



CATALOGUE

JAVA SUPER FOOD

Chili Powder, Sambal Sauce, Seasoning
Seaweed & Hana Katsuobushi

Sauce and Seasoning Specialist

2026-2027





COMPANY PROFILE

PT. Aneka Dasuib Jaya began our business journey by producing graviola leaves, noni, fingerroot, and various other spices. In 2021, we expanded our business by entering the field of sauces, seasonings, and food ingredients. We established partnerships with franchise companies in providing raw materials.

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

Our products have received certification from BPJPH and BPOM RI, ensuring they are safe for consumption by the Indonesian public. In 2024, we obtained the Hazard Analysis and Critical Control Points (HACCP) certification, which will enable us to expand our market to countries outside Southeast Asia.

At the end of 2024, Hana Katsuobushi, Katsuodashi, and Matdashi were launched to elevate the company to the next level. Hana Katsuobushi is made from high-quality tuna through a meticulous process and has started being exported to South Korea, with plans to expand into Japan and other countries in Asia, North America, and Europe.

Our products have been exported to Saudi Arabia, South Korea, Malaysia, the Philippines, Singapore, Brunei Darussalam, Cambodia, Ukraine, and Taiwan. We are ready to expand our market beyond Southeast Asia. In 2025, we aim to further expand our international market and introduce our products to more countries, while maintaining our commitment to quality, affordable prices, and customer satisfaction.

In 2026, we plan to expand our product exports to European countries.

Additionally, we are in the process of obtaining retort food permits for ready-to-eat food production. With this permit, we will launch more than 30 types of products based on traditional Indonesian food, such as Sambal, Rendang, Iga Soup, and others.

With this development, our company will strengthen its position as a professional processed food manufacturer in Indonesia and expand our market share both domestically and globally.



HEAD OFFICE



EMPLOYEE ACTIVITY



JAPAN EXPO



FACTORY



HEAD OFFICE



JAVASUPERFOOD PRODUCT CERTIFICATION.



Halal Certification (Seasoning)



Halal Certification (Beverage Ingredients)



Halal Certification (Processed Plants)



Halal Certification (Oil).



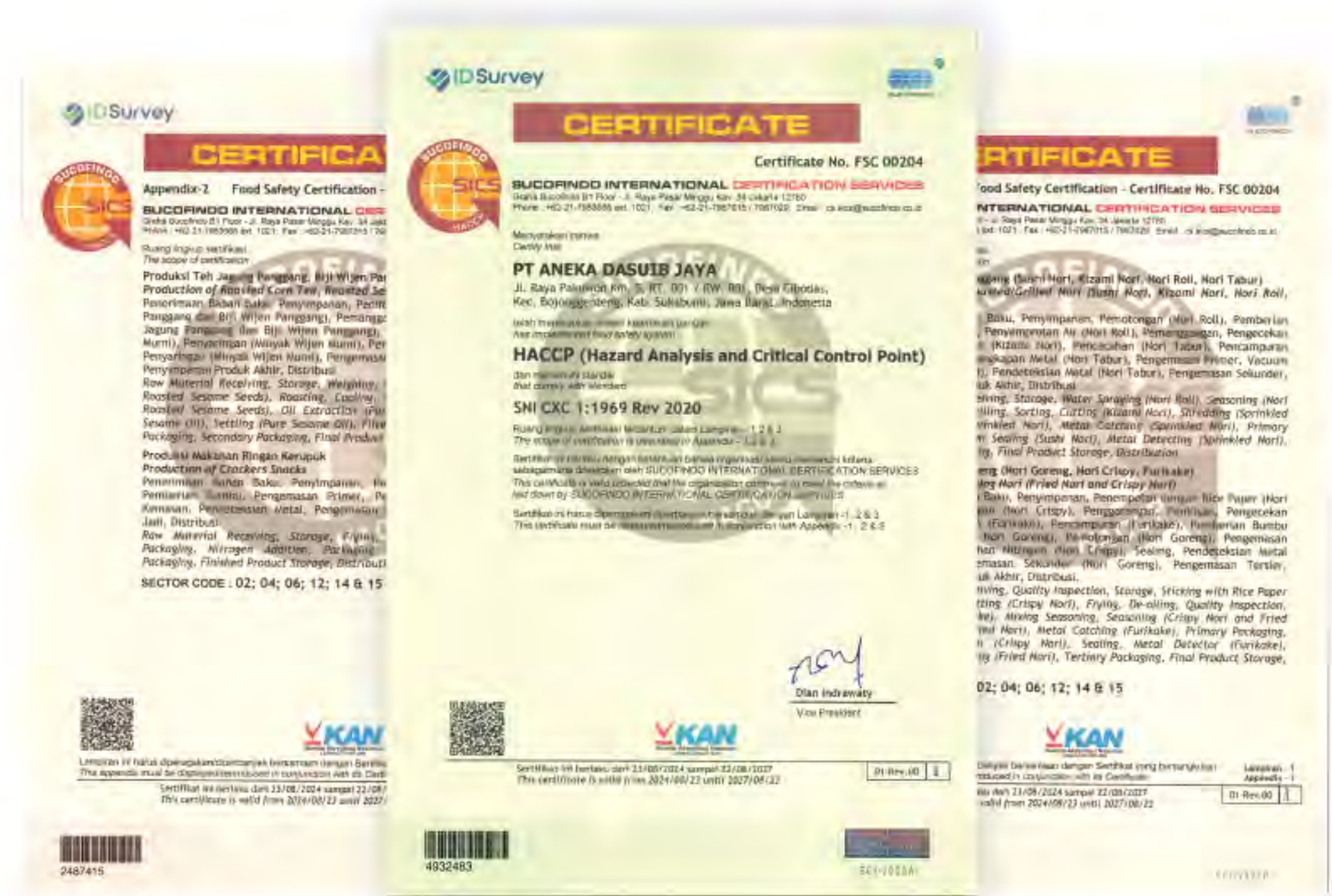
Halal Certification (Processed Flour)



Halal Certification
for All 5,867 Products from
BPJPH (Indonesian Halal Product Assurance Agency).



BPOM Certification for All 1,366
Products from the National
Agency of Drug and Food Control.



HACCP Certification, a global standard to
anticipate and prevent risks related to
chemicals, microbes, and others.



Each BPOM and Halal
product has its own
number, logo, and QR
code.

Export Product Javasuperfood



01

SUSHI NORI

SAUDI ARABIA



02

NORI SNACK
KATSUOBUSHI

SOUTH KOREA



03

NORI SNACK

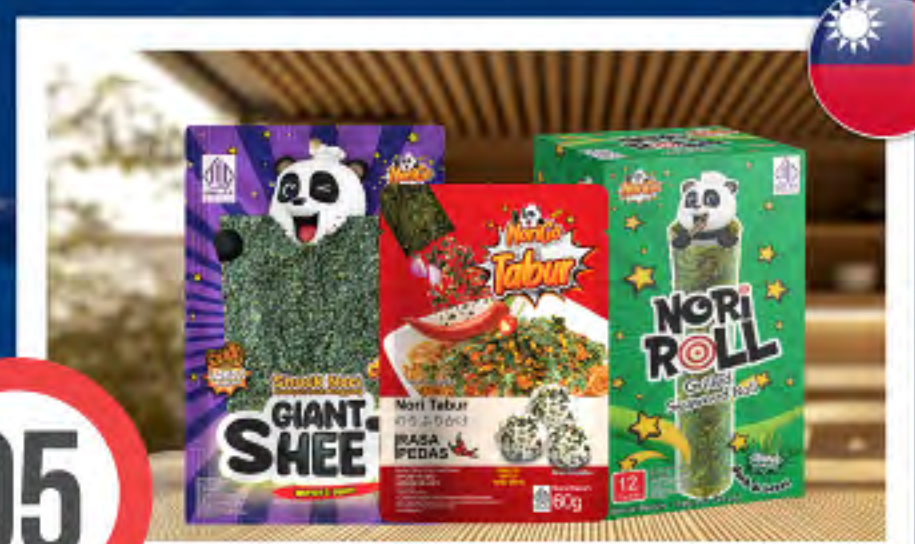
UKRAINE



04

NORI SNACK
ODENG SEASONING

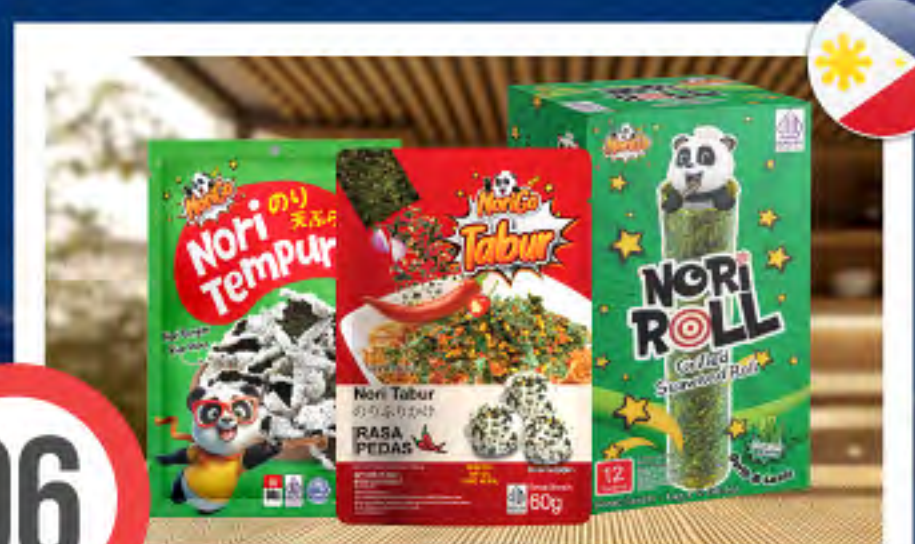
SINGAPORE



05

NORI SNACK

TAIWAN



06

NORI SNACK

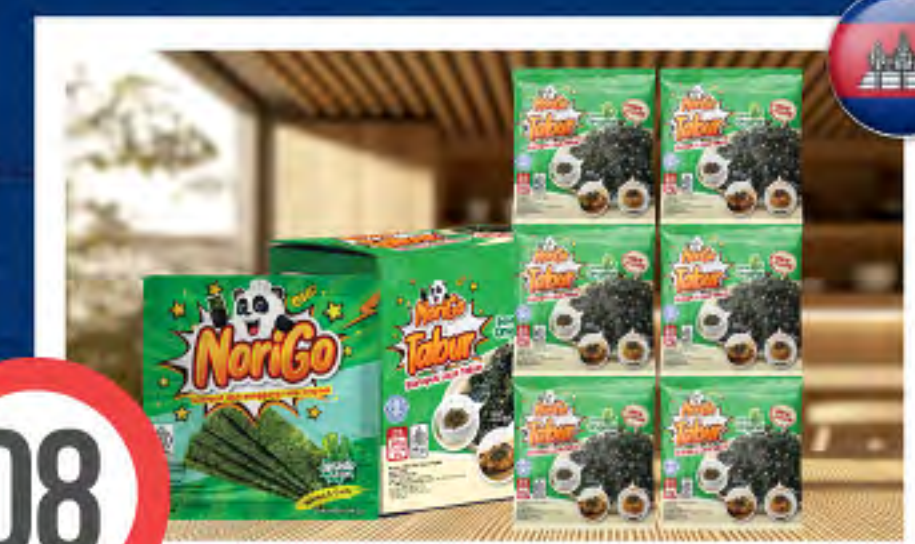
PHILIPPINES



07

NORI SNACK
SUSHI NORI

MALAYSIA



08

NORI SNACK

CAMBODIA



09

NORI SNACK, SUSHI NORI
KATSUOBUSHI & SEASONING

BRUNEI DARUSSALAM



SUSHI NORI



NORI SNACK



HANA
KATSUOBUSHI



SEASONING



EXPORT JAVASUPERFOOD AND IMPORT TO VARIOUS COUNTRIES.

Java Superfood has been actively exporting and importing to various countries as part of its strategy to expand its global market reach.



Description:

- ▶ **Exporting** to various countries: **Japan, South Korea, Ukraine, Saudi Arabia, the Philippines, Malaysia, Cambodia, Singapore, Brunei Darussalam, and Taiwan.**
- ▶ **Importing** from various countries: **South Korea, China, Vietnam, Lithuania, and Egypt.**

CLIENT PARTNER JAVASUPERFOOD

Java Superfood has established strategic partnerships with several large 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



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JAPANESE PRODUCTS

일본상품군

Complete Collection of Nori, Katsuoabushi, and Seasonings



Seaweed (Nori) (김밥용 김)

Java Super Food Nori is a premium imported seaweed without preservatives, perfect for making Sushi and Kimbab. Through slow oven drying and two rounds of roasting at temperatures between 195 - 215°C, this Nori produces a crispy texture, enticing aroma, and authentic savory taste with the best quality.



Composition	Sushi Nori 100%			
Net Weight	① 50/20/10/5 Sheet (2.5g/Sheet)	③ 20/10 Sheet (2.5g/Sheet)		
	② 50/20/10 Sheet (2.5g/Sheet)	④ 50/20/10 Sheet (2.7g/Sheet)		



Yaki Sushi Nori (마끼스시용김/반절김)

Java Super Food Nori is a premium imported seaweed without preservatives, perfect for making Sushi and Kimbab. It undergoes a slow oven process to enhance the aroma, followed by two rounds of roasting at temperatures between 195 - 215°C, resulting in a crispy texture and authentic savory taste with the best quality.



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

Nori Onigiri (삼각김밥용 김)

Java Super Food Onigiri Nori is made from 100% premium imported seaweed, practical and strong for wrapping Onigiri Triangles. Through slow oven drying and two rounds of roasting at temperatures between 195 - 215°C, this Nori offers the best quality with maximum aroma and a delicious authentic savory taste.

1



2



Composition	Seaweed Nori 100%
Net Weight	1 100 Sheet 2 50, 20 and 10 Sheet

Cut Dried Seaweed (자른미역)

Java Superfood Miyeok is made from 100% premium Korean seaweed, slowly oven-dried to achieve the best aroma and quality. It is perfect for cooking into a warm soup dish with beef or seafood broth.

1



2



Composition	Dried Seaweed 100%
Net Weight	1 10g, 20g and 50g 2 100g and 500g

Round Dried Seaweed (원형 김자반 (국물용))

Daikichi Round Seaweed is made from selected premium Japanese seaweed. It is traditionally processed and slowly oven-dried to lock in quality, enhance aroma, and preserve the authenticity of its taste and texture.

1



2



Composition	1 Dried Seaweed 100% 2 Dried Seaweed & Seasoning
Net Weight	1 10g, 20g, 50g and 100g 2 50g

Chuka Wakame (미역줄기 해초샐러드)

Dried Seaweed – Make your dishes healthier with versatile Wakame! Fresh seaweed stalks preserved with salt, blended with seasonings for a richer flavor. Its texture will become soft and its natural green color restored after soaking.



Composition Nori Seaweed 100%

Net Weight 100g, 200g, 500g and 1Kg

① Seaweed Salad.

② Chuka Wakame with Salt

Dried Kelp/Konbu (Cut) (자른 건다시마)

Dried Cut Kelp Konbu provides a convenient natural umami flavor for miso soup, ramen, and hotpot broths. Slowly oven-dried to lock in aroma and the best quality, this Konbu is also rich in iodine, fiber, and minerals that enhance the nutritional value of your dishes.



Composition Dried Seaweed 100%

Net Weight ① 10g and 20g

② 50g dan 100g ③ 250g

Kizami Nori (김가루)

This crispy and savory seaweed topping is perfect for enhancing the flavor of rice, soup, ramen, or salad. Made from premium imported ingredients, slowly oven-dried for the best aroma, then roasted twice (195-215°C) and cut with advanced machinery to deliver an authentic and healthy Japanese-Korean taste.



Composition Seaweed Nori 100%

Net Weight ① 100g & 50g ③ 20g

② 20g & 10g ④ 15g

Aonori (파래 분태)

Aonori is crafted from meticulously selected fresh aonori, which is gently roasted at 80°C for several minutes to ensure the preservation of its premium quality, retain its natural aroma, and maintain its vibrant green color and nutritional integrity.



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

Gim Jaban Gungjung (돌자반 볶음)

Made from selected imported seaweed, this light-textured product is perfect as a topping for warm rice. It is slowly oven-dried to lock in the best aroma, then roasted twice (270-300°C) and cut with advanced machinery. Even more delicious with a blend of salt, sesame oil, and sesame seeds.



Composition	Seaweed Nori & Seasoning	
Net Weight	① 500g	② 40g

Kizami Nori + Seasoning (조미김가루)

This cut seaweed with a distinctive Japanese seasoning is perfect as a topping for rice, ramen, sushi, and salad. Made from premium imported ingredients, it is slowly oven-dried to lock in the best aroma, then roasted twice (195-215°C) and cut with advanced machinery. The blend of salt and sesame oil creates a savory-sweet flavor that enhances your dishes.



Composition	Nori and Seasoning
Net Weight	300g, 400g, dan 1kg

Sushi Gari (생강초절임)

Thinly sliced Japanese-style pickled ginger, ready to use and perfect for sushi. Its refreshing tangy flavor with a hint of sweetness helps cleanse the palate and enhances the sushi's taste.



Composition	Ginger 100%
Net Weight	100g, 200g and 1.5Kg
Variant	① White Ginger ② Red Ginger



Hana Katsuo (하나 가쓰오부시)

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



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

Hana Katsuo Gold (하나 가쓰오부시 골드)

Japanese-style bonito flakes, commonly used in various dishes, Katsuobushi can be used as a topping for foods such as Takoyaki, Udon, Okonomiyaki, Yakisoba, and can also be used as a broth for soup.



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

Kona Katsuo (코나 가츠오)

Kona Katsuo from Daikichi is a Japanese-style bonito fish powder, commonly used in various dishes. Kona Katsuo can be used as an ingredient to make broth for dishes such as Udon, Miso Soup, Oden, and Ramen.



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

Itokezuri (이토케즈리)

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



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

Atsu Kezuri (아츠케즈리)

Slices of Japanese-style bonito fish, commonly used as an ingredient to make broth for soupy dishes such as Soba Soup, Ramen, and Sukiyaki.



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

Furikake Katsuobushi

A Japanese-style sprinkle seasoning that combines nori flakes (toasted seaweed) with katsuobushi (dried bonito fish flakes).



Composition	Skipjack 100% & Nori	
Net Weight	① 50g	



Katsuodashi Premium (가쓰오다시)

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



Katsuodashi (가쓰오다시)

Katsuodashi is made from dried bonito fish, offering an umami flavor and a distinct fish aroma. It is perfect for various dishes such as soups, ramen broth, sauces, and other cuisines. Katsuodashi is an essential base ingredient in Japanese cuisine, providing a rich depth of flavor to dishes.



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

Shichimi (시치미 토가라시)

Katsudashi is made from dried bonito fish, with an umami flavor and a distinct fish aroma. It is perfect for various dishes such as soups, ramen broth, sauces, and other cuisines. Katsudashi is an essential base ingredient in Japanese cuisine, providing a rich depth of flavor to dishes.



Composition

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

Net Weight

- | | |
|--------|--------|
| ① 1Kg | ② 300g |
| ③ 250g | ④ 50g |
| ⑤ 18g | ⑥ 5g |

Ichimi (이치미 토가라시)

Ichimi Togarashi is a Japanese seasoning made from pure ground dried red chili powder. This seasoning is simple. Its name means "single flavor chili," which distinguishes it from Shichimi. Ichimi adds a strong and distinctive spiciness to Japanese dishes such as ramen, udon, and soba.



Composition

Chili Powder

Net Weight

- | | |
|--------|--------|
| ① 1Kg | ② 300g |
| ③ 250g | ④ 50g |
| ⑤ 18g | ⑥ 5g |

Miso (미소된장)

Java Super Food White Miso Paste is a traditional Japanese fermented paste that is halal and BPOM certified, made from naturally processed fermentation ingredients (soybeans and rice), offering a soft, sweet, and rich umami flavor. It is perfect as a main ingredient for miso soup, ramen seasoning, or as a flavor enhancer for everyday dishes.



Composition

Water, Soybeans, Rice, Salt, and Miso Yeast.

Net Weight

- | | |
|-------|-----------------|
| ① 1Kg | ② 100g dan 300g |
|-------|-----------------|



한국상품군

KOREAN PRODUCTS

Complete Collection of Spices, Sauces, and Soy Sauce



Chili Powder Coarse (고춧가루/김치용)

Coarse chili powder is dried chili that is crushed into a coarse texture with a strong spicy flavor. It is perfect as a topping or mix-in for dishes such as noodles, soups, and sambal, providing a spicy sensation.



Composition	Chili Powder 100%
Net Weight	
①	50g
②	300g
③	1Kg
④	500g, 250g, 100g and 50g

Chili Powder Fine (고춧가루/양념용)

Fine chili powder is a very practical and versatile ingredient in the culinary world. Compared to coarse chili powder, its softer texture makes it easier to mix into various types of dishes.



Composition	Chili Powder 100%
Net Weight	
①	50g
②	300g
③	1Kg
④	500g, 250g, 100g and 50g

Chili Powder with Seeds (Chili Flakes) (고추씨 고춧가루)

Java Superfood Chili Powder is made from 100% selected chili peppers with a distinctive aroma and spicy flavor. It contains chili seeds and is conveniently used as a sprinkle seasoning for various dishes.



Composition	Chili Powder 100%
Net Weight	
①	30g
②	50g
③	300g
④	1Kg, 500g, 250g and 25g

The King of Spicy!

Oh-Cabe

CHOOSE YOUR LEVEL, FEEL THE SPICE!

POUR THE SPICY SENSATION, PERFECT FOR ALL DISHES!



OH~CABE Sprinkle Sambal (고춧가루 조미분말)

Oh~Cabe Sprinkle Sambal from Java Superfood is very practical to take anywhere. Oh~Cabe is perfect for sprinkling over fried rice, meatballs, instant noodles, and various other dishes to give a delightful spicy and savory sensation.

Multi Pack

Composition	Chili Powder and Seasoning						
Net Weight	● 45g Botol ● Multi pack (6g, 5.5g & 4g) X 12pcs						
Level	<table style="width: 100%;"> <tr> <td>① Level 10</td> <td>④ Level 50</td> </tr> <tr> <td>② Level 20</td> <td>⑤ Level 100</td> </tr> <tr> <td>③ Level 30</td> <td></td> </tr> </table>	① Level 10	④ Level 50	② Level 20	⑤ Level 100	③ Level 30	
① Level 10	④ Level 50						
② Level 20	⑤ Level 100						
③ Level 30							

Spicy Chili Powder (매운 고춧가루)

Spicy Chili Powder is a practical and delicious seasoning for various dishes. This high-quality product can be used for fried noodles, broth soups, snacks, and can also be added when making Korean dishes such as tteokbokki, kimchi, and jjigae soup.

Composition	Bubuk Cabe 100%						
Net Weight	<table style="width: 100%;"> <tr> <td>① 1Kg</td> <td>② 500g</td> <td>③ 250g</td> </tr> <tr> <td>④ 25g Multipack</td> <td></td> <td></td> </tr> </table>	① 1Kg	② 500g	③ 250g	④ 25g Multipack		
① 1Kg	② 500g	③ 250g					
④ 25g Multipack							

Gungjung Gochujang (궁중 고추장)

Java Super Food Gochujang Sauce is a traditional Korean fermented chili sauce with a distinctive aroma and flavor. Gochujang sauce can be applied to various dishes such as: Bibimbap, Tteokbokki Sauce, Kimchi Jjigae Broth, and Kimchi with Napa Cabbage.



Composition	Gochujang 100%				
Net Weight	① 170g	② 500g	③ 1Kg	④ 5Kg	⑤ 14Kg

Doenjang Soybean Paste (궁중된장)

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



Composition	Doenjang 100%				
Net Weight	① 170g	② 500g	③ 1Kg	④ 3Kg	⑤ 14Kg

Ssamjang (쌈장)

Ssamjang Seasoned Soybean Paste is a multifunctional dipping sauce (condiment) from Korea. It is not just an ordinary soybean paste, but a unique blend of doenjang (fermented soybean paste) and gochujang (fermented chili paste), enriched with various seasonings and spices.



Composition	Soybean Paste			
Net Weight	① 500g	② 1Kg	③ 3Kg	④ 14Kg

Gochujang Sauce Javasuperfood (자바슈퍼푸드 고추장)

Gochujang Sauce is made from carefully selected high-quality ingredients and authentic Korean flavor. Gochujang sauce can be applied to various dishes such as: bibimbap, spicy stir-fried squid, and kimchi jjigae broth.

1



2



3



4



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

Capsaicin Powder (캡사이신 분말)

Capsaicin Powder from Java Superfood is a premium product made with high-quality ingredients, producing a spicy powder with a stable capsaicin concentration and a balanced sharp spiciness.

1



2



3



Composition	Pecahan Jagung dan Cabe Bubuk			
Net Weight	1	50g	2	400g
	3	1kg		

Kimchi Seasoning (김치 시즈닝)

Cooking Master Kimchi Seasoning is perfect for sprinkling on snacks and dishes such as Kimchi Ramen, Kimchi Jjigae, Kimchi Fried Rice, Fried Chicken, and Pasta.

1



2



3



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

Oppa Oppa Kimchi (오빠오빠 김치)

Kimchi from Oppa! Oppa is made from the finest napa cabbage and radish to ensure the texture and flavor are just like authentic Korean kimchi. Kimchi is perfect for serving alongside a variety of dishes such as white rice, boiled noodles, fried rice, and can also be used as an ingredient for making soup.

1



2



3



4



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

Pogi Kimchi (포기김치)

Pogi Kimchi from MIGA is whole kimchi cut into two parts before being chopped into smaller pieces. Made from selected napa cabbage mixed with a seasoning blend of chili, fish sauce, garlic, salt, and onions. Kimchi is perfect for serving with white rice, fried noodles, fried rice, and can also be used as an ingredient for making soup.

1



2



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

Muguenji (묵은지)

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

1



2



3



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

Stir Fried Kimchi (볶음김치)

Stir-fried Kimchi is napa cabbage kimchi that is processed by stir-frying, resulting in a more savory and appetizing flavor. It is perfect for serving directly with warm white rice, noodles, fried rice, or other favorite dishes to add authentic Korean flavor to every bite.

1



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

Green Onion Kimchi (파김치)

Green Onion Kimchi from Gungjung is made from selected green onions mixed with a seasoning blend of chili powder, fish sauce, garlic, salt, and onions. Green Onion Kimchi is perfect for serving with white rice, boiled noodles, fried rice, and can also be used as an ingredient for making soup.

1



Composition	Kimchi 100%
Net Weight	1 200g 2 1Kg

Sesame Oil 100% (궁중 참기름 100%)

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



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

Sesame Oil Javasuperfood (참기름 자바슈퍼푸드)

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



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

Moluccas Sesame Oil (참기름 몰루카스)

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



Composition	Sesame Oil Palm oil			
Net Weight	① 250ml	② 750ml	③ 1.8L	④ 5L

Perilla Oil (들기름 100%)

Perilla oil is made from selected perilla seeds that are well-processed and sterilized. Perilla oil can be mixed into salads and also added as a seasoning in various vegetable dishes.



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

Oh~Sesame Oil (오 민약 참기름(줄줄이 포장))

Oh~Sesame Oil from Java Superfood is made from 51% sesame oil and 49% palm oil, perfect for various dishes such as fried rice, stir-fries, soups, as well as an addition to marinades and spreads for making onigiri or kimbap.



Composition	Sesame Oil Palm Oil	
Net Weight	① 10ml x	12 Sachet

Guk Ganjang (국간장)

Guk Ganjang from GUNGJUNG is a traditional Korean soy sauce, perfect for seasoning soupy dishes such as miyeok guk, doenjang guk, eomuk guk, and seolleongtang.



Composition	Soy Sauce 100%	
Net Weight	① 135ML	② 550ML
	③ 1.8L	④ 5L
	⑤ 15L	

Yangjo Ganjang (양조간장)

Yangjo Ganjang from GUNGJUNG is a traditional Korean soy sauce commonly used as a stir-fry seasoning, perfect for dishes like japchae and kimbap.



Composition	Soy Sauce 100%	
Net Weight	① 550ml	② 1.8 Liter
	③ 5 Liter	④ 15 Liter

Zin Ganjang (진간장)

Zin Ganjang from GUNGJUNG is a traditional Korean soy sauce with a salty, savory flavor. Zin Ganjang is perfect for use as a stir-fry seasoning and marinade, ideal for dishes like bokkeum, jangjorim, and bibimbap.



Composition	Soy Sauce 100%	
Net Weight	① 135ML	② 550ML
	③ 1.8L	④ 5L
	⑤ 15L	

Soy Sauce (간장)

Kecap Asin Javasuperfood memiliki rasa gurih dan asin dengan aroma kedelai yang kaya. Sangat cocok sebagai sausocolan, atau sebagai bumbu untuk tumisan sehari-hari, capcay (sayuran campur), nasi goreng, ayam semur (ayam rebus), dan sate.



Composition	Soy Sauce 100%	
Net Weight	① 135ml	② 540ml
	③ 1.8L	④ 5L
	⑤ 15L	



Thick Sugar Liquid (물엿)

Thick Sugar Liquid is also used in making sauces, salad dressings, and mayonnaise to provide smoothness and a silky consistency, as well as a lighter taste to dishes. Additionally, corn syrup can help maintain the moisture of products.



Composition	Corn Syrup 100%
Net Weight	1 10Kg 2 5Kg 3 2.4Kg 4 1.2Kg and 750g 5 190g

Corn Syrup (물엿)

Thick Sugar Liquid is often used in sauces, salad dressings, and mayonnaise because it helps create a smoother and more consistent texture, while offering a milder level of sweetness. Another important function of corn syrup is its ability to maintain the moisture of products.



Composition	Corn Syrup 100%
Net Weight	1 10Kg 2 5Kg 3 2.4Kg 4 1.2Kg and 750g 5 190g

Danmuji (단무지)

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



Composition	Danmuji
Net Weight	1 330g/10 pieces (Long) 2 1.5Kg/50 pieces (Long)

Roasted Sesame Seeds (볶음참깨)

Roasted sesame seeds are made from selected sesame seeds that are roasted to create a very savory aroma and delicious flavor in food. They can be used as an ingredient in dough or as a topping in various dishes such as sprinkled on sushi rolls, noodle soup, and other culinary creations.



Composition	Roasted Sesame Seeds				
Net Weight	① 50g	② 230g	③ 340g	④ 500g	⑤ 1Kg

White Sesame Seeds (생참깨)

White sesame seeds can be used as a complement to dishes, enhancing their aroma and flavor. These sesame seeds are often sprinkled to beautify the appearance of food, such as on bread, onde-onde, or sushi. Additionally, their slightly crunchy texture adds to the dining experience.



Composition	White Sesame Seeds					
Net Weight	① 100g	② 50g	③ 250g	④ 340g	⑤ 500g	⑥ 1Kg

Perilla Powder and Perilla Seeds (들깨가루/통들깨)

Perilla powder is made from roasted perilla seeds that are then processed into powder. Perilla powder is widely used in Asian cuisine, especially Korean dishes. It imparts a savory flavor and aroma to food. This powder is often added to soups, stews, or japchae to enhance the taste.



Composition	Perilla 100%	
Net Weight	① Perilla Seed Powder 1Kg	② Perilla Seeds 1Kg

Sohun (Vermicelli) (옛날 당면)

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

1



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Composition	Vermicelli
Net Weight	1 500g 2 1Kg 3 10Kg & 14Kg

Dried Kelp/Konbu (Utuh) (건다시마)

Whole Dried Kelp Konbu is a natural umami source that is slowly oven-dried to preserve its aroma and the best quality. Rich in iodine and minerals, this product is very practical for making dashi broth, miso soup, or savory and healthy ramen, in the style of Japanese-Korean cuisine.

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5



Composition	Seaweed Nori 100%
Net Weight	1 80g 2 150g 3 200g 4 400g 5 500g

Chili Oil (고추기름)

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

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Composition	Chili Oil 100%
Net Weight	1 Santuy 135ml 2 Mantul 135ml 3 Nampol 135ml 4 250ml 5 1.8L

Oh~Minyak Chili Oil (고추기름)

Chili Oil from Java Superfood is a practical condiment that can be added directly to various dishes such as meatballs, ramen, and soup dumplings to provide a savory aroma and a deep spicy sensation, with the presence of real chili seeds and flakes.



Compostion	Chili Oil
Level	1 Santuy Lv 10 2 Mantul Lv 20 3 Nampol Lv 30
Net Weight	● 5Kg ● 1.8Kg ● 550g ● 135ml ● 250g ● 15g x 12Sachet (Multipack)

Rice Paper (라이스페이퍼)

Rice paper is made from rice flour and is used to wrap Vietnamese dishes like spring rolls. Rice paper has a transparent texture and is typically used to make spring rolls or rolled salads. After being briefly soaked in warm water, the sheets become soft and easy to shape according to the filling.



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

Rice Noodles (베트남 쌀국수면)

Premium rice noodles that are soft, chewy, and easily absorb flavors. Made from selected rice without preservatives, they are perfect for various Asian dishes like pad thai, kwetiau, and stir-fry. They cook quickly in just a few minutes, providing an authentic texture and delicious natural taste — a healthy and practical choice for all your cooking creations.



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



Matdashi (맛다시 소고기/멸치/닭고기/ 해물)

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

1



2



3



4



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



Cup Pokki (컵볶이)

Cuppokki is a Korean rice cake with a soft and chewy texture. You can enjoy Cuppokki anywhere and anytime. Cooking is made easier as Cuppokki comes with savory and delicious seasoning. With just hot water, you can enjoy authentic Korean flavor in just a few minutes.

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Cup Pokki is ready to serve with just hot water.

4

5

Composition	Tokpokki		
Net Weight	130g		
Varian Rasa	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;"> 1 Original 3 Buldak 5 Curry </td> <td style="width: 50%; border: none;"> 2 Rose Tokpokki 4 Carbonara </td> </tr> </table>	1 Original 3 Buldak 5 Curry	2 Rose Tokpokki 4 Carbonara
1 Original 3 Buldak 5 Curry	2 Rose Tokpokki 4 Carbonara		

Tokpokki Tok (떡볶이 떡)

Tteokbokki is made from carefully selected high-quality ingredients, offering a delicious aroma and flavor. Tteok (Korean rice cakes) with a soft and chewy texture, combined with the tasty tteokbokki sauce/seasoning. It can be served and enjoyed conveniently.

1

2

Composition	Tok 100%		
Net Weight	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;">1 Tokpokki 100g + Seasoning 17g</td> <td style="width: 50%; border: none;">2 Tok 1kg</td> </tr> </table>	1 Tokpokki 100g + Seasoning 17g	2 Tok 1kg
1 Tokpokki 100g + Seasoning 17g	2 Tok 1kg		

Tokpokki (떡100g+소스40g)

Tteokbokki contains tteok (rice cakes) and sauce inside. The tteok and sauce are made from carefully selected, high-quality ingredients. Since both the tteok and sauce are already included, it makes it more convenient to prepare. Just cook for a few minutes, and delicious tteokbokki is ready to be enjoyed anytime.

1



Composition	Tok + Sauce
Net Weight	1 Tteok 100g + Saus 40g

Tokpokki Seasoning (떡볶이 소스분말)

Gunjung Tteokbokki Seasoning is made from carefully selected, high-quality ingredients, offering a delicious, distinctive aroma and flavor. It is easy to prepare and enjoy. The authentic sweet and spicy flavor of Korea. Perfect for instant tteokbokki dishes. Make your tteokbokki even more special and appetizing.

1

2

3

4



Composition	Tokpokki Seasoning
Net Weight	1 17g 2 200g 3 500g 4 1kg

Tteokguk Tok (Round) (떡국떡)

Tteokguk Slice (Round) is thinly sliced Korean rice cake, oval or round in shape, and used as a key ingredient in tteokguk (Korean rice cake soup). Its texture is chewy and soft. It is traditionally served during the New Year, symbolizing longevity and prosperity. It can also be turned into delicious tteokbokki.

1

2



Composition	Kue Teuck
Net Weight	1 500g 2 1kg



Cooking Master Busan Eomuk (쿠킹마스터 부산어묵 사각)

Odeng (Korean fish cake) is made from fish meat with a soft texture. Busan Eomuk has the original flavor of Korean odeng or eomuk. Odeng can be served with a savory and delicious odeng broth. It is perfect for enjoying as a snack or as a complement to other dishes.

1



2



Composition Odeng 100%

Net Weight

- 1** 220g (200g + Seasoning 20g (6 Sheet))
 - 2** 1kg (31 Sheet)
-

Odeng + Broth Seasoning (오뎅+분말)

Odeng is a Korean fish cake with a soft and chewy texture, complemented by an authentic and rich broth seasoning, delivering a deep umami flavor that warms the soul. This product comes with special seasoning inside, ensuring you can easily prepare a delicious, savory Korean-style broth.

1



2



3



Composition Odeng / Seasoning

Net Weight

- 1** 100g + Seasoning 10g (3 Sheet)
 - 2** 220g (200g + Seasoning 20g (6 Sheet))
 - 3** 450g (400g + 50g Seasoning (12 sticks))
-

Odeng Seasoning (오뎅분말)

Odeng seasoning is the key to the deliciousness of Korean fish cake dishes. More than just a flavor enhancer, it is the foundation of a rich and savory broth, creating an authentic dining experience. The right odeng seasoning provides a deep, warming umami flavor, setting it apart from ordinary broths.

1



2



Composition Odeng Seasoning

Net Weight **1** 500g **2** 300g

Odeng Oppa Oppa (오빠오빠 오뎅)

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

1



Composition Odeng 100%

Net Weight 1 1kg (31 Odeng)

Odengpokki (오뎅볶이)

Odengpokki is an exciting innovation of odeng (Korean fish cake) with savory sauce hidden inside, ready to deliver an unexpected burst of flavor.

1



Composition Odeng + Sauce

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

Spicy Cream Carbonara (로제 떡볶이 소스 분말)

Spicy Cream Carbonara Flavor Seasoning (Rose Tteokbokki) is a convenient sauce powder perfect for making rose tteokbokki, as it has a delicious and delightful taste. The balanced combination of spiciness, creaminess, and sweetness creates the authentic and much-loved flavor of Rose Tteokbokki.

1



2



3



Composition Rose Tteokbokki Seasoning

Net Weight 1 200g 2 500g 3 1kg

Oh~Saus Tokpokki (떡볶이 소스)

Tteokbokki Sauce is made from carefully selected high-quality ingredients. This sauce can be used to make the broth for tteok (Korean rice cakes) dishes. It has a slightly spicy and delicious flavor. With this sauce, you can make authentic Korean tteokbokki at home.



Composition	Tokpokki Sauce			
Net Weight	① 250g	② 500g	③ 1Kg	④ 5Kg

Oh~Saus Kimchi (김치소스)

Kimchi Sauce from Java Super Food is a convenient, ready-to-use sauce. Java Superfood Kimchi Sauce can be directly mixed and stirred into vegetables such as napa cabbage, radish, and carrots, allowing it to be enjoyed immediately without the hassle of mixing with many ingredients like chili powder, anchovy oil, garlic, and others.



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

Oh~Saus Chicken Sauce (꿀닭소스)

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



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

Oh~Saus Bulgogi (불고기소스)

Bulgogi sauce is a high-quality and practical ready-to-use sauce. Bulgogi is a traditional Korean dish. This bulgogi sauce can be used to marinate meat that will be cooked into bulgogi. Its distinctive sweet and savory taste creates an authentic Korean grilled meat flavor.



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

Oh~Saus Jjajang (짜장소스)

Javasuperfood's Jjajang Sauce has received a halal certification from MUI so everyone can enjoy it. Jjajang Sauce can be used as a seasoning to make the sauce for jjajang myeon (jjajang noodles) or jjajang bab (jjajang rice). It can be added directly while cooking for a more practical and delicious experience.



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

Oh~Saus Japchae (잡채소스)

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



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



Oh~Saus Spicy Marinade Lv 10 (매운 양념소스 LV10)

The marinade sauce is made from high-quality selected ingredients, with a unique blend of spicy flavor. This spicy marinade sauce can be applied to a variety of foods, such as grilled fish, chicken satay, goat satay, beef satay, fried noodles, steak, and other grilled dishes.



SHU 3.000

Composition	Marinade 100%			
Net Weight	① 250g	② 500g	③ 1Kg	④ 5Kg

Oh~Saus Spicy Marinade Lv 20 (매운 양념소스 LV20)



SHU 7.000

Composition	Marinade 100%			
Net Weight	① 250g	② 500g	③ 1Kg	④ 5Kg

Oh~Saus Spicy Marinade Lv 30 (매운 양념소스 LV30)

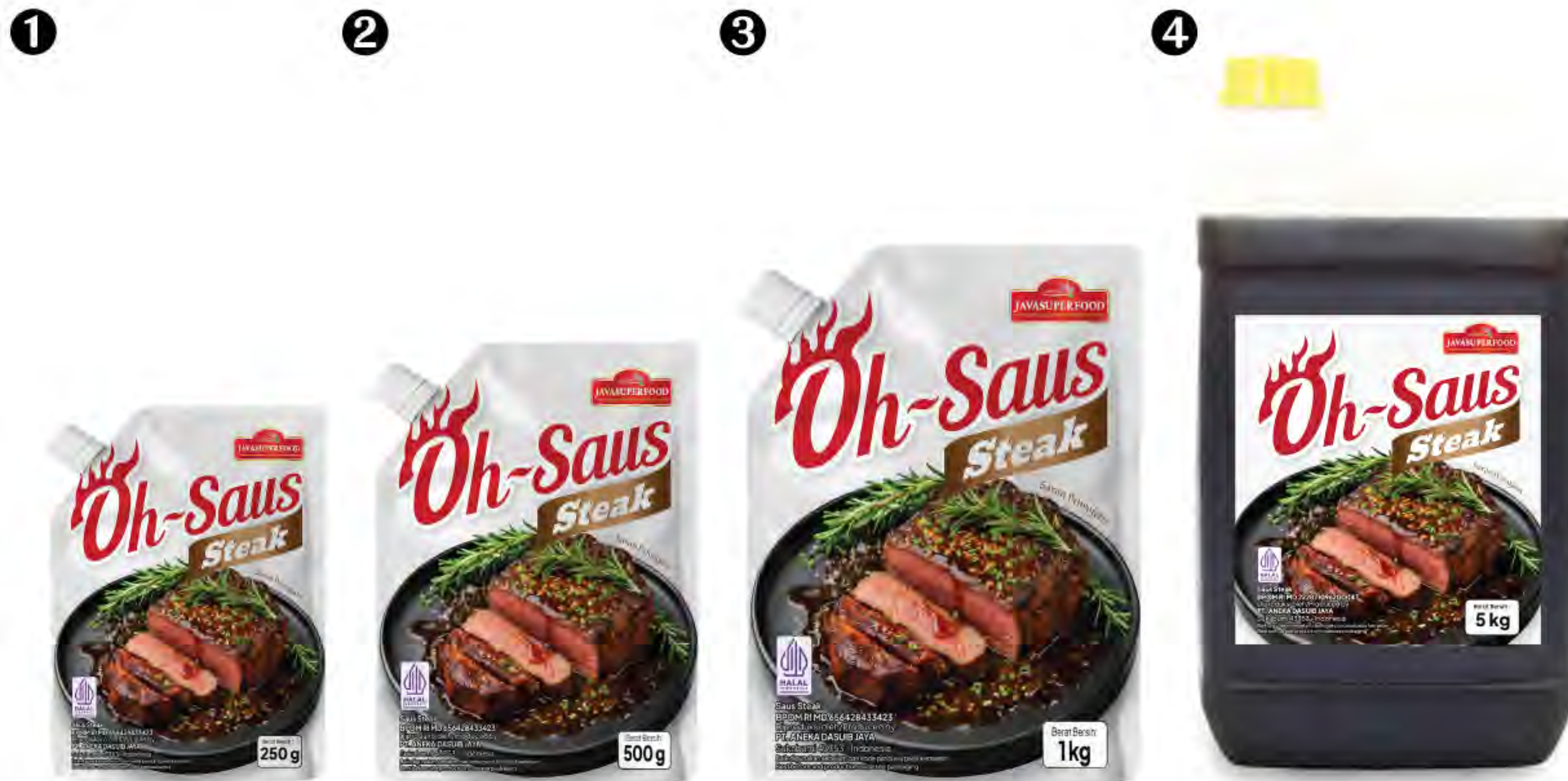


SHU 11.000

Composition	Marinade 100%			
Net Weight	① 250g	② 500g	③ 1Kg	④ 5Kg

Oh~Saus Steak (스테이크 소스)

Javasuperfood Steak Sauce is a premium sauce specially crafted to bring the taste of restaurant-style steak to your home. Javasuperfood Steak Sauce is the perfect choice to complement grilled meat dishes, whether chicken or beef, with its exceptional flavor.



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

Oh~Saus Black pepper (블랙페퍼 스테이크 소스)

Javasuperfood Blackpepper Sauce is a special sauce with a distinctive spicy and savory flavor from selected black pepper. Made from high-quality ingredients and crafted with a perfect balance of flavors, Javasuperfood Blackpepper Sauce makes every dish taste more delicious, classy, and rich in flavor.



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

Oh~Saus Mushroom (머쉬룸 스테이크 소스)

Javasuperfood Mushroom Sauce is a delicious sauce with a blend of savory, smooth mushroom flavor and a distinctive aroma that stimulates the appetite. Javasuperfood Mushroom Sauce adds a rich creamy touch, making every dish taste more special.



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



Oh~Saus BBQ (바베큐소스)

Javasuperfood BBQ Sauce is a ready-to-use dipping sauce that is perfect for meat, fish, and various snacks. This sauce has a rich, appetizing, and delicious flavor that will surely enhance the enjoyment of every bite.



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

Oh~Saus Teriyaki (데리야끼소스)

Ready-to-use Teriyaki sauce is a sauce that can be used directly without adding any other ingredients. Teriyaki is a Japanese cooking technique where food is grilled or roasted and coated with sauce. Teriyaki sauce can be added to dishes such as beef, chicken, fish, and other recipes to enhance the savory flavor.



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



Corn Tea (옥수수 차)

Roasted Corn Tea from Javasuperfood is made from 100% roasted corn kernels and contains no added ingredients. The carefully selected kernels provide a distinctive aroma and a delicious taste. This traditional Korean beverage is very refreshing and caffeine-free, making it perfect to enjoy anytime.



Composition	Corn Seeds 100%
Net Weight	1 1Kg

Barley Tea (보리차)

Roasted Barley Tea from Javasuperfood is made from 100% roasted barley kernels and contains no added ingredients. The carefully selected kernels provide a distinctive aroma and delicious taste. It is very popular in Korea as a calming daily beverage and is caffeine-free.



Composition	Barley Seeds 100%
Net Weight	1 1Kg

인도네시아 상품군 INDONESIAN PRODUCT

The authentic taste of Indonesian cuisine



**RETORT
FOOD**

Skipjack Tuna Chili Sauce (참치 삼발)

Javasuperfood Cakalang Sambal is a premium instant sambal with a distinctive Sulawesi flavor. Made from fresh cakalang fish, it offers a perfect blend of spicy, savory, and strong aroma. Enjoy the delicious taste of Indonesia!



Composition	Chili Sauce and Skipjack Tuna
Net Weight	50g
Flavor Variants	
① Rica Rica	② Fried chili sauce
③ Balado	④ Betutu
⑤ Gulai	⑥ Pasmol
⑦ Woku	

Sambal Instant (즉석 삼발)

Javasuperfood Instant Sambal Collection is a range of ready-to-serve sambals that capture the delicious spicy flavors of Indonesia. This sambal is very practical, tasty, and rich in spices.



Composition	Sambal with Various Flavors
Net Weight	50g
Flavor Variants	
① squid	② onion
③ spicy fried	④ Green
⑤ Jengkol	⑥ Petai
⑦ shrimp paste	⑧ Anchovies
⑨ tomato	⑩ shrimp



Fried Rice Seasoning (나시고랭용 분말)

Cooking Master Fried Rice Seasoning is a selection of dried spices and seasonings designed to make delicious fried rice in a practical way without the need for additional seasonings. It is easy to use for everyday meals and quick to prepare.

<p>1</p>  	<p>2</p>  	<p>3</p>  	
<p>4</p>  	<p>5</p>  	<p>6</p>  	
<p>7</p>  	<p>8</p>  		

Net Weight	20g, 400g, 1 kg
1 Balado Flavor	2 BBQ Flavor
3 Chicken Flavor	4 Special Chicken Flavor
5 Curry Flavor	6 Beef Flavor
7 Shrimp Flavor	8 Seafood Flavor

Frozen Spices (냉동야채)

Frozen Spice refers to spices or vegetables that are ready to be cooked. Made using carefully selected ingredients, the processing is done properly and hygienically, preserving the quality and freshness of the vegetables.

<p>1</p> 	<p>2</p> 	<p>3</p> 	<p>4</p> 
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Composition	Frozen Spices 100%
Net Weight	1kg and 500g
1 Sliced Bombay Onion	2 Sliced Green Onion
3 Sliced Garlic	4 Sliced Dried Red Chili

Garlic Powder (마늘분말)

Garlic powder is an essential staple in the culinary world. With its strong flavor and distinctive aroma, this powder serves as a convenient alternative to fresh garlic without compromising on taste quality. Garlic powder can be used in a variety of dishes.



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

Fried Shallots (샬롯 튀김)

Cooking Master Fried Shallots are made from high-quality selected shallots, carefully harvested to ensure the best freshness, texture, and flavor. Processed hygienically with a special frying technique, these shallots deliver perfect crispiness and a distinctive aroma that stimulates the appetite.



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

Meat Tenderizer (연육제)

Cooking Master Fried Shallots are made from high-quality selected shallots, carefully harvested to ensure the best freshness, texture, and flavor. Processed hygienically with a special frying technique, these shallots deliver perfect crispiness and a distinctive aroma that stimulates the appetite.



Composition		Dextrose Monohydrate, Protease Enzyme	
Net Weight	①	100g	② 500g
	③		1kg

Instant Seasoning (스낵 시즈닝)

Cooking Master presents instant seasoning flakes in various flavors. This seasoning can be used as an ingredient in dishes to enhance their taste. Made with carefully selected ingredients, it creates a savory and delicious flavor. It's the perfect practical seasoning for every family.



Composition	Instant Seasoning
Net Weight	20g

Flavor Variants

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



Forest Honey (목청 꿀)

Wild raw forest honey, harvested sustainably by the indigenous communities of Sumatra. 100% raw and unheated, which allows our honey to retain all the natural goodness: pollen, enzymes, vitamins, amino acids, antioxidants, propolis, minerals, and its natural flavor.



Composition	100% Forest Honey	
		Bottle
Net Weight	❶	360g
	❷	380g

Forest Honey Stick (목청 꿀 스틱)

Sumatra Forest Honey is 100% pure honey from the tropical forests of Sumatra, conveniently packaged in ready-to-consume sticks for easy daily energy intake and immunity boost. This honey contains a range of B vitamins and Vitamin C, as well as antioxidants, making it a natural superfood choice.



Composition	100% Forest Honey	
Net Weight	❶	10g x 10 Stick 10g x 20 Stick
	❷	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. This raw honey is collected from wild bee hives, preserving its natural content, including B vitamins, Vitamin C, antioxidants, and enzymes.



Composition	100% Forest Honey	
Net Weight	❶	1.1 Liter + Box
	❷	1.1 Liter

SEAWEED SNACKS

Crispy and Delicious Snacks



Nori Go (노리고 김스낵)

Nori Go is a healthy and nutritious seaweed snack for all ages. Through a slow oven-baking process to lock in the best aroma and quality, Nori Go is delicious to enjoy as a family snack or as a side dish with rice.



Composition	Seaweed, Oil, Seasonings
Net Weight	3g
<ul style="list-style-type: none"> 1 Original Flavor 2 Spicy Flavor 3 BBQ Flavor 4 Grilled Corn Flavor 5 Wasabi Flavor 6 Banana Flavor 7 Balado Flavor 8 Cheese Flavor 9 Chicken Flavor 	

Norigo Tempura (노리고 덴푸라)

Norigo Tempura is a seaweed snack wrapped in spring roll skin, slowly oven-dried to enhance its aroma and quality. Norigo Tempura can be enjoyed on its own or paired with fried rice and noodles. It's the perfect snack companion for any activity.



Composition	Seaweed, Spring Roll Skin, Seasonings
Net Weight	50g and 25g
<ul style="list-style-type: none"> 1 BBQ Flavor 2 Original Flavor 3 Spicy Flavor 	

Giant Sheet (자이언트 시트 김스낵)

Featuring a satisfying double size, Giant Sheet is slowly oven-baked for the best quality and aroma. Available in 6 delicious flavor varieties for you to choose from according to your taste.



Composition	Seaweed and Seasonings		
Net Weight	3.5g		
① Original	② Fried Chicken	③ Cheese	
④ Spicy	⑤ Grilled Corn	⑥ BBQ	

Giant Double Nori (자이언트 더블 노리)

Giant Double Nori comes in a larger size with 2 sheets, offering more satisfaction and convenience. Slowly oven-baked for the best aroma and quality, this savory nori is perfect as a companion for noodles, fried rice, or your favorite meatballs.



Composition	Seaweed and Seasonings			
Net Weight	5.5g			
① Spicy	② BBQ	③ Fried Chicken	④ Original	
⑤ Grilled Corn	⑥ Shrimp	⑦ Butter	⑧ Seafood	

Nori Crispy with Rice Paper (노리고 김부각 스낵)

Nori Crispy is a delicious seaweed snack coated with spring roll skin. Slowly oven-dried for the best aroma and quality, these two sheets of seaweed wrapped in spring roll skin are perfect for accompanying your study or relaxation time.



Composition	Seaweed, Spring Roll Skin, Oil, Seasonings						
Net Weight	20g						
① Original Flavor	② Spicy Flavor	③ Cheese Flavor	④ BBQ Flavor	⑤ Balado Flavor	⑥ Wasabi Flavor	⑦ Grilled Corn Flavor	



Norigo Roasted Seaweed (노리고 조미 도시락김)

This nori roasted with sesame oil is delicious as a snack or a side dish with warm rice. Made from imported ingredients, it is slowly oven-baked for the best aroma, then goes through a two-step grilling process (230-270°C) with savory seasoning that tantalizes the taste buds.

1



2



3



Composition	Seaweed and Seasonings		
Net Weight	● 4.5g ● 9g (4.5g x 2pcs)	● (2+1) 13.5g (4.5g x 3pcs)	
	● (1+1) 9g (4.5g x 2pcs)	● (6+3) 40.5g (4.5g x 9pcs)	
1 Original Flavor	2 BBQ Flavor	3 Spicy Flavor	

Packaging PROMO! Free Character Tattoo Stickers!

Double Nori (더블 노리롤)

Double Nori in a convenient pack comes with a variety of flavor options. Slowly oven-baked for the best aroma and quality, and includes a free toy tattoo, making snack time even more fun and enjoyable for kids.



FREE Tattoo Sticker

Composition	Seaweed and Seasonings	
Net Weight	Multipack 2.5g x 12pcs	
1 Original Flavor	2 BBQ Flavor	
3 Chicken Flavor	4 Corn Flavor	
5 Seafood Flavor	6 Spicy Flavor	
7 Butter Flavor	8 Shrimp Flavor	

Nori Roll (노리롤)

Nori Roll is a seaweed roll coated with sugar for a crispier and sweeter texture, enjoyed by both kids and adults. Made from imported dried seaweed, it is slowly oven-dried to enhance its aroma and quality, then produced with a two-step grilling process at 130-150°C and seasoned to enhance its flavor and appeal.



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

Nori Roll Double (더블 노리롤)

Double Nori Roll contains two pieces of premium quality nori rolls with a crispy texture and a variety of delicious flavors. Made from imported dried seaweed, it is slowly oven-dried to enhance the best aroma and quality, then produced with a two-step grilling process at 130-150°C. Enjoy the savory sensation with special seasoning that will leave you craving more with every bite.



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

Jaerae Roasted Seaweed (조미 도시락김)

Jaerae Roasted Seaweed is made from carefully selected premium quality seaweed, slowly roasted to bring out the best aroma and flavor. With a two-step grilling process at temperatures of 230-270°C, it creates an authentic savory taste, perfect as a complement to kimbap, side dishes, or a healthy snack. An ideal choice for a healthy and nutritious lifestyle. Enjoy each crispy bite full of natural flavor.



Composition	100% Seaweed
Net Weight	① 5g ② 45g (5g x 9pcs) ③ 10g (5g x 2pcs)

Pororo The Little Penguin



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Pororo Nori Snack (뽀로로김스낵)

Pororo Nori Snack is a savory roasted seaweed snack made from natural ingredients. Slowly oven-baked for the best aroma and quality, this healthy snack comes in a fun Pororo character packaging, making snack time even more exciting for kids!

1

2

3



Composition	Seaweed and Seasonings
Net Weight	36g (3g x 12 Sachet)
1	Original
2	BBQ
3	Shrimp

Pororo Dosirak (뽀로로 조미 도시락김)

Dosirak Grilled Seaweed is a convenient snack made with slowly roasted seaweed to produce the best aroma and quality. Packaged attractively with the Pororo character, it's perfect for families and children.

1

2



3



Composition	Seaweed and Seasonings
Net Weight	● 5g ● 10g (5g x 2pcs) ● 45g (5g x 9pcs)
1	Original
2	BBQ
3	Spicy

Pororo Nori Flakes Sachet (뽀로로 김자반)

This seasoned seaweed with sesame seeds and sesame oil is perfect as a food topping or snack. Slowly oven-baked to enhance its aroma and quality, making it your reliable companion for every activity.



Composition Seaweed and Seasonings

Net Weight 5g (12 Sachet)

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



Pororo Seaweed Single Roll (뽀로로 싱글 노리롤)

One roll of high-quality nori, roasted until crispy, ready to eat, and packed with nutrients. Slowly oven-baked to enhance the best aroma and quality, this convenient snack is loved by both kids and adults as a meal companion or daily snack.



Composition Seaweed and Seasonings

Net Weight 36g (12pcs x 3g)

① Original Flavor ② BBQ Flavor ③ Balado Flavor ④ Fried Chicken Flavor ⑤ Grilled Corn Flavor

Pororo Seaweed Twin Roll (뽀로로 더블 노리롤)

Snack Nori Roll with Two Pieces is a delicious snack made from crispy roasted nori sheets, rolled into a convenient pack. Slowly oven-dried to enhance its aroma and quality, offering a perfect blend of savory and umami flavors that are ideal for enjoying anytime.



Composition Seaweed and Seasonings

Net Weight 60g (10pcs x 6g)

① Original Flavor ② BBQ Flavor
③ Spicy Flavor

Pororo Long Sheet (뽀로로 롱시트 김스낵)

Pororo Long Sheet is a savory and crispy roasted seaweed snack. It is slowly oven-dried to enhance its aroma and quality, making it the perfect companion for activities such as watching TV, studying, and relaxing.



Composition	Seaweed and Seasonings
Net Weight	15g
1 BBQ Flavor 2 Original Flavor 3 Spicy Flavor	

Pororo Seaweed Tempura (뽀로로 김부각)

Nori Tempura is a seaweed snack wrapped in spring roll skin, slowly oven-baked to enhance its aroma and quality. It's the perfect companion for snacking while watching TV, studying, or relaxing.



Composition	Seaweed and Seasonings
Net Weight	25g and 50g
1 BBQ Flavor 2 Original Flavor	

Pororo Nori Flakes (뽀로로 김자반)

Seasoned seaweed with sesame seeds and sesame oil, slowly oven-baked to enhance its aroma and quality. The perfect choice as a food topping or a fun snack companion for any activity.



Composition	Seaweed and Seasonings
Net Weight	50g
1 Original Flavor 2 BBQ Flavor 3 Spicy Flavor 4 Beef Flavor 5 Seafood Flavor	



Seasoned Nori Flakes (조미 김가루) Standing Pouch

Seasoned Nori Flakes made from imported seaweed, grilled twice (195-215°C) and slowly oven-baked for the best aroma and quality. Combined with sesame seeds and fried shallots, it's perfect as a savory topping for rice, noodles, or porridge.



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasonings

Net Weight 60g

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

Multipack Nori Flakes (조미 김가루)

Seasoned Nori Flakes Sachet is a convenient single-serving solution to enhance the umami flavor of your dishes. Made from imported seaweed that is slowly oven-baked and grilled twice (195-215°C) for the best aroma and quality. Compact and easy to carry anywhere!



**Multipack
12 Sachet**



Composition Seaweed and Sesame Seeds

Net Weight 7g x 12 Sachet

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





Multipack Nori Flakes (조미 김가루)

Nori Flakes Pack is a convenient single-serving solution to enhance the umami flavor of your dishes. Made from imported seaweed that is slowly oven-baked and grilled twice (195–215°C) to achieve the best aroma and quality. Packaged in a hanging pouch for easy storage and portability, making it perfect to take anywhere! Ideal for adding flavor to a variety of dishes, from rice to snacks.



Composition Seaweed, Sesame Seeds, Oil & Seasonings

Net Weight 7g x 12 Sachet + 1 pcs 7g

- ① Original Flavor ② Spicy Flavor
- ③ BBQ Flavor



Gim Jaban Nori Flakes (김자반)

Gim Jaban is imported seaweed pieces that are grilled twice (270–300°C) and slowly oven-baked to enhance the best aroma and quality. Combined with sesame oil and salt, it's perfect as a food topping or a snack companion while relaxing.



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasonings

Net Weight 50g

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

Gim Jaban Nori Flakes (Kwangcheon Kim) (김자반)

Gim Jaban Kwangcheon Kim is a crispy Korean-style nori flake. It is slowly oven-baked and grilled twice (270–300°C) to achieve the best aroma and quality. With a savory sesame oil seasoning, it is perfect for rice, noodles, salads, or as a direct snack.



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasonings

Net Weight 50g

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

Nori Flakes Furikake (후리가케)

Daikichi Nori Furikake combines imported seaweed and crispy anchovies. It is slowly oven-baked and grilled twice (270–300°C) for the best aroma and quality. Savory with sesame oil, it is delicious as a snack or as a topping for dishes.



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasoning

Net Weight 60g

- ① Original Flavor ② Cheese Flavor ③ Grilled Corn Flavor
④ BBQ Flavor ⑤ Beef Flavor
⑦ Chicken Flavor ⑧ Seafood Flavor ⑥ Spicy Flavor

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

Nori Flakes with a blend of rice noodles, sesame seeds, and crispy shallots. Slowly oven-baked for the best aroma and quality, making it the perfect topping to enhance the flavor of any dish.



Composition Seaweed, Sesame Seeds, Oil, Shallots, Seasonings

Net Weight 5g

- ① Original Flavor ② BBQ Flavor ③ Spicy Flavor



SUKABUMI FACTORY



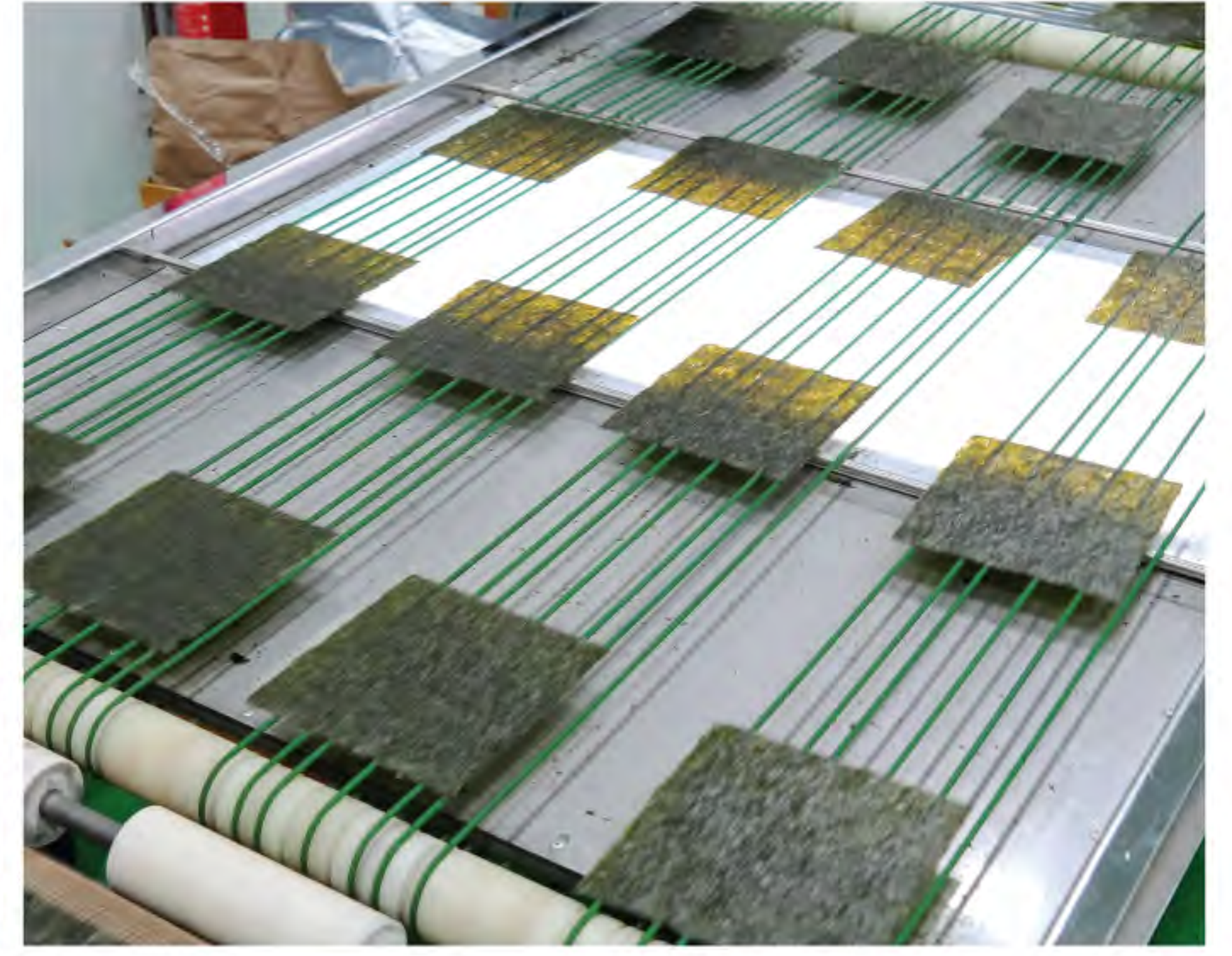
Java Factory 1



Java Factory 2



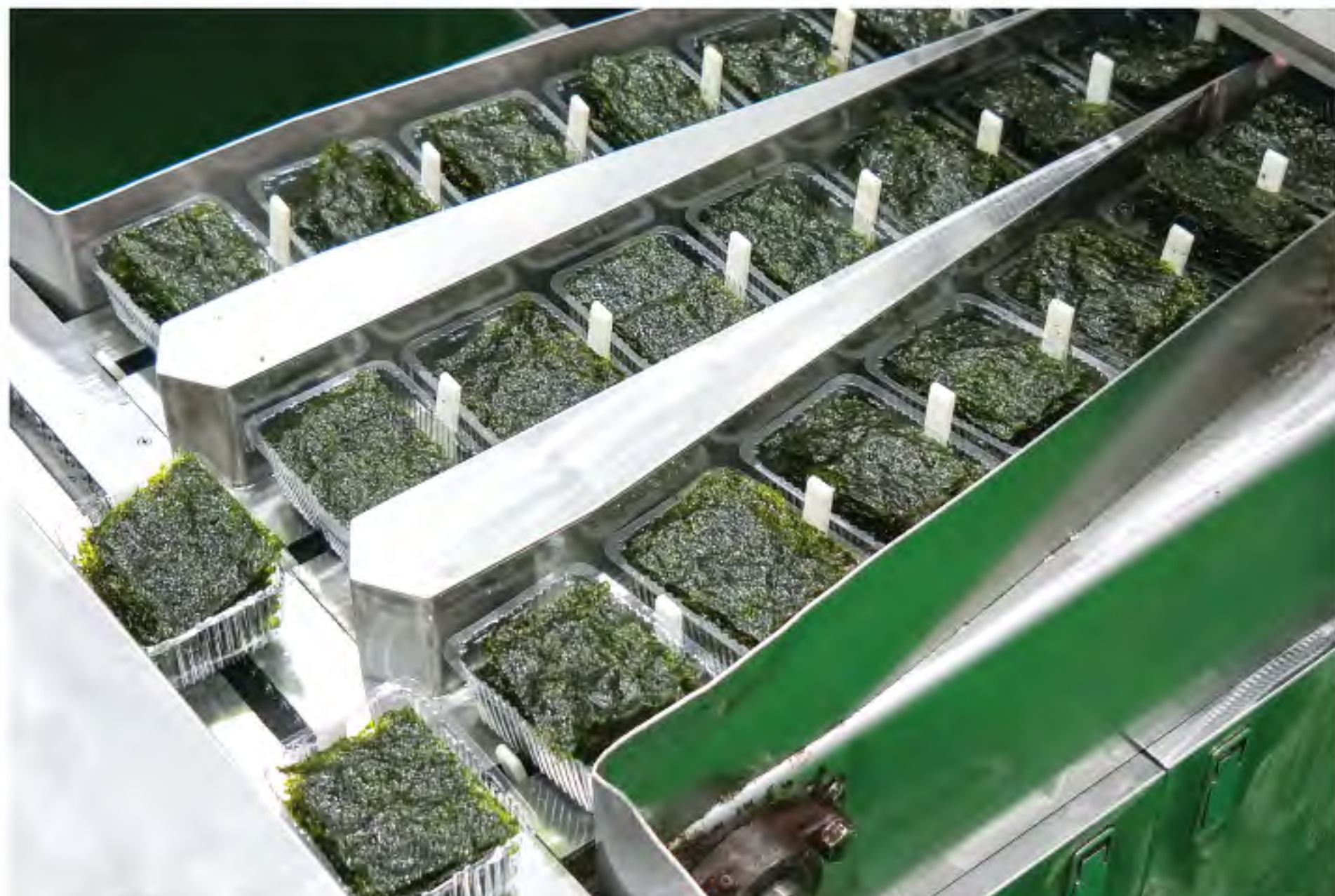
Processing of Sushi Nori



Production Process of Seasonings and Oils



Production Process of Grilled Seaweed Dosirak



Production Process of Nori Flakes



Raw Material Room and Warehouse



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Chief of
Research &
Development

Mr. Lee Kwang In



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



Sauce



Retort



Seasoning

Mr. Lee Kwang In

EVENT EXPO JAVASUPERFOOD



Gulfood  **Dubai**
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JAPAN INT'L FOOD & BEVERAGE EXPO
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Indonesia
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16-19 Oct 2025

SIAL  **Indonesia**
Interfood Jakarta
INSPIRE FOOD BUSINESS
12-15 Nov 2025



 **Indonesia**
PRJ
Pekan Raya Jakarta

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