selected perilla seeds that are well-processed and sterile. It can be mixed into salads or used as a seasoning in various vegetable dishes.



| Composition | Perilla Oil 100% |         |             |           |
|-------------|------------------|---------|-------------|-----------|
| Net Weight  | ① 250ml          | ② 750ml | ③ 1.8 Liter | ④ 5 Liter |



## Gungjung Jinganjang (궁중 진간장)

Gungjung Jinganjang is a special soy sauce made naturally and processed with high quality and hygiene standards. Originating from Korea, this soy sauce has a distinctive flavor. It is commonly used to prepare various Korean dishes such as ganjang gejang, myeongdong cuisine, and more.



| Composition | Gungjung 100%  |
|-------------|--|
| Net Weight  | <b>1</b> 15 L (Gungjung Jinganjang)<br><b>2</b> 1.7 L (Gungjung Jinganjang)<br><b>3</b> 840 & 500 ML (Gungjung Jinganjang) |

## Gungjung Gukganjang (궁중 국간장)

Gungjung Gukganjang is a Korean soy sauce commonly used to prepare delicious dishes such as Mayak Gyeran, Kongnamul Muchim, and many other flavorful foods.



| Composition | Gungjung 100%  |
|-------------|--|
| Net Weight  | <b>1</b> 15 L (Gungjung Gukganjang)<br><b>2</b> 1.7 L (Gungjung Gukganjang)<br><b>3</b> 840 & 500 ML (Gungjung Gukganjang) |

## Soy Sauce (다이키치 간장)

Soy sauce is a popular ingredient commonly used as an addition to various Korean dishes such as Ganjang Gejang, Myeongdong Hamcho Ganjang, and more.



| Composition | Soy Sauce 100%   |
|-------------|--|
| Net Weight  | <b>1</b> 14L<br><b>2</b> 1.7L<br><b>3</b> 840 & 500 ML |

## Chili Oil (고추기름)

Chili oil can be applied directly to food as a sauce when enjoying dim sum, meat, or fried foods. It can also be added during cooking by adding a few tablespoons to fried rice, noodles, and soup.



| Composition          | Chili Oil |
|----------------------|-----------|
| Net Weight           |           |
| ① Pedas Santuy 135ml | ④ 250ml   |
| ② Pedas Mantul 135ml | ⑤ 1.8L    |
| ③ Pedas Gila 135ml   |           |

## Chili Oil Crisp (고추기름)

Javasuperfood Chili Oil offers an authentic spicy sensation with real chili seeds inside, providing a distinct and delicious flavor. Produced through a hygienic process and using high-quality ingredients, this chili oil has a rich, tasty flavor and aroma.



| Composition | Chili Oil        |
|-------------|------------------|
| Net Weight  | ① Chili Oil 250g |

## Corn Oil (물엿)

Corn oil is also used in making sauces, salad dressings, and mayonnaise to provide smoothness and a creamy consistency, while offering a lighter taste to the dishes.



| Composition | Corn Syrup     |
|-------------|----------------|
| Net Weight  | ① 10Kg ④ 1.2Kg |
|             | ② 5Kg ⑤ 750g   |
|             | ③ 2.4Kg        |

## Sesame Roasted (볶음참깨)

Roasted sesame seeds are made from selected sesame seeds that are roasted to create a rich, savory aroma and delicious flavor in dishes. They can be used as an ingredient in batters or as a sprinkle or topping for various dishes such as sushi rolls, noodle soups, and other culinary creations.



|             |                     |        |       |
|-------------|---------------------|--------|-------|
| Composition | Sesame Roasted 100% |        |       |
| Net Weight  | ① 50g               | ③ 340g | ⑤ 1Kg |
|             | ② 230g              | ④ 500g |       |

## White Sesame Roasted (볶음 흰참깨)

Roasted sesame seeds can be used as a complement to dishes, enhancing the aroma and making the food more fragrant and delicious.



|             |                     |        |        |
|-------------|---------------------|--------|--------|
| Composition | Sesame Roasted 100% |        |        |
| Net Weight  | ① 100g              | ③ 250g | ⑤ 500g |
|             | ② 50g               | ④ 340g | ⑥ 1Kg  |

## Black Sesame Roasted (볶음검은깨)

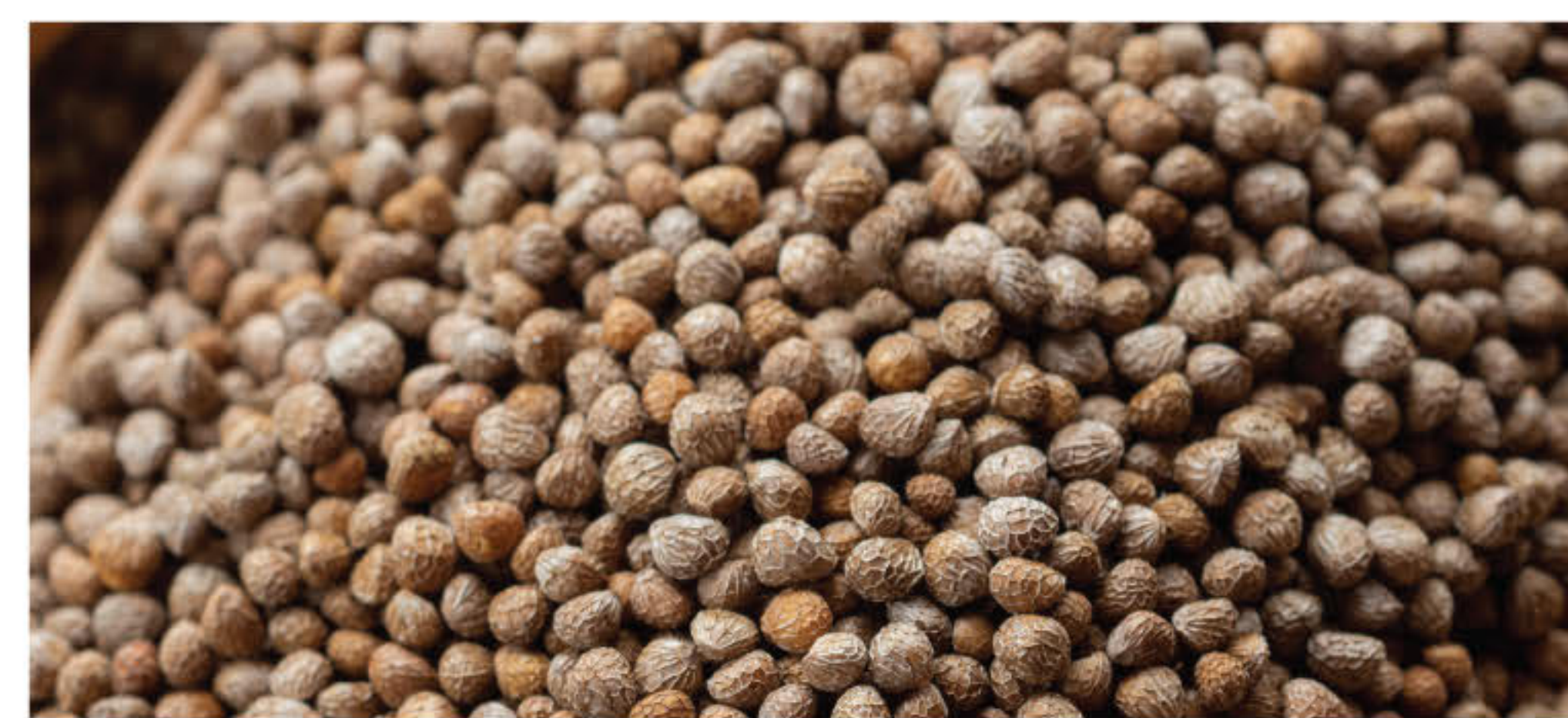
Roasted sesame seeds can be used as a complement to dishes, enhancing the aroma and making the food more fragrant and delicious.



|             |                         |        |        |
|-------------|-------------------------|--------|--------|
| Composition | 100% Black Sesame Seeds |        |        |
| Net Weight  | ① 100g                  | ③ 250g | ⑤ 500g |
|             | ② 50g                   | ④ 340g | ⑥ 1Kg  |

## Perilla Powder and Perilla Seeds (들깨가루/통들깨)

Perilla powder is made from roasted perilla seeds that are then processed into powder. It is widely used in Asian cuisine, especially Korean dishes, providing a savory taste and aroma to the food.



|             |                           |
|-------------|---------------------------|
| Composition | Perilla 100%              |
| Net Weight  | ① Perilla Seed Powder 1kg |
|             | ② Perilla Seed 1Kg        |



## Danmuji (단무지)

Danmuji is a traditional Korean yellow pickled radish that combines sweet, sour, and fresh flavors. Danmuji is commonly served as a side dish with Korean foods such as kimbap or sushi rolls, often paired with oily or fatty dishes like jjajangmyeon.

1



2



Composition

Pickled Radish

Net Weight 1 330g/isi 10 Pcs (Long)

2 1.5kg/isi 50 Pcs (Long)

## Sushi Gari/Red and White Pickled Ginger (생강초절임)

Sushi gari is pickled ginger typically served with sushi or other Japanese dishes. It is used to cleanse the palate and refresh the mouth after eating sushi or sashimi.

1



2



Composition

Ginger 100%

Net Weight 50g, 100g, 200g, 500g, 1kg, 1.5kg

Variant

1 White Ginger

2 Red Ginger



## Katsuodashi Premium (가쓰오다시)

Katsuodashi is often used as a base in various Japanese dishes, such as miso soup, udon, soba, chawanmushi, and traditional sauces. For a more complex flavor, katsuodashi is often combined with kombu (seaweed), resulting in a richer and deeper kombu-katsuodashi broth.

1



2



3



4



5



6



7



8



## Katsuodashi (가쓰오다시)

Katsuodashi is made from dried bonito fish, providing a distinct umami flavor and characteristic fish aroma. It is perfect for various dishes such as soups, ramen broth, sauces, and other recipes.

1



2



3



4



5



6



7



8



Composition

Katsuodashi Powder

|            |                      |                      |                      |       |
|------------|----------------------|----------------------|----------------------|-------|
| Net Weight | 1 100g (10g x 10pcs) | 2 100g (10g x 10pcs) | 3 100g (10g x 10pcs) | 4 1Kg |
|            | 5 280g (140g x 2pcs) | 6 1Kg (500g x 2pcs)  | 7 10g                | 8 10g |

## Hana Katsuo (하나 가쓰오부시)

Hana katsuo is flakes of katsuobushi, which is skipjack tuna that has been smoked, fermented, and dried. It is commonly used in Japanese cuisine to add a rich umami flavor to various dishes such as miso soup, takoyaki, and okonomiyaki.



|             |                    |        |
|-------------|--------------------|--------|
| Composition | Skipjack Tuna 100% |        |
| Net Weight  | ① 50g              | ③ 200g |
|             | ② 100g             | ④ 500g |

## Hana Katsuo Gold (하나 가쓰오부시 골드)

Katsuobushi is traditional Japanese bonito flakes, commonly used in various dishes. It can be used as a topping for foods like takoyaki, udon, okonomiyaki, yakisoba, and can also be used to make broth for soups.



|             |                    |        |
|-------------|--------------------|--------|
| Composition | Skipjack Tuna 100% |        |
| Net Weight  | ① 50g              | ③ 200g |
|             | ② 100g             | ④ 500g |

## Kona Katsuo (코나 가츠오)

Kona Katsuo from Daikichi is a Japanese skipjack tuna powder commonly used in various dishes. Kona Katsuo can be used as an ingredient to create broths for dishes such as Udon, Miso Soup, Oden, and Ramen.



|             |                    |        |
|-------------|--------------------|--------|
| Composition | Skipjack Tuna 100% |        |
| Net Weight  | ① 50g              | ③ 200g |
|             | ② 100g             | ④ 500g |

## Itokezuri (이토케즈리)

Itokezuri is a traditional Japanese culinary product made from small, dried, processed, and finely shredded bonito fish flakes. This product is often used as a topping in Japanese dishes because it imparts a savory taste and a strong, distinctive aroma.



|             |                  |        |
|-------------|------------------|--------|
| Composition | Bonito fish 100% |        |
| Net Weight  | ① 50g            | ③ 200g |
|             | ② 100g           | ④ 500g |

## Atsu Kezuri (아츠케즈리)

The sliced bonito fish, a Japanese specialty, is commonly used as an ingredient to make broth for soupy dishes such as Soba Soup, Ramen, and Sukiyaki.



|             |                  |
|-------------|------------------|
| Composition | Bonito fish 100% |
| Net Weight  | ① 100g ② 500g    |

## Furikake Katsuobushi

A Japanese-style seasoning blend that combines nori flakes (roasted seaweed) with katsuobushi (dried bonito flakes). This combination creates a rich umami flavor with a savory touch.



|             |                           |
|-------------|---------------------------|
| Composition | Sprinkled Nori and Bonito |
| Net Weight  | ① 50g                     |

## Roasted Seaweed Katsuobushi / Cakalang (가쓰오부시 도시락김)

A delicious combination of crispy roasted seaweed and katsuobushi (dried bonito flakes). This blend enriches the natural umami flavor with a savory, slightly salty taste and a smoky aroma. Perfect as a snack, rice topping, or complement for soups and salads. Light, aromatic, and packed with nutrients, it delivers a delightful flavor in every bite.



|             |                         |
|-------------|-------------------------|
| Composition | Seaweed and Katsuobushi |
| Net Weight  | ① 5g                    |
|             | ② 10g (5g x 2pcs)       |
|             | ③ 45g (5g x 9pcs)       |



## Cup Pokki (컵볶이)

Cup Pokki is a Korean rice cake with a soft and chewy texture. You can enjoy Cup Pokki anywhere and anytime. Cooking becomes more practical because Cup Pokki comes with a savory and delicious seasoning.



|  |          |
|--|----------|
| Composition  | Tokpokki |
| Net Weight   | 130g     |
| <ul style="list-style-type: none"> <li>1 Original</li> <li>2 Creamy</li> <li>3 Buldak (Spicy)</li> <li>4 Carbonara</li> <li>5 Curry</li> </ul> |          |

## Sohun (Vermicelli) (옛날 당면)

Sohun Vermicelli from MIGA is a traditional Korean food with a chewy and thick texture. The vermicelli is made from carefully selected ingredients and processed hygienically. It is commonly used in various dishes such as Japchae, Bibim Dangmyeon, and others.



|             |                             |
|-------------|-----------------------------|
| Composition | Vermicelli 100%             |
| Net Weight  | 1 200/300/400/500g/1kg/14kg |

## Rice Noodles (베트남 쌀국수 면)

Rice Noodles from Javasuperfood are noodles made from rice flour. Rice noodles are commonly used in various dishes such as Pad Thai, Pho soup, and other recipes.



|             |                     |
|-------------|---------------------|
| Composition | Rice 99 %, Salt 1 % |
| Net Weight  | 1 200g 2 400g       |

## Rice Paper (라이스페이퍼)

Rice paper is made from rice flour and is used to wrap Vietnamese food, such as spring rolls. Rice paper has a transparent texture and is typically used to make spring rolls or rolled salads.



|             |  |
|-------------|--|
| Composition | Rice Flour and Tapioca Flour   |
| Net Weight  | 1 (Round) 100/200/300/400/500g<br>2 (Square) 100/200/300/400/500g (21x19 cm) |

## Miga Rice Paper (미가 라이스페이퍼)

Rice paper is a type of spring roll wrapper made from rice flour. It is used after being dipped or brushed with warm water until softened. Rice paper can be made into spring rolls with fillings such as fresh vegetables, chicken, shrimp, fish, or meat.



|             |                              |
|-------------|------------------------------|
| Composition | Rice paper 100%              |
| Net Weight  | 200g                         |
|             | 1 Round Shape 2 Square Shape |

## Rose Tokpokki (로제 떡볶이)

Rose Tokpokki is made from high-quality selected ingredients. The delicious, soft, and chewy rice cakes make Rose Tokpokki a family favorite.



|             |               |
|-------------|---------------|
| Composition | Rose Tokpokki |
| Net Weight  | 120g          |

## Tokpokki Carbonara (까르보나라 떡볶이)

Miga Tokpokki Carbonara is the perfect choice for those who are tired of regular spicy tokpokki. The creamy, savory, and delicious sauce makes it a delightful meal. It can be served and enjoyed easily.



|             |          |
|-------------|----------|
| Composition | Tokpokki |
| Net Weight  | 130g     |

## Tokpokki Seasoning (떡볶이 소스분말)

MIGA's Tokpokki seasoning is made from high-quality selected ingredients, offering a distinct and delicious aroma and flavor. It can be served and enjoyed easily.



|             |                                    |
|-------------|------------------------------------|
| Composition | Tokpokki Seasoning                 |
| Net Weight  | ① 17g    ② 200g<br>③ 500g    ④ 1kg |

## Tokpokki (떡 100g+소스50g )

Tokpokki contains both the rice cakes (tok) and the sauce inside. The tok and sauce are made from high-quality selected ingredients. Since both the rice cakes and sauce are included, it makes the preparation more convenient.



|             |                          |
|-------------|--------------------------|
| Composition | Tok + Sauce              |
| Net Weight  | ① Tteok 100g + Sauce 50g |

## Tokpokki Tok (떡볶이 떡)

Miga's Tokpokki is made from high-quality selected ingredients, offering a distinct and delicious aroma and flavor. The tteok (Korean rice cakes) have a soft and chewy texture, complemented by the tasty tokpokki sauce/seasoning. It can be served and enjoyed easily.

1



2



Composition Tok 100%

Net Weight

1 Tokpokki 100g + Powder 17g

2 Tok 1kg

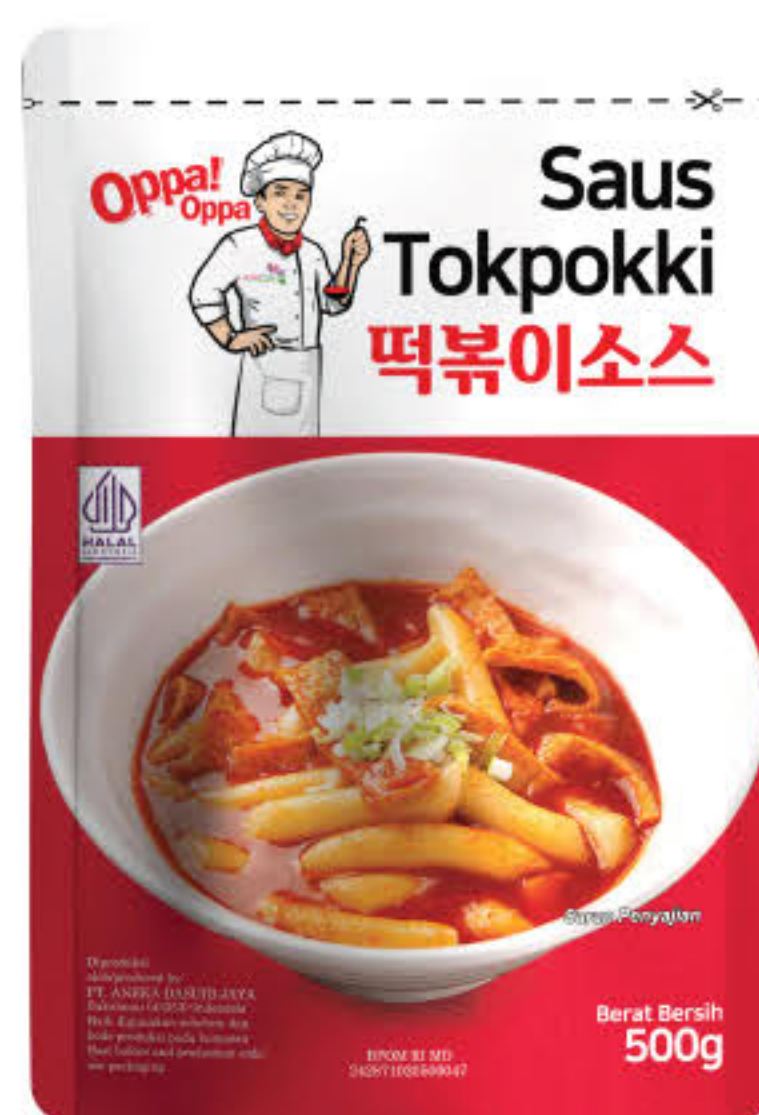
## Tokpokki Sauce (떡볶이 소스)

The Tokpokki sauce is made from high-quality selected ingredients. This sauce can be used to create the broth for tteok (Korean rice cakes) dishes. It has a slightly spicy and delicious flavor.

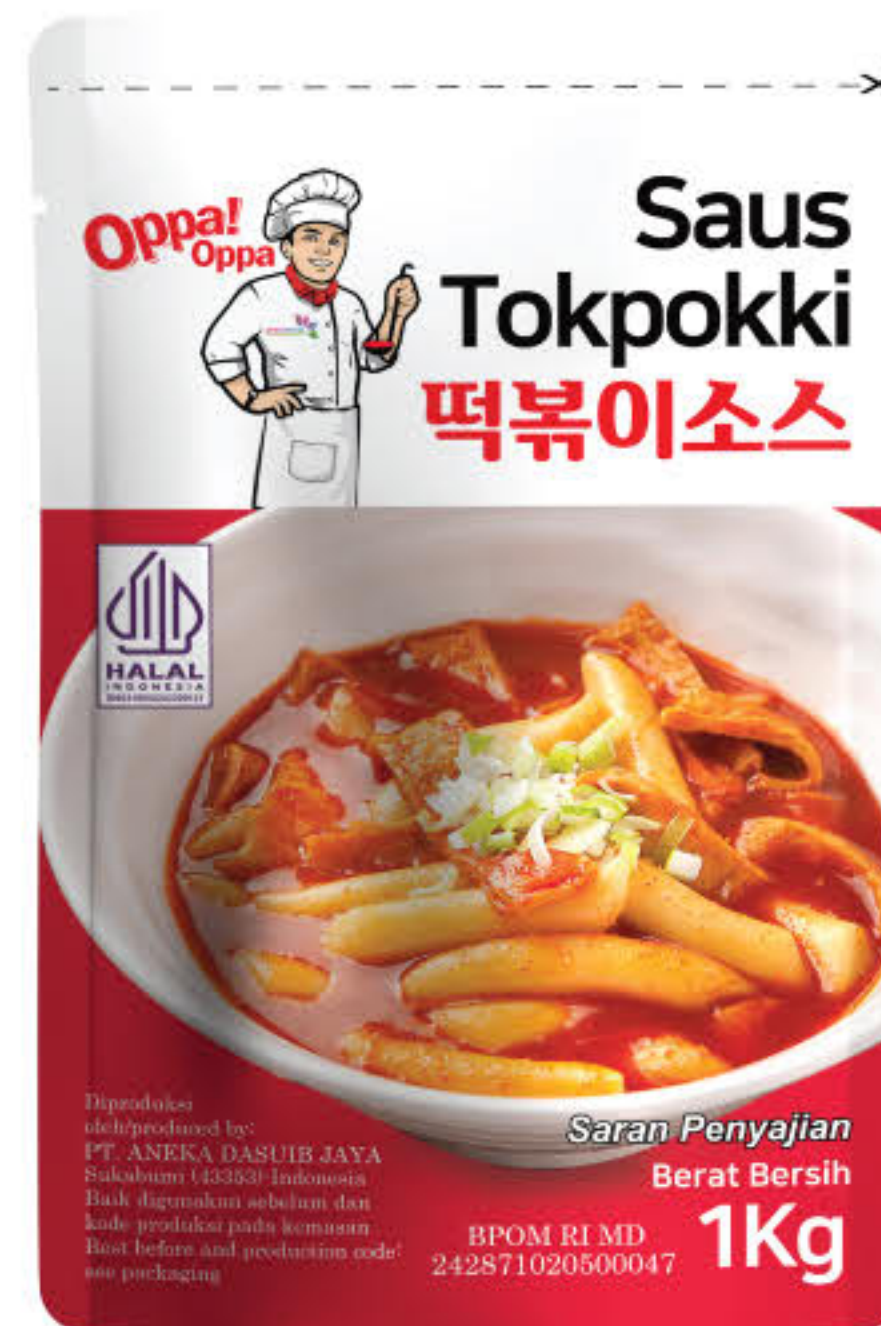
1



2



3



Composition Tokpokki Sauce

Net Weight 1 250g 2 500g 3 1kg

## Tteokguk Tok (Slice) (떡국떡)

Tteokguk Slice (Round) is thinly sliced Korean rice cakes shaped oval or round, used as the main ingredient in tteokguk (Korean rice cake soup). It has a chewy and soft texture. It is traditionally served during the New Year.

1



2



Composition Tteok

Net Weight 1 500g 2 1kg



## Cooking Master Busan Eomuk (쿠킹마스터 부산어묵 사각)

Odeng, also known as Korean fish cake, is made from fish meat with a soft texture. Busan Eomuk offers the original taste of Korean odeng or eomuk. Odeng can be served with a savory and delicious odeng broth.



|             |  |
|-------------|--|
| Composition | Odeng 100%                             |
| Net Weight  |  |
| ①           | 220g (200g + Seasoning 20g (6 pieces)) |
| ②           | 1kg (31 pieces)                        |

## Odeng + Seasoning (오뎅+분말)

This product comes with odeng and broth seasoning, making it practical and quick to cook. The odeng can be directly added to boiling water. It can be enjoyed by everyone, from young people to the elderly, as a snack or a meal.



|             |  |
|-------------|--|
| Composition | Odeng / Seasoning                      |
| Net Weight  |  |
| ①           | 100g + Seasoning 10g (3 pieces)        |
| ②           | 220g (200g + Seasoning 20g (6 pieces)) |
| ③           | 450g (400g + Seasoning 50g (12 tusuk)) |

## Odeng Oppa Oppa (오빠오빠 오뎅)

This odeng (Korean fish cake) has a soft texture, complemented by a savory and delicious odeng broth. It can be served in soup, used as a topping, or paired with soy sauce and vegetables.



|             |                   |
|-------------|-------------------|
| Composition | Odeng 100%        |
| Net Weight  | ① 1kg (31 pieces) |



## MIGA BUSAN EOMUK DAN MIE EOMUK (미가 부산어묵, 어묵면)

Miga Busan Eomuk and Mi Eomuk are Korean fish cakes with a soft texture. Busan Eomuk offers two variants: Eomukmyeon (fish cake shaped like noodles) and Yachae Eomuk. They can be served with a savory and delicious odeng broth seasoning.

1



2



|             |  |
|-------------|--|
| Composition | Surimi dan Tepung Terigu   |
| Isi Bersih  | <b>1</b> Eomukmyeon Eomuk (300g, 500g dan 1Kg)<br><b>2</b> Yachae Eomuk (300g, 500g dan 1Kg) |

## Odeng Seasoning (오뎅분말)

Odeng seasoning has a distinctive, savory, and delicious aroma and flavor. It can be used to create the broth for odeng (Korean fish cakes). Simply add it during cooking for a more practical and tasty dish.

1



2



|             |                             |
|-------------|-----------------------------|
| Composition | Odeng Seasoning 100%        |
| Net Weight  | <b>1</b> 300g <b>2</b> 500g |

## Eomuk Myeon Bokki (어묵면볶이)

Eomuk Myeon Bokki is made from Korean fish cakes shaped like noodles with a soft texture. It is served with spicy and delicious tokpokki sauce, delivering a distinctive and flavorful taste.

1



|             |                                   |
|-------------|-----------------------------------|
| Composition | Eomuk Fish Cake + Spicy Seasoning |
| Net Weight  | <b>1</b> 135g                     |

## Odengpokki (오뎅볶이)

Odengpokki contains odeng (Korean fish cakes) with added tokpokki sauce inside. This odengpokki is different from regular odeng, as the addition of tokpokki sauce makes it even more savory and delicious.

1



|             |  |
|-------------|--|
| Composition | Odeng + Saus                               |
| Net Weight  | <b>1</b> Odeng 200g + Sauce 70g (6 pieces) |

## Hotbar (핫바)

Odeng Hotbar has a savory flavor. Unlike regular square odeng, odeng hotbar is designed for skewering and can be served on sticks, making it a fun and convenient way to enjoy this delicious treat.

1



2



3



|             |   |
|-------------|---|
| Composition | Odeng 100%  |
| Net Weight  | <b>1</b> 100g (Isi 5pcs) <b>2</b> 500g (18 pcs)<br><b>3</b> 1kg (Isi 50pcs) |



## Frozen Udon (냉동우동)

"Sanuki Udon from Daikichi is made from high-quality ingredients. Sanuki Udon has a distinctive Japanese flavor and a soft, chewy texture. It is usually served with a shoyu-based katsuobushi broth (soy sauce broth with a mixture of savory and delicious skipjack tuna stock)



|             |                       |
|-------------|-----------------------|
| Composition | Sanuki Udon 100%      |
| Net Weight  | ① 1150g (230g x 5Pcs) |

## Udon Seasoning (우동 스프 분말)

Made from selected ingredients that bring out a distinctive savory Japanese flavor, perfect for any occasion. The combination of carefully chosen ingredients creates a savory and delicious broth.



|             |                |        |                         |                        |
|-------------|----------------|--------|-------------------------|------------------------|
| Composition | Udon Seasoning |        |                         |                        |
| Net Weight  | ① 1Kg          | ② 500g | ③ 200g (10g x 20sachet) | ④ 100g (10g x 10Stick) |



## All-Purpose Sprinkling Seasoning (감미료)

Cooking Master All-Purpose Sprinkling Seasoning, with a variety of flavors, is perfect for sprinkling on various types of food as it has a delicious and tasty flavor. This practical seasoning can be directly sprinkled on chips, snacks, fries, fried foods, and a variety of other dishes.



Net Weight 10g, 400g, 1kg

- 1 Corn Roasted
- 2 Seaweed
- 3 Salted Egg
- 4 Cheese





## Fried Rice Seasoning (나시고랭용 분말)

Cooking Master Fried Rice Seasoning is a blend of selected spices and herbs that are dried to make delicious fried rice in a practical way without the need for additional seasonings. It is easy to use for everyday cooking and quick to prepare



Net Weight 20g, 400g, 1 kg

- |                  |                                 |
|------------------|---------------------------------|
| <b>1</b> Balado  | <b>2</b> BBQ                    |
| <b>3</b> Chicken | <b>4</b> Special chicken flavor |
| <b>5</b> Curry   | <b>6</b> Beef                   |
| <b>7</b> Shrimp  | <b>8</b> Seafood                |





## Boiled Fish Sauce (생선 조림 양념장)

Made with carefully selected ingredients, combining savory, sweet, and spicy flavors, this seasoning provides an umami taste that is perfect for various types of dishes with a distinct Korean touch in the cuisine

1



2



|             |                     |                       |
|-------------|---------------------|-----------------------|
| Composition | Fish Soup Seasoning |                       |
| Variant     | 1 Boiled Fish Soup  | 2 Spicy Seafood Sauce |
| Net Weight  | 1 130g              | 2 120g                |

## Rose Tokpokki Seasoning (로제 떡볶이 소스 분말)

Spicy Cream Carbonara Flavor Seasoning (Rose Tokpokki) is a practical sauce powder that is perfect for making rose tokpokki, as it has a delicious and tasty flavor

1



2



3



|             |               |        |       |
|-------------|---------------|--------|-------|
| Composition | Rose Tokpokki |        |       |
| Net Weight  | 1 200g        | 2 500g | 3 1kg |

## Shrimp Seasoning (새우분말)

Shrimp Powder is made from 100% selected shrimp. It has a delicious aroma and flavor. It is perfect for use as a seasoning in dishes such as soups, stir-fries, and other recipes, enhancing the aroma and taste of the food

1



2



3



|             |                       |        |       |
|-------------|-----------------------|--------|-------|
| Composition | Shrimp Seasoning 100% |        |       |
| Net Weight  | 1 10g                 | 2 400g | 3 1kg |



## Anchovy Flavored Seasoning (멸치맛 분말)

A seasoning that is perfect as a complement to various dishes and cuisines because it has a delicious and savory taste.

1

2

3



|             |                  |        |       |
|-------------|------------------|--------|-------|
| Composition | Anchovy flavored |        |       |
| Net Weight  | 1 10g            | 2 400g | 3 1kg |

## Anchovy (마른멸치)

Shrimp Powder is made from 100% selected shrimp. It has a rich aroma and delicious taste. Perfect for use as an ingredient in dishes such as soups, stir-fries, and other meals. Enhances the aroma and flavor of your cooking.

1

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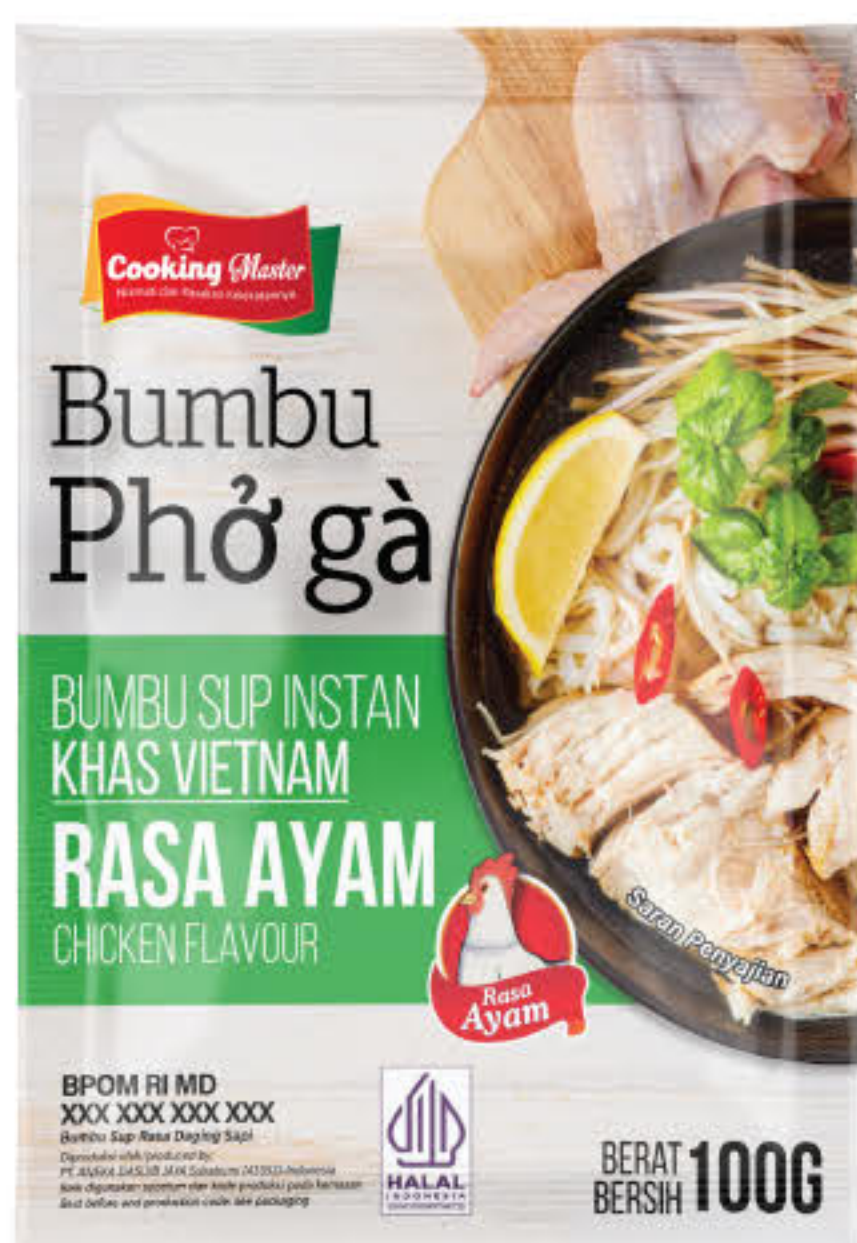


|             |                      |          |         |
|-------------|----------------------|----------|---------|
| Composition | Dried anchovies 100% |          |         |
| Variant     | 1 Small              | 2 Medium | 3 Large |
| Net Weight  | ● 100g               | ● 500g   | ● 1.5Kg |

## Pho Ga Seasoning (베트남 쌀국수 육수분말 (닭고기맛))

Pho Ga Seasoning, Pho Bo Seasoning, and Pho Hai San Seasoning from Cooking Master are seasonings used to make authentic Vietnamese rice noodles. These Pho seasonings are made from high-quality ingredients and have a distinctive taste. For the best results, use rice noodles, sliced beef/chicken/shrimp, chopped green onions, and fresh mint leaves.

①



②



③



Composition Chicken Pho Seasoning

Net Weight ① 100g ② 50g ③ 400g

## Pho Bo Seasoning (베트남 쌀국수 육수분말 (쇠고기맛))

①



②



③



Composition Beef Pho Seasoning

Net Weight ① 100g ② 50g ③ 400g

## Pho Hai San Seasoning (베트남 쌀국수 육수분말 (해산물맛))

①



②



③



Composition Seafood Pho Seasoning

Net Weight ① 100g ② 50g ③ 400g

## Honey Chicken Sauce (꿀닭소스)

Honey Chicken Sauce is made from high-quality selected ingredients. This sauce has a unique flavor. It can be applied by pouring it directly over chicken or other fried foods while cooking, and it can also be used as a dip for french fries.



|             |                          |        |       |       |
|-------------|--------------------------|--------|-------|-------|
| Composition | Honey Chicken Sauce 100% |        |       |       |
| Net Weight  | ① 250g                   | ② 500g | ③ 1kg | ④ 5Kg |

## Kimchi Sauce (김치소스)

Kimchi Sauce from Java Super Food is a convenient and ready-to-use sauce. It can be mixed and stirred directly with vegetables such as cabbage, radish, and carrots. After that, it can be enjoyed immediately by simply pouring the kimchi sauce over the vegetables, without the hassle of mixing in many other ingredients like chili powder, anchovy oil, garlic, and more.



|             |                   |        |       |       |
|-------------|-------------------|--------|-------|-------|
| Composition | Kimchi Sauce 100% |        |       |       |
| Net Weight  | ① 250g            | ② 500g | ③ 1kg | ④ 2kg |
|             | ⑤ 5kg             |        |       |       |

## Bulgogi Sauce (불고기소스)

Bulgogi Sauce is a high-quality and convenient ready-to-use sauce. Bulgogi is a traditional Korean dish. This bulgogi sauce can be used to marinate meat before cooking bulgogi.



|             |                    |        |       |       |
|-------------|--------------------|--------|-------|-------|
| Composition | Bulgogi Sauce 100% |        |       |       |
| Net Weight  | ① 250g             | ② 500g | ③ 1kg | ④ 2kg |
|             | ⑤ 5kg              |        |       |       |





## Jjajang Sauce (짜장소스)

Jjajang Sauce from Java Super Food is certified halal by MUI, making it suitable for everyone to enjoy. Jjajang sauce can be used as a seasoning to make jjajang myeon (jjajang noodles) or jjang bab (jjajang rice). It can be added directly while cooking, making it more practical and delicious.



| Composition | Jjajang Sauce 100% |        |       |       |
|-------------|--------------------|--------|-------|-------|
| Net Weight  | ① 250g             | ② 500g | ③ 1kg | ④ 2kg |
|             | ⑤ 5kg              |        |       |       |

## Japchae Sauce (잡채소스)

Japchae Sauce has a distinctive taste. Japchae is a dish of stir-fried noodles and vegetables with a savory and slightly sweet flavor. This Japchae sauce can be added directly to boiled noodles with stir-fried vegetables. Japchae Sauce from Java Super Food provides authentic Korean flavor without the hassle of making japchae sauce from scratch.



| Composition | Japchae Sauce 100% |        |       |       |
|-------------|--------------------|--------|-------|-------|
| Net Weight  | ① 250g             | ② 500g | ③ 1kg | ④ 2kg |
|             | ⑤ 5kg              |        |       |       |



## BBQ Sauce (바베큐소스)

Cooking Master's BBQ sauce is a ready-to-use sauce that can be used directly without any additional ingredients. BBQ sauce can be used for marinating meat, sausages, or fish that are cooked by barbecuing or grilling.



| Composition | BBQ Sauce 100% |        |
|-------------|----------------|--------|
| Net Weight  | ① 250g         | ② 500g |
|             | ③ 1kg          | ④ 2kg  |
|             | ⑤ 5kg          |        |

## Teriyaki Sauce (데리야끼소스)

Teriyaki sauce is a ready-to-use sauce that can be used directly without mixing with other ingredients. Teriyaki is a Japanese cooking method where food is heated or grilled and coated with soy sauce. Teriyaki sauce can be added to dishes such as beef, chicken, fish, and other preparations to enhance their savory flavor.



| Composition | Teriyaki Sauce 100% |        |
|-------------|---------------------|--------|
| Net Weight  | ① 250g              | ② 500g |
|             | ③ 1kg               | ④ 2kg  |
|             | ⑤ 5kg               |        |



## Spicy Marinade Sauce Lv 10 (매운 양념소스 LV10)

The marinade sauce is made from high-quality selected ingredients, offering a unique spicy flavor. This spicy marinade sauce can be applied to various dishes such as grilled fish, chicken satay, lamb satay, beef satay, fried noodles, steak, and various grilled dishes.

1



2



3



SHU 3000

|             |                     |        |       |
|-------------|---------------------|--------|-------|
| Composition | Marinade Sauce 100% |        |       |
| Net Weight  | 1 250g              | 2 500g | 3 1kg |

## Spicy Marinade Sauce Lv 20 (매운 양념소스 Lv 20)

1



2



3



SHU 7000

|             |                     |        |       |
|-------------|---------------------|--------|-------|
| Composition | Marinade Sauce 100% |        |       |
| Net Weight  | 1 250g              | 2 500g | 3 1kg |

## Spicy Marinade Sauce Lv 30 (매운 양념소스 Lv 30)

1



2



3



SHU 11.000

|             |                     |        |       |
|-------------|---------------------|--------|-------|
| Composition | Marinade Sauce 100% |        |       |
| Net Weight  | 1 250g              | 2 500g | 3 1kg |



## Steak Sauce (스테이크 소스)

Steak Sauce, Black Pepper Sauce, and Mushroom Sauce from Cooking Master are made from high-quality selected ingredients, offering a distinctive aroma and delicious taste. These sauce variants can be applied to various meat dishes such as steak, barbecue, and other meat-based preparations.

1



2



3



|             |                        |
|-------------|------------------------|
| Composition | Steak Sauce 100%       |
| Net Weight  | 1 250g 2 500g<br>3 1kg |

## Blackpaper Sauce (블랙페퍼 스테이크 소스)

1



2



3



|             |                        |
|-------------|------------------------|
| Composition | Black Paper Sauce 100% |
| Net Weight  | 1 250g 2 500g<br>3 1kg |

## Mushroom Sauce (머쉬룸 스테이크 소스)

1



2



3



|             |                        |
|-------------|------------------------|
| Composition | Mushroom Sauce 100%    |
| Net Weight  | 1 250g 2 500g<br>3 1kg |

## Seasoning Powder (스낵 시즈닝)

Cooking Master presents instant seasoning powder in various flavors. This seasoning powder can be used as a food additive to enhance taste. Made from selected ingredients, it creates a savory and delicious flavor. A practical seasoning powder that every family can rely on.



| Composition | Seasoning Powder |
|-------------|------------------|
|-------------|------------------|

|            |     |
|------------|-----|
| Net Weight | 20g |
|------------|-----|

### Available Flavors

- |              |                 |                 |
|--------------|-----------------|-----------------|
| ① Original   | ⑦ Curry         | ⑫ Seaweed       |
| ② Wasabi     | ⑧ Banana        | ⑬ Grilled Corn  |
| ③ Shrimp     | ⑨ Spicy         | ⑭ Garlic Butter |
| ④ Salted Egg | ⑩ Beef          | ⑮ Barbecue      |
| ⑤ Seafood    | ⑪ Fried Chicken | ⑯ Balado        |
| ⑥ Cheese     |                 | ⑰ Honey Butter  |

## Rempah Beku (냉동야채)

Frozen Spice atau Rempah Beku merupakan rempah atau sayuran yang siap dimasak. Menggunakan bahan-bahan yang dipilih secara tepat. Proses pengolahannya dilakukan dengan baik dan higienis, sehingga menjaga kualitas dan kesegaran sayuran.



|  |   |
|--|---|
| Komposisi  | Rempah Beku 100%  |
| Berat Bersih   | 1kg dan 500g  |
| <b>1</b> Bawang Bombay Potong<br><b>2</b> Daun Bawang Potong | <b>3</b> Bawang Putih Potong<br><b>4</b> Cabai Merah Keriting Potong<br><b>5</b> Mixed Vegetable Sayuran Campur |

## Sambal (삼발)

Dibuat dengan sempurna menggunakan bahan-bahan berkualitas terbaik, Menggunakan cabai segar, bawang, garam, dan bumbu lainnya yang dipilih secara cermat. Kualitas bahan yang terjaga memberikan intensitas rasa pedas.



|  |   |
|--|---|
| Komposisi                                      | Cabe, Gula, Minyak, Garam dan Lainnya.                                  |
| Berat Bersih                                   | 1kg, 500g dan 250g  |
| <b>1</b> Sambal Pedas<br><b>2</b> Sambal Tomat | <b>3</b> Sambal Bawang<br><b>4</b> Sambal Ijo<br><b>5</b> Sambal Terasi |

## Beras Premium (프리미엄 쌀)

Menggunakan bulir beras pilihan yang memiliki tekstur lembut sehingga lebih nikmat bila disajikan bersama dengan makanan dan lauk.



|              |            |
|--------------|------------|
| Komposisi    | Beras 100% |
| Berat Bersih | 5Kg        |

## Beras Premium (프리미엄 쌀)

Kacang kedelai yang masih dalam cangkangnya. Edamame dipanen muda dan melewati proses seleksi secara higienis sampai ketangan konsumen.



|              |                            |
|--------------|----------------------------|
| Komposisi    | Kacang Kedelai             |
| Berat Bersih | 1Kg, 500g<br>250g dan 100g |



## Corn Tea (옥수수 차)

Roasted Corn Tea from Javasuperfood is made from 100% roasted corn kernels with no added ingredients. Carefully selected kernels provide a distinctive aroma and a delicious taste.



|             |                   |
|-------------|-------------------|
| Composition | Corn kernels 100% |
| Net Weight  | ① 1Kg             |

## Barley Tea (보리차)

Roasted Barley Tea from Javasuperfood is made from 100% roasted barley kernels with no added ingredients. Carefully selected kernels provide a distinctive aroma and a delicious taste.



|             |                    |
|-------------|--------------------|
| Composition | Barley grains 100% |
| Net Weight  | ① 1Kg              |

## Wild Honey (목청 꿀)

Raw wild honey, unprocessed and sustainably harvested by the indigenous people of Sumatra. 100% raw and unheated, preserving all the natural goodness: pollen, enzymes, vitamins, amino acids, antioxidants, propolis, minerals, and natural flavor.



|             |                 |        |
|-------------|-----------------|--------|
| Composition | Wild Honey 100% |        |
|             |                 | Bottle |
| Net Weight  | ①               | 360g   |
|             | ②               | 380g   |

## Wild Honey Stick (목청 꿀 스틱)



|             |                  |                  |
|-------------|------------------|------------------|
| Composition | Wild Honey 100%  |                  |
| Net Weight  | ① 10g x 10 Stick | ② 10g x 10 Stick |
|             | 10g x 20 Stick   | 10g x 20 Stick   |

## Wild Honey (목청 꿀)



|             |                 |
|-------------|-----------------|
| Composition | Wild Honey 100% |
| Net Weight  | 1.1 Liter       |

## Turmeric powder (강황 분말)

Made from selected turmeric without any additional ingredients, guaranteed to be free from impurities and metals. It can be used as a seasoning in dishes such as gulai, yellow rice, and others. Turmeric powder can also be prepared as a beverage by brewing it with warm water, and honey can be added according to taste.



|             |                               |
|-------------|-------------------------------|
| Composition | Turmeric Powder 100%          |
| Net Weight  | Bottle 350g<br>Packaging 200g |

## Ginger powder (적생강 분말)

Made from real ginger and high-quality selected ingredients, processed into a powder that can be used for body health.



|             |                    |
|-------------|--------------------|
| Composition | Ginger Powder 100% |
| Net Weight  | 340g               |



# SUKABUMI FACTORY



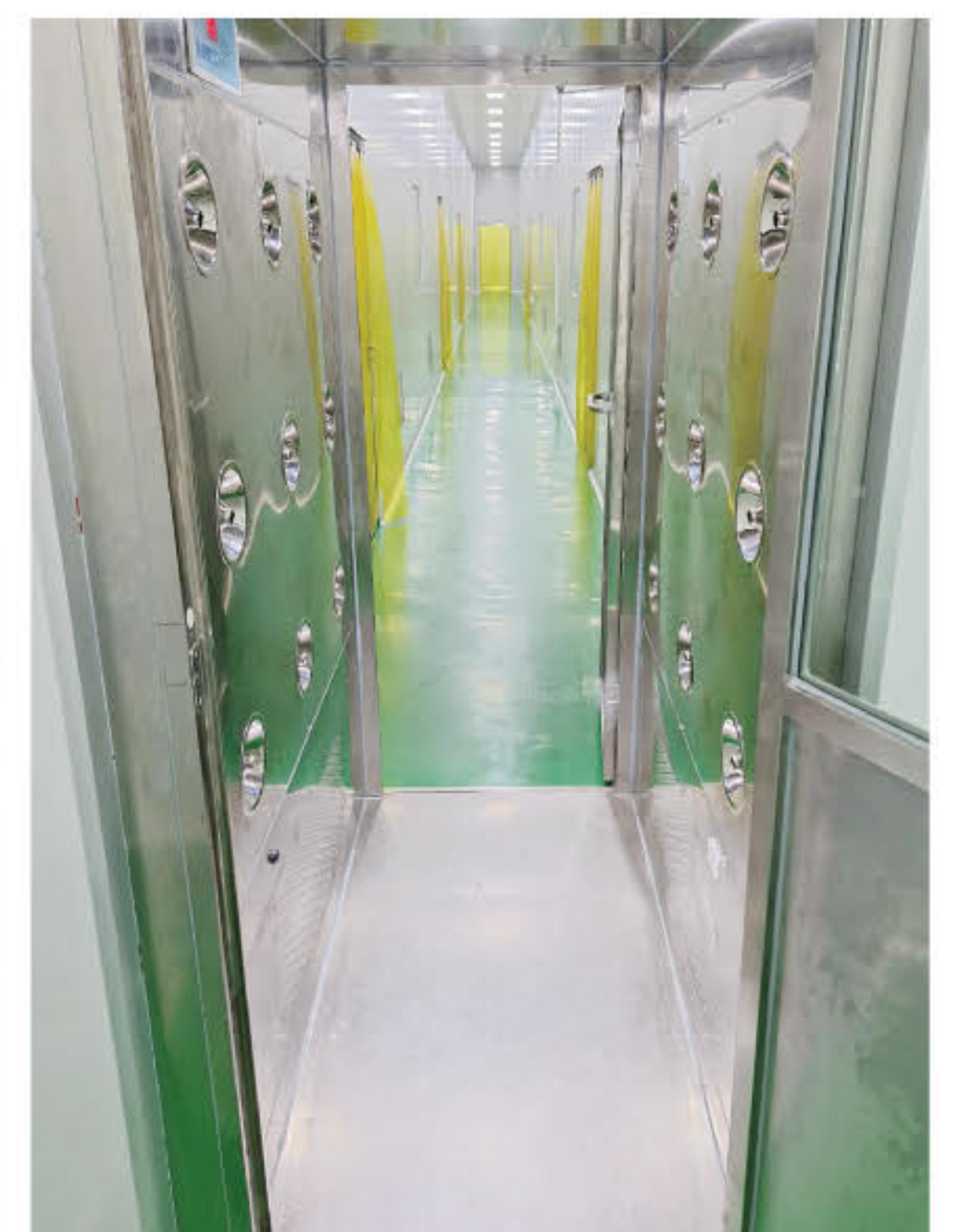
Java Factory 1



Java Factory 1 and 2



Java Factory 2



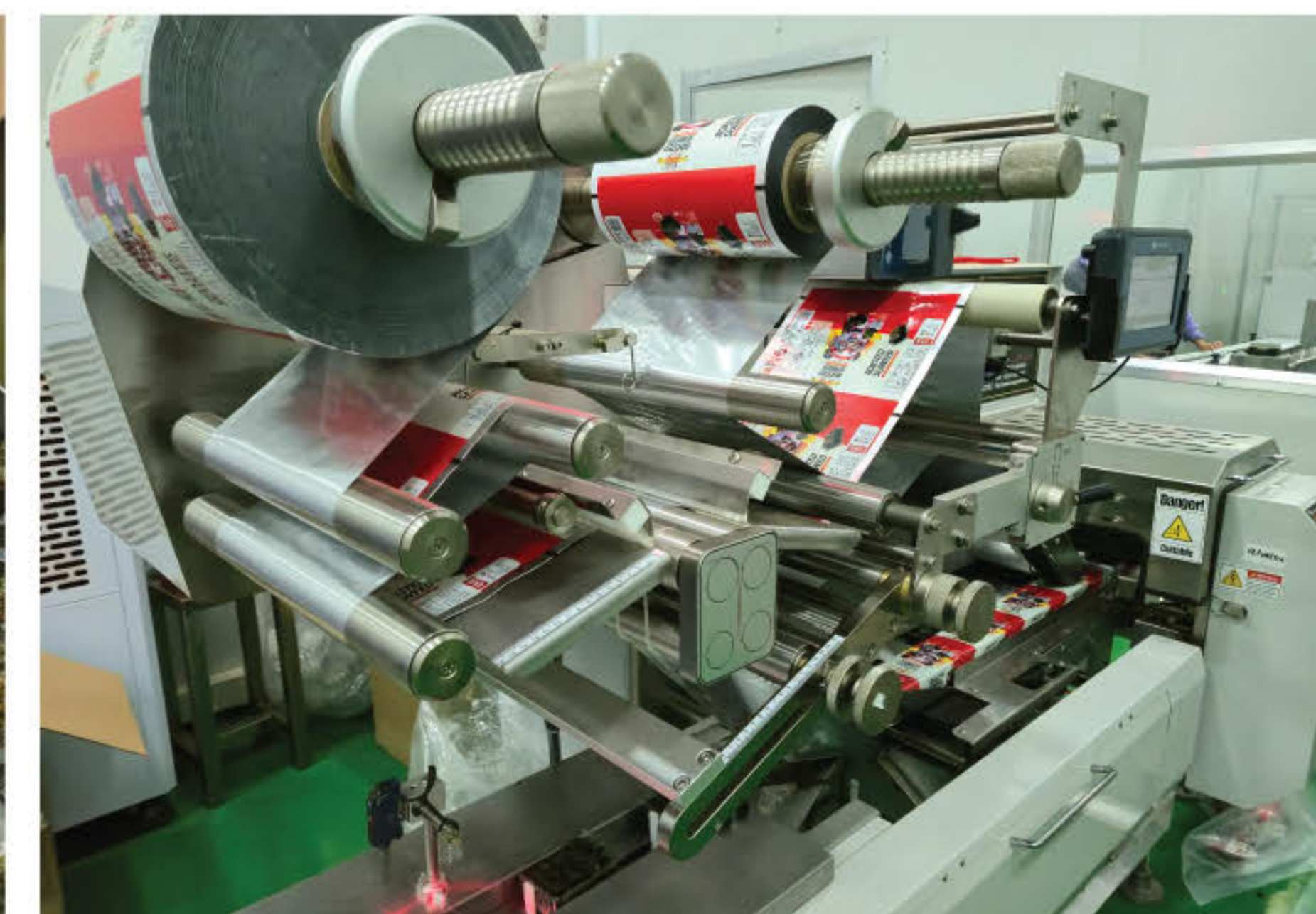
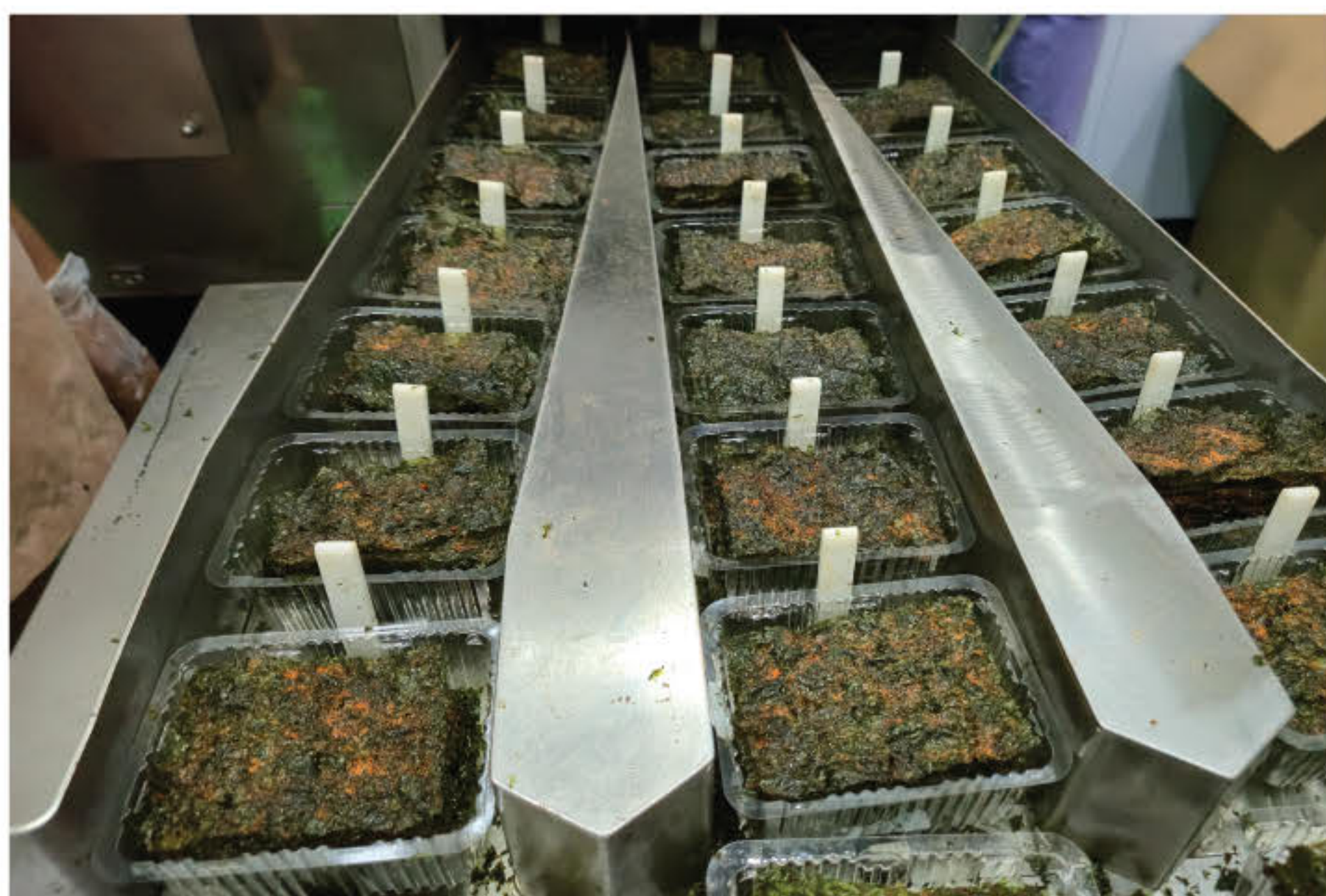
## The Process of Processing Sushi Nori



## The Production Process of Spices or Seasoning and Oil



## The Production Process of Grilled Seaweed Dosirak



## The Production Process of Sprinkled Nori



## Raw Material Room and Warehouse





## Adjustment of Sauces and Spices for Your Brand

R&D JAVA SUPER FOOD adjusts all food ingredients, including sauces and powders, according to your brand

Categories that can be produced by our R&D



Sauce



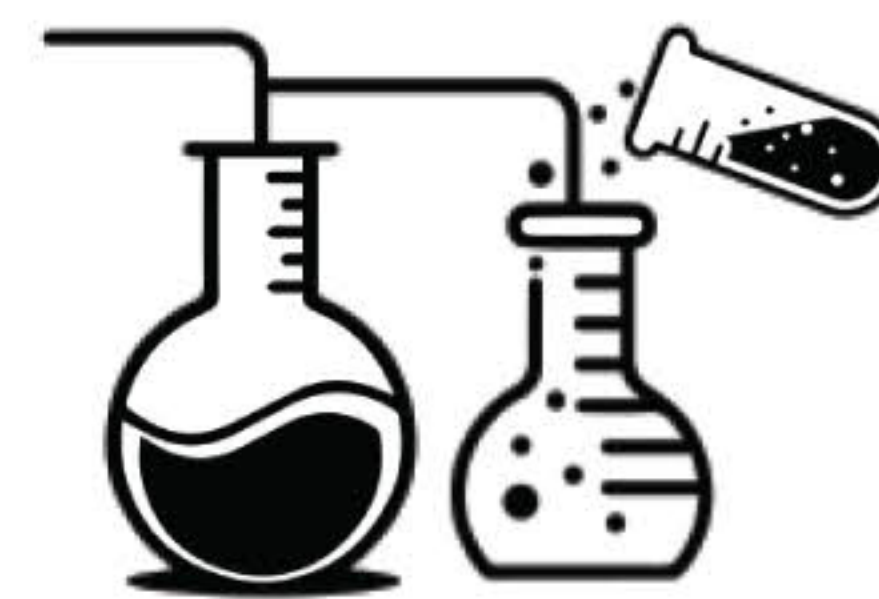
Snack Seasoning



Instan Noodle Soup



Seasoning Oil



Reaction Flavor



Extract & Extract Powder

### R & D Laboratorium



[www.javaseasoning.com](http://www.javaseasoning.com)

## Client:



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