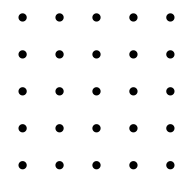




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Product Catalog

# Indonesian Spices

**PT PMA**  
**Asia Trade Office Global**

From the rich soil of Indonesia to the world

**Issued: 2026**



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# Our Products



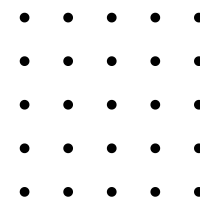
# Black Pepper

Indonesia is one of the top producers of black pepper, known for its high piperine content and bold flavor. We supply high-quality whole and ground black pepper powder suitable for both culinary and industrial uses.

- ✓ Enhances Flavor Naturally
- ✓ Supports Digestive Health
- ✓ Versatile for Culinary & Industrial Use



Our black pepper is sourced directly from trusted Indonesian farmers and processed with strict quality standards. Available in bulk packaging, suitable for wholesalers, spice brands, and food industries.




# White Pepper

Our white pepper is produced from ripe pepper berries that are soaked, peeled, and sun-dried to achieve a smooth, pale appearance and a milder, earthy flavor. It is widely used in light-colored sauces, soups, and gourmet spice blends.

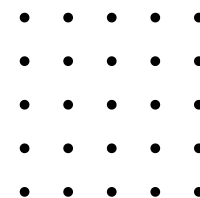
✓ Milder Taste, Clean Aroma

✓ Rich in Piperine

✓ Used in Culinary & Food Industry






We offer white pepper in whole and powder, sorted and processed to meet international standards. Available in bulk packaging for spice importers, food manufacturers, and gourmet brands.



# Cloves

Sourced from the rich volcanic soils of Indonesia, our cloves are hand-picked and sun-dried to preserve their strong aroma and high oil content. Used globally in culinary, pharmaceutical, cosmetic, and tobacco industries.

## Key Benefit:

-  **Natural Antiseptic and Antibacterial**  
Contains eugenol, a powerful compound that helps fight germs and bacteria.
-  **Relieves Toothache and Oral Pain**  
Widely used in traditional medicine for dental care and oral hygiene.
-  **Rich in Antioxidants**  
Helps combat oxidative stress and supports overall wellness.




# Long Pepper

Indigenous to Indonesia, long pepper (*Piper retrofractum*) is a rare and valuable spice known for its complex heat and aroma. Used for centuries in traditional cooking and medicine, it's now gaining popularity in gourmet and wellness markets.

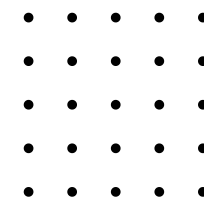
✓ Unique Spicy Flavor Profile

✓ Traditional Medicinal Use

✓ Supports Respiratory Health



Our long pepper is sun-dried and hand-selected for quality, available in whole form. Supplied in bulk packaging for spice traders, herbal product makers, and gourmet food brands.

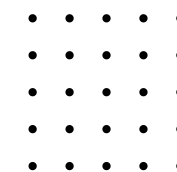




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# Cinnamon



Our cinnamon is harvested from the highlands of Sumatra and Java, known for its strong aroma and rich flavor. It is sun-dried and hand-rolled into sticks, widely used in culinary, health, and cosmetic industries. Our cinnamon sticks are available in various sizes and grades to meet different market needs. Carefully packed and ready for export to culinary brands, herbal producers, and wellness industries.



Used in Health  
& Beauty  
Products



Warm & Aromatic  
Flavor






Supports Blood  
Sugar Control

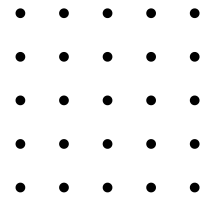
# Vanilla

Our vanilla is cultivated in selected regions of Indonesia, hand-pollinated and sun-cured to develop its signature deep aroma and sweet, floral flavor. Recognized globally for its quality, Indonesian vanilla is prized by gourmet brands and natural product manufacturers.

## Key Benefit:

-  **High Vanillin Content**  
Contains potent vanillin compounds, offering strong scent and long-lasting flavor.
-  **Used in Food & Beverage Industry**  
Perfect for ice cream, bakery, chocolate, syrups, and specialty drinks.
-  **Sought After in Cosmetics & Fragrance**  
Used in perfumes, lotions, and aromatherapy for its calming and luxurious scent.





# Ginger

Our ginger is carefully sourced from selected farms in Indonesia and dried naturally to preserve its aroma and bioactive compounds. It is widely used in the culinary, herbal, pharmaceutical, and cosmetic industries. We provide dried and powder ginger.

Our dried ginger slices are sun-dried with care, retaining strong aroma and golden color. Available in bulk packaging, ready for export to wellness brands, food manufacturers, and herbal companies.



**Supports Immune Function**



**Relieves Nausea and Digestive Discomfort**



**Anti-Inflammatory Properties**



**Versatile Ingredient**



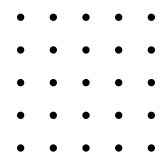
# Turmeric

Our dried turmeric is sliced from freshly harvested roots and sun-dried to preserve its deep golden color and active compound, curcumin. It's widely used in culinary, herbal, and wellness industries for its earthy flavor and health-boosting properties.

## Key Benefit:

-  **Natural Anti-Inflammatory**  
Rich in curcumin, known to reduce inflammation and support joint health.
-  **Natural Food Coloring & Flavor**  
Provides bright yellow color and warm, bitter flavor to dishes and spice blends.
-  **Ideal for Health Products**  
Used in teas, herbal capsules, extracts, and traditional remedies like jamu.





# Nutmeg

Our nutmeg is harvested from the renowned spice-producing regions of Indonesia. Hand-picked and sun-dried, it is valued for its rich aroma, warm flavor, and essential oil content. Carefully cleaned and packed for export to spice traders, oil distillers, and food manufacturers.



**Aromatic  
Culinary Spice**



**High Essential Oil  
Content**






**Natural  
Digestive Aid**

# Mace

Mace is the lacy, red outer covering of the nutmeg seed, hand-harvested and sun-dried to a vibrant golden-orange color. It offers a warm, slightly sweet flavor and is highly valued in spice blends, gourmet foods, and traditional remedies.

## Key Benefit:




-  **High Essential Oil Content**  
Valued in the food, cosmetic, and fragrance industries for its rich natural oils.
-  **Rich, Distinctive Flavor**  
Offers a more delicate and aromatic taste compared to nutmeg — ideal for baking, sauces, and spice blends.
-  **Premium Culinary Ingredient**  
Popular in gourmet kitchens, especially in European, Indian, and Middle Eastern cuisines.

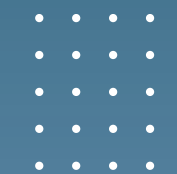


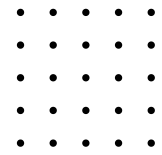
# Cardamom

Our cardamom is carefully harvested and sun-dried to preserve its intense aroma and citrusy, herbal flavor. This premium spice is widely used in culinary, beverage, and wellness products across global markets. Available in bulk packaging for spice distributors, tea companies, and health food producers.

## Key Benefit:

-  **Bold & Aromatic Flavor**  
Adds a unique warm, sweet, and slightly minty taste to both sweet and savory dishes.
-  **Popular in Beverage**  
Commonly used in chai, herbal teas, and flavored coffee or milk drinks.
-  **Digestive Support**  
Traditionally used to ease bloating, nausea, and support gut health.






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