

SEAWEED SNACK
SAUCE & SEASONING
FOOD INGREDIENTS
MASTER GROUP



JAVA SUPER FOOD
Importer, exporter and manufacturer
for all different types of Laver

CATALOGUE
2024-2025

www.javasuperfood.com



COMPANY PROFILE

PT. Aneka Dasuib Jaya is a company engaged in the production and sale of spice and herbal products since 2015. We are committed to producing quality, halal, hygienic, practical, and economical products consistently.

We started our business journey by producing graviola leaves, noni, fingerroot, and various other spices. In 2021, we expanded our business by entering the fields of sauces, seasonings, and food ingredients. Cooperation with franchise companies in the provision of raw materials.

In June 2021, we made our first import for seaweed products (nori). Our nori products include various variants, including sushi nori, nori onigiri, kizami nori, seaweed snacks, and nori sprinkles. With the support of skilled and professional workers, in September 2021 we were able to quickly occupy the market for seaweed products (nori). We always prioritize consumer satisfaction by producing quality, halal, hygienic, practical, and economical products consistently.

Our products have been certified by MUI and BPOM RI, so they are safe for consumption by all Indonesian people. In 2024, we will obtain Hazard Analysis and Critical Control Points (HACCP) & FSSC22000 certification, which will allow us to expand our market to countries outside Southeast Asia.

Our company's main focus is snack/snack production and export. PT. Aneka Dasuib Jaya is committed to continuing to grow and make a positive contribution to the food and beverage industry.



SERTIFIKAT HALAL/BPOM

Halal Certificate (Spice)

Halal Certificate (Beverage Ingredients)

Halal Certificate (Processed Plants)

Halal Certificate (Oil)

Halal Certificate (Refined Flour)



Halal Certificate (Processed Fish)

Halal Certificate (Cheese)

Halal Certificate (Snack)

Halal Certificate (Rice Paper)



Halal Certificate All 3.797 Products From MUI (Indonesian Ulama Council)



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



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) ② 50/20/10/5 Sheet (2.8g/Sheet) ③ 50/20/10/5 Sheet (2.5g/Sheet)

Yaki Sushi Nori (야키 스시 김)

Daikichi Nori Seaweed is a choice of seaweed. This seaweed is practical and can be used to make or roll kimbab. Daikichi seaweed is roasted twice so that the taste and aroma are more savory and crispy.



Composition	Seaweed 100%
Net Weight	① 100/50/20/10 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 ② 50 Sheet Full Printing ③ 100 Sheet

Cut Dried Seaweed (자른미역)

Dried Cut Seaweed (Miyeok) by Java Super Food is made from 100% dried Korean seaweed. It is typically enjoyed during the winter season because of its delicious taste when added to soup broth made from beef or seafood.

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

Dried Kelp/Konbu (Cut) (자른 건다시마)

Dried Kelp is seaweed commonly used in Japanese and Korean cuisine. It is typically used to make Japanese soup stock, which is the base for miso soup, ramen broth, and many other stews and hot pot dishes.

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

Dried Kelp/Konbu (건다시마)

Dried Kelp is seaweed commonly used in Japanese and Korean cuisine. It is typically used to make Japanese soup stock, which is the base for miso soup, ramen broth, and many other stews and hot pot dishes.

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

Aonori (파래 분태)

Aonori is made from dried seaweed and processed into powder. Aonori has a unique taste that is suitable for Japanese dishes such as Okonomiyaki, Yakisoba, and Takoyaki.



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

Kizami Nori (김가루)

Kizami Nori is a freshly made seaweed. Kizami Nori was cutted into pieces equally. Kizami Nori can be used to garnish the food to make it look appealing to consume. Kizami Nori can be applied for Ramen, Rice bowl, Instant noodle toppings and many more.



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

Sushi Gari/ Pickled Red and White Ginger (생강초절임)

Sushi gari is pickled ginger that is usually served with sushi or other Japanese dishes. Sushi gari is used to cleanse the tongue and refresh the mouth after eating sushi or sashimi.



Composition	Ginger 100%	
Net Weight	50g, 100g, 200g, 500g, 1kg, 1.5kg	
Variant	① White Ginger	② Red Ginger



Nori Go (노리고 김스낵)

Nori Go is a seaweed snack which is made from 100% roasted seaweed. Nori Go has many different flavors such as Spicy, Cheese, Baked Corn, BBQ, and Balado. Nori Go is suitable for all ages because it is good for their health. Nori Go can be consumed during family time or eaten as your regular meal.



Composition	Seaweed, Oil, Seasoning
Net Weight	3g
1 Original Flavor	2 Spicy Flavor
3 BBQ Flavor	4 Balado Flavor
5 Cheese Flavor	6 Fried Chicken Flavor
7 Roasted Corn Flavor	8 Wasabi
9 Banana Flavor	

Giant Sheet (자이언트 시트 김스낵)

Giant Sheet is a snack is double sized comparing to Norigo snack, which looks more attractive. The crispiness itself is same as Norigo. Giant sheet has 6 different flavours for consumers to choose with their own taste.



Composition	Seaweed, Oil, Seasoning
Net Weight	3,2g
1 Original Flavor	4 Spicy Flavor
2 Fried Chicken Flavor	5 Roasted Corn Flavor
3 Cheese Flavor	6 BBQ Flavor

Long Sheet (롱 시트 김스낵)

Long Sheet contains strips of crispy seaweed snacks. Narrow width of its shape makes easier to hold and bite like regular chips.



Composition	Seaweed
Net Weight	20g
1 Original 4 Spicy 2 Fried Chicken 5 Roasted Corn 3 Cheese 6 BBQ	

Jumbo Sheet (점보시트 김스낵)

Jumbo sheet is the biggest size of seaweed snack in Norigo seaweed snack series. It can be applied as the garnish of the dishes and snack as well.



Composition	Seaweed
Net Weight	5g, 6g, 7g
1 Original 4 Spicy 2 Fried Chicken 5 Roasted Corn 3 Cheese 6 BBQ	





Nori Roll (노리롤)

Nori Roll has the shape of seaweed pipe with sugar-coating for it to be more crispy and sweet. its sweet flavour is well combined with seaweed. Nori roll can be enjoyed from the children to adult.



Composition	Seaweed
Net Weight	2.5g
① Original Flavor	⑤ Roasted Corn Flavor
② Fried Cicken Flavor	⑥ BBQ Flavor
③ Shrimp Flavor	⑦ Balado Flavor
④ Spicy Flavor	⑧ Banana Flavor

Nori Roll Double (더블 노리롤)

Nori Roll has the shape of seaweed pipe with sugar-coating for it to be more crispy and sweet. its sweet flavour is well combined with seaweed. Nori roll can be enjoyed from the children to adult.



Composition	Seaweed
Net Weight	6g
① Original Flavor	⑤ Shrimp Flavor
② Balado Flavor	⑥ Roasted Corn Flavor
③ Spicy Flavor	⑦ Fried Chicken Flavor
④ BBQ Flavor	⑧ Banana Flavor



Nori Crispy Rice Paper (노리고 김부각 스낵)

Nori Crispy is made from quality ingredients and has a delicious and delicious taste. Nori Crispy is a snack made from spring roll skin covered with 2 seaweeds. It is very suitable to be used as a snacking friend during activities, such as watching TV, studying and relaxing



Composition	Seaweed, Spring Roll Skin, Oil, Seasoning
Net Weight	20g
<ul style="list-style-type: none"> ❶ Original Flavor ❷ Spicy Flavor ❸ Cheese Flavor ❹ BBQ Flavor 	<ul style="list-style-type: none"> ❺ Balado Flavor ❻ Wasabi Flavor ❼ Roasted Corn Flavor

Kwangcheon Gim Bugak (광천 김부각)

Gim Bugak is a seaweed snack coated with spring roll wrappers. Gim Bugak comes in various delicious flavors including original, spicy, garlic, barbecue, and shrimp. With many flavor variants, Gim Bugak is perfect for snacking.



Composition	Seaweed, Spring Roll Skin, Oil, Seasoning
Net Weight	50g
<ul style="list-style-type: none"> ❶ Original Flavor ❷ Shrimp Flavor ❸ Spicy Flavor 	<ul style="list-style-type: none"> ❹ Squid Flavor ❺ BBQ Flavor ❻ Garlic Flavor



Nori Tabur (조미 김가루) Standing Pouch

Nori Tabur is made from roasted seaweed pieces with sesame seeds, sesame oil, fried shallots and seasonings. Nori Tabur is the best food companion for children served with rice balls. And it is also very suitable for sprinkling on various foods such as: rice, noodles, porridge and other foods.



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasoning

Net Weight 60g

- ① Original Flavor
- ③ BBQ Flavor
- ⑤ Seafood Flavor
- ② Spicy Flavor
- ④ Beef Flavor

Nori Tabur (조미 김가루) Sachet



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasoning

Net Weight 5g

- ① Original Flavor
- ③ BBQ Flavor
- ⑤ Seafood Flavor
- ② Spicy Flavor
- ④ Beef Flavor

Nori Tabur Rice Noodle (김자반 줄줄이 포장)

Norigo presents Nori Tabur with pieces of roasted seaweed sprinkled with rice noodles, sesame seeds, shallots and sesame oil which are used as toppings to complement your delicious food.



Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net weight	10g

- ① Spicy Flavor ② Beef Flavor ③ Rasa Original
④ BBQ Flavor ⑤ Seafood Flavor

Gim Jaban Nori Tabur (김자반)

Gim Jaban is a piece of seaweed with sesame seeds, sesame oil which is used as a topping or additional flavor to food and is suitable as a snack companion for any activity such as watching TV, studying or relaxing.



Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net weight	50g

- ① BBQ Flavor ② Seafood Flavor ③ Spicy Flavor ④ Original Flavor

Gim Jaban Nori Tabur (Kwangcheon Kim) (김자반)

Gim Jaban is a piece of seaweed with sesame seeds, sesame oil which is used as a topping or additional flavor to food and is suitable as a snack companion for any activity such as watching TV, studying or relaxing.



Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net weight	50g

- ① Original Flavor ② BBQ Flavor ③ Seafood Flavor ④ Spicy Flavor



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

Sprinkled Nori with pieces of roasted seaweed sprinkled with rice noodle, sesame seeds, shallots and sesame oil which are used as toppings to complement your delicious food.



Composition Seaweed, Sesame Seeds, Oil, Shallots, Spices

Net weight 5g

① Original Flavor ② BBQ Flavor ③ Spicy Flavor

Nori Pop

Norigo presents nori pop, a sprinkled nori made using roasted seaweed pieces with various flavors combined with crispy rice sprinkles. Nori pop is very practical to enjoy anywhere and anytime as a sprinkle for a favorite food or snack.



Composition Seaweed with rice

Net weight 6g

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

Space Nori Roll (스페이스 노리롤)

Space Nori Roll is shaped like a seaweed pipe with a sugar coating to make it crispier and sweeter. The sweetness is well combined with the seaweed. Nori roll can be enjoyed by children to adults.



Composition	Seaweed
Net Weight	2.5g
1 Original Flavor 2 Balado Flavor 3 Fried Chicken Flavor 4 Banana Flavor	5 Spicy Flavor 6 BBQ Flavor 7 Corn Roasted Flavor 8 Shrimp Flavor

Norigo Nori Snack (노리고 구운 김)

Roasted seaweed (nori) is seaweed sheets roasted with sesame oil, eaten as a small side dish with rice (warm), or as a light meal.



Composition	Seaweed
Net Weight	5g
1 Original Flavor 2 BBQ Flavor 3 Spicy Flavor 4 Olive Oil Flavor	5 Sacha Inchi Flavor 6 Salted Egg Flavor 7 Perilla Flavor

Nori Boom (노리붐 김스낵)

Nori Boom is a seaweed snack which is made from 100% roasted seaweed. Nori Boom has many different flavors such as Spicy, Cheese, Baked Corn and BBQ. Nori Boom is suitable for all ages because it is good and nutritious. Nori Boom can be consumed during family time or eaten as your regular meal.



Composition	Seaweed
Net Weight	3g
1 Original Flavor 2 Spicy Flavor 3 Cheese Flavor	4 BBQ Flavor 5 Fried Chicken Flavor 6 Corn Roasted Flavor



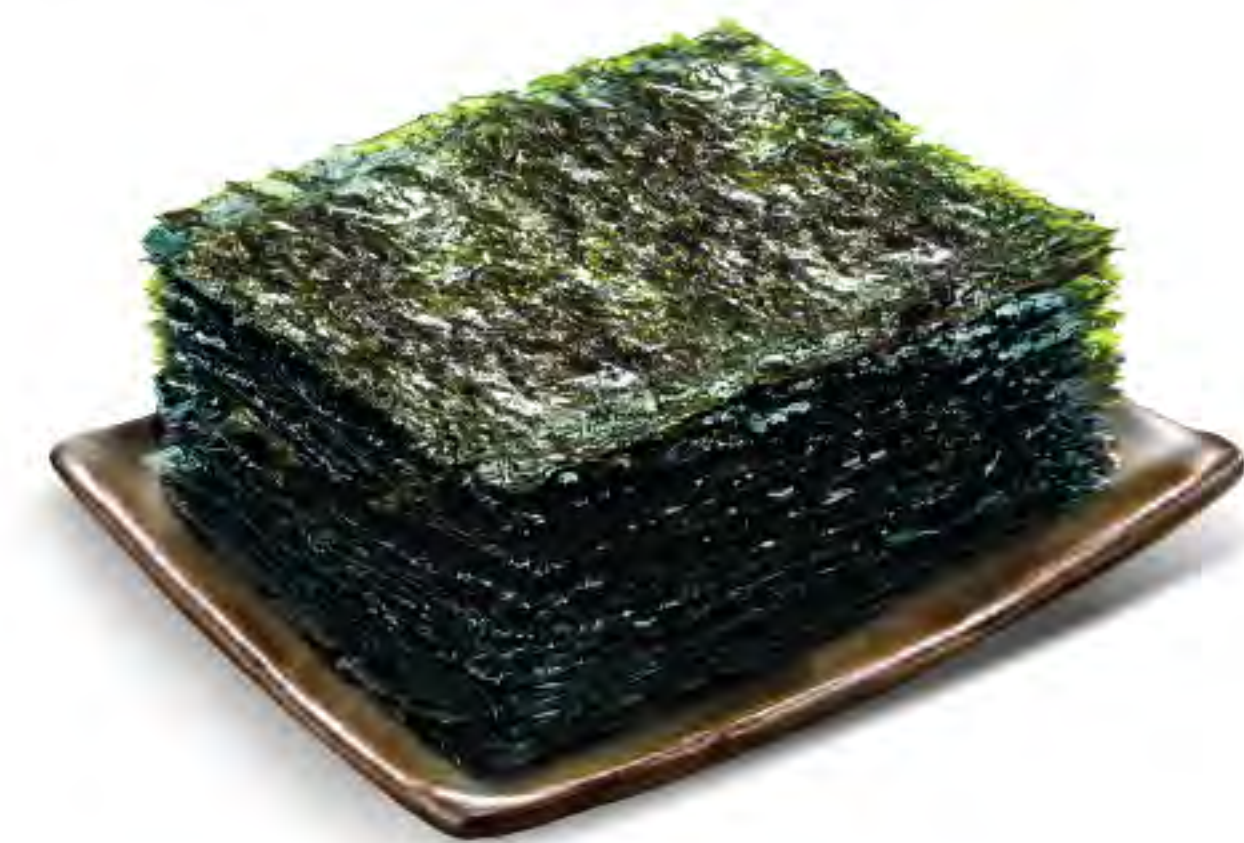
Nori Seaweed Snack Kakao (카카오프렌즈 도시락 조미김)

Nori Seaweed Snack Kakao is a snack made from high-quality ingredients with a delicious and tasty flavor. Nori Snack is perfect for snacking or can be eaten together with warm rice, fried rice, and noodle soup.

①



②



Composition	Seaweed 100%
Net weight	① 10g (5g x 2) ② 10g (5g x 2)

Gobchang (곰창 도시락 조미김)

Nori Gobchang seaweed is a premium roasted seaweed made from the first seaweed harvest of the year. Gobchang seaweed is exceptionally crispy.

①



②



③

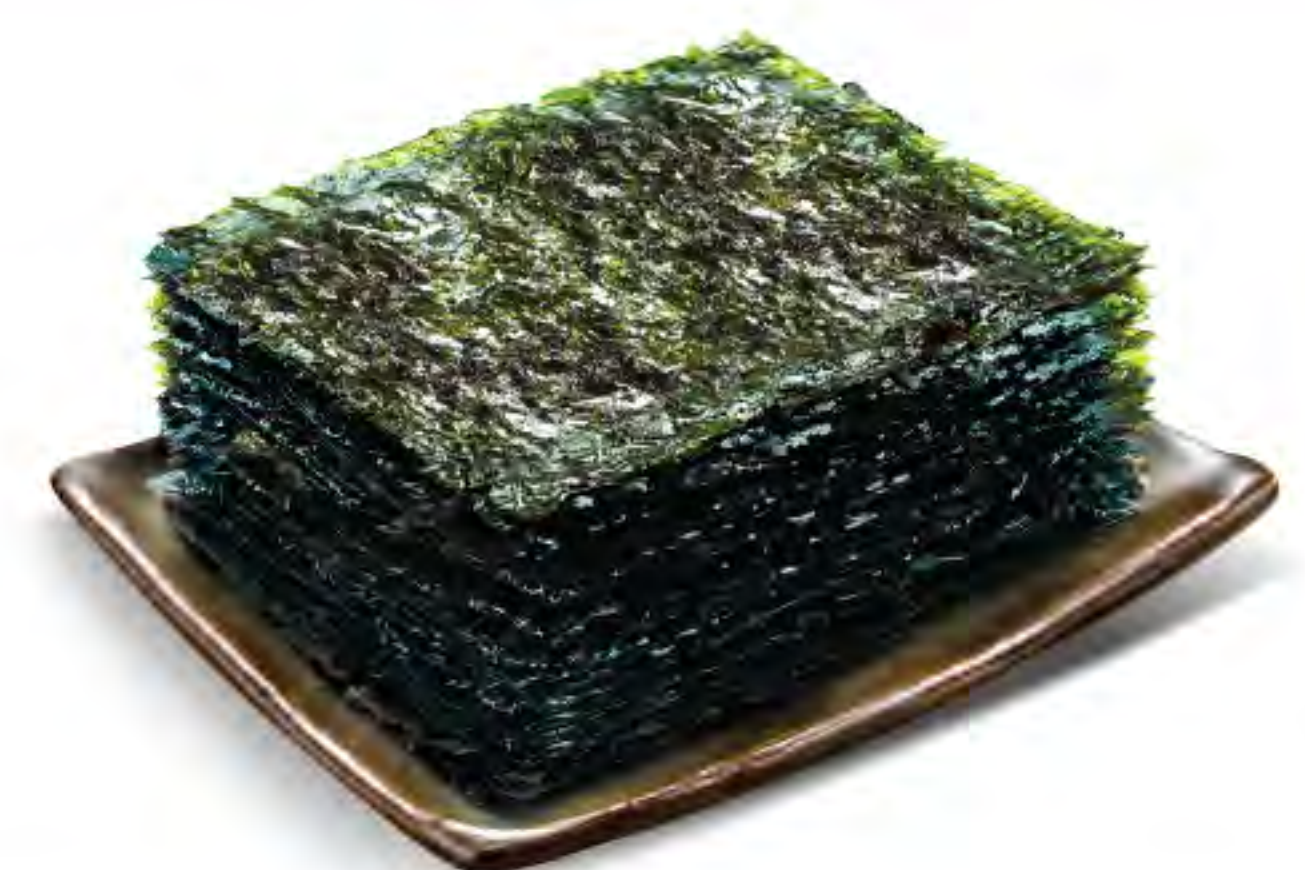


Composition	Seaweed 100%
Net weight	① 10g (5g x 2) ② 45g (5g x 9) ③ 80g (5g x 16)

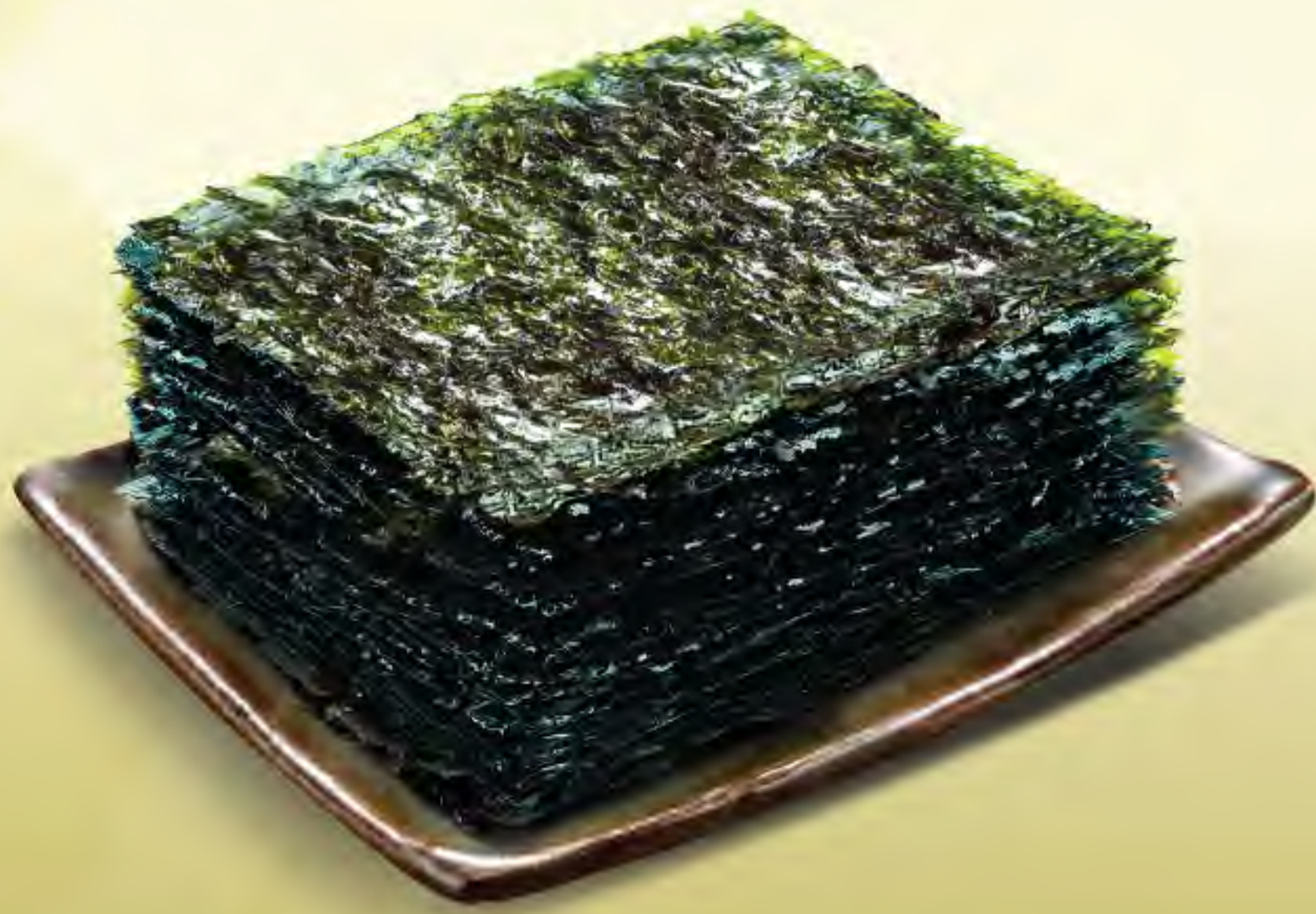
Badayachae (바다야채 도시락 조미김)

Badayachae Seaweed is seasoned seaweed or nori sheets roasted with canola oil. Badayachae seaweed can be eaten as a side dish with warm rice or as a snack.

①



Composition	Seaweed 100%
Net weight	① 10g (5g x 2)



SUMI'S JAERAE DOSIRAK SEASONED SEAWEED (수미네 재래 도시락김)

Sumi's Seaweed is a seasoned seaweed snack made using local Korean seaweed with perilla oil and sesame oil, resulting in a delicious and savory flavor. It can be enjoyed by anyone and can be eaten with warm rice.



Composition	Seaweed 100%
Net weight	① 64g (4g x 16) ② 4g

Seaweed Pink Fong (핑크퐁 키즈 조미/무조미 김)

Pinkfong Baby Shark Seaweed is a seaweed snack featuring unique characters on its packaging to make it more appealing. Pinkfong seaweed can be eaten directly or used as an additional ingredient in daily meals and snacks.



Composition	Seaweed 100%
Net weight	① 2g ③ 20g (2g X 10) ② 1,5g ④ 15g (1,5g X 10)

Nori Tabur Furikake (후리가케)

Daikichi presents nori furikake in various flavors. Sprinkling seaweed with a mixture of anchovies made from selected ingredients produces crunchy and tasty nori furikake. Nori furikake can be enjoyed directly or as an addition to your delicious food.



Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net weight	60g
1 Original 2 Cheese 3 Roasted Corn 4 BBQ 5 Beef 6 Spicy 7 Fried Chicken 8 Seafood	

Jajanku Crispy Chips (자잔꾸 스낵)

Crispy Chips from Jajanku are a crunchy shrimp cracker snack with the addition of savory and delicious spices. You can enjoy Crispy Chips anywhere and anytime. Like watching TV, relaxing or used as a side dish for your lunch & dinner.



Composition	Corn Crackers
Net weight	20g

- | | |
|-------------------------------|--------------------------------|
| 1 Butter Garlic Flavor | 7 Seaweed Flavor |
| 2 Banana Flavor | 8 Spicy Flavor |
| 3 Sweet Spicy Flavor | 9 BBQ Flavor |
| 4 Seaweed Mayo Flavor | 10 Original Flavor |
| 5 Mayo Flavor | 11 Roasted Corn Flavor |
| 6 Cheese Flavor | 12 Curry Flavor |
| | 13 Mexican Chili Flavor |



Matdashi Seasoning (맛다시 소고기/멸치/닭고기/ 해물)

Miga Matdashi is a delicious seasoning that can be used to make a variety of foods such as beef, anchovy, seafood and chicken-flavored soups. Miga Matdashi is easy to use in creating delicious flavors in every meal.

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Komposisi

Anchovy Seasoning, Beef Seasoning, Chicken Seasoning, Seafood Seasoning

Berat Bersih

1 Beef 500g

3 Anchovy 500g

5 Chicken 500g

7 Seafood 500g

2 Beef 1kg

4 Anchovy 1kg

6 Chicken 1kg

8 Seafood 1kg

Javasuperfood Chili Powder (태양초 고춧가루)

Javasuperfood's chili powder is made from 100% selected chili peppers with a spicy aroma and flavor. Chili powder can be used practically as a seasoning in various foods, such as : Seblak, meatballs, various soups, fried noodles, chips and various other snacks

1



2



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

Cooking Master Spicy Chili Powder (땡초 고춧가루)

Chili Powder from Cooking Master is made from 100% selected chili peppers with a spicy aroma and flavor. Chili Powder can be used practically as a topping seasoning in various foods.

1



2



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

Miga Chili Powder (미가 고춧가루)

Chili Powder is commonly used as a seasoning in various dishes. With delicious taste, practical, ready to serve and quality. Can be used in various food preparations.

1



2



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

Fine Chili Powder (고춧가루/양념용)

Chili Powder (Fine) is used as a seasoning for combining with varieties of foods. It can be used in many processed foods and used for snack or Jjigae soup seasoning.



Composition Chili Powder 100%

Packaging

Net Weight	① 50g	② 100g	③ 250g
	④ 1kg	⑤ 300g	⑥ 50g

Coarse Chili Powder (고춧가루/김치용)

Chili Powder (Coarse) is used as a seasoning in various dishes to provide delicious taste, practical, high-quality, and ready to consume. It can be used in many processed foods like Kimchi, Jjigae Soup, and Tteokbokki.



Composition Chili Powder 100%

Packaging

Net Weight	① 50g	② 100g	③ 250g
	④ 1kg	⑤ 300g	⑥ 50g

Garlic Powder (마늘분말)

Garlic Powder is one of the most important components in cooking. Garlic powder can be applied to many types of dishes. This garlic powder can be used for crisp making, seasoning powder, and also seasoned flour for snacks.



Composition Garlic 100%

Net Weight	① 50g	② 100g
	③ 500g	④ 1 kg
	⑤ 50g	⑥ 400g

Fried Onion (샬롯 튀김)

Fried Shallots from Cooking Master are made from selected Shallots which have a distinctive aroma & taste. Can be served as a sprinkle on processed dishes such as Chicken Porridge, Instant Noodles, Soups and other.



Composition Red Onion 100%

Net Weight	① 100g	② 500g
	③ 1kg	④ 200g

Meat Tenderizer (연육제)

Meat Tenderizer Seasoning is freshly made from assorted ingredients. It can create a better tenderness in meat. After applying the seasoning, the meat will automatically become more tender and juicy.



Composition Dextrose Monohidrat, Enzim Protease

Net Weight	① 100g	② 500g	③ 1kg
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Capsaicin Powder (캡사이신 분말)

Capsaicin Powder from Java Super Food is made from selected quality ingredients, usually used as a sprinkling spice in various dishes.



Composition Corn Shards, Chili Oil

Net Weight	① 50g	② 400g
	③ 1kg	



Gungjung Gochujang (궁중 고추장)

Gochujang Sauce from Java Super Food is a fermented chili sauce typical of Korea that has a distinctive aroma and taste. Gochujang Sauce can be applied to various food preparations such as: Bibimbap, Spicy, Tokpokki Sauce, Kimchi Jjigae Soup and White Cabbage Kimchi.

1



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3



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

Saus Gochujang (고추장)

Gochujang sauce is made from selected quality ingredients and authentic Korean flavor. Gochujang sauce can be applied to many different processed foods such as bibimbap, spicy stir-fried squid and kimchi jjigae soup.

1



2



3



4



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



Kimchi (배추김치)

Kimchi from Oppa! Oppa is 100% freshly made from white cabbage with great quality radish. The taste of our Kimchi is very similar to Kimchi in Korea. Kimchi from Oppa! Oppa is mixed with special ingredients such as chili powder, fish sauce, garlic, salt, and onions. Kimchi is perfectly used along with various foods such as white rice, noodle, fried rice and can be served as soup.



Composition	Kimchi 100%				
Net weight	① 100g	② 200g	③ 1kg	④ 5Kg	⑤ 10kg

Pogi Kimchi (포기김치)

Pogi Kimchi from MIGA is whole kimchi that is cut in half before being chopped into smaller pieces. It is made from selected napa cabbage mixed with a seasoning made from chili peppers, fish sauce, garlic, salt, and onions. Kimchi is perfect to be served with white rice, fried noodles, fried rice, and can be used as an ingredient for making soup.



Composition	Kimchi 100%				
Net weight	① 500g	② 1kg	③ 2,5kg	④ 5kg	⑤ 10kg



Muguenji (묵은지)

MIGA's muguenji kimchi is made from select napa cabbage mixed with seasonings made from chili, fish sauce, garlic, salt, and onions. Muguenji kimchi has a more sour taste compared to pogi kimchi, making it ideal to serve with white rice, fried noodles, fried rice, and it can also be used as an ingredient for making soup.



Composition	Kimchi 100%	
Net weight	1 5Kg	2 1Kg

Stir Fry Kimchi (볶음김치)

Stir-fry Kimchi is mustard greens kimchi which is processed again by stir-frying, giving it a more savory taste. This kimchi stir-fry is perfect for serving directly with white rice, noodles, fried rice and other foods.



Composition	Kimchi 100%			
Net weight	1 100g	2 200g	3 500g	4 1kg



Kimchi Altari (총각김치)

Kimchi made from Korean radish leaves (altari) prepared by fermentation like regular kimchi. Korean radish leaves have a crunchy texture and a fresh taste. The process involves dipping the radish leaves in a seasoning mixture that is unique to kimchi, consisting of chili powder, garlic, salt, and other ingredients.

Scallion kimchi (파김치)

Scallion kimchi is a type of kimchi made from green onions. Scallions are cut into small pieces and fermented with typical kimchi seasonings such as chili powder, garlic, salt, and other ingredients such as fermented anchovies or small shrimp.

1



Composition	Kimchi 100%
Net weight	1 1kg

1



Composition	Kimchi 100%
Net weight	1 1kg

Kimchi Seasoning (김치 시즈닝)

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

1



2



3



Composition	Kimchi Seasoning 100%
Net weight	1 50g 2 380g 3 1kg



Banchan (반찬)

Banchan is the Korean term for side dishes served with a main meal, such as rice. It is usually a small amount of a side dish or vegetable served in small portions at the dinner table to be shared.



Composition

Beans or Vegetables

Net weight

① 1Kg ② 500g

Variant

- | | | |
|------------------------------|-------------------------------|-------------------------------|
| ① Beans cooked in soy sauce | ⑥ Seasoned Korean Lettuce | ⑪ Pickled garlic in soy sauce |
| ② Burdock strip in soy sauce | ⑦ Lotus root in soy sauce | ⑫ Pickled garlic stem |
| ③ Seasoned chilies | ⑧ Mixed beans in soy sauce | ⑬ Seasoned wild garlic leaves |
| ④ Seasoned dried radish | ⑨ Peanuts cooked in soy sauce | ⑭ Pickled green pepper |
| ⑤ Seasoned garlic sprout | ⑩ Seasoned perilla leaves | |



Sesame Oil 100% (궁중 참기름 100%)

Sesame Oil 100% is made from sorted sesame seeds to deliver a better taste and scent. Sesame Oil can be applied to many different dishes such as soup based, stir fried, fried rice, and many more Asian dishes. You can apply a little portion of it to make the food taste better.



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

Sesame Oil Moluccas (참기름 몰루카스)

Sesame Oil Moluccas is suitable for any different types of dishes. It contains a little portion of palm oil, to adjust the taste of Indonesian dishes. This Sesame Oil Moluccas can help improve the food taste, especially in fried rice and Chinese dishes.



Composition	Sesame Oil Palm Oil		
Net Weight	① 750ml	② 1.8 Liter	③ 5 Liter

Sesame Oil Java Super Food (참기름 자바슈퍼푸드)

Sesame Oil Java Super Food is suitable for any different types of dishes, especially Japanese dishes such as sushi and to soak the beef. This Sesame Oil Java Super Food can increase a better scent because it contains a little bit of corn oil.



Composition	Sesame Oil Corn Oil				
Net Weight	① 135ml	② 250ml	③ 750ml	④ 1.8 Liter	⑤ 5 Liter

Perilla Oil (들기름 100%)

Perilla Oil Cold Pressed is freshly made from assorted perilla seeds which are processed through a cold pressed method. Perilla Oil can be mixed with salad and also applied as seasonings to various types of vegetables.



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 that is made naturally and processed properly and sterile. Gungjung Jinganjang is a soy sauce from Korea with a distinctive flavor. This soy sauce is usually used to make various Korean foods such as ganjang gejang, myeongdong and so on.

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Composition	Gungjung 100%
Net weight	① 15 L (Gungjung Jinganjang) ② 1.7 L (Gungjung Jinganjang) ③ 840 & 500 ML (Gungjung Jinganjang)

Gungjung Gukganjang (궁중 국간장)

Gungjung Gukganjang is a Korean soy sauce that is commonly used to make various delicious foods such as Mayak Gyeran, Kongnamul Muchim and various other delicious foods.

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Composition	Gungjung 100%
Net weight	① 15 L (Gungjung Gukganjang) ② 1.7 L (Gungjung Gukganjang) ③ 840 & 500 ML (Gungjung Gukganjang)



Soy Sauce (다йки치 간장)

Soy Sauce is one of the popular ingredients commonly used as an additive in making a wide variety of Korean dishes such as Ganjang Gejang, Myeongdong Hamcho Ganjang, and others.

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Composition	Soy Sauce 100%
Net Weight	1 14 L 2 1.7 L 3 840 & 500ML

Chili Oil (고추기름)

Chili Oil or "La You" in Chinese. Our Chili Oil is made from dried red chili mixed with various herbs that is dipped into vegetable oil to make it look darker red in appearance and have that spicy taste. Chili Oil can be applied directly to foods as sauce while you are consuming dimsum, meat, or fried food. It can be applied to cook dishes by adding several spoons to fried rice, instant noodles, and soup.

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Composition	Chili Oil 100%
Net Weight	1 Pedas Santuy 135ml 2 Pedas Mantul 135ml 3 Pedas Gila 135ml 4 250ml 5 1.8 Liter



Roasted Sesame Seeds (볶은참깨)

Roasted Sesame Seeds is made from assorted sesame seeds that are baked until it creates a delicious taste for food. It can be applied as food toppings in various types of dishes, such as sushi roll, noodle soup, and many other dishes

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Composition	Roasted Sesame Seed 100%		
Net weight	1 50g	2 340g	3 1Kg

Perilla Powder and Seeds (들깨가루/통들깨)

Perilla Powder and Seeds is made from perilla seeds which are processed into powder. Perilla Powder is usually applied to many Asian dishes, especially Korean food. Deliver the great scent and taste to the dishes. You can add 1-2 table-spoons into the dishes, such as soup and instant noodles.

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Composition	Perilla Seeds 100%	
Net weight	1 Powder 500g	2 Seeds 500g & 1Kg



Danmuji (단무지)

Danmuji is a Korean pickled yellow radish that contains sweet, sour, and fresh taste. Danmuji is usually used as a Korean side dish or applied for Korean food like Kimbap or sushi roll that has an oily or fatty texture like Jjajangmyeon.

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Composition	Radish
Net weight	1 330g/isi 10 Pcs (Panjang) 2 1.5kg/isi 50 Pcs (Panjang)

Katsuobushi (가다랑어포/가쯔오부시)

Katsuobushi is a kind of skipjack fish flakes. It's brown-coloured, thin-looking, similar to paper. Katsuobushi can be used as toppings, fillings and seasonings in Japanese cuisine; such as Takoyaki, Okonomiyaki, Onigiri and many more

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Composition	Katsuobushi 100 %
Net weight	1 50g 2 100g 3 250g



Katsuodashi(가쓰오다시)

Katsuobushi is made from dried bonito fish with a distinctive umami taste and fish aroma. Suitable for various dishes such as soup, ramen broth, sauces and other dishes.

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Composition Katsuodashi 100%

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

Katsuodashi (가쓰오다시)

Katsuodashi is made from dried bonito fish with a distinctive umami taste and fish aroma. Suitable for various dishes such as soup, ramen broth, sauces and other dishes.

①



②



③



④



⑤



⑥



⑦



⑧



Composition Katsuodashi 100%

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 a typical Japanese culinary product in the form of dried, processed, and thinly shaved skipjack tuna flakes. This product is often used as a topping in Japanese cuisine because it provides a savory taste and a strong distinctive aroma.

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Composition Skipjack tuna 100%

Net weight ① 50g ② 500g

Itokezuri (이토케즈리)

Itokezuri is a typical Japanese culinary product in the form of dried, processed, and thinly shaved skipjack tuna flakes. This product is often used as a topping in Japanese cuisine because it provides a savory taste and a strong distinctive aroma.

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Composition Skipjack tuna 100%

Net weight ① 50g ② 500g

Vermicelli (옛날 당면)

Vermicelli from MIGA is a typical Korean food that has a chewy and thick texture. Vermicelli is made from selected ingredients and selected hygienically. Vermicelli is usually processed into various kinds of dishes such as Japchae, Bibim and Dangmyeon.

①

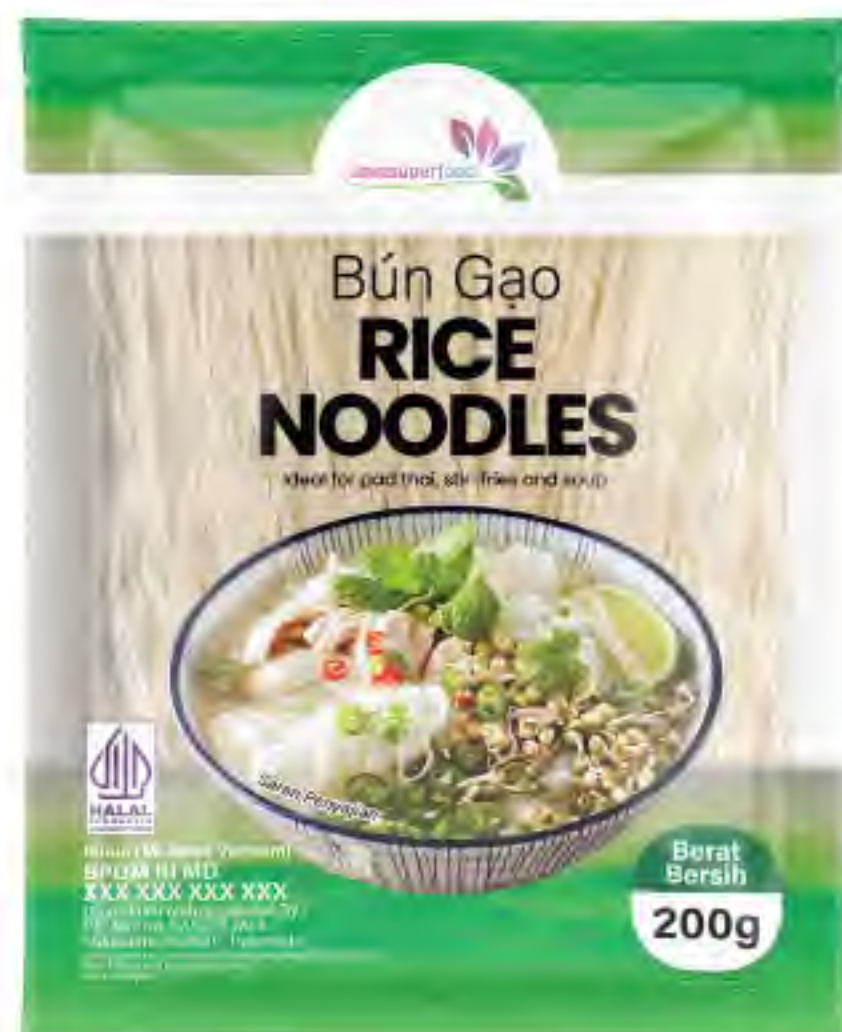


Composition	Vermicelli 100%
Net Weight	① 200/300/400/500g/1kg/14kg

Rice Noodles (베트남 쌀국수 면)

Rice Noodles from Javasuperfood are noodles made from rice flour. Rice noodles are commonly used for various kinds of dishes such as japchae, pad thai, and other dishes.

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

Rice Paper (라이스 페이퍼)

Rice Paper is made from rice powder, which is used for wrapping one of the famous Vietnamese dishes, Spring Roll. Rice Paper has its transparent texture and is usually used to make spring rolls or vegetable rolls.

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Composition	Rice Flour, Tapioca Flour
Net Weight	① (Round) 100/200/300/400/500g ② (Box) 100/200/300/400/500g (21x19 cm)

Miga Rice Paper (미가 라이스 페이퍼)

Rice Paper is a type of spring roll skin made from rice flour. Rice paper is used after being dipped/smearred with boiled water until soft. Rice paper can be made into spring rolls filled with fresh vegetables, chicken, shrimp, fish or meat.

①



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Composition	Rice paper 100%
Net Weight	200g
	① Round Shape ② Box Shape



Cup Pokki (컵볶이)

Cuppokki is a Korean-style rice cake with a soft and chewy texture. You can enjoy Cuppokki anytime and anywhere. Cooking is more convenient because Cuppokki comes with savory and delicious seasonings.



Composition Tokpokki

Net weight 130g

- ❶ Original Flavor
- ❷ Creamy Flavor
- ❸ Buldak Flavor
- ❹ Carbonara Flavor
- ❺ Curry Flavor

Rose Tokpokki (로제 떡볶이)

Rose Tokpokki is made from selected quality ingredients. The delicious soft and chewy rice cake rose tokpokki become favorite for the whole family

1



Composition	Rose Tokpokki
Net weight	120g

Tokpokki Carbonara (까르보나라 떡볶이)

Miga Tokpokki Carbonara is the perfect choice for those of you who are bored with the usual spicy tokpokki. This topokki is very easy to serve.

1



Composition	Tokpokki
Net weight	130g

Tokpokki Seasoning (떡볶이 소스분말)

MIGA's Tokpokki seasoning is made from selected quality ingredients, has a delicious aroma and distinctive taste. Can be served and enjoyed practically

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Composition	Tokpokki Powder 100%
Net weight	1 17g 2 200g 3 500g 4 1kg

Tokpokki (떡 100g+소스50g)

teokbokki filled with tok and sauce inside. Tok and Sauce is made from good quality ingredients. Our ready-to-eat package comes with tok and sauce inside, so that it is very practical to use.

1



Composition	Tteok + Sauce
Net weight	1 Tteok 100g + Sauce 50g



Tokpokki Tok (떡볶이 떡)

Tokpokki from Miga is made from selected quality ingredients, has a delicious aroma and distinctive taste. Tteok (Korean rice cake) with a soft and chewy texture plus delicious tokpokki sauce/seasoning. Can be served and enjoyed practically.

1



2



3



Composition	Tok 100%
-------------	----------

Net weight

- 1 Tokpokki 100g + Seasoning 17g
- 2 Tokpokki 200g + Seasoning 34g
- 3 Tok 1kg

Tteokguk Tok (Slice) (떡국떡)

Tteokguk is a traditional Korean rice cake soup typically served during the New Year. It is made from rice cakes, beef, eggs, and vegetables.

1



2



Composition	Kue Teuck
-------------	-----------

- | | |
|------------|--------|
| Net weight | 1 500g |
| | 2 1kg |



Tokpokki Sauce (떡볶이 소스)

Tteokbokki Sauce is made from good quality ingredients. Tteokbokki Sauce can be applied as sauce to make soup for tteokbokki (Korean Rice Cake). This sauce has a little bit of spice and tasty flavor.

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Composition	Tokpokki Sauce	
Net weight	1 250g	2 500g
	3 1kg	

Instant Japchae (즉석 잡채)

Vermicelli (Vermicelli) is a Korean style food that has a soft and chewy texture. Instant vermicelli includes spices and oil. So it's increasingly practical to enjoy Korean-style food at home.

1



2



Composition	Japchae 100%
Net weight	106,8g
	1 Original 2 Spice



Cooking Master Busan Eomuk (쿠킹마스터 부산어묵 사각/꼬치)

Odeng is (Korean fish meatball) is fish meat with a soft texture. Busan Eomuk has the original Korean odeng or eomuk taste. Odeng can be served with a savory and delicious odeng sauce



Composition	Odeng 100%
Net weight ①	220g + Seasoning 20g (6 Sheet)
②	1kg (31 Sheet)
③	450g + Bumbu 50g (12 Skewer)

Odeng + Seasoning (오뎅+분말)

Odeng with Seasoning comes in a package. Our Fish Cake can be poured into boiled water. It can be consumed by people of any age starting from young kids to adults, as a snack or daily meal.



Composition	Odeng / Seasoning
Net weight	
①	100g + Bumbu 10g (3 Sheet)
②	220g + Bumbu 20g (6 Sheet)
③	450g + Bumbu 50g (12 Skewer)

Odeng Oppa Oppa (오빠오빠 오뎅)

Odeng (Korean Fish Cake) has a soft texture combined with our delicious odeng seasoning. Our Fish Cake can be served using soup-based or toppings or adding soy sauce and vegetables to it.



Composition	Odeng 100%
Net weight	① 1kg (31 Sheet)

MIGA BUSAN EOMUK AND EOMUK NOODLE (미가 부산어묵, 어묵면)

Miga Busan Eomuk and Eomuk noodles are Korean fish cakes with a soft texture. Busan Eomuk comes in two variants: Eomukmyeon (Noodle-shaped Fish Cake) and Yachae Eomuk. They can be served with a savory and delicious odeng broth.

①



②



Composition	Surimi and Flour
Net weight	① Eomukmyeon Eomuk (300g, 500g dan 1Kg) ② Yachae Eomuk (300g, 500g dan 1Kg)

Odeng Seasoning (오뎅분말)

Fish Cake Seasoning has a savory and delicious taste. Fish Cake Seasoning can be applied to make broth soup for Korean Fish Cake. It can be added directly during cooking; so that it is practical and comfortable to use.

①



②



Composition	Odeng Seasoning
Net weight	① 300g ② 500g

Eomuk Myeon Bokki (어묵면볶이)

Eomuk Myeon Bokki is made from Korean fish cakes in the form of noodles with a soft texture. Served with spicy and delicious tokpokki sauce, it presents a distinctive taste.

①



Composition	Eomuk Fish Cake + Spicy Seasoning
Net weight	① 135g

Odengpokki (오뎅볶이)

Odengpokki is filled with Korean Fish Cake and Tteokbokki sauce added to it. Our Odengpokki is different from the general fish cake because there is tteokbokki sauce inside, which makes it tasty to consume.

①



Composition	Odeng + Sauce
Net weight	① Odeng 200g + Sauce 70g (6 Sheet)

Hotbar (핫바)

Hotbar is similar to Odeng. It has its savory taste. Our Odeng Hotbar is different from the regular squared fish cake because it can be delivered as hotbar skewers.

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Composition	Odeng 100%
Net weight	① 100g (5pcs) ② 500g (18 pcs) ③ 1kg (50pcs)



FROZEN UDON (냉동우동)

Daikichi's Sanuki Udon is made with quality ingredients. Sanuki Udon has a distinctive Japanese flavor and sanuki udon has a soft and chewy texture. It is usually served with shoyu-based katsuobushi (shayu soup with a mixture of deliciously savory tuna broth).

①



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



Fried Rice Seasoning (나시고랭용 분말)

Fried Rice Seasoning from Cooking Master is selected herbs and spices that are dried to make delicious Fried Rice practically without the addition of other spices. Easy to use every day and fast.



Net Weight 20g, 400g, 1 kg

- 1** Balado Flavor **2** BBQ Flavor
- 3** Chicken Flavor **4** Chicken Special Flavor
- 5** Curry Flavor **6** Beef Flavor
- 7** Shrimp Flavor **8** Seafood Flavor





Versatile Seasoning (감미료)

Seasoning Powder from Cooking Master with many flavors is perfect for sprinkling on various kinds of food because it has a delicious and delicious taste. Practical seasoning can be sprinkled directly on chips, snacks, trench fries, fried foods, and various other foods



Net weight 10g, 400g, 1kg

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





Rose Tokpokki Seasoning (로제 떡볶이 소스 분말)

Spicy Cream Carbonara Seasoning (Rose Tokpokki) is a practical sauce powder that is suitable for making Rose Tokpokki because it has a delicious and delicious taste



Composition	Rose Tokpokki
Net weight	① 200g ② 500g ③ 1kg

Shrimp Powder (새우분말)

Shrimp Powder is made from 100% selected Shrimp. Powdered Shrimp has a delicious aroma & taste. It is suitable for use as a mixture in foods such as soup, stir fry, and other dishes. Makes the aroma of the taste of food delicious.



Composition	Shrimp Powder
Net weight	① 10g ② 400g ③ 1kg

Anchovy Seasoning (멸치맛 분말)

Anchovy-flavored multipurpose seasoning is a suitable seasoning to complement a variety of foods and dishes because it has a delicious and delicious taste.



Composition	Anchovy Powder
Net weight	① 10g ② 400g ③ 1kg

Pho Ga Seasoning (베트남 쌀국수 육수분말 (닭고기맛))

Pho Ga seasoning, Pho Bo seasoning, Pho Hai San seasoning from Cooking Master are the seasonings for making Vietnamese rice noodles. Pho seasoning is made from quality ingredients and has a distinctive taste. For best results use rice noodles, sliced beef/chicken/shrimp, chopped scallions and fresh mint leaves.

①



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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 Pho Hai San Seasoning

Net Weight ① 100g ② 50g ③ 400g



Honey Chicken Sauce (꿀닭소스)

Honey Chicken Sauce is made from good quality ingredients. Our sauce has a flavorful taste. Honey Chicken Sauce can be applied by pouring it into the chicken or any kind of fried foods while cooking and can be dipped with french fries.

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Composition	Honey Chicken Sauce	
Net Weight	1 250g	2 500g
	3 1kg	4 5kg

Kimchi Sauce (김치소스)

Kimchi Sauce from Java Super Food is a ready-to-use sauce. Kimchi Sauce from Java Super Food can be mixed directly and stirred along with vegetables like white cabbage, turnip, and carrot. After that, you can enjoy it right away by pouring the kimchi sauce onto the vegetables without the hassle of mixing the food with many raw ingredients like chili powder, anchovy oil, garlic, and many more.

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Composition	Kimchi Sauce	
Net Weight	1 250g	2 500g
	3 1kg	4 2kg
	5 5kg	



Jjajang Sauce (짜장소스)

Jjajang Sauce from Java Super Food has received a Halal and MUI certification so that anyone could taste it without hesitation. Jjajang sauce can be used as a sauce for Jjajangmyeon or jjang bab (jjajang sauce with rice). Can be added directly while cooking food, so that it is practical and efficient.



Composition	Jjajang Sauce	
Net Weight	① 250g	② 500g
	③ 1kg	④ 2kg
	⑤ 5kg	

Bulgogi Sauce (불고기소스)

Bulgogi Sauce is a ready-to-use sauce and it is practical. Bulgogi is a typical Korean dish. Bulgogi Sauce can be applied to marinate the meat while making Bulgogi dishes.



Composition	Bulgogi Sauce	
Net Weight	① 250g	② 500g
	③ 1kg	④ 2kg
	⑤ 5kg	

Japchae Sauce (잡채소스)

Japchae Sauce has an extraordinary taste. Japchae Sauce is a noodle and vegetable dish that is processed through a stir frying process, delivering a tasty and sweet taste. Japchae Sauce from Java Super Food provides an original taste from Korea without the hassle of making Japchae sauce by yourself.



Composition	Japchae Sauce	
Net Weight	① 250g	② 500g
	③ 1kg	④ 2kg
	⑤ 5kg	



BBQ Sauce (바베큐소스)

BBQ Sauce from Java Super Food is a ready-to-use sauce that can be applied immediately without mixing any other ingredients. BBQ Sauce can be used to marinate beef, sausage and also fish that is cooked using a barbecue or roasting method.

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Composition	BBQ Sauce	
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 without mixing any other ingredients. Teriyaki is how Japanese cook their dishes through heating or roasting process and coated with soy sauce. Teriyaki sauce can be added to processed food, such as beef, chicken, fish, and any other processed foods to create a better taste.

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Composition	Teriyaki Sauce	
Net Weight	1 250g	2 500g
	3 1kg	4 2kg
	5 5kg	



Spicy Dipping Sauce Lv 10 (매운 양념소스 LV10)

Spicy Dipping Sauce is made from good quality ingredients, with a unique spicy flavor. Spicy Dipping Sauce can be applied to many different dishes, such as grilled fish, chicken skewer, goat skewer, beef skewer, fried noodle, steak and many more.

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SHU 3000

Composition	Tokkochi Sauce 100%		
Net Weight	1 250g	2 500g	3 1kg

Spicy Dipping Sauce Lv 20 (매운 양념소스 Lv 20)

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SHU 7000

Composition	Tokkochi Sauce 100%		
Net Weight	1 250g	2 500g	3 1kg

Spicy Dipping Sauce Lv 30 (매운 양념소스 Lv 30)

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SHU 11.000

Composition	Tokkochi 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 selected quality ingredients and have a delicious aroma and distinctive taste. This Sauce variant can be applied to various processed types of meat such as steak, barbecue, and other processed meats.

1



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Composition	Steak Sauce 100%
Net Weight	1 250g 2 500g 3 1kg

Blackpaper Sauce (블랙페퍼 스테이크 소스)

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Composition	Black Pepper Sauce
Net Weight	1 250g 2 500g 3 1kg

Mushroom Sauce (머쉬룸 스테이크 소스)

1



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3



Composition	Mushroom Sauce
Net Weight	1 250g 2 500g 3 1kg

Sprinkle Seasoning (스낵 시즈닝)

Cooking Master brings you instant seasonings in a variety of flavors. Sprinkle Seasoning can be used as ingredients in food to make it more delicious. It is made with selected ingredients that create a savory and delicious taste. It can be the go-to condiment for every family.



Composition Sprinkle Seasoning

Net Weight 20g

Variant

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



Chilli Sauce / Condiment

Perfectly made using the best quality ingredients, Using fresh chilies, onions, salt, and other spices that are carefully selected. The quality of the ingredients is maintained to provide the right intensity of spicy flavor. Thus, this chili sauce not only satisfies the tongue with refreshing spiciness, but also presents a deep and satisfying taste to be enjoyed in every dish.

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Composition Chili, Sugar, Oil, Salt and More.

Net Weight 1Kg 500g 250g

1 Hot Chili Sauce 2 Tomato Sauce 3 Onion Sauce
4 Green Chili Sauce 5 Chili shrimp paste



Frozen Veggies (냉동야채)

Frozen Spice or Frozen Spices are spices or vegetables that are ready to be cooked. Using precisely selected ingredients. The processing process is carried out properly and hygienically, thus maintaining the quality and freshness of the vegetables.



Composition	Vegetables 100%
Net Weight	1kg dan 500g
① Sliced Onion	③ Sliced Garlic
② Sliced Spring Onions	④ Red Curly Chili Cut

Frozen Edamame (에다마메)

Edamame from Cooking Master is soybeans that are still in their shells. Edamame is harvested young and goes through a hygienic selection process until it reaches the consumer.



Composition	Edamame 100%
Net Weight	100g, 250g, 500g, 1kg

Premium rice (프리미엄 쌀)

Daikichi presents tarabas rice with Premium quality. Using selected rice grains that have a soft texture so that it is more delicious when served with food and side dishes.



Composition	Rice 100%
Net Weight	5Kg



Corn Tea (옥수수 차)

Roasted Corn Tea from Javasuperfood is made from 100% roasted corn kernels and made without any other mixed ingredients. Carefully selected seeds provide a distinctive aroma with a delicious taste.



Composition	Corn Seed 100%
Net Weight	① 1Kg

Barley Tea (보리차)

Roasted Barley Tea from Javasuperfood is made from 100% roasted barley seeds and made without any other mixed ingredients. Carefully selected seeds provide a distinctive aroma with a delicious taste.



Composition	Barley 100%
Net Weight	① 1Kg

Forest Honey (목청 꿀)

Raw, unprocessed wild forest honey is sustainably harvested by the indigenous people of Sumatra. 100% raw and unheated, so our honey retains all of nature's goodness: pollen, enzymes, vitamins, amino acids, antioxidants, propolis, minerals and natural flavors.



Composition	100% Forest Honey	
Net Weight	①	360g
	②	380g

Forest Honey Stick (목청 꿀 스틱)



Composition	100% Forest Honey	
Net Weight	① 10g x 10 Stik	② 10g x 10 Stik
	10g x 20 Stik	10g x 20 Stik

Forest Honey (목청 꿀)



Composition	100% Forest Honey
Net Weight	1.1 Liter

Turmeric (강황 분말)

Made from selected turmeric without any other mixed ingredients and guaranteed free of impurities and metals. Can be used as a spice in cooking such as curry, yellow rice and others. Turmeric powder can also be processed into a drink by brewing it with warm water, can also be added with honey (to taste).



Composition	Turmeric 100%
Net Weight	350g
	200g

Ginger Powder (적생강 분말)

From real ginger and selected quality ingredients, processed into powder that can be used for body health.



Composition	Ginger 100%
Net Weight	340g



Customize your Sauce and Seasoning for your Brand

R&D JAVA SUPER FOOD will adjust all food ingredients including sauce and seasoning as your request.

Categories that we can help to produce through our own R&D:



Sauce



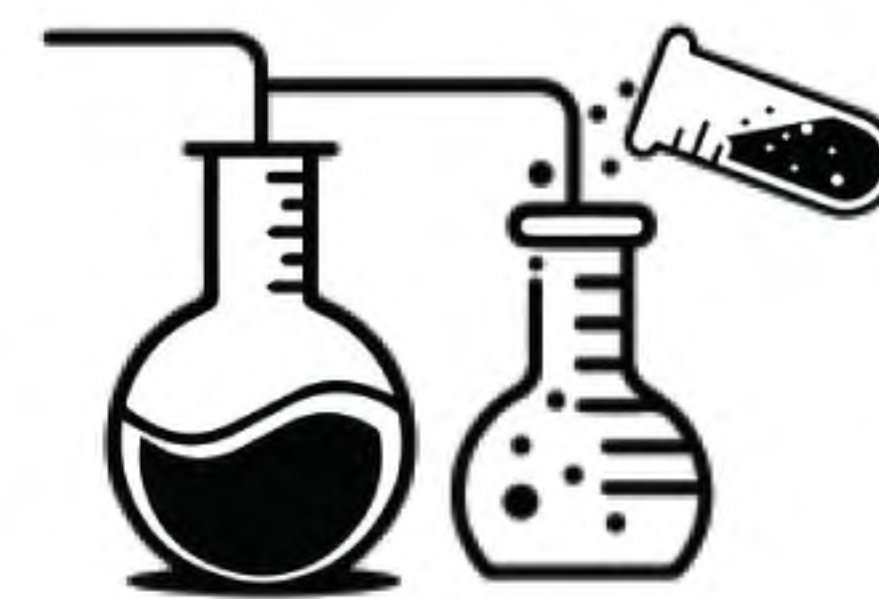
Snack Seasoning



Instan Noodle Soup



Seasoning Oil



Reaction Flavor



Extract & Extract Powder

R & D Laboratorium



www.javaseasoning.com

SUKABUMI FACTORY



Factory Java 1



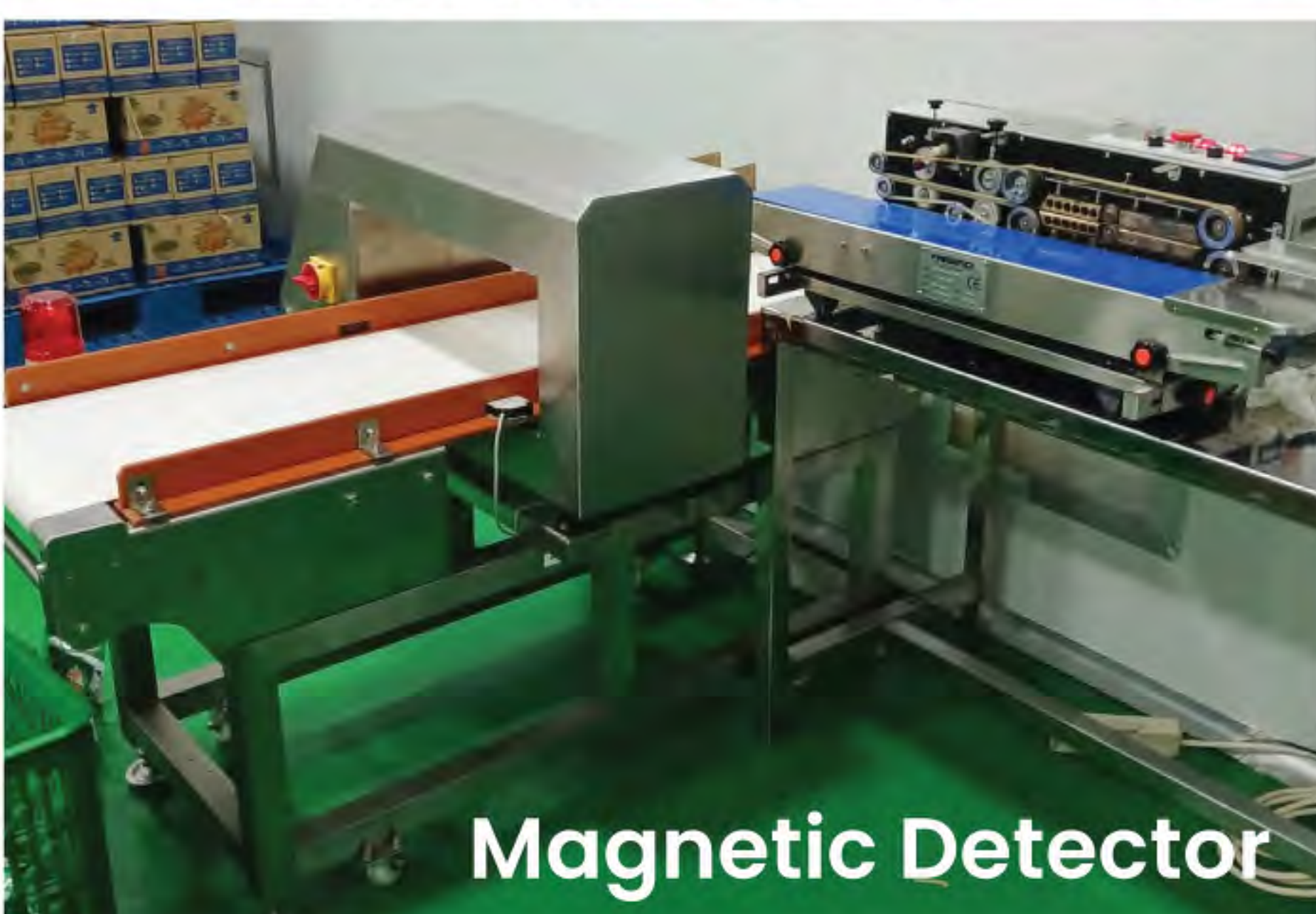
Factory Java 1 dan 2



Factory Java 2



Cold Storage 1



Magnetic Detector



Cold Storage 2



Sushi Nori Processing



Seasoning and Oil Production Process



Sauce Production Process



Sauce Processing



Raw Material Room and Warehouse



Client:



PT. Aneka Dasuib Jaya

Headoffice (Tangerang)

Telp. +62 21-5573-3457 (3458)
 WhatApps. +62 821-2982-5144
 English Agent. +62 812-9882-5270
 Address: RRuko Cyber Park, Jl. Boulevard Jend. Sudirman No.2139 / 2151 / 2153 / 2157 / 2159 / 2161, Panunggangan Barat, Kec. Cibodas, Kota Tangerang, Banten 15139 Indonesia

Branc Office (Surabaya)

Telp. +62 31-9925-7230 (7330)
 WhatApps. +62 813-9847-0044
 Address: JL Kinibalu, No. 59 B, Petemon, Sawahan, Surabaya, Jawa Timur, 60252, Indonesia

Factory (Sukabumi)

Telp. +62 266-654-6165
 Address: Jl. Raya Pakuwon Km. 5 Rt.001 / Rw.001 Desa Cibodas Kecamatan Bojong-Genteng Kabupaten Sukabumi, Indonesia