



SUSTAINABLE
SPICES INITIATIVE
INDONESIA



sustainable
spices
initiative

INDONESIAN SPICES

IN THE WORLD



TruSpices



SUSTAINABLE SPICES INITIATIVE INDONESIA



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Peggi David

GENERAL MANAGER OF
PT. TRUE SPICES INDONESIA
Trusted, Reliable and Ultimate Partner in Spices

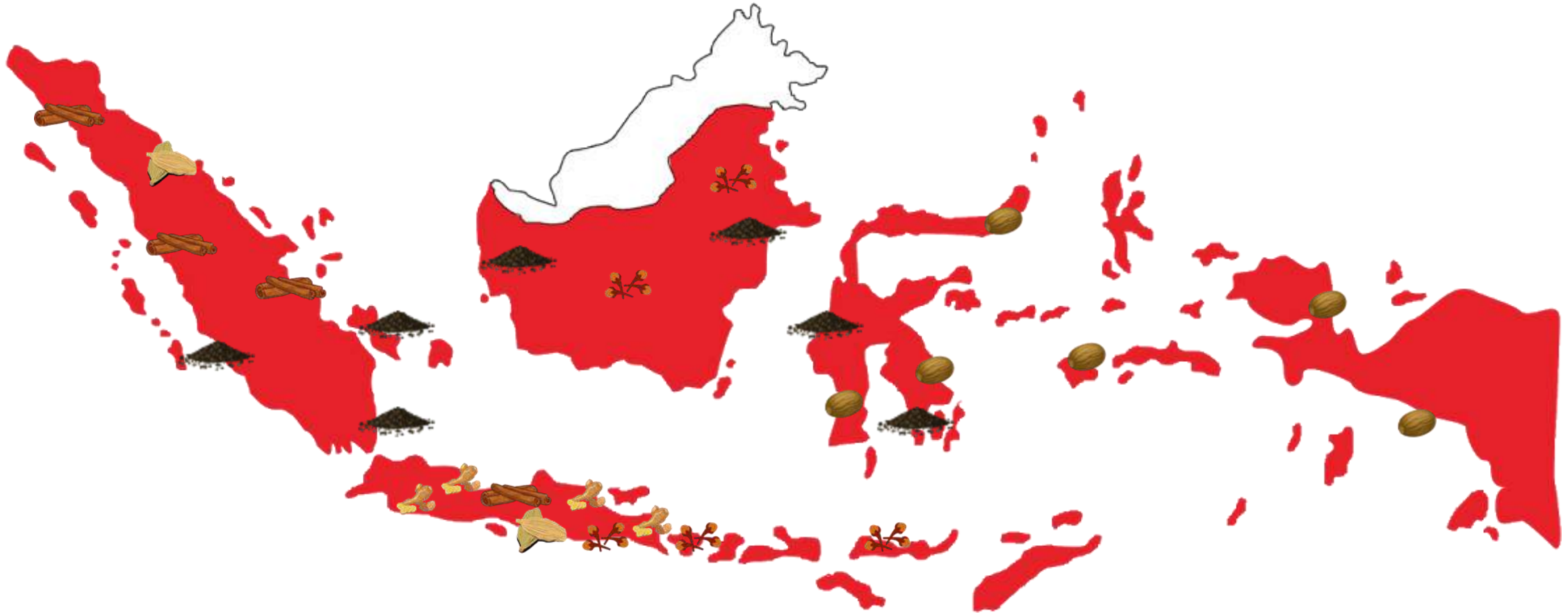


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MAP OF INDONESIAN SPICES



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Indonesia is often dubbed the "Mother of Spices" because of the richness and wide variety of spices. Many Indonesian dishes have distinctive aroma and often feature rich tastes of spices

Profile and Characteristics of Indonesian Spices and Their Derivatives



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Pepper

168,904 MT in 5 years

The level of spiciness from piperine levels reaches up to :

White Pepper: 6,32%

Black Pepper: 5,63%

Java Chili: 1,54%

Tabel 1. Analisis Minyak Atsiri dan Kadar Piperin Lada Hitam

Parameter	Asal Sampel			Standar Pengujian
	Kabupaten Way Kanan	Kabupaten Lampung Timur	Kabupaten Tanggamus	
Kadar minyak atsiri (%)	1,30	1,23	0,93	SNI 01-0005-1995
Kadar piperin (%)	4,48	3,87	4,73	Butir 7.6

Tabel 2. Analisis Minyak Atsiri dan Kadar Piperin Lada Putih

Parameter	Asal Sampel			Standar Pengujian
	Kabupaten Way Kanan	Kabupaten Lampung Timur	Kabupaten Tanggamus	
Kadar minyak atsiri (%)	1,43	1,50	0,67	SNI 01-0004-2013
Kadar piperin (%)	5,83	5,04	6,32	

Source : eISSN 2615-7721

Tabel 4. Kadar Senyawa Piperin pada Ekstrak Standar 95% dan Buah Ceder Jawatan Lada Hitam

Parameter	Ekstrak Buah Ceder Jawa			Ekstrak Buah Lada Hitam		
	Lampung Tengah	Mukra	Nggar	Lampung Tengah	Nggar	Jawa Timur
Kadar (%)	1,34002	1,40002	1,41002	1,38002	1,42002	1,43002

Keterangan: Pengujian dilakukan sebanyak 3 kali pengulangan (triplikat)

Source : eISSN 2407-7763



Cinnamon

131,015 MT in 5 years

The potential of cinnamon in Indonesia is very high. 247 out of 250 cinnamon species spread across tropical and sub-tropical regions such as, South Asia, Southeast Asia, East Asia, and Oceania have been identified in Indonesia.

(Kementerian Pertanian, 2023)



Nutmeg

107,356 MT in 5 years

Nutmeg from Indonesia is known for its high volatile oil content. In addition, low aflatoxin levels are also an important factor for food safety requirements in the global market. The minimum standard of volatile oil content in nutmeg in the EU market generally ranges from 7% to 15% and even in mace products the essential oil can reach more than 20% with European standards for aflatoxin B1 values below 5 ppb and total aflatoxin below 10 ppb.



Cloves

106,129 MT in 5 years

Cloves are one of the aromatic spices that are widely used as a mixture of spices in various foods. Cloves can be of high value when the volatile oil can reach more than the general standard which is around 20%.

Tabel 5. Perbandingan Kadar Minyak Atsiri Biji Buah Kapulaga Lokal dari Daerah Bali dan Jawa

Replikasi	BALI (%v/b)	JAWA (%v/b)
1	6,56	5,78
2	6,55	5,77
3	6,48	5,70
4	6,50	6,07
5	6,41	5,73
Rata-Rata	6,50	5,81
SD	0,0604	0,1488

Source : eISSN 2407-7763



Cardamom

59,939 MT in 5 years

Cardamom is among the top 9 major spices in the world. As an export commodity in the world of trade, cardamom is traded in the form of dried fruit and essential oil.



Ginger

54,952 MT in 5 years

Ginger varieties from Indonesia, such as gajah ginger and emprit ginger, are known for their higher content of active substances such as gingerol compared to ginger from other countries. Generally, ginger with gingerol content of about 1.5% to 2% is considered good quality and acceptable in the global market.

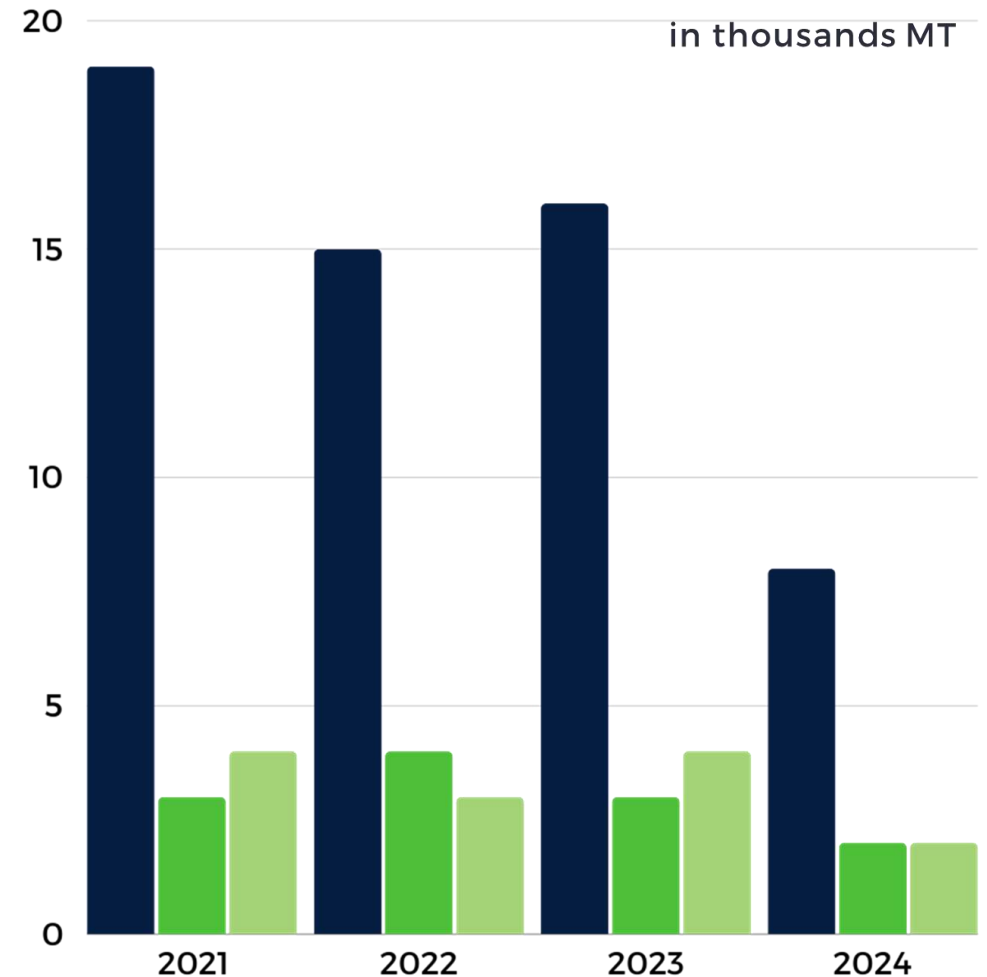
Global Market Presence of Indonesian Spices

Based on the data from BPS, we focus on the development of spice products, one of which is nutmeg.

Given that all parts of nutmeg can be utilized properly ranging from skin, seeds, fruit, to flowers can be of high value in the world of spice exports.



As a company that also implements a sustainable system, we will certainly continue to develop starting from the system, raw materials and products so that it can continue in the long term by considering various environmental, social, economic and legal governance aspects assisted by assistance and input from SSI.



Sustainability Practices



NO POVERTY

We ensure that everyone has the same opportunity to work in our company with prosperity.



GENDER EQUALITY

We ensure that all men and women have equal rights to work and economic resources



RESPONSIBLE CONSUMPTION AND PRODUCTION

We ensure that our supply chain implements sustainable practices so that from raw materials to finished good products can be guaranteed safety in various aspects.



CLIMATE ACTION

We ensure that the stages of our process take the consideration into the smallest possible impact on the safety of our environment.

EXPORT REQUIREMENTS

01

CERTIFICATION

The company needs to validate the production process carried out in the factory through internationally recognized certification. (e.g FSSC 22000, USDA, HACCP)

02

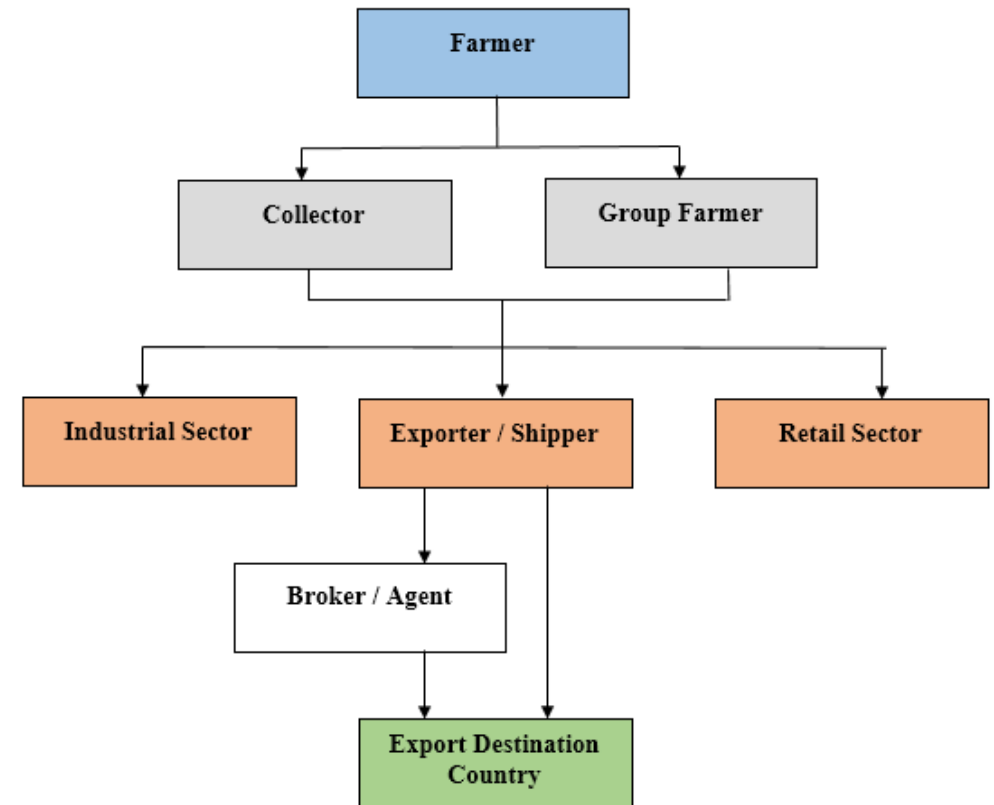
LICENSE

The company need to ensure all documents are complete (e.g. phytosanitary regarding the spices to be shipped and also the goods export notification addressed to customs for clearance to load the goods)

03

GLOBAL MARKET REGULATION

The company need to keep up to date with the latest regulations from the global market so that the materials delivered are in accordance with the standards implemented by the destination export country.





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CHALLENGES AND OPPORTUNITIES IN SUSTAINABILITY

01

KNOWLEDGE

Get direction on level up manufacturing.

Exchanged ideas about ongoing projects

Improve supply chain in Indonesia to ensure good quality for spices in Indonesia

Join many webinars on various Indonesian spices issues

02

LARGE NETWORK AND CONNECTION

Multiple business partnership to sustain the supply chain in the business

Meet with stakeholders (NGOs, government, farmers and companies) to take collaboration in the spice sector to the next level.

03

UPDATE GLOBAL INFORMATION

Improve the quality of Indonesian spices to follow international food standards

Provide information on the latest policies in export destination countries

Easier access to the European market



SSI Indonesia is a **multi-stakeholder platform** driven by the private sector, CSOs, research and knowledge institutions, farmer organizations, and a strong collaboration with the Indonesian government and other global platforms to address the challenges faced by the spices sector in Indonesia.

2



Our Members



5



Strategic partner:



Government support:



Our Working Groups



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Working Group 1 Social Impact



- ▶ Farmer's living income
- ▶ Regeneration
- ▶ Farmer organizations

Working Group 2

Regenerative and Climate
Smart Agriculture



- ▶ Agricultural practices
- ▶ Post-harvesting
- ▶ Food safety
- ▶ Laboratory capacity

Working Group 3 Market Access



- ▶ Traceability
- ▶ Transparent prices
- ▶ Market structure
- ▶ Export value

Thank You!



<https://sustainablespices.id/>



<https://truspices.com/>



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