



JAVA SUPER FOOD

SEAWEED, HANA KATSUOBUSHI SAUCE & SEASONING FOOD INGREDIENTS MASTER GROUP

2025-2026

GATALOGUE

ENGLISH VERSION





COMPANY PROFILE

PT. Aneka Dasuib Jaya began its business journey by producing graviola leaves, noni, fingerroot, and various other spices. In 2021, we expanded our operations into the sauce, seasoning, and food ingredient industries, partnering with franchise companies to supply high quality raw materials.

In June 2021, we made our first import of seaweed (nori) products. Our nori range includes several varieties, such as sushi nori, onigiri nori, kizami nori, seaweed snacks, and nori seasoning. With the support of a skilled and professional workforce, by September 2021 we successfully entered the market, rapidly establishing a strong presence in the seaweed (nori) segment. We consistently prioritize customer satisfaction by delivering products that are high quality, Halal, hygienic, practical, and affordable.

All our products are certified by the Indonesian Ulema Council (MUI) and the Indonesian Food and Drug Authority (BPOM RI), ensuring safety and reliability for consumers nationwide. In 2024, we achieved Hazard Analysis and Critical Control Points (HACCP) certification, enabling us to expand our reach to markets beyond Southeast Asia.

By the end of 2024, Hana Katsuobushi, Katsuodashi, and Matdashi were launched, marking a new milestone for the company. Hana Katsuobushi, made from premium-quality skipjack tuna through a meticulous process, began export to South Korea with expansion plans to Japan and other regions including Asia, North America, and Europe.

Our products have already been exported to Saudi Arabia, South Korea, Malaysia, the Philippines, Singapore, and Taiwan, and we are ready to further expand our market beyond Southeast Asia. By 2025, we aim to grow our international presence and introduce our products to more countries while maintaining our commitment to quality, affordability, and customer satisfaction.

In 2026, our head office targets to obtain BRC and FSSC 22000 certifications. These global recognitions will strengthen our position to expand exports to European markets.

Additionally, we are in the process of obtaining retort food production licensing for ready to eat meals. Through this development, we plan to launch more than 30 traditional Indonesian dishes, including Sambal, Rendang, Beef Ribs Soup, and many others.

With these advancements, PT. Aneka Dasuib Jaya continues to strengthen its position as a professional processed food manufacturer in Indonesia expanding both its domestic and global market presence.











CERTIFICATE HALAL, BPOM & HACCP









Halal Certificate (Seasoning)

Halal Certificate

Halal Certificate (Beverage Ingridients) (Processed Plant/Herbs) Halal Certificate (Oil)

Halal Certificate (Processed Flour / Starches)







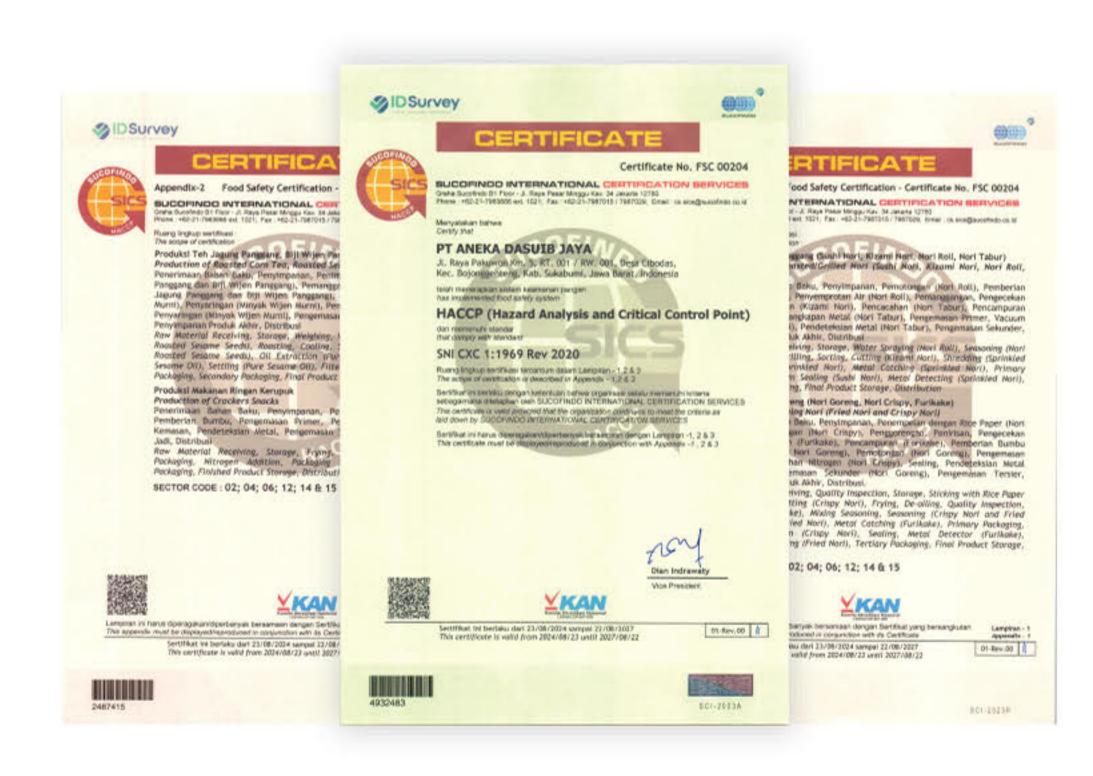




Halal Certificate for All 5,867 Products from BPJPH (Halal Product Assurance Organizing Agency)



BPOM Certificate for All 1,366 Products from the National Agency of Drug and Food Control (Badan Pengawas Obat dan Makanan)



HACCP Certificate: The global standard for anticipating and preventing chemical, microbial, and other risks.





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

Export Product Javasuperfood









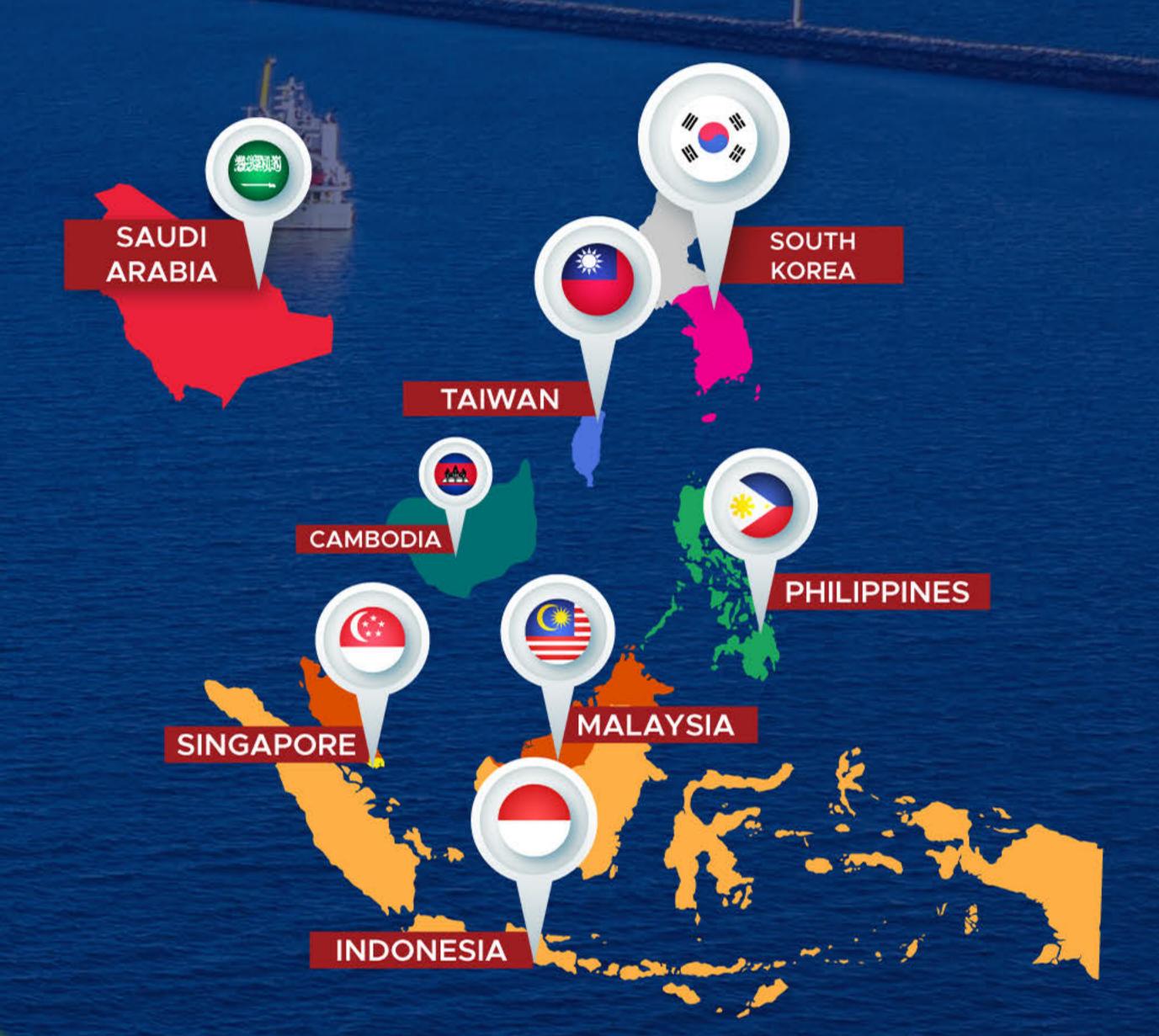


















NORI SNACK

Taiwan



JAVASUPERFOOD EXPORT AND EXPORT TO VARIOUS COUNTRIES

Javasuperfood has been actively engaging in export and import activities with various countries as part of its strategy to expand its global market reach.



CLIENT PARTNER JAVASUPERFOOD

Javasuperfood has established strategic partnerships with several major companies in Indonesia to enhance the quality and reach of its products.

Distributor

Total Distributor

113

Restaurant

Total Restaurant

852

Supermarket

Total Supermarket

48.214

Reseller

Total Reseller

1.189



Seaweed (Nori) (김밥용 김)

Seaweed (Nori) from Java Superfood is premium imported seaweed of the highest quality. It's convenient to use for rolling Sushi or Kimbap. This seaweed is 100% original, fresh in texture, crispy, and completely free from preservatives.















Composition

Seaweed 100%

Net Weight

- 1 50/20/10/5 Sheet (2.5g/Sheet)
- 2 50/20/10 Sheet (2.5g/Sheet)
- 3 20/10 Sheet (2.5g/Sheet)

Yaki Sushi Nori (마끼스시용김/반절김)

Seaweed (Nori) from Java Superfood is premium imported seaweed of the highest quality. It's convenient to use for rolling Sushi or Kimbap. This seaweed is 100% original, fresh in texture, crispy, and completely free from preservatives.







Composition	Seaweed 100%	
Net Weight	1 50 Sheet (62.5g)	

Nori Onigiri (삼각김밥용 김)

Nori Onigiri is made from 100% roasted seaweed, giving it a more delicious and savory taste. It is conveniently used for wrapping Onigiri Triangles. Nori Onigiri from Java Superfood is of excellent quality, ensuring that each sheet remains firm and does not tear easily.

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Composition

Seaweed 100%

Net Weight

1 100 Sheet

2 50, 20 and 10 Sheet

Cut Dried Seaweed (자른미역)

Dried Seaweed (Miyeok) from Java Superfood is made from 100% high-quality Korean seaweed. It is commonly enjoyed during the winter season for its delicious taste, especially when cooked in warm, savory soups made with beef or seafood.











Composition

Dried Seaweed 100%

Net Weight

10g, 20g and 50g

100g and 500g

Round Dried Seaweed (원형 김자반 (국물용))

Round Seaweed from Daikichi 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 taste and texture.











Composition

Dried Seaweed

2 Dried Seaweed + Seasoning

Net Weight

10g, 20g, 50g and 100g 2 50g

Chuka Wakame (미역줄기 해초샐러드)

Wakame, which becomes soft in texture and naturally green after soaking, is a perfect choice for a variety of dishes such as salads, ramen toppings, miso soup, or sushi fillings making it a healthy and versatile addition to your kitchen.







Composition Seaweed 100% Net Weight 100g, 200g, 500g and 1Kg

Seaweed Salad

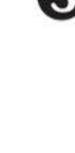
Chuka Wakame with Salt

Dried Kelp/Konbu (Cut) (자른 건다시마)

Dried Kelp (Konbu) Cuts are ready-to-use dried seaweed with a distinctive natural umami flavor. Convenient for making miso soup stock, ramen, hotpot, and various simmered dishes, this konbu is also rich in iodine, fiber, and essential minerals adding both depth of flavor and nutritional value to every meal.















Composition Dried Seaweed 100% Net Weight 10g and 20g **3** 250g **2** 50g and 100g

Kizami Nori (김가루)

This thin, crispy, and savory dried seaweed is easy to sprinkle over rice, soup, ramen, or salads. In addition to adding a delicious and authentic Japanese-Korean flavor, it is rich in minerals and fiber, making it a healthy complement to various dishes.













Composition Seaweed 100% Net Weight 100g & 50g **3** 20g **2** 20g & 10g **4** 15g

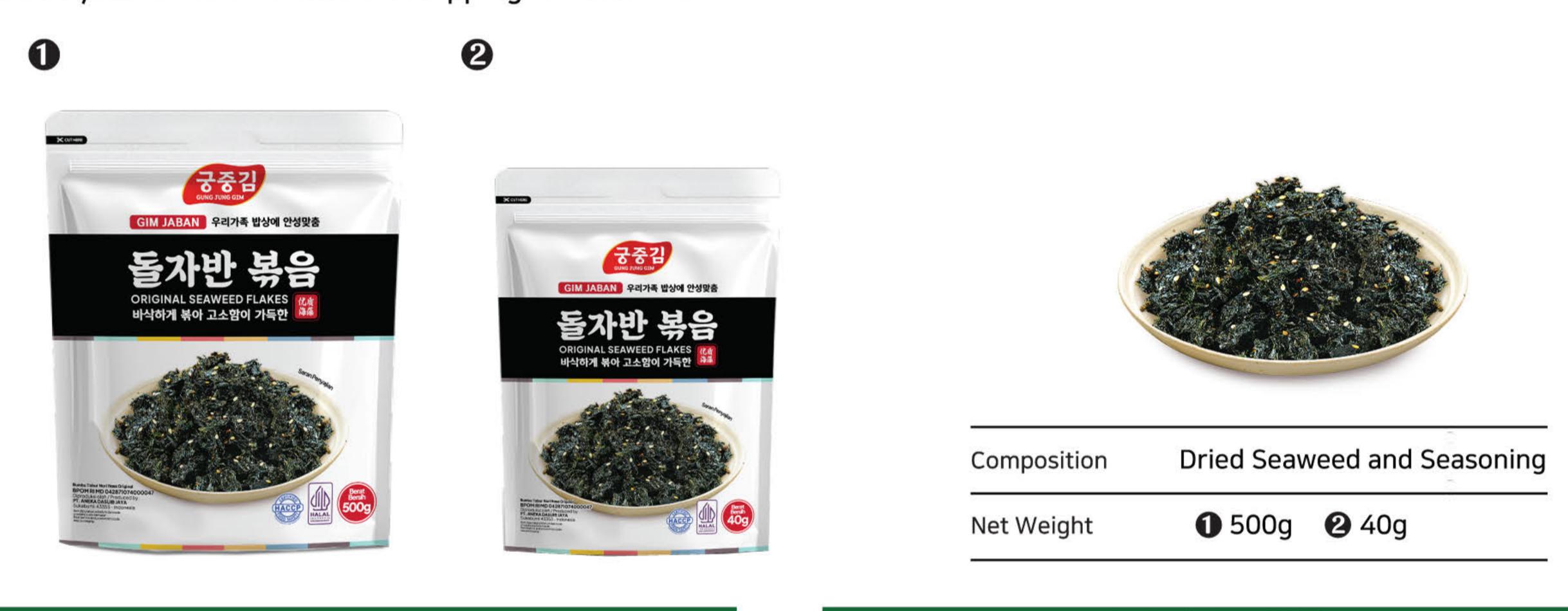
Aonori (파래 분태)

Aonori is a dried green seaweed powder with a fresh and distinctive ocean aroma. Its fine texture makes it easy to sprinkle, perfect for adding umami flavor and an authentic touch to dishes such as Yakisoba, Takoyaki, Okonomiyaki, and other Japanese cuisines.



Gim Jaban Gungjung (돌자반 볶음)

This product is made from high-quality seaweed that has been carefully selected to ensure the best taste and texture. Its light texture and easy blend with various types of food make it an ideal choice to enhance both the flavor and appearance of your dishes. Perfect as a topping for warm rice.



Kizami Nori + Seasoning (조미김가루)

This Japanese seasoned cut seaweed is ready to use as a topping for rice, ramen, sushi, or salads. Its savory and slightly sweet taste enhances the flavor of any dish.



Sushi Gari (생강초절임)

This Japanese seasoned cut seaweed is ready to use as a

topping for rice, ramen, sushi, or salads. Its savory and

slightly sweet flavor enhances the taste of any dish.







Hana Katsuo (하나 가쓰오부시)

Hana Katsuo is shaved katsuobushi smoked, fermented, and dried skipjack tuna commonly used in Japanese cuisine to add a rich umami flavor to dishes such as miso soup, takoyaki, and okonomiyaki.







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

Hana Katsuo Gold (하나 가쓰오부시 골드)

These Japanese style bonito flakes, known as Katsuobushi, are commonly used in various dishes. They can be sprinkled on foods such as Takoyaki, Udon, Okonomiyaki, and Yakisoba, or used to make flavorful soup broth.





3









Composition Skipjack Tuna 100%

Net Weight 1 50g 2 200g 3 500g

Kona Katsuo (코나 가츠오)

Kona Katsuo from Daikichi is a traditional Japanese skipjack tuna powder commonly used in various dishes. It serves as an excellent base for making flavorful broths in meals such as Udon, Miso Soup, Oden, and Ramen.

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

Itokezuri (이토케즈리)

Itokezuri is a traditional Japanese culinary product made from finely shaved, dried skipjack tuna. These small bonito flakes are commonly used as a topping in Japanese cuisine, adding a rich umami flavor and a distinctive aroma to various dishes.

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2

3







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

Atsu Kezuri (아츠케즈리)

Japanese style sliced skipjack tuna, commonly used as a base for making broth in dishes such as Soba Soup, Ramen, and Sukiyaki.









Composition	Skipjack Tuna 100%
Net Weight	1 100g 2 500g

Furikake Katsuobushi

A Japanese style seasoning blend that combines roasted seaweed (nori) flakes with dried bonito (katsuobushi) flakes.



Composition	Nori Flakes and Katsuo
Net Weight	1 50g



Katsuodashi Premium (가쓰오다시)

Katsuodashi is often used as the base for various Japanese dishes such as miso soup, udon, soba, chawanmushi, and traditional sauces. For a more complex flavor, katsuodashi is commonly combined with kombu (seaweed) to create kombu-katsuodashi broth, which offers a richer and deeper umami taste.



Katsuodashi (가쓰오다시)

Katsuodashi is made from dried bonito fish, offering a rich umami taste and a distinctive fish aroma. It's perfect for a variety of dishes such as soups, ramen broth, sauces, and more. As an essential ingredient in Japanese cuisine, Katsuodashi adds depth and richness to every dish.

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Composition	Katsuodashi seasoning
Net Weight 1Kg (500g x 2Pcs)	2 500g, 200g, 100g and 50g
3 200g (20g x 10pcs)	4 100g (10g x 10pcs)

Shichimi (시치미 토가라시)

Sichimi Togarashi (or Shichimi) is a traditional Japanese spicy seasoning powder that literally means "seven-flavor chili." Made from a blend of seven spices, this seasoning delivers a spicy, warm, and highly aromatic flavor profile, making it ideal as a topping to enhance noodle dishes, soups, and other Japanese cuisines.

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Composition

Chili Powder, Dried Orange Peel, Black Sesame, White Sesame, Garlic, Sichuan Pepper, Roasted Seaweed, and Ginger.

Net Weight

1 1Kg

2 300g

3 250g

4 50g

5 15g

6 5g



Ichimi Togarashi is a Japanese seasoning made from pure ground dried red chili pepper. This simple spice, whose name means "one-flavor chili," distinguishes it from Shichimi. Ichimi delivers a strong, distinctive spiciness to Japanese dishes such as ramen, udon, and soba.

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300g





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Composition Chili Powder 100%

Net Weight

1 1Kg

2 300g

3 250g

4 50g

5 15g

6 5g

Miso (미소된장)

Javasuperfood White Miso Paste is a traditional Japanese fermented paste that is halal and BPOM-certified. Made from naturally fermented ingredients (soybeans and rice), it offers a smooth, mildly sweet, and rich umami flavor, making it ideal as the main ingredient for miso soup, ramen seasoning, or everyday cooking enhancement.

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Composition

Water, Soybeans, Rice, Salt, and Miso Starter (Koji).

Net Weight

1 1Kg 2 100g dan 300g



Crushed Chili Powder (고춧가루/김치용)

Coarse Chili Powder is made from dried chili peppers that are crushed into a coarse texture with a strong, spicy flavor. It's perfect as a topping or ingredient for dishes such as noodles, soups, and chili sauces, adding a bold heat and an appetizing appearance.















Composition Chili Powder 100%

Net Weight

1 50g 2 300g 3 1Kg

49 50g, 100g, 250g and 500g

Fine Chili Powder (고춧가루/양념용)

Fine Chili Powder is a practical and versatile ingredient in the culinary world. Compared to coarse chili powder, its smoother texture blends easily into various dishes without altering their consistency.













Chili Powder 100% Composition

Net Weight

1 50g 2 300g 3 1Kg

49 50g, 100g, 250g and 500g



가루



Gungjung Gochujang (궁중 고추장)

Gochujang Sauce from Java Superfood is a traditional Korean fermented chili paste known for its distinctive aroma and flavor. It can be used in a variety of dishes such as Bibimbap, Tteokbokki Sauce, Kimchi Jjigae broth, and Napa Cabbage Kimchi.



Doenjang Soybean Paste (궁중된장)

Doenjang from Java Superfood is a Korean fermented soybean paste made using traditional fermentation techniques and high-quality natural ingredients. It has a rich flavor, strong aroma, and smooth texture, making it the perfect seasoning for a wide variety of Korean dishes.



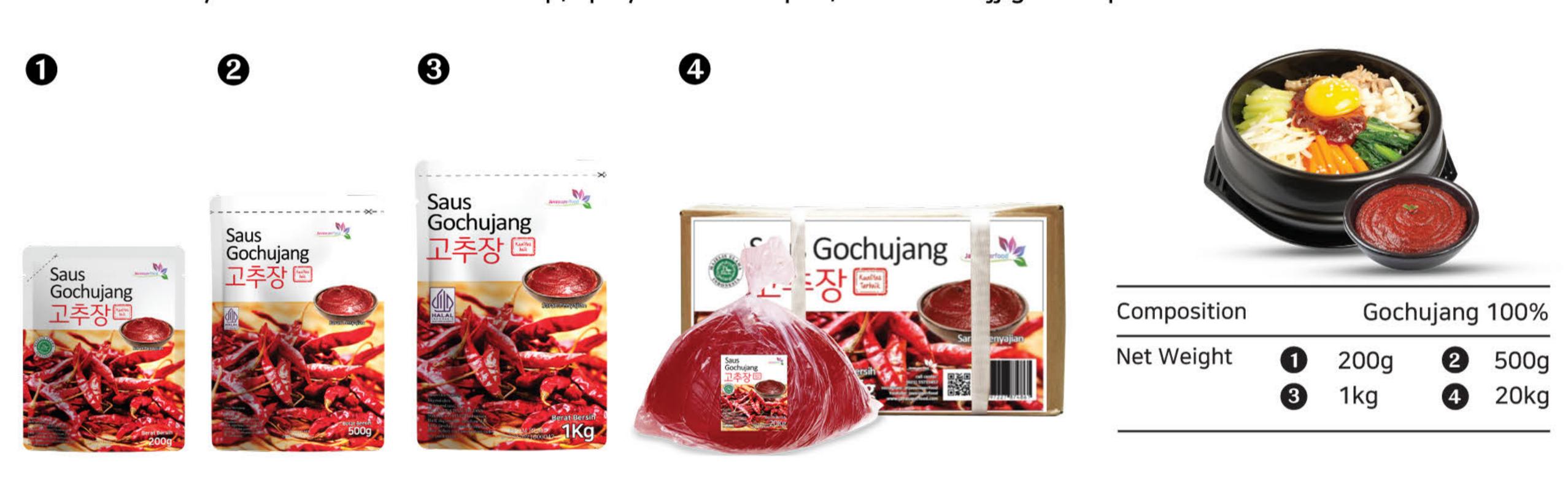
Ssamjang (쌈장)

Ssamjang Seasoned Soybean Paste is a traditional Korean multi purpose dipping condiment. It is more than just ordinary soybean paste a unique blend of doenjang (fermented soybean paste) and gochujang (fermented chili paste), enriched with a variety of seasonings and spices.



Gochujang Sauce Java Super Food (자바슈퍼푸드 고추장)

Gochujang Sauce is made from carefully selected, high quality ingredients and delivers an authentic Korean flavor. It can be used in a variety of dishes such as bibimbap, spicy stir fried squid, and kimchi jjigae soup.



Capsaicin Powder (캡사이신 분말)

Capsaicin Powder from Java Super Food is a premium product formulated from high quality selected ingredients, producing a spicy powder with stable capsaicin concentration and a sharp yet balanced heat. This powder is specially designed to deliver a consistent spicy sensation.





Oppa Oppa Kimchi (오빠오빠 김치)

Kimchi from Oppa! Oppa is made from high quality napa cabbage and radish to achieve the authentic texture and taste of traditional Korean kimchi. It pairs perfectly with a variety of dishes such as steamed rice, noodles, fried rice, or can also be used as an ingredient for soups.

















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

Pogi Kimchi (포기김치)

Pogi Kimchi from MIGA is whole head kimchi that is halved before being cut into smaller pieces. It is made from selected napa cabbage mixed with a seasoning blend of chili, fish sauce, garlic, salt, and onion. This kimchi is perfect to enjoy with steamed rice, fried noodles, fried rice, or as an ingredient for soups.











Muguenji (묵은지)

Muguenji Kimchi from Gunjung is made from selected napa cabbage mixed with a seasoning blend of chili, fish sauce, garlic, salt, and onion. Compared to Pogi Kimchi, Muguenji Kimchi has a more tangy flavor, making it perfect to enjoy with steamed rice, fried noodles, fried rice, or as an ingredient for soups.



Stir-Fried Kimchi (볶음김치)

Stir-Fried Kimchi is napa cabbage kimchi that has been re-cooked by stir frying, resulting in a richer and more savory flavor. It's perfect to enjoy with warm steamed rice, noodles, fried rice, or your favorite dishes adding an authentic Korean taste to every bite.

4











Composition	1	Kimchi	100%
Net Weight	1 00g	2	200g
	3 500g	4	1kg

Kimchi Seasoning (김치 시즈닝)

Kimchi Seasoning from Cooking Master is a versatile ingredient and spice mix that's perfect as a topping for snacks or as a flavor enhancer for various dishes. It pairs perfectly with Kimchi Ramen, Kimchi Jjigae, Kimchi Fried Rice, Kimchi Omelet, Fried Chicken, and even Pasta or Pizza.









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



100% Sesame Oil (궁중 참기름 100%)

Sesame Oil is made from carefully selected sesame seeds, producing a distinctive aroma and flavor. It can be used in a variety of dishes such as soups, stir fries, fried rice, and other Asian cuisines. Add a small amount to enhance the rich sesame taste and aroma in your cooking.



Moluccas Sesame Oil (참기름 몰루카스)

Moluccas Sesame Oil is suitable for all types of dishes. To better complement Indonesian cuisine, it is blended with a small amount of palm oil. This sesame oil enhances the flavor of various dishes, especially fried rice and Chinese style cooking.



Java Super Food Sesame Oil (참기름 자바슈퍼푸드)

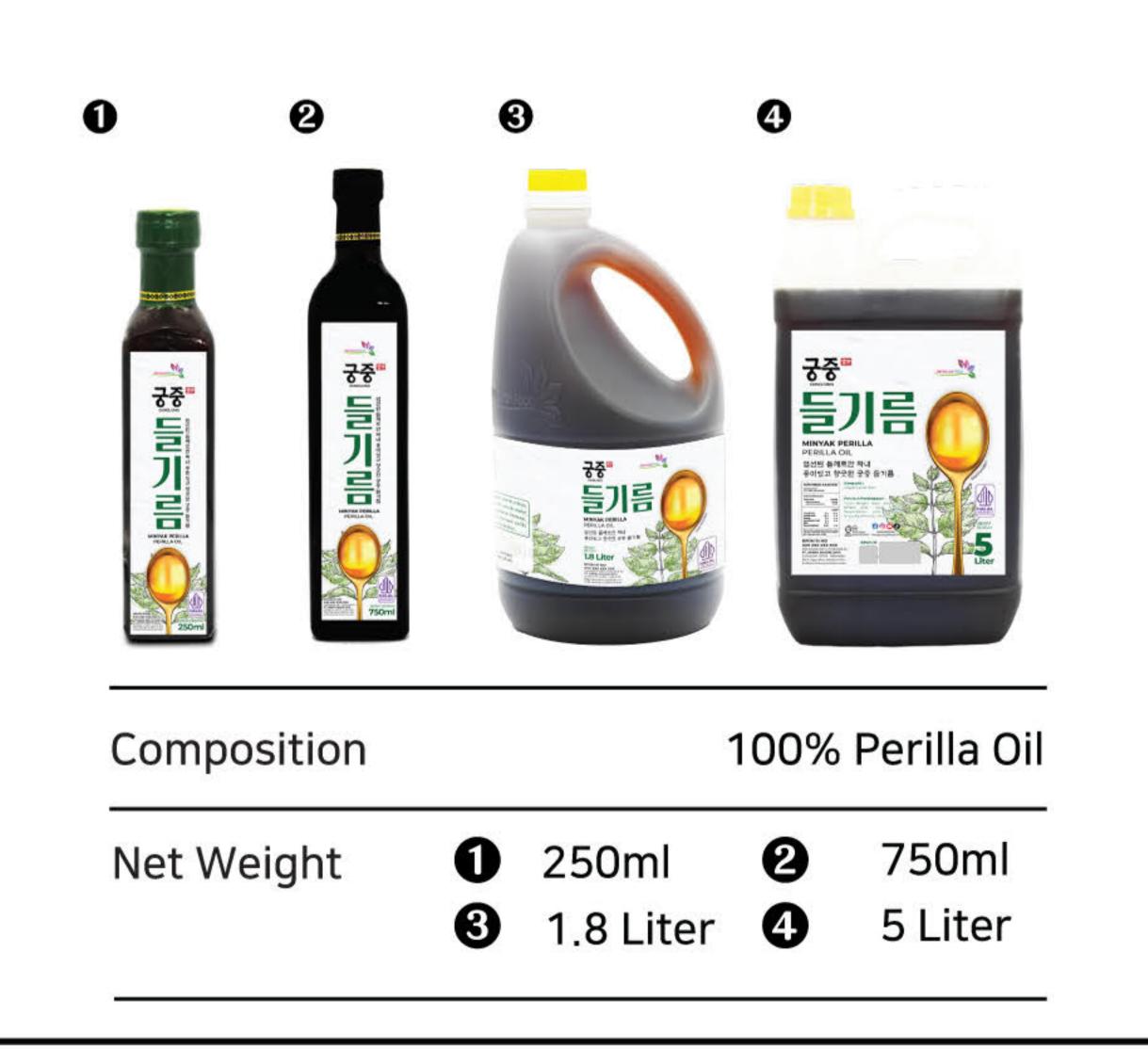
Java Super food Sesame Oil pairs perfectly with all types of dishes, especially Japanese cuisine such as sushi and beef marinades. Blended with a touch of corn oil, it enhances the aroma and flavor of your cooking.



Composition			S	esame Oil Corn Oil
Net Weight	0	135ml	2	250ml
	8	750ml	4	1.8 Liter
	6	5 Liter		

Perilla Oil (들기름100%)

Perilla Oil is made from carefully selected perilla seeds that are processed under clean and sterile conditions. It can be mixed into salads or used as a seasoning for various vegetable dishes.





Zin Ganjang (진간장)

Zin Ganjang from GUNGJUNG is a traditional Korean soy sauce with a rich, savory, and salty flavor. It's perfect for stir frying and marinating dishes such as bokkeum, jangjorim, and bibimbap. Its distinctive aroma and taste enhance the authenticity and deliciousness of Korean cuisine.



Guk Ganjang (국간장)

Guk Ganjang from GUNGJUNG is a traditional Korean soy sauce specially made for soup based dishes such as Miyeok Guk, Doenjang Guk, Eomuk Guk, and Seolleongtang. Its mild and savory flavor adds depth and richness to the broth of every Korean soup.



Yangjo Ganjang (양조간장)

Yangjo Ganjang from GUNGJUNG is a traditional Korean soy sauce commonly used for stirfried dishes and is perfect for recipes such as Japchae and Kimbap. Its well balanced saltiness and distinctive fermented soybean aroma enhance the flavor of every dish, giving it a rich and authentic Korean character.





Thick Sugar Syrup (물엿)

Thick Sugar Syrup is also used in the preparation of sauces, salad dressings, and mayonnaise to provide smooth texture, softness, and a lighter taste to dishes. In addition, corn syrup helps retain the moisture of the product.



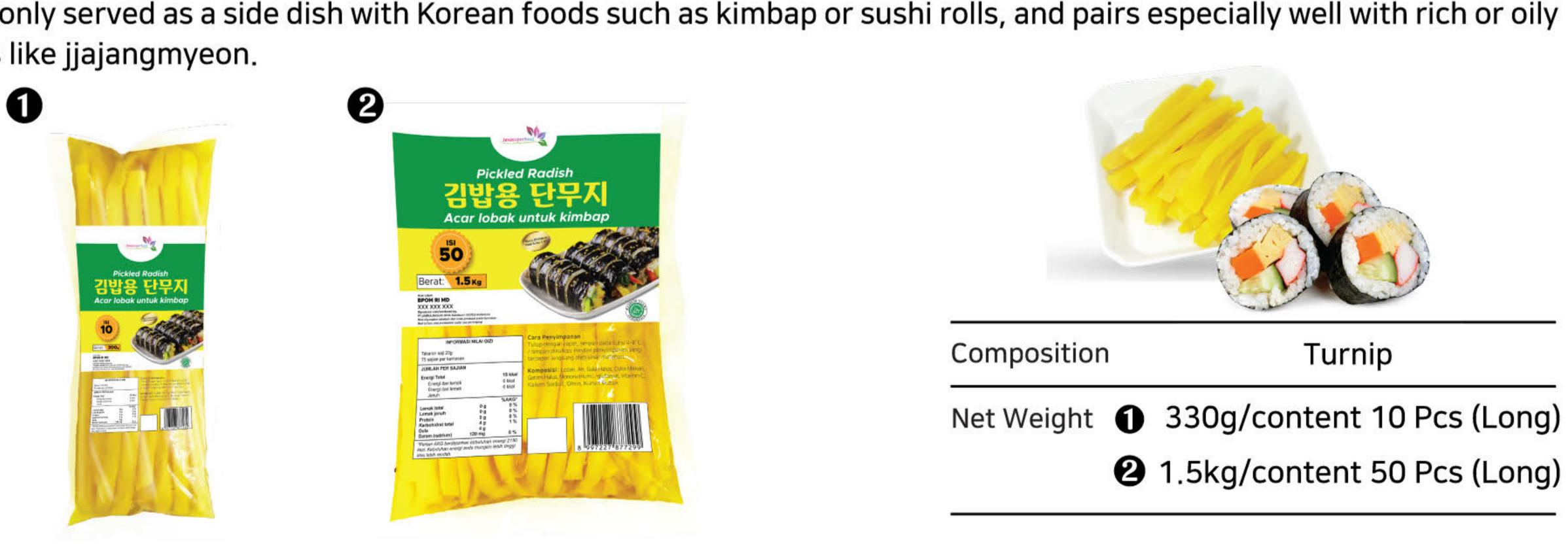
Thick Sugar Liquid (물엿)

Thick Sugar Syrup is often used in sauces, salad dressings, and mayonnaise as it helps create a smoother and more consistent texture while offering a mild level of sweetness. Another important function of corn syrup is its ability to retain the product's moisture.



Danmuji (단무지)

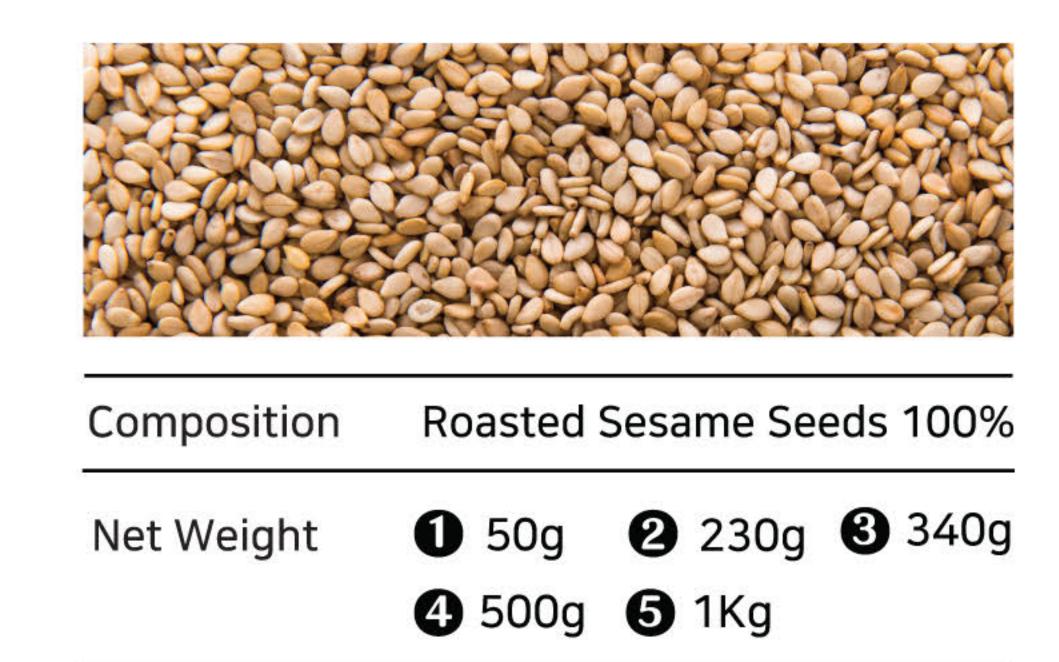
Danmuji is a traditional Korean pickled yellow radish with a delightful balance of sweet, sour, and refreshing flavors. It is commonly served as a side dish with Korean foods such as kimbap or sushi rolls, and pairs especially well with rich or oily dishes like jjajangmyeon.



Roasted Sesame Seeds (볶음참깨)

Roasted Sesame Seeds are made from carefully selected sesame seeds that are roasted to bring out a rich, nutty aroma and delicious flavor. They can be used as an ingredient or topping for a variety of dishes, such as sushi rolls, noodle soups, and many other cuisines.





White Sesame Seeds (볶음 흰참깨)

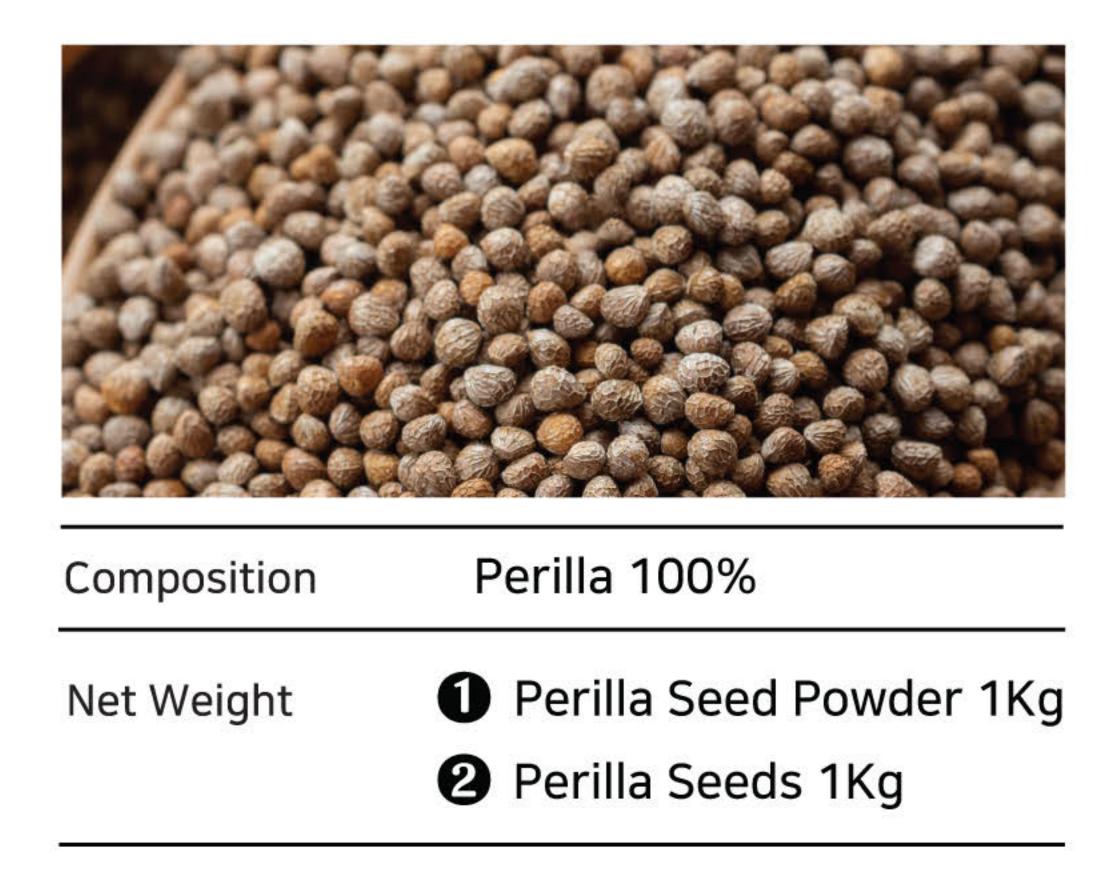
White Sesame Seeds can be used as a complement to various dishes, adding a fragrant aroma and delicious flavor. They are often sprinkled on foods to enhance appearance, such as bread, onde-onde, or sushi. Their slightly crunchy texture also enriches the overall dining experience.



Perilla Powder and Seeds (들깨가루/통들깨)

Perilla Powder is made from roasted perilla seeds that are finely ground into powder. Widely used in Asian, especially Korean cuisine, it adds a rich, nutty aroma and savory flavor to dishes. This powder is often added to soups, stews, or japchae to enhance their taste and depth of flavor.

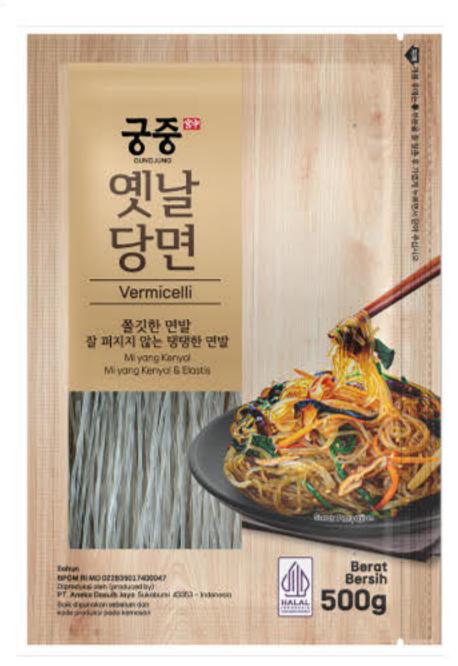




Sohun (Vermicelli) (옛날 당면)

Sohun Vermicelli from Gunjung is a traditional Korean food known for its chewy and thick texture. It is made from carefully selected, hygienically processed ingredients. Vermicelli is commonly used in various dishes such as Japchae, Bibim Dangmyeon, and more.











Composition		Sohun Vermicelli
Net Weight	1 500g	2 10Kg and 14Kg

Dried Kelp/Konbu (Whole) (건다시마)

Whole Dried Kelp Konbu is an umami-rich dried seaweed commonly used in Japanese and Korean cuisine for broths such as dashi, miso soup, and ramen. Packed with iodine, fiber, and essential minerals, konbu adds a savory depth of flavor while offering healthy benefits in every dish.









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Composition	100% Dried Seaweed	
Net Weight	1 60g	2 150g
	3 200g	4 00g
	6 500g	

Minyak Cabai (고추기름)

Chili oil can be used as a dipping sauce for dim sum, meat, or fried foods. It can also be added while cooking fried rice, noodles, or soups to enhance spiciness and aroma. Additionally, chili oil enriches the flavor of dishes with a tantalizing spicy touch.























Con	nposition	Chili Oil
Net	Weight	
O	Chili Oil Santuv	135ml

- Chili Oil Mantul 135ml Chili Oil Gila 135ml
- 250ml
- 1.8L



Rice Noodles (베트남 쌀국수 면)

Premium rice noodles that are soft, chewy, and easily absorb flavors. Made from selected rice without preservatives, they are perfect for various Asian dishes such as pad thai, kwetiau, and stir-fry. Quick to cook in just a few minutes, they deliver authentic texture and natural delicious taste — a healthy and convenient choice for all your culinary creations.











Composition	Rice 99%, Salt 1%
	1000 1000 1000
Net Weight	1 200g 2 400g

Rice Paper (라이스 페이퍼)

Rice paper is made from rice flour and is used to wrap Vietnamese dishes such as spring rolls. It has a transparent texture and is commonly used to make fresh rolls or salad rolls. After being briefly soaked in warm water, the sheets become soft and pliable, making them easy to shape around various fillings.











Composition Rice Flour, Tapioca Flour

Net Weight (Round) 100/200/300/400/500g

(Square) 100/200/300/400/500g (21x19 cm)



Matdashi (맛다시 소고기/멸치/닭고기/ 해물)

Matdashi is a flavorful seasoning that can be used to prepare a variety of dishes such as beef, anchovies, seafood, and chicken-flavored soups. It is easy to use and helps create a delicious taste in every meal.

























Composition	Beef Seasoning, Ancl	novy Seasoning, Chick	en Seasoning, and	Seafood Seasoning
Variant	1 Beef	2 Anchovy	3 Chicken	4 Seafood
Net Weight	1 1Kg	2 500g, 300g, 100g	g and 50g 3 10	00g (10g x 10 Stick)

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 easy and convenient, as it comes with a rich and flavorful seasoning. With just hot water, you can enjoy the authentic taste of Korea in minutes.



Tokpokki Tok (떡볶이 떡)

Tteokbokki is made from carefully selected, high quality ingredients, offering a delicious aroma and taste. The soft and chewy Korean rice cakes (tteok) are complemented by a rich and flavorful tteokbokki sauce. It's easy to prepare and enjoy anytime.



Tokpokki Sauce (떡볶이 소스)

Tteokbokki Sauce is made from carefully selected, high-quality ingredients. It can be used to make the flavorful sauce base for Korean rice cake (tteok) dishes. This sauce has a mildly spicy and delicious taste, allowing you to enjoy authentic Korean Tteokbokki right at home.



Tokpokki (떡100g+소스40g)

Tteokbokki contains both rice cakes (tteok) and sauce inside. Both are made from carefully selected, high-quality ingredients. With the rice cakes and sauce already included, it's easy and convenient to prepare just cook for a few minutes, and delicious Tteokbokki is ready to enjoy anytime.







Composition	Tok + Sauce
Net Weight	Tteok 100a + Sauce 40a

Tokpokki Seasoning (떡볶이 소스분말)

Tteokbokki Seasoning from Gunjung is made from carefully selected, high-quality ingredients, offering a deliciously distinctive aroma and flavor. Easy to prepare and enjoy, it delivers the authentic Korean sweet and spicy taste perfect for instant Tteokbokki dishes. Make your Tteokbokki more special and irresistibly flavorful.











Composition 100% Tokpokki Seasoning
Net Weight 17g 2 200g

3 500g **4** 1kg

Tteokguk Tok (Slice) (떡국떡)

Tteokguk Slice (Round) is thinly sliced Korean rice cake in oval or round shapes, commonly used as the main ingredient in Tteokguk a traditional Korean rice cake soup. It has a soft and chewy texture and is typically served during the New Year, symbolizing longevity and prosperity. It can also be used to make delicious Tteokbokki.











Composition Teuck Cake
Net Weight 1500g 2 1kg



Cooking Master Busan Eomuk (쿠킹마스터 부산어묵 사각)

Odeng (Korean fish cake) is made from finely ground fish meat with a soft and smooth texture. Busan Eomuk offers the original, authentic flavor of Korean odeng. It can be served with a savory and delicious odeng broth, making it perfect as a snack or a complement to other dishes.







Composition

Odeng 100%

Net Weight

- 1 220g (200g + Seasoning 20g (6 sheets))
- 1kg (31 sheets)

Odeng + Seasoning (오뎅+분말)

Odeng is a Korean fish cake with a soft and chewy texture, complemented by an authentic, rich broth seasoning that delivers a deep, warming umami flavor. This product comes with special seasoning inside, allowing you to easily prepare a savory and authentic Korean style broth.













Composition

Odeng / Seasoning

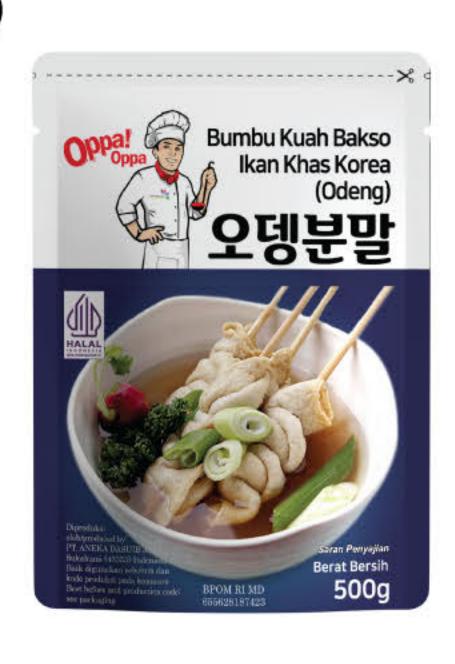
Net Weight

- 100g + Seasoning 10g (3 sheets)
- 220g (200g + Seasoning 20g (6 sheets))
- **3** 450g (400g + Seasoning 50g (12 skewers))

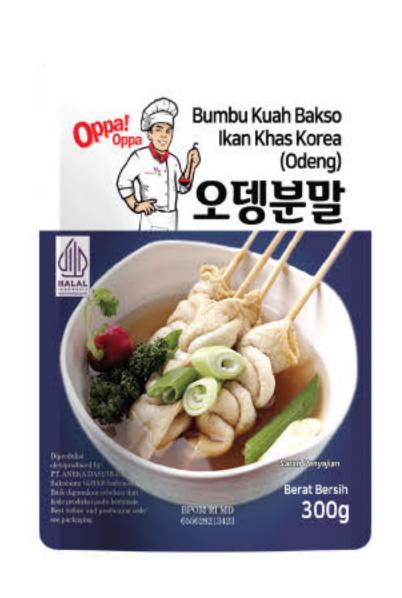
Odeng Seasoning (오뎅분말)

Odeng seasoning is the key to the delicious taste of Korean fish cake dishes. More than just a flavor enhancer, it serves as the foundation of a rich and savory broth, creating an authentic dining experience. The right odeng seasoning delivers a warm, deep umami flavor that sets it apart from ordinary soups.











Odeng Seasoning Composition

Net Weight 1500g 2300g

Odeng Oppa Oppa (오빠오빠 오뎅)

Odeng is a Korean fish cake with a soft and savory texture, perfect to serve with broth, soy sauce, or as a topping with vegetables.







Composition Odeng 100%

Net Weight 1 1kg (31 sheets)

Odengpokki (오뎅볶이)

Odengpokki is an exciting innovation of Korean fish cake (odeng), featuring a savory sauce hidden inside that delivers a delightful burst of unexpected flavor.







Composition Odeng + Sauce

Net Weight

Odeng 200g + 70g Sauce (6 sheets)

Hotbar (핫바)

Odeng Hotbar Oppa Oppa is a Korean-style fish cake with a long shape, featuring a chewy and savory texture. Made from selected high-quality fish, it's perfect for various dishes such as soups, frying, or grilling. Its delicious taste and elongated form will surely keep you coming back for more.









Composition		Odeng 100%
Net Weight	0	100g (Contents 5pcs)
	2	500g (18 pcs)
	8	1kg (Contents 50pcs)

Rose Tokpokki Seasoning (로제 떡볶이 소스 분말)

Spicy Cream Carbonara Seasoning (Rose Tteokbokki) is an instant sauce powder perfect for making delicious and flavorful Rose Tteokbokki. Its balanced blend of spiciness, creaminess, and sweetness creates an authentic Rose Tteokbokki taste that everyone loves.











Composition Ready to Use Rose Tteokbokki Seasoning

Net Weight 1 200g 2 500g 3 1kg



Honey Chicken Sauce (꿀닭소스)

Honey Chicken Sauce is made from carefully selected, high-quality ingredients. This sauce offers a unique and distinctive flavor. It can be used by pouring directly over chicken or other fried dishes while cooking, or as a dipping sauce for foods like French fries.



Kimchi Sauce (김치소스)

Kimchi Sauce from Java Superfood is a convenient, ready-to-use sauce. It can be directly mixed with vegetables such as napa cabbage, radish, or carrot, allowing you to enjoy delicious kimchi instantly without the hassle of preparing multiple ingredients like chili powder, anchovy oil, garlic, and others.



Bulgogi Sauce (불고기소스)

Bulgogi Sauce is a high quality, ready to use sauce inspired by Korea's famous bulgogi dish. It's perfect for marinating meat before cooking, delivering the signature sweet and savory flavor that creates an authentic Korean grilled taste.



Jjajang Sauce (짜장소스)

Java Super food Jjajang Sauce is certified Halal by MUI, making it enjoyable for everyone. It can be used as a seasoning to make the savory black bean sauce for dishes like Jjajangmyeon (black bean noodles) or Jjajangbap (black bean rice). Simply add it while cooking for a more convenient and delicious meal.



Japchae Sauce (잡채소스)

Japchae Sauce has a distinctive flavor. Japchae is a Korean stir-fried noodle dish made with vegetables, offering a savory and slightly sweet taste. This Japchae Sauce can be added directly to boiled noodles with stir fried vegetables. Java Superfood Japchae Sauce delivers authentic Korean flavor without the hassle of making the sauce from scratch.





Spicy Marinade Sauce Lv. 10 (매운 양념소스 LV10)

Marinade Sauce is made from carefully selected, high quality ingredients with a unique spicy flavor blend. This spicy marinade can be used for various dishes such as grilled fish, chicken satay, lamb satay, beef satay, fried noodles, steak, and other grilled foods.

0











SHU 3.000

Composition Marinade Sauce 100%

250g **Net Weight**

1Kg

500g 5Kg

Spicy Marinade Sauce Lv. 20 (매운 양념소스 LV20)

Saus Tokkochi Saus Perendam Pedas 양념소스

Saus Tokkochi Saus

Perendam Pedas 양념소스





SHU 7.000

Composition

Net Weight

Marinade Sauce 100%

250g

1Kg

500g

5Kg

Spicy Marinade Sauce Lv. 30 (매운 양념소스 LV30)

Saus Tokkochi Saus Perendam Pedas 양념소스

Berat Bersih 500g







SHU 11.000

Marinade Sauce 100%

Composition

Net Weight

250g

1Kg

500g

5Kg



Corn Tea (옥수수 차)

The Roasted Corn Tea from Javasuperfood is made from 100% roasted corn kernels and is made without any additives. The carefully selected kernels provide a distinctive aroma and a delicious taste. This traditional Korean beverage is highly refreshing and caffeine-free, suitable for enjoyment anytime.







Composition	100% Corn Kernels	
Net Weight	1Kg	

Barley Tea (보리차)

The Roasted Barley Tea from Javasuperfood is made from 100% roasted barley kernels and is made without any additives. The carefully selected kernels provide a distinctive aroma and a delicious taste. It is very popular in Korea as a calming and caffeine-free daily beverage.







Compotision	100% Barley Kernels
Net Weight	1Kg



Skipjack Tuna Sambal (참치 삼발)

Sambal Cakalang Javasuperfood is a premium instant chili sauce with a distinctive flavor from Sulawesi. Made from fresh skipjack tuna, it offers a perfect combination of spicy, savory, and strong aroma. Enjoy the flavors of the Archipelago!

















<u>0</u>			
Composition	Chili S	auce and Sk	ipjack Tuna
Net Weight	50g		
Variant			
Rica Rica	2 Spic	y Sambal	3 Balado
4 Betutu 5	Gulai	6 Pesmol	7 Woku

Instant Sambal (즉석 삼발)

The Javasuperfood Instant Sambal Collection is a collection of ready-to-eat chili sauces that encapsulates the delicious and spicy flavors characteristic of the Archipelago. These sambals are highly practical, delicious, and rich in seasoning.



















Composition	Sambal with Flavor Variants		
Net Weight	50g		
Variant			
Squid	2 Shallot 3 Spicy Sambal		
4 Green Chili	5 Dogfruit 6 Stinky Beans		
7 Fermented S	Shrimp 8 Anchovy 9 Tomato		



Fried Rice Seasoning (나시고랭용 분말)

Cooking Master Fried Rice Seasoning is a blend of selected dried spices and herbs designed to make delicious fried rice easily, without the need for additional seasoning. It is convenient for daily use and quick to prepare.



Frozen Spice (냉동야채)

Frozen Spice, or Frozen Herbs, are ready-to-cook spices or vegetables made from carefully selected ingredients. The processing is carried out properly and hygienically to maintain the quality and freshness of the vegetables.



Steak Sauce (스테이크 소스)

Steak Sauce from Cooking Master is a premium sauce specially formulated to bring the flavor of restaurant-style steak to your home. Cooking Master Steak Sauce is the perfect choice to complement grilled meat, chicken, or beef dishes with an exceptional flavor.





Composition	Steak Sauce 100%
Net Weight	① 250g ② 500g ③ 1kg ④ 5Kg

Blackpepper Sauce (블랙페퍼 스테이크 소스)

Black Pepper Sauce from Cooking Master is a special sauce with the distinctive savory and spicy flavor of selected black pepper. Made from quality ingredients and formulated with a perfect balance of taste, Cooking Master Black Pepper Sauce makes every dish more delicious, classy, and rich in flavor.









Composition	Blackpepper Sauce 100%		
Net Weight	① 250g ③ 1kg	2 500g 4 5Kg	

Mushroom Sauce (머쉬룸 스테이크 소스)

Mushroom Sauce from Cooking Master is a delicious sauce with a combination of a soft, savory mushroom flavor and a distinctive, appetizing aroma. Cooking Master Mushroom Sauce provides a rich, creamy flavor touch and makes every dish feel more special.





8

4









Composition	Mushroom Sauce 100%
Net Weight	1 250g 2 500g
	3 1kg 4 5Kg



Soy Sauce (간장)

Javasuperfood Soy Sauce offers a rich, savory flavor with the deep aroma of fermented soybeans. Perfect for dipping, stir-frying, and seasoning a variety of dishes such as capcay, fried rice, chicken stew, and satay.



BBQ Sauce (바베큐소스)

Cooking Master BBQ Sauce is a ready-to-use sauce that requires no additional ingredients. Perfect for marinating meat, sausages, or fish before grilling or barbecuing, it delivers rich, smoky flavor and a delicious glaze.



Teriyaki Sauce (데리야끼소스)

Teriyaki Sauce is a ready-to-use sauce that requires no additional ingredients. "Teriyaki" refers to a Japanese cooking style in which food is grilled or pan-cooked while being coated with a soy-based glaze. This sauce can be used to enhance dishes such as beef, chicken, fish, and other preparations, giving them a savory and flavorful taste.



Garlic Powder (마늘분말)

Garlic Powder is one of the essential ingredients in the culinary world. With its strong flavor and distinctive aroma, it serves as a practical alternative to fresh garlic without compromising taste quality. Garlic powder can be used in a wide variety of dishes, adding depth and richness to every meal.



Fried Shallots (샬롯 튀김)

Fried Shallots by Cooking Master are made from carefully selected, high-quality shallots, harvested at peak freshness to ensure the best texture and flavor. Processed hygienically using a special frying technique, these shallots deliver perfect crispiness and a rich, appetizing aroma that enhances any dish.



Meat Tenderizer (연육제)

Cooking Master Meat Tenderizer is specially formulated using premium-quality selected ingredients to deliver optimal tenderizing results. It contains a combination of natural enzymes and active ingredients that effectively penetrate meat fibers, ensuring a softer and juicier texture.





Seasoning Powder (스낵 시즈닝)

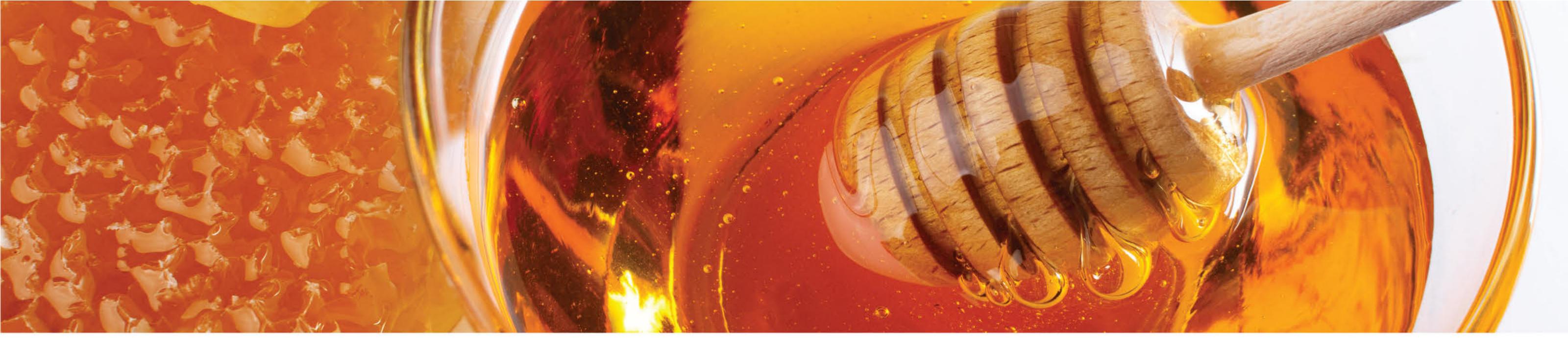
Cooking Master presents a range of instant seasoning powders in various delicious flavors. These seasonings can be used to enhance the taste of any dish, adding a savory and flavorful touch. Made from carefully selected ingredients, they deliver rich, delicious taste and serve as a practical everyday seasoning choice for every family.







Composition	Seasoning Powder			
Net Weight	20g			
Varian Rasa				
Original	Wasabi	Shrimp	Salted Egg	
Seafood	6 Cheese	Curry	Banana	
Spicy	10 Beef	Tried Chicken	Seaweed	
Roasted Corn Honey Butter	Garlic Butter	Barbeque	16 Balado	



Forest Honey (목청 꿀)

Wild Raw Forest Honey is sustainably harvested by the indigenous communities of Sumatra. It is 100% raw and unheated, preserving all the natural goodness of honey, including pollen, enzymes, vitamins, amino acids, antioxidants, propolis, minerals, and its authentic natural flavor.





Composition	100% Fores	st Honey
		Bottle
Net Weight	0	360g
	2	380g

Forest Honey Stick (목청 꿀 스틱)

Sumatra Forest Honey is 100% pure honey sourced from the tropical forests of Sumatra, conveniently packed in ready-to-consume stick form for daily energy and immune support. Rich in B-complex vitamins, Vitamin C, and antioxidants, this honey is a natural superfood choice for a healthier lifestyle.







Composition	1009	% Forest Honey
Net Weight	10g x 10 Stick	
		10g x 20 Stick
	8	10g x 10 Stick
		10g x 20 Stick

Forest Honey (목청 꿀)

Sumatra Forest Honey in a 1-liter glass bottle offers 100% pure raw honey harvested from the rich flora of Sumatra's tropical forests. Collected directly from wild beehives, this raw honey retains all of its natural nutrients — including B-complex vitamins, Vitamin C, antioxidants, and enzymes — ensuring authentic quality and purity straight from nature.







Composition 100% Forest Honey

Net Weight 1.1 Liter + Box
2 1.1 Liter



SEAMED SINGER

Crispy and Delicious Snack



Nori Go (노리고 김스낵)

Nori Go is a healthy snack made from nutritious seaweed. Suitable for all ages — from kids to adults — it's made with high-quality seaweed that's both delicious and rich in nutrients. Nori Go is perfect for relaxing moments with family or as a tasty side dish to enjoy with rice.





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

Norigo Tempura (노리고 덴푸라)

Norigo Tempura is a crispy seaweed snack coated with spring roll wrapper. It can be enjoyed on its own or paired with dishes like fried rice and noodles. Perfect as a tasty companion for any activity, whether you're studying, watching TV, or relaxing.









Composition	Seaweed, Spring Roll Wrapper, Seasoning		
Net Weight	50g and 25g		
BBQ FlavorSpicy Flavor	2 Original Flavor		

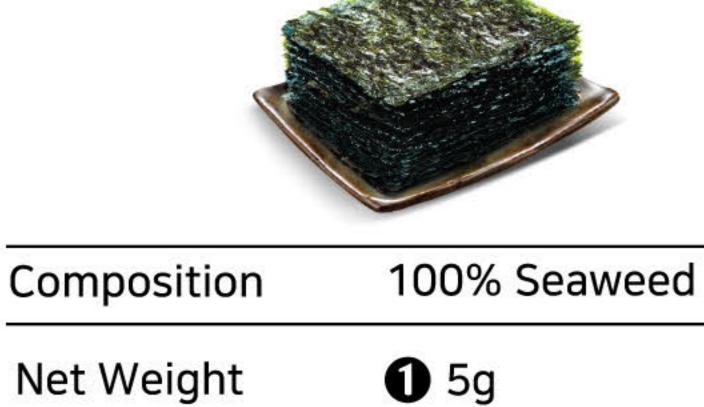
Jaerae Roasted Seaweed (조미 도시락김)

Jaerae Roasted Seaweed is perfectly roasted to a light, crispy texture with a naturally savory taste. Ideal as a side dish with rice, for making kimbap, or as a healthy everyday snack, rich in nutrients and convenient to enjoy anytime.









et Weight ① 5g ② 45g (5g x 9pcs) ③ 10g (5g x 2pcs)

Giant Sheet (자이언트 싯 김스낵)

Giant Sheet is a double-sized seaweed snack compared to the regular Norigo snack, offering a more eye-catching and satisfying experience. It comes in six delicious flavor varieties, allowing consumers to choose their favorite taste to match their preference.













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



Norigo Roasted Seaweed (노리고 조미 도시락김)

Roasted Seaweed (Nori) is a sheet of seaweed roasted with sesame oil, typically enjoyed as a side dish with warm rice or as a light and crispy snack.



Nori Crispy with Rice Paper (노리고 김부각 스낵)

Nori Crispy is made from high-quality ingredients with a delicious and savory taste. This snack is crafted from spring roll wrapper layered with two sheets of seaweed, creating a crispy and flavorful bite. Perfect to enjoy while watching TV, studying, or relaxing.



Kwangcheon Gim Bugak (광천 김부각)

Gim Bugak is a seaweed snack coated with spring roll wrapper, offering a light and crispy texture. Available in a variety of delicious flavors such as Original, Spicy, Garlic, Barbecue, and Shrimp — perfect for snacking anytime, anywhere.





Nori Roll (노리롤)

Nori Roll is a rolled seaweed snack coated with sugar to create a crispier and slightly sweet texture. The sweetness is combined with various delicious flavors, making it an enjoyable treat for both children and adults alike.



Nori Roll Double (더블 노리롤)

Double Nori Roll contains two pieces of rolled seaweed in each pack. Made from premium-quality seaweed, it offers a crispy texture with a variety of delicious flavors. Enjoy the perfect blend of savory and crunchy sensations in every bite, a snack that will keep you coming back for more!



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



Pororo Nori Snack (뽀로로김스낵)

Nori Snack Pororo is a savory and crispy roasted seaweed snack made from real seaweed with no preservatives, a healthy choice for kids. Packed in fun, colorful packaging featuring Pororo and friends, this snack makes snacking time more exciting and enjoyable, whether at home or on the go.















Composition	Seaweed and Seasoning		
Net Weight	36g (3g x 12 Sachet)		
1 Original Flavor	2 BBQ Flavor	Seafood Flavor	



Pororo Seaweed Flakes Sachet (뽀로로 김자반)

Flavored seaweed flakes (or seaweed sprinkles) are pieces of seaweed mixed with sesame seeds and sesame oil, used as a topping or flavor enhancer for food, and perfect as a snack for any activity.











Composition	Seaweed and Seasoning 5g (12 Sachet)			
Net Weight				
Original Flavor	2 BBQ Flavor	Spicy Flavor	Seafood Flavor	



Pororo Seaweed Single Roll (뽀로로 싱글 노리롤)

Each package contains one high-quality seaweed roll (nori) that is ready to eat. It is suitable as a practical snack anytime and anywhere, or as an addition to your favorite dishes. Get the nutrients from seaweed with a taste that is loved by both children and adults.



Composition	Seaweed abd Seasoning		
Net Weight	36g (12pcs x 3g)		
Original Flavor	2 BBQ Flavor	3 Balado Flavor 4 Fried Chicken Flavor 5 Corn Roasted Flavor	

Pororo Seaweed Twin Roll (뽀로로 더블 노리롤)

The Twin Nori Roll Snack is a delicious treat made from crispy nori sheets that are rolled up and packaged with two rolls in one pack. This snack offers a blend of savory and characteristic umami flavors of seaweed, making it a healthy and convenient snack option to enjoy anytime.









Composition	Seaweed and Seasoning		
Net Weight	60g (10pcs x 6g)		
Original Flavor	2 BBQ Flavor		
Spicy Flavor			

Pororo Long Sheet (뽀로로 롱싯 김스낵)

Pororo Long Sheet is a savory and crispy roasted seaweed snack. It's the perfect companion for any activity whether you're watching TV, studying, or just relaxing.



Pororo Seaweed Tempura (뽀로로 김부각)

Nori Tempura is a crispy seaweed snack coated with spring roll wrapper, offering a unique crunch and savory taste. Perfect to enjoy while watching TV, studying, or simply relaxing.



Pororo Seaweed Flakes (뽀로로 김자반)

Seasoned Nori Flakes are made from seaweed pieces mixed with sesame seeds and sesame oil, used as a topping or flavor enhancer for various dishes. They're also perfect as a light snack to enjoy during any activity, whether you're studying, watching TV, or relaxing.



Composition	Seaweed and Seasoning				
Net Weight	50g				
Original Flavor	2 BBQ Flavor	3 Spicy Flavor	4 Beef Flavor	6 Seafood Flavor	

Seaweed Flakes (조미 김가루) Standing Pouch

Seasoned Nori Flakes are made from roasted seaweed pieces mixed with sesame seeds, sesame oil, fried shallots, and flavorful seasonings. Perfect as a topping for rice, noodles, porridge, and various dishes, it adds a fragrant aroma and savory seaweed taste that makes every meal extra special.



Seaweed Flakes Sachet (조미 김가루)

Nori Flakes Sachet is a practical and delicious way to add the signature umami flavor of seaweed to any dish. Packed in a compact single-serving sachet, it's perfect for quick use or on-the-go enjoyment — making it the ideal topping for your favorite meals anytime, anywhere.





Seaweed Flakes with Rice Noodle (김자반 줄줄이 포장)

Norigo presents Seasoned Nori Flakes made from roasted seaweed mixed with crispy rice noodles, sesame seeds, fried shallots, and sesame oil. A delicious topping to enhance the flavor of your favorite dishes. Every sprinkle delivers a crispy texture and savory taste that makes every meal feel extra special.













Composition	Seaweed, Sesame Seeds, Oil & Seasoning
Net Weight	5g
Spicy Flavor	2 Beef Flavor
3 Original Flavo	r 🕢 Seafood Flavor
6 BBQ Flavor	



Gim Jaban Seaweed Flakes (김자반)

Gim Jaban is made from seaweed pieces mixed with sesame seeds and sesame oil, perfect as a topping or flavor enhancer for your meals. It's also a tasty and crispy snack to enjoy anytime — whether you're watching TV, studying, or relaxing.

















Composition	Seaweed, Sesame Seeds, Oil, Fried Shallots, Seasoning
Net Weight	50g
BBQ Flavor	2 Seafood Flavor
Spicy Flavor	4 Original Flavor

Gim Jaban Seaweed Flakes (Kwangcheon Kim) (김자반)

Gim Jaban Kwangcheon Kim is a crispy seasoned seaweed with sesame oil and sesame seeds, delivering the savory and authentic taste of Korea. Perfect as a topping for rice, noodles, and salads — or simply enjoyed as a delicious snack on its own.



















Composition	Seaweed, Sesame Seeds, Oil,
	Fried Shallots, Seasoning

Net Weight 50g

2 BBQ Flavor Original Flavor

Seafood Flavor Spicy Flavor

Nori Tabur Furikake (후리가케)

Daikichi presents a variety of nori furikake flavors — a seaweed topping blended with anchovies and other carefully selected ingredients to create a crispy and savory taste. Enjoy Daikichi Nori Furikake as a delicious snack on its own or as the perfect complement to your favorite dishes.











Composition Seaweed, Sesame Seeds, Oil, Fried Shallots, Seasoning

Net Weight

Original

Chicken

60g

2 Cheese Roasted Corn

6 Spicy

Beef 4 BBQ

Seafood

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

Seasoned Seaweed Flakes made from roasted seaweed mixed with crispy rice noodles, sesame seeds, fried shallots, and sesame oil — a perfect topping to enhance the flavor of your favorite dishes.









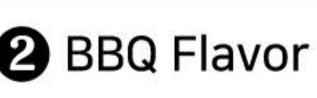




Seaweed, Sesame Seeds, Oil, Composition Fried Shallots, Seasoning

5g Net Weight

1 Original Flavor 2 BBQ Flavor 3 Spicy Flavor





SUKABUMI FACTORY









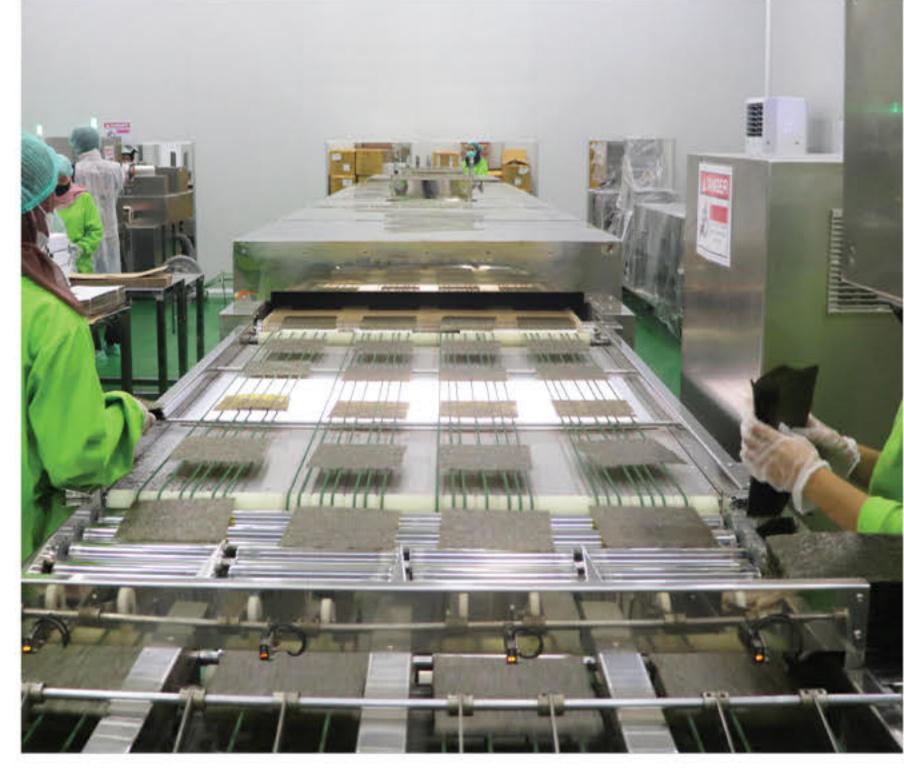








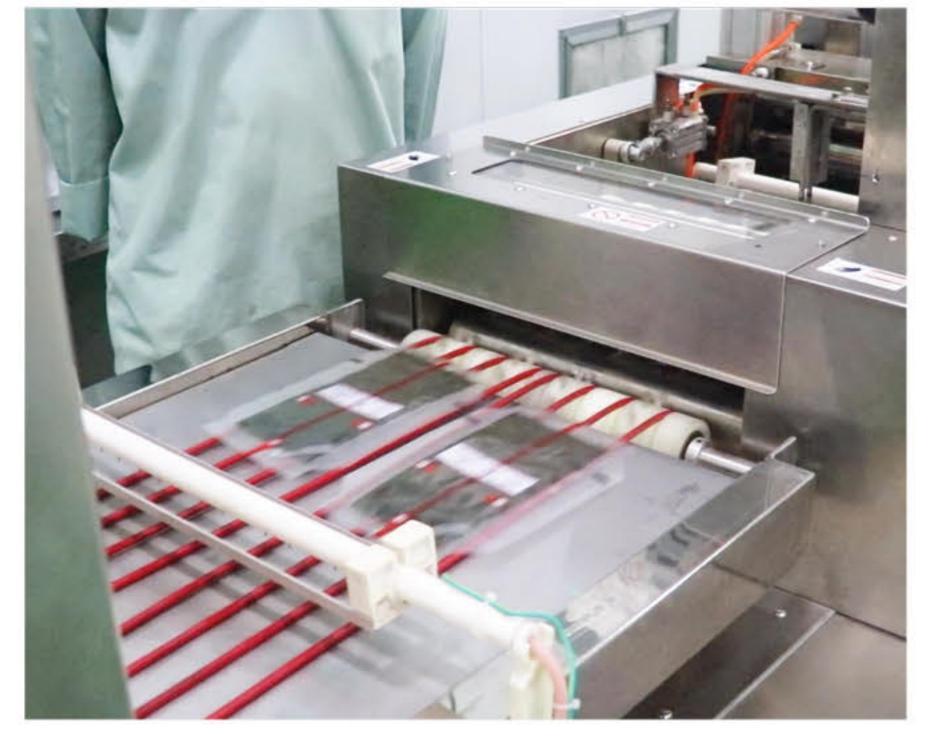










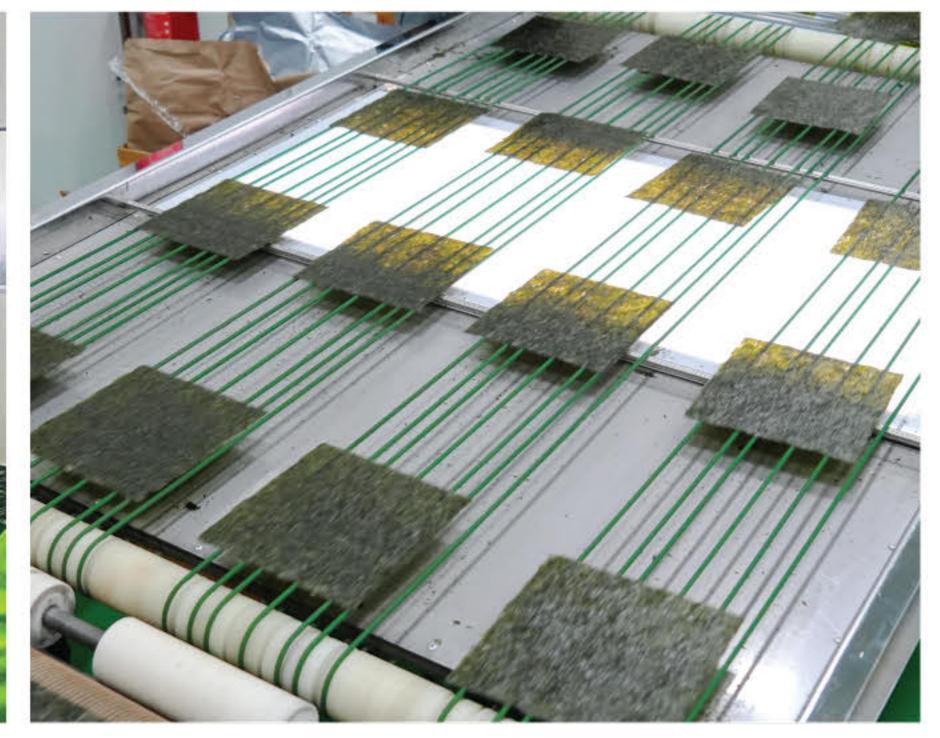




Sushi Nori Processing







Seasoning and Oil Production Process







Roasted Seaweed Dosirak Production Process







Seaweed Flakes Production Process







Raw Material Room and Warehouse







WE ARE THE EXPERT TO DEVELOP THE SAUCE AND SEASONING

Sauce and Seasoning Customization for Your Brand

JAVA SUPER FOOD R&D customizes all food ingredients, including sauces and powders that are suitable for your brand.

Categories that our R&D can produce:



Sauce



Snack Seasoning



Instant Noodle Soup



Seasoning Oil



Reaction Flavor



Extract & Extract Powder

















www.javaseasoning.com



Chief of Research & Development

Mr. Lee Kwang In

Education

Seoul National University of Science & Technology, Seoul

Master of Science in Food Science & Technology, Feb 2000

Master thesis: Characterization of Lipoxygenase in AOT/Isooctane Reversed Micelles

PROFESSIONAL EXPERIENCE

Whakyung Co., LTD

Head of R&D & Production Department R&D Director/ plant manager

Patent & Project

- Kimchi flavored seasoning oil and the method for manufacturing thereof
- Ministry of Agriculture, Food and Rural Affairs
 Food materials and semi processing develop
 project
- Development of 4kinds of barley instant noodle soup
- Development Alaska cod bone Extract

R&D Operation

- General operation manager
- Develop new product
- Development of Snack Seasoning,
 Instant noodle soup, Dressing, Sauce,
 Retorts Product, coating system product
- Food raw materials development
- Method of natural flavor extraction by batch evaporator

NENE Chicken (Franchise Company)

Overseas Business of Dept./ Managing Director

Project manager of making a sauce factory in Malaysia

Areumtor CO., LTD.

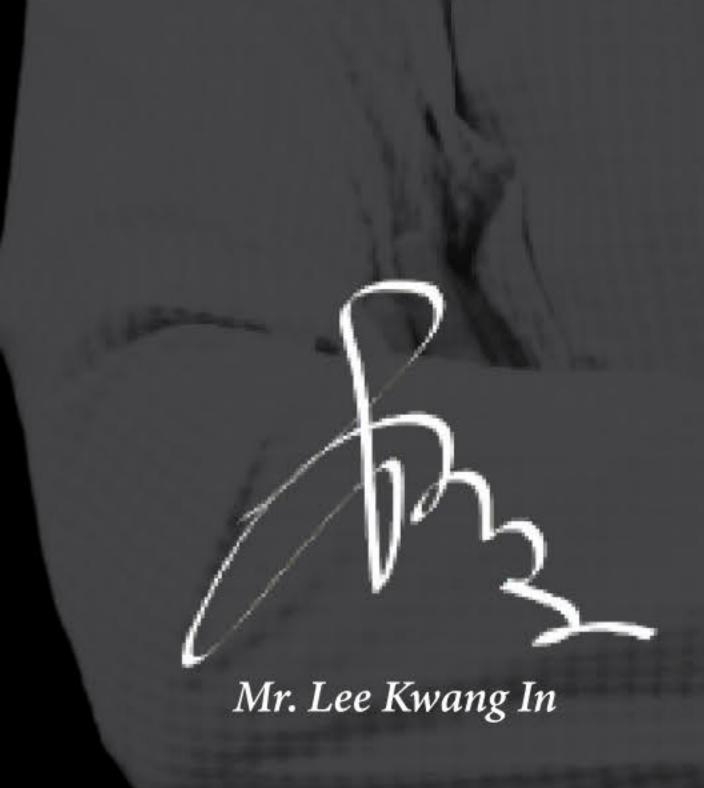
R&D/ General Manager

- Development of chicken salad for sandwiches and coffee concentrate for cake sheet
- Beef seasoning and Naengmyeon seasoning
- Korean style sauce for franchise
- Powdered fish Sauce for food material

Stange Korea co., LTD

- Snack Seasoning Development Staff
- Development of Snack Seasoning related to Lotte, Orion, Haitai, Nongshim





EVENT EXPO JAYASUPERFOOD























Indonesia

Indonesia















Client:











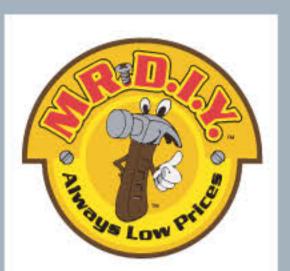






















































































































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Indonesia

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

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