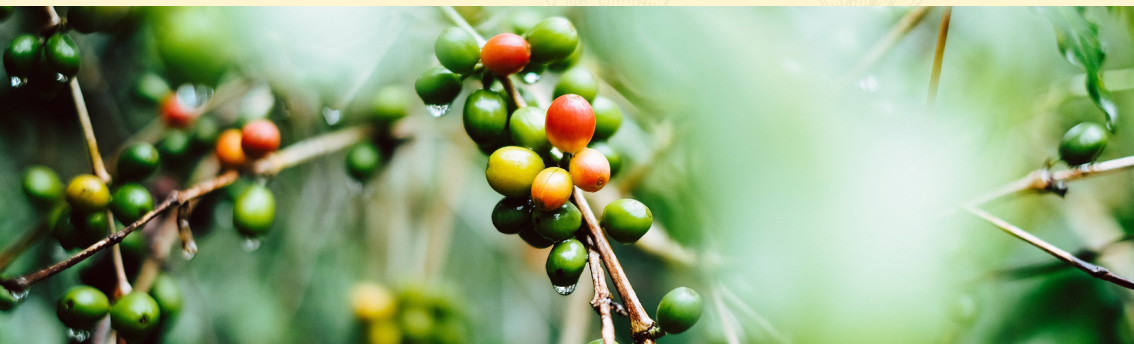


COMPANY PROFILE



2022



ABOUT US

Indonesia has been one of the giants if not the biggest producers of agricultural products for hundreds of years. As we know it, with its fertile soils, thousands of enormous amount of islands have been producing the best quality of spices that are coveted all around the world.

What happens now in Indonesia, is that a numerous high experienced and well performing farmer lost the market access which impact the social livelihood of themselves. Their lacking of the connection to the global market pays them so much price.

And there, Bumi Sulawesi plays a part. To connect these farmers to the global market and help our clients as agriculture importers to have a better understanding and a better decision-making about Indonesian food and agricultural products.



OUR SERVICES

It is our job to connect the world by providing the best matches of our clients to the best farmers and vice versa. Derived from this notion, its at a moral value that we push ourselves to serve you our best.

In terms of the pipeline business, our company meets your specifications by providing a quick service and assisting in your needs in terms of: best pricing from suppliers, transport and delivery services, import duties, insurance and inspection, hence, taking the hassle out of importing goods required by clients.

VISION

Bumi Megah Sulawesi, PT. is set out to be a leading trading company of variety of commodities originated from Indonesia.

MISSION

To increase the involvement of Indonesian farmer in world trading activity to improve the prosperity and social life and to spread our passion to the world about Indonesia's high quality products.



OUR PRODUCTS

FRESH RED ONION

Indonesian red onion has its own distinct and stronger smell compared to red onions originated from other countries such as South Asia and East Asia



Product Name	Red Onion	
Quality	Grade A	Grade B
Size	Large :64 mm or above	Large :64 mm or above
	Medium: 51-64 mm	Medium: 51-64 mm
	Small : 38-51mm	Small : 38-51mm
	General: 24-38mm	General: 24-38mm
Physical Defects (Shape, Color, Cracks etc.)	Less Than 5%	Less Than 8%
Quality Tolerance	5% by number/weight of onions	8% by number/weight of onions
Size Tolerance	5% by number/weight of onions	5% by number/weight of onions
Uniformity	Onions of the same origin, variety, quality and size.	Onions of the same origin, variety, quality and size.
Packaging	25 or 40 kg bags (by request)	25 or 40 kg bags (by request)
Production Capacity	Up tp 1500mt/month	Up tp 1500mt/month
MOQ	12mt	12mt



ARABICA

Green and Roasted Beans

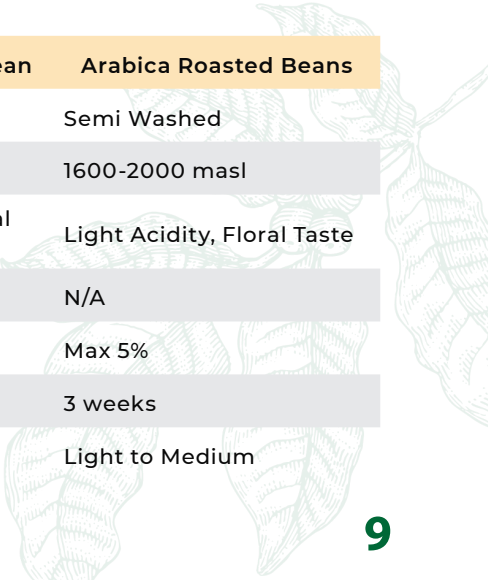
Indonesia is well known for its traditional practices of coffee cultivation, mostly on privately owned smallholder plantations.

Regions around Indonesia are frequently included in the region, as they share not only geographic proximity but also flavor profiles as well.

In general these coffees are known for their full-bodied, rich taste and vibrant yet low-toned and gentle acidity, and long finish / aftertaste. Some Indonesian coffees are quite earthy in flavour, a quality loved by some people but overpowering to others and take some getting used to, to be fully appreciated.



Product	Arabica Green Bean	Arabica Roasted Beans
Processing Method	Semi Washed	Semi Washed
Altitude	1600-2000 masl	1600-2000 masl
Note Taste	Light Acidity, Floral Taste	Light Acidity, Floral Taste
Water Content	12 - 14%	N/A
Defect	Max 5%	Max 5%
Process	3 weeks	3 weeks
Roasting	Unroasted	Light to Medium



ROBUSTA

Green and Roasted Beans

Robusta coffees contain twice as much caffeine and chlorogenic acids than Arabica. Both of these factors affect the taste of coffee. Generally speaking a Robusta will taste more bitter, woody and leathery, which scientists attribute to the levels of caffeine and chlorogenic acids.

The caffeine content also has a biological reason: pest control. Robusta coffees are known for being much more resistant to pests and insects because of the increased amount of caffeine which acts like a natural deterrent. The lower levels of caffeine in Arabica coffees make them more prone to insect damage and require a lot more care and maintenance. These factors result in higher green bean prices.



	Robusta Green Bean	Robusta Roasted Beans
Processing Method	Semi Washed	Semi Washed
Altitude	400-600 masl	400-600 masl
Note Taste	Nutty, Earthy, Rounded like body	Nutty, Earthy, Rounded like body
Water Content	11-13%	N/A
Defect	Max 5%	Max 5%
Process	4-5 weeks	4-5 weeks
Roasting	Unroasted	Light to Medium



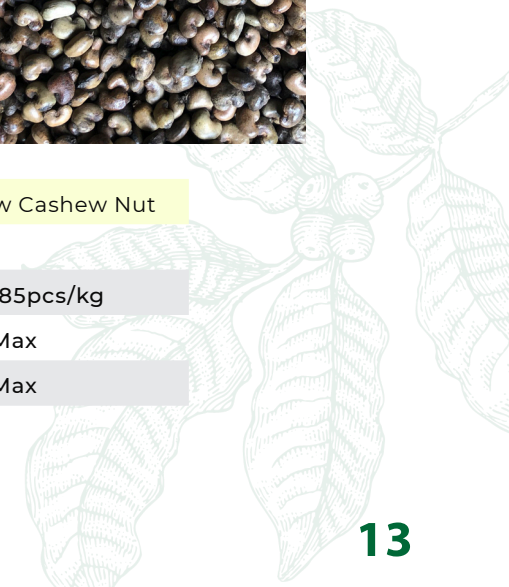
RAW CASHEW NUTS

Raw cashew nuts in shell are processed to extract the cashew nut kernel which is globally a popular snack and food source. We supply high quality raw cashew nuts in shell originated mainly from various regions across Sulawesi such as Enrekang, Bone, Bulukumba, Palu and also Kendari.

Coming from various regions that are known to be the best producers of Raw Cashew Nut, we are confident to be able to supply up to thousand tons of high quality Raw Cashew Nut every year.



Product Name	Raw Cashew Nut
Out Turn	49-51
Count	180-185pcs/kg
Moisture	10% Max
Defect	10% Max



CLOVES

Cloves, as we know it, has been cultivated in Indonesia for hundreds of years. And going back to the history, it is one of the reason of VOCs arrival in Indonesia back in 1600s.

In collaboration with farmers and local collectors from North and South Sulawesi, Surabaya, Java, Bacan, Ternate, Tidore, and on the West coast of Halmahera.

We also have vast networks and good connection with Farmers and Suppliers all over Indonesia's growing belt. Since, we purchase our spices products direct from the farmers at origin, we are able to offer our customers a High Quality Lal Pari Cloves at extremely competitive Prices.

Specifications of Lal Pari Quality Cloves

Specifications	Value
Foreign Matter	0%
Stems	2.09%
Inferior Cloves	2.25%
Admixture	<1%
Moisture	6-12%



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