

CATALOG

PT. RADHIKA SAMI ARTHA



SWEET SPICES

Cinnamon



Cinnamon was one of the first spices sought in the 15th Century of European explorations; it believed inspired the 'merchants' to unintentionally discover America. Indonesian cassia (named locally as "kayu manis" or "sweet bark") is the dried inner bark of evergreen trees belonging to the genus *cinnamomum*. At harvest, the bark is stripped off and dried in the sun, where it curls into the familiar form called "qui lls". Production center of Indonesian cassia is in Kerintji area in the Province of Jambi and West Sumatera. Cassia is generally a medium to light reddish brown, is hard and woody in texture, and is thicker (2-3 mm thick), as all of the layers of bark are used. All of the powdered cinnamon sold in supermarkets in the United States is actually Cassia.

Clove



Cloves are the dried, unopened, nail-shaped flower buds of the evergreen *Syzygium aromaticum* (L), syn. *Eugenia aromaticum*. They are reddish-brown in color and have a strong, aromatic flavor and aroma. Clove trees can live 100 years and reach heights of 75 - 90 feet. Many of the larger trees have permanent bamboo scaffolding built around them to facilitate access to the flower buds. The trees don't generate flowers for the first five years of their life cycle. In the U.S, cloves are used in meats, salad dressings, and desserts. Clove is a key flavor contributor to ketchup and Worcestershire sauce seasoning blends. Chinese and German seasonings also depend on Cloves to flavor meats and cookies.

Ginger



Ginger is the dried knobby shaped root of the perennial herb *Zingiber officinale* Roxb. The plant grows two to three feet tall. Once the leaves of the plant die, the thick roots, about 6 inches long, are dug up. Ginger or Johe can be found every where in Indonesia, but Giant ginger or 'Jahe Gajah' which a rhizome can weight above 500 g per piece, is usually planted in high mountain area such as in Bengkulu, West Java and East Java Provinces. Europeans and most Americans, however, are more likely to use the dried ground form of ginger, usually in baked goods. Fresh ginger is available in two forms-young and mature. Young ginger, sometimes called spring ginger, has a pale, thin skin that requires no peeling. It's very tender and has a milder flavor than its mature form.

Spices

Lemon Grass



The pleasant aroma of lemon grass is never dominating; it can be substituted by lemon balm (though it is, of course, not the same), but not by lime fruits, kaffir lime leaves or lemon myrtle, which are much more dominant. The fresh taste of lemon grass (*Cymbopogon nardus*) comes from the plant of *Cymbopogon citratus* [DC] Stapf. The fresh taste is a typical for Southeast Asia and Sri Lanka. The spice is most popular in Thailand, Vietnam, Cambodia and on the Indonesian islands. In Thai land, finely ground fresh lemon grass is added to curry pastes. Its fine fragrance goes well with poultry, fish and sea food. Indonesian name of lemon grass is 'Sereh' or 'Daun sereh'. The plants can be found wild or planted by farmers.

Turmeric



The turmeric (*Curcuma domestica* Val.) spice comes from the perennial herbaceous plant (*Curcuma longa*; family Zingiberaceae), native to southern India and Indonesia. It needs temperatures between 20 and 30°C. and a considerable amount of annual rainfall to thrive. Plants are gathered annually for their rhizomes, and re-seeded from some of those rhizomes in the following season. Indonesian peoples call this turmeric rhizome as 'kunyit' or 'kunir'. 'Nasi kuning' or 'yellow rice', rice steamed with turmeric juice, is a well-known traditional cuisine in Java, Sumatera and in many places in Indonesia. Its tuberous rhizomes having a pepperlike, decidedly musky aroma and a somewhat bitter, pungent, warm taste. It is an important item in curry and is used to flavor and color butter, cheese, pickles, and other food.

Black Pepper



Black and White Pepper are both obtained from the small dried berry of the vine *Piper nigrum* L. In Indonesia black pepper is called 'lada hitam' or 'merica'. Black pepper powder is used for ready to eat cooked food, while black pepper seeds are usually crushed on stone cruncher and mixed and boiled with other spices in the kitchen. The berries of Black Pepper are picked while still green, not far from ripeness, allowed fermenting and are then sun-dried until they shrivel and turn to brownish-black color. Black Pepper seeds have a hot, sharp, penetrating aroma and a characteristic woody, piney taste, adds flavor to almost every food of every nation in the world. It is used in rubs, spice blends, salad dressings, and peppercorn blends.

Spices

Nutmeg



Nutmeg comes from the fruit of a 50 ft (15 m) tall tropical evergreen tree. This tree grows in Indonesia, New Guinea, and the West Indies. The bark is smooth and grayish brown with green young branches and leaves. The tropical tree (*Myristica fragrans* L), native to the Moluccas of Indonesia, yields fruit eight years after sowing, reaches its prime in 25 years, and bears fruit for 60 years or longer. The oblong, fleshy fruit, called the nutmeg apple, contains a nut from which nutmeg is made. When the fruit of the tree is picked, it is split to reveal the nutmeg seed surrounded by a lacy membrane that, when dried and ground, becomes the spice mace. The hard, egg-shaped nutmeg seed is grayish-brown and about 1 inch long. Whole nutmeg freshly ground with a nutmeg grater or grinder is superior to that which is commercially ground and packaged.

Javanese Turmeric



Javanese Turmeric (*Curcuma xanthorrhiza* ROXB) spices comes from the perennial herbaceous plant (family Zingiberaceae), originally from Indonesia, can grow up to 8 feet tall. It needs temperatures between 19 and 30° C. Indonesian people call this temulawak as temulawak too, "koneng gede" (Sundanese) and "temu lobak" (Maduranese). The rhizome of temulawak is used medicinally. The active ingredients (anti-oxidant and antiedemic) are the curcuminoids, encourage bile and prevent the formation of gallstones. It has liver protection properties. It also has essential oils, cinnamaldehyde and starch I carbohydrate. The rhizomes have anti-viral and anti-inflammation properties (Hepatitis Band C). Used against acne (inhibits bacterial growth); normalize digestion. It increases breast milk production. Decreases cholesterol levels in blood and lever.

Bay Leaf



Indonesian bay leaf (*Eugenia polyantha* Wight.) is a rather exotic spice and not easily available in the West (only in countries have many Indonesians). The leaves may be used fresh or dried; they are common in the cuisines of Sumatra, Java and even more Bali. They are applied to meat and, to a lesser extent, vegetables; in order to release their flavor, they must be fried or cooked for a while. The tree grows wild in Western Indonesia and in the Western part of the South East Asian peninsular (Burma to Malaysia). The genus *Eugenia* was named so in honor of Prince Eugene of Savoy; the species name *polyantha* "many flowered" is derived from Greek. The Indonesian folk name 'daun salam' literally means 'leaf of peace and grateful greetings'.

FRUITS

Avocado



Dark green to nearly black skin, while avocados that will ripen in 3-4 days are a lighter shade of green. The color of the flesh will be a light pale to strong yellow with a very soft texture. Taste rich and buttery with a creamy texture and a nutty flavor.

Stored in an open counter where they can ripen properly at room temperature. They are not to be put in an enclosed bag or container which would trap the natural ethylene gas from the avocado and speed up the ripening process. Keep fruits away from any moisture that could stimulate fungal spore germination, infection of fruit tissue, and decay.

Jack Fruit



Inside the green outer core made up of many small, cone-like protrusions you will find many yellow bulbs – the edible part of the jackfruit.

The flesh of these bulbs has a sweet, custard-like taste and is a combination of banana, pineapple, and bubblegum.

Although they are quite smelly, they contain many nutrients such as fiber, protein, vitamin B, potassium, iron, calcium, and has amazing antioxidant properties.

The seeds can even be roasted and eaten or dried and ground into a flour.

Snake Fruit



Salak or snake fruit is a form of soft, juicy fleshed Indonesian fruits that taste of pineapple, peach, and pear. Two or three fleshy lobes are found beneath a hard, scaly, snake-like outer shell.

They are found in clusters that grow at the base of the Rrakum palm and are available throughout the year in Indonesia. They are most commonly found in Bali, Lombok, Maluku, Sulawesi and Timor.

The Indonesian fruit contains high levels of potassium, thiamine, iron, calcium, and vitamin C, as well as pectin. Pectin and potassium promote brain health and development as they are important nutrients.

Fruits

Mangosteen



Mangosteen is an Indonesian fruit that is available from early summer right the way through to early winter.

Their sweet, tropical, and slightly tart flavor resembles other fruits such as lychee, pineapple, strawberry, and peach with undertones of caramel and butter.

They are mostly eaten fresh or juiced but the best use by far is for raw applications.

Mangosteens contain many vitamins, minerals, and fiber, helping with blood sugar control, weight loss, and promoting healthy skin.

Pineapple



Pineapple contains nutrients and beneficial compounds, such as vitamin C, manganese, and enzymes, to help aid digestion. Eating pineapple may help boost immunity, lower cancer risk, and improve recovery time after surgery.

Pineapple (*Ananas comosus*) is a tropical fruit. It contains nutrients, antioxidants, and other compounds, such as enzymes that can protect against inflammation and disease. It's commonly eaten baked, grilled, or freshly cut.

Pineapple and its compounds are linked to several health benefits, including improvements in digestion, immunity, and recovery from surgery.

Papaya



Papayas contain a range of nutrients, such as antioxidants and potassium. Possible health benefits of eating papaya may include reducing the risk of heart disease, diabetes, cancer, and more.

The papaya, a previously exotic and rare fruit, is now available at most times of the year.

The possible health benefits of consuming papaya include a reduced risk of heart disease, diabetes, cancer, aiding in digestion, improving blood glucose control in people with diabetes, lowering blood pressure, and improving wound healing.

Papayas are a soft, fleshy fruit that can be used in a wide variety of culinary ways. Here we will explore more on the health benefits, uses, how to incorporate more of them into your diet, and what nutritional value papayas have.

FRUITS

Rambutan



Rambutan are generally found in Indonesia in the fall and winter, when the local markets are stocked up on the red, spiny fruit. The slightly intimidating look of the rambutan is quickly passed as inside, the lychee-like fleshy fruit greets you with sweet aromas. They are sweet and slightly acidic with subtle notes of strawberry and grape. The Indonesian fruit contains copper which helps to promote healthy bones and nerves, vitamin C, and fiber. The best way to eat them is straight out of your hand, peeling back the outer layer and biting around the pip in the middle. Rambutan can also be used in the making of cocktails, sliced into fruit salads, or mixed into soups and curries for a slight sweetness.

Dragon Fruit



Dragon fruit is one of the most famous Indonesian fruits and can be found almost everywhere. Although the pink dragon fruit is the most common you can also find yellow. From local markets and street vendors to high-end restaurants, the juicy, spongy, and dense delight is always a hit. It has flavors of berry, kiwi, pear, and watermelon and is best eaten raw and slightly chilled. It is often blended into smoothies or served in fruit or savory salads. Healthwise, dragon fruit is made up of around 80% water. So it is great for hydration, but also contains high levels of phytonutrients and antioxidants, carotene, and vitamin C.

Mango



Mango is a delicious tropical fruit that is packed with nutrients and is loved by many. Mango is a fruit that is native to South Asia [1] but is now widely grown in many tropical and subtropical regions of the world. It is a member of the Anacardiaceae family, which also includes cashews, pistachios, and the sumac spice. Mangoes have a sweet and juicy flesh that is usually orange or yellow in color, and they have a large, flat, oblong pit in the center. Mangoes are often eaten fresh as a snack or used in various culinary applications, such as smoothies, juices, salads, chutneys, and desserts.

FISHES

Tuna



Tuna is a saltwater predator fish species that have a wide variety of species. Having a variety of sizes, colors and intensity of flavor. Tuna can be found in temperate and subtropical waters in Atlantic Ocean, Mediterranean and Black Sea. Indonesia is one of country with the largest tuna fishing and has been exported to Thailand, China, Japan, United States and The EU.

Octopus



Known as the chameleon of the sea, octopus is a boneless sea creature that is considered as a delicacy in many countries. Not only it tastes good and has low saturated fat, octopus consumption also promotes cardiovascular health and stimulates high cognitive system..

Squid



Squid are a group of large cephalopod animals or types of mollusks that live in the sea. The name "Cephalopoda" in Greek means "head of the head", this is because the legs are separated into a number of arms wrapped around the head. Like all cephalopods, squid are separated by having a distinct head.

Red Snapper



Red snapper (*Lutjanus bitaeniatus*) is a species of snapper found in Indonesia. This fish is found mainly in the East Indian Ocean and is only known from a few specimens collected in Indonesia (near Sumatra and Sulawesi). Adult fish inhabit deeper reef areas. They live solitary or in small groups

Grouper



Grouper is caught in the Indonesian Water from Java, Bali and NTB by using hand line which give a low impact to our ocean and endangered species..

Crab



Crabs are generally covered with a thick exoskeleton, composed primarily of highly mineralized chitin, and armed with a pair of chelae (claws). Crabs are found in all of the world's oceans, as well as in fresh water and on land, particularly in tropical regions

FRESH

Indian Mackerel



Known as Bangada, Kembung, Aiyla, Aiyla Meen, Bangude, etc. It is available in East Africa, the Red Sea, Indonesia, China, Ryuku Islands, Australia, Samoa and Melanesia. The Indian mackerel fish has a slightly shorter body and comes with dark and thin horizontal bands across the upper portion of its body..

Vannamei Prawn



Also known as Pacific white shrimps or white leg shrimps, are a popular seafood item that can be found in many different dishes. They are known for their mild and sweet flavor, which makes them a versatile ingredient in many different cuisines.

Shell



Shellfish is a broad term for crustacean and mollusc seafood. Most shellfish is easy to cook, rich in minerals and bursting with flavour. Molluscs are invertebrates and include three main groups of seafood: gastropods, bivalves and cephalopods. Gastropods are single-shell molluscs and include the whelk and winkle. Bivalves are enclosed in two shells and include clams, cockles, mussels, oysters and scallops..

Tilapia



Tilapia, common name used for certain species of fishes belonging to the family Cichlidae (order Perciformes). Tilapias are perhaps best known because of their potential as an easily raised and harvested food fish. Their commercial advantages include fast growth, resistance to disease, and a diet of readily abundant algae and zooplankton.

Dory



Freshwater fish that hails from the rivers of Southeast Asia, belonging to the Pangasiidae family. Become increasingly popular in recent years due to its mild taste and versatility in the culinary world. It has a sleek, elongated body with a flat, broad head and smooth, scaleless skin.

Milk Fish



Milkfish is a species of fish in the family Chanidae. It is a tropical fish found in the Philippines, Indonesia, and other surrounding areas in the Pacific Ocean. Milkfish is a versatile fish that is used for food, bait, and fertilizer. Milkfish is a popular food item in the tropical region. It is considered one of the best-tasting fishes with high protein content.

BIOMASSES

Charcoal



Charcoal is a solid fuel used for heating and cooking that is created through the process of carbonisation, which is a process where complex carbon substances—such as wood or other biomass—are broken down through a slow heating process into carbon and other chemical compounds

Briquete Charcoal



Charcoal briquettes are manufactured by compressing a mixture of charcoal dust, coal fines, and other ingredients into small uniform shapes. They are designed to provide a reliable and consistent source of heat for grilling. Charcoal briquettes are available in two primary forms: traditional briquettes and instant-light briquettes.

Wood Pellet



Solid fuel made from compressed organic material. Pellets can be made from any one of five general categories of biomass: industrial waste and co-products, food waste, agricultural residues, energy crops, and untreated lumber. Wood pellets are generally made from compacted sawdust and related wood industrial wastes .

Wood Chip



Charcoal is a solid fuel used for heating and cooking that is created through the process of carbonisation, which is a process where complex carbon substances—such as wood or other biomass—are broken down through a slow heating process into carbon and other chemical compounds

Palm Kernel Shell



Palm kernel shell is a by-product in the production of palm oil and is commonly used in the natural biomass energy industry. Due to its high calorific value, averaging 4000 Kcal/kg, and low ash content, it is considered an attractive source of fuel in the production of energy from renewable sources.



Thank You!

We respect your valuable time exploring our stuffs!
If you have any questions or Inquiry, please reach us



+62 812 1063 4066



kamitha.com



marketing@kamitha.com

