



Company owner:  
Ade Permata Surya

# Hearty Foodie

Product: Fruit Strip  
<http://www.heartyfoodie.com/>

Hearty Foodie was established by Ade Permata Surya and Nur Sofia WY, who share a concern that too many snacks on the market in Indonesia focus only on looks and taste. Hearty Foodie products, available in 55 retail outlets and supermarkets, are made with natural ingredients like dried fruit puree, oats and almonds. Frutaday fruit strips are made of fruit puree in mango and strawberry flavour. Mister Timber are crackers made of oats and almonds, available in choco, cheese, raisin banana and raisin strawberry flavours.

**Good Food Good Mood!**

**Mister Timber** Raisin Strawberry  
Mister Timber Raisin Banana

**Frutaday** Fruit Strip MANGO  
Frutaday Fruit Strip STRAWBERRY

GOOD SOURCE OF VITAMIN

GOOD SOURCE OF FIBER

GOOD SOURCE OF MINERAL

100% REAL FRUIT  
0% FAT  
ENERGY 48 KCAL



The product can be found at:

Mobile: +62 8821 1259 917

Instagram:  
@fruitaday and @mistertimber

Facebook account:  
MisterTimber and Frutaday

# Cokelat nDalem

Product: Chocolate  
<http://cokelatndalem.com/>

Asri Meikawati and her husband Wednes Aria Yudha started Coklat nDalem in 2013 from their parent's house in Yogyakarta. After two years in a very small kitchen, they decided to open a store so they could share their passion for Indonesian chocolate. The chocolate bars celebrate Indonesia both in taste and culture, with each flavour carrying its own story. There are 18 flavours in five ranges, using Indonesian spices and coffee from six different regions of Indonesia.



Company owner:  
Asri Meikawati Hazim



The product can be found at:

Jl. Bhayangkara No.23, Ngampilan,  
Kota Yogyakarta, Daerah  
Istimewa Yogyakarta 55261.

Phone: +62 274 5868 58





Company owner:  
Daisy Anggraini

## Denz's Food Products

Product: Traditional Lolly Ice Cream  
[www.denz-food.com](http://www.denz-food.com)

Denz's Es Potong ice cream bars made with coconut milk and fresh fruits, with no artificial preservatives or sweeteners. The delicious flavour and smooth texture is achieved by processing with advanced technology to create premium ice cream which is soft, dense and doesn't melt easily. The bars come in 10 flavours: chocolate, strawberry, durian, avocado, red bean, green bean, coconut, jackfruit, fermented black glutinous rice and sweet corn.



**Denz's**  
**Es Potong**

Coklat	Kacang Merah
Durian	Kacang Hijau
Strawberry	Ketan Hitam
Apukat	Kelapa Muda
Nangka	Jagung Manis

**Buah Asli**



[www.denz-food.com](http://www.denz-food.com)

The product can be found at:  
<http://denz-food.com/our-outlets>.

Contact person:  
Daisy Anggraini  
Mobile: +62 816 1922 310  
Email: [denzfood@gmail.com](mailto:denzfood@gmail.com)

# CV Tiga Diva Jaya (DIV Food)

Product: Boneless milkfish  
<http://tigadivajaya.blogspot.co.id/>

CV Tiga Diva Jaya, or TDJ, was founded in 2013. It produces a range of boneless fish products under the brand Tiga Diva or Div Food. Div Food has several products, including frozen boneless milkfish that is ready to be made into various kinds of delicious dishes, milkfish complete with seasoning, and the popular frozen smoked boneless milkfish. The latest creation from Div Food is called Crispy Fish Bite - soft boneless fish meat in a delicious crunchy coating.



Company owner:  
Dewi Alima Nostalia  
Suseno



The product can be found at:  
Puri Surya Jaya, B1-48 Gedangan  
Sidoarjo-Jawa Timur.

Mobile: +62 8564 8158 125

<http://divfood.wixsite.com/divfood>





Company owner:  
Erythrina Jasminta Sari  
Waluyo

## CV Giri Sari Food

Product: Ready-to-eat Traditional Indonesian cuisine  
under Pawon Selera brand  
<http://www.pawonselera.com/>

Pawon Selera frozen meals offer a taste of Indonesian heritage at your convenience. Made with only the finest ingredients, they can be reheated by microwave, steamer, or oven. The practical, tasty, and healthy dishes include ayam taliwang, ayam opor, boneless ayam bakar bumbu and meat-based dishes such as sambal goreng daging and semur daging pedas.



The product can be found at:

CV Giri Sari Food,  
Jalan Gotong Royong No. 30,  
Cilandak KKO, Jakarta Selatan.

Mobile: +62 811 8003 556  
(WA available)

Email: pawonselera@yahoo.com

# Fianti Bakery n Cake

Product: Bread and Cake  
<http://fianti-jogja.blogspot.co.id/>

Fia Bakery and Cake started in 1998 with only a traditional product called ampyang coklat, a traditional Javanese snack using peanuts and chocolate. As the company grew, Fia Bakery and Cake also produced other snacks such as pia, ampyang jahe (ginger ampyang), bread and cakes. The product range now includes ampyang coklat, ampyang jahe, phia keju, chiffon buah, chiffon pandan and chocolate cake.



Company owner:  
Fatma Arief Fianti



The product can be found at:

Jl. Kadipaten Kidul No. 2  
(Barat Pasar Ngasem)  
Kraton - Yogyakarta.

Phone: +62 274 716 1915  
Mobile: +62 812 272 1046





Company owner:  
Margaretha Chrisna Sari

# Rendang Den Lapeh

Product: Beef Rendang  
<http://rendangdenlapeh.com/>

Rendang Den Lapeh uses an original recipe passed down for three generations, for its packaged rendang products, which are delivered to almost all cities in Indonesia from Aceh to Papua. Rendang Den Lapeh is also proud to promote Indonesia's culinary heritage abroad, and has been purchased by customers to take to London, Tokyo, Melbourne and Seoul. A favourite meal for mountaineers, the rendang has even accompanied climbers to Mount Everest. The range includes mouth-watering rendang daging, rendang paru, rendang ayam and rendang jengkol.



The product can be found at:

Cluster Mulya Insani No. 3,  
Jalan H. Muhari RT04/RW01  
Jatimulya Depok 16413.

Phone: +62 822 1313 3011  
Mobile: +62 821 1006 7004

Email:  
[rendangdenlapeh@gmail.com](mailto:rendangdenlapeh@gmail.com)

# Bakpiapia Djogdja (CV Zoehada Pangan Kreatif)

Product: Bakpia  
[www.bakpiapia.com](http://www.bakpiapia.com)

Bakpiapia began as a home industry in June 2004 in Yogyakarta.

The sweet snacks were introduced to the public through meetings, gatherings, and family events. Then, by word of mouth, it became known for its distinctive crunchy taste, more filling and crispy skin. The business has grown rapidly to seven stores in Yogyakarta, selling more than 10 varieties. Bakpiapia aims to deliver "more bakpia than the original" and continues to innovate its product, which is presented in unique packaging.



Company owner:  
Marizna



The product can be found at:

Jalan Dagen No. 7  
(Depan Hotel Whiz),  
Sosromenduran, Gang Jl Malioboro.

Mobile: +62 8510 0442 846

Check other outlets at:  
<http://www.bakpiapia.com/outlet/>





Company representative:  
Ni Nyoman  
Kertawidyawati

## PT Hatten Bali

Product: Wine  
<http://www.hattenwines.com/>

Hatten Wines is 100 percent Balinese company. Its story began in 1968, when Ida Bagus Oka Gotama started a company called Dewi Sri, making rice wine (brem) and rice liquor (arak) which are still produced to this day. Hatten Wines was established in 1994 and started with the fresh rosé wine which the company is now famous for. Today Hatten Wines produces a range of white, red, rosé and sparkling wines made in Bali using local grapes.



The product can be found at:

Hatten Wines Jakarta Cellardoor:  
Jl. Benda No. 1F, Kemang,  
Jakarta Selatan 12560.  
Phone: +62 21 7884 8448

Hatten Wines building:  
Jl. By pass Ngurah Rai No. 393,  
Sanur, Bali.  
Mobile: +62 8123 9645 077  
Email: [welcome@hattenwines.com](mailto:welcome@hattenwines.com)



**TWO**islands  
*from the vineyards of South Australia*

*TWO Islands wines won awards at CWSA 2015, TWO Islands Chardonnay and Shiraz bring home the CWSA 2015 Gold and Silver Medals*



# Kebab Turki Baba Rafi

Product: Kebab  
<http://babarafi.com/>

Kebab Turki Baba Rafi was established in 2003 and now has 1500 outlets in nine countries - Indonesia, Malaysia, Philippines, China, Netherlands, Singapore, Brunei Darussalam, Sri Lanka and Bangladesh. From its original range of Turkish kebabs, the menu has expanded to include burgers, salads, hot dogs and more, sold at outlets like kiosks and booths. It also provides a catering service for parties and events.



Company owner:  
Nilam Sari



The product can be found at:

Jakarta Office  
Jl. RS. Fatmawati No. 33 Pondok Labu – Jakarta Selatan.  
Hotline: +62 812 1052 2358 | Fax: +62 21 7503 071  
Email: [info@babarafi.com](mailto:info@babarafi.com)

Surabaya Office  
Ruko manyar Garden Regency kav. 29-30 Jl.  
Nginden Semolo No.109 Surabaya  
Hotline: +62 852 3362 1244 | Fax: +62 31 5992 405  
Email: [kebabturki.babarafi@gmail.com](mailto:kebabturki.babarafi@gmail.com)





Company owner:  
Nurfina Aznam

# An Nuur Herbal Indonesia

Product: Herbal Medicines

<https://annuurherbalindonesia.wordpress.com/>

An Nuur Herbal Indonesia was established in 1999 based on research about Curcumin, a substance in turmeric. It showed that white turmeric can be used as medication for cancer, inflammation, hepatotoxicity, haemorrhoids, allergies, asthma and inhibit the aging process. From these results, and the difficulty in obtaining pure chemicals for synthesis, An Nuur Herbal Indonesia began. Its founder, Prof. Dr. Nurfina Aznam, has created 37 product items in the form of powders and capsules.



The product can be found at:

Gowongan Kidul JT.III/410  
Yogyakarta 55232.

Contact person: Firman  
Mobile: +62 815 7881 9800  
(SMS available)

Email: [herbalannuur@gmail.com](mailto:herbalannuur@gmail.com)

# Prima Diet Catering and Nutrizima Healthy Food

Product: Custom made catering (healthy catering)  
<http://www.primadiet-catering.com/>

Dr Peni Hedi, a general practitioner and Master in Public Health specialising in nutrition, launched PrimaDiet Catering in 1999 as a catering service offering healthy meals selected especially for the customer's individual needs. Based on age, weight, height, personal tastes, lifestyle and health targets, PrimaDiet's nutrition-trained staff send clients an exciting and nutritious menu of Indonesian, Western, Asian or Mediterranean dishes each week.



Company owner:  
Peni Hedi Purwanti



The product can be found at:

Jl. Pondok Java VII No.2 Mampang  
Prapatan, Jakarta Selatan 12720.

Mobile: +62 851 0000 1610  
+62 818 0787 8180

E-mail: [info@primadiet-catering.com](mailto:info@primadiet-catering.com)





Company owner:  
Riezka Rahmatiana

## CV Ezka Giga Pratama (Pisang Ijo justmine)

Product: Pisang Ijo Justmine  
<http://pisangijo.com/>

In 2007, Pisang Ijo Justmine founder Justmine Riezka Ramatiana began to innovate the much-loved traditional Makassar snack. Within five years, the business grew to 280 outlets. Unlike the traditional pisang ijo, Pisang ijo Justmine combines the banana-based dessert with durian, chocolate, strawberry and vanilla. The latest creation comes with green cake, or bolu hijau, and the business now has its sights on going international.



The product can be found at:

Mobile: +62 81809204272

BBM: 235F0226

E-mail: [justmine.service@gmail.com](mailto:justmine.service@gmail.com)

# CV Monity Jaya Bersama

Product: Sarabba Sukmajahe  
(Traditional Beverage from Makassar)  
<http://sarabbakhasmakassar.blogspot.co.id/>

CV Monity Jaya Bersama was established in 2008 with the aim to produce and introduce to the public more foods from Makassar, in particular Sarabba, a drink popular in South Sulawesi. Its Sarabba Sukma Jahe product is made with a special recipe and produced from high-quality ingredients such as ginger extract, organic palm sugar, non-dairy creamer and spices.



Company owner:  
Rita Suryaningsih



The product can be found at:

JL. Monginsidi Baru, AB 4 No. 7,  
Maricaya Baru, Kec. Makassar, Kota  
Makassar, Sulawesi Selatan 90222.

Mobile: +62 813 8561 8998  
Email: sukmajahe@gmail.com





Company owner:  
Suci Senanti

# PT Saka Poros kartaredjasa

Product: Canned food  
<http://www.warungbuageng.com/>

Warung Bu Ageng was established in 2011 to present special Kutai and Javanese dishes more conveniently. The range includes sayur lodeh, paru masak ketumbar, terik daging, ayam nylekit, oseng mercon, tempe garit, duren mlekoh, es kopyor durian and many more. The canned varieties are expected to be available in supermarkets in Indonesia in the future.



The product can be found at:

Jl. Tirtodipuran, No.13, Mantrijeron,  
Kota Yogyakarta, Daerah  
Istimewa Yogyakarta 55143.

Phone: +62 274 387 191  
Mobile: +62 812 2950 8183  
E-mail: Bu.Ageng@yahoo.com

# UD Segar Harum Kopi Sidikalang

Product: Coffee  
[www.kopisidikalang.com](http://www.kopisidikalang.com)

UD Segar Harum has been processing Sidikalang coffee the traditional way since 1945 in Binjai, North Sumatra. What makes this traditionally processed coffee different from industrially processed coffee lies in the human touch - the touch of the human hand and heart. UD Segar Harum now also produces Gayo coffee, luwak coffee and more.



Company owner:  
Susi Wijaya



The product can be found at:

UD Segar Harum Binjai  
Jl. A. Yani No. 250, Binjai.  
Phone: +62 61 8821 147

Medan Outlet  
Kopisidikalang.com  
Jl. Majapahit No. 75C Medan.

Contact person: Susi  
Mobile: +62 812 6985 2019  
E-mail: [info@mandheling.com](mailto:info@mandheling.com)



Company owner:  
Claudia Syanny Latif

# Marguerite Nougat

Product: Nougat, Cookies  
<http://nougatworld.com/>

Marguerite Nougat was founded in 2011 by a pair of architects who wanted to make premium sweets with careful selection of ingredients and presentation. The range of nougat, cookies, spreads, cakes and energy bars have no chemicals and some are made using organic palm sugar. The nougat range now has 15 flavours, with the best sellers including dark chocolate, apricot pistachio and maple macadamia. All products are registered with the health department of Indonesia and halal-certified by MUI.



The product can be found at:

Jl. Raya Kelapa Nias Blok GN5  
RT01/RW06 No. 3,  
Pegangsaan Dua, Kelapa  
Gading Barat, Jakarta Utara.

Mobile: +62 813 8112 2228  
Email: [Info@Nougatworld.Com](mailto:Info@Nougatworld.Com)

# PT MagFood Inovasi Pangan

Product: Food seasoning with custom concept  
<http://www.magfood.com/>

Entrepreneur Yanty Melianty Isa used her extensive experience in the multinational FMCG (fast moving consumer goods) sector to establish PT MagFood Inovasi Pangan in 2001.

The company formulates and develops food seasonings and sauces to respond to the latest food trends. MagFood provides both small and bulk pack sizes of various products suitable for small, medium and large industries. MagFood Amazy is a subsidiary company that provides various service including franchising, food and beverages. Amazy Resto serves various Western menu and provide dine-in and delivery service.



Company owner:  
Yanty Melianty



The product can be found at:

Contact person: Nina  
Mobile: +62 811 8407 160

Jl. Duren Tiga Raya No.46, RT06/  
RW06, Duren Tiga, Pancoran,  
Jakarta Selatan 12760.

Phone: +62 21 7919 3162  
+62 21 7919 5134  
Mobile: +62 812 836 2089  
Email: magfood@cbn.net.id





Company owner:  
Yuki Rahmayanti

# Sweet Sundae Ice Cream

Product: Ice Cream

<https://www.facebook.com/Sweet-sundae-ice-cream-174302779335078/>

Sweet Sundae Ice Cream takes milk from local farmers in Kaliurang, near Yogyakarta, and makes natural ice cream with no artificial sweeteners, chemical dyes or preservatives. Its distributors are mostly women who are based at home. Among the delicious flavours available are banana, durian, tape ketan hijau, cookies, avocado, honey and dates, chocolate, strawberry, vanilla, green tea and red bean.



The product can be found at:

Jalan Palagan Perumahan  
Lempongsari Blok C, No.18A,  
Yogyakarta 55281.

Phone: +62 274 8851 89

Email: [sundaeoffice@gmail.com](mailto:sundaeoffice@gmail.com)