

SUPPLIER
/TRADER

PT. DIAN BERKAH SENTOSA

COMPANY PROFILE



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About Us.

Introduction

Established in 2015, PT Dian Berkah Sentosa is an Indonesian company committed to delivering the finest quality agricultural and plantation products to the global market.

Rooted in our village, we collaborate closely with a wide network of dedicated farmers, growers, and local producers from various regions. This strong local foundation allows us to offer products that are not only fresh and natural, but also cultivated with care, passion, and sustainable practices.

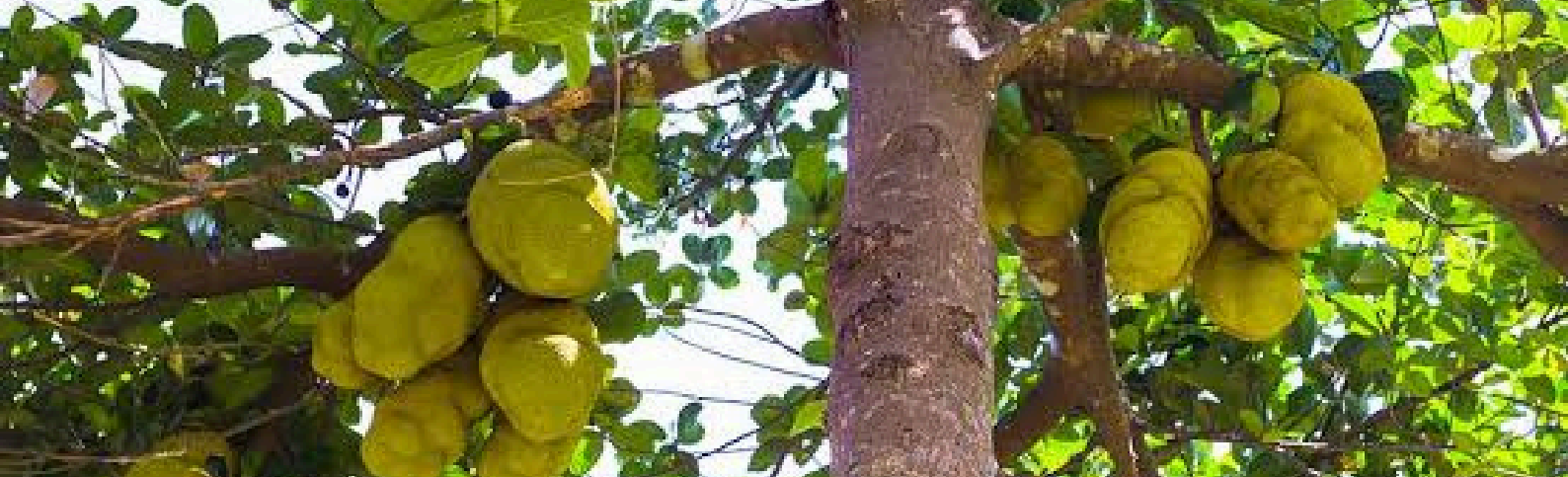
Our product range includes carefully selected plants, fruits, and traditional food commodities — each handled with high standards of quality control to meet both local and international expectations.

We are driven by a clear mission:

To bring Indonesia's rich agricultural heritage to the world, while building long-term, trust-based relationships with our clients.

At PT Dian Berkah Sentosa, we don't just sell products — we deliver reliability, consistency, and customer satisfaction in every shipment.

Now stepping into global trade, we are ready to innovate, adapt, and serve international partners who seek trusted Indonesian agricultural products.



Mission & Vision.

MISSION

- To expand our global export network by building long-term partnerships with international buyers and local producers.
- To provide high-quality, natural, and hygienic agricultural and food products that meet international standards.
- To empower local farmers and producers by creating sustainable and profitable access to global markets.
- To uphold customer trust and satisfaction through timely delivery, professional communication, and responsive service.
- To continuously innovate in distribution, packaging, and technology to enhance our competitiveness in the global marketplace

VISION

- To become a trusted export partner from Indonesia, delivering the richness of local agricultural products to the global market through quality, service excellence, and sustainable business relationships.



Our Services

At PT Dian Berkah Sentosa, we provide a flexible and reliable product sourcing and ordering service for a wide range of Indonesian goods — from authentic spices to various traditional and agricultural products.

With a strong network of trusted local suppliers and producers, we ensure that every product you order is authentic, high-quality, and sourced responsibly.

What We Offer:

- ◆ **Custom Product Sourcing** – We help you find and secure specific Indonesian products based on your request.
- ◆ **Wide Product Range** – Spices, agricultural commodities, traditional foods, and more.
- ◆ **Reliable Supplier Network** – All products come from verified, reputable producers across Indonesia.
- ◆ **Order Management & Support** – From quotation to export, we handle it with care and professionalism.
- ◆ **Export & Logistics Assistance** – We support all necessary documentation and shipping processes for international buyers.

Our products



FRUIT

CEMPEDAK (ARTOCARPUS INTEGER)

Product Name: Cempedak

Origin : Indonesia

Botanical Name: Artocarpus integer

HS Code: 0803.90

Product Type: Fresh Tropical Fruit

Appearance: Elongated shape, yellow to orange flesh, soft and aromatic texture

Flavor Profile: Sweet and creamy, with a distinctive tropical aroma

Size: 20–40 cm length per fruit, 1–3 kg per unit (average)

Maturity: Fully ripened and ready to eat or process

Shelf Life: 5–7 days at room temperature, up to 2 weeks refrigerated

Packaging: Corrugated boxes, net bags, or custom as requested (5–10 kg per box)

Monthly Supply Capacity: 10–15 Metric Tons (seasonal)

Harvest Season: Mostly available from June to September (depending on region)

Storage & Handling: Store in a cool, dry place or under refrigeration (5–10°C)

Certifications (Optional): GAP, Organic (upon request)

Usage: Can be consumed fresh, fried, processed into jam, desserts, or flavoring

Our products



ORGANIC FOOD

CEMPEDAK (ARTOCARPUS INTEGER)

Product Name: Tempeh (Fermented Soybean Cake)

Origin: Indonesia

HS Code: 2106.90

Product Type: Plant-Based Fermented Protein

Ingredients: Organic soybeans, Rhizopus oligosporus culture (starter), clean water

Appearance: Compact, white cake bound by mycelium, firm texture

Flavor Profile: Mild nutty taste with a subtle umami aroma

Shape & Size: Rectangular or block (customizable), standard size: 10 x 15 x 2.5 cm

Shelf Life:

- Fresh: 3–5 days (chilled at 2–5°C)
- Frozen: Up to 12 months (-18°C)

Packaging Options:

- Vacuum-sealed plastic
- Plastic-wrapped with banana leaf lining (traditional)
- Bulk carton (for frozen export)

Monthly Supply Capacity: Up to 10 Metric Tons

Production Method: Handmade fermentation using traditional techniques, no preservatives

Certifications (Optional): Halal, HACCP, Organic (on request)

Usage: Can be fried, grilled, steamed, sautéed; ideal for vegan & vegetarian diets

Storage & Handling:

- Keep refrigerated (2–5°C) or frozen (-18°C)
- Do not refreeze after thawing

Our products



ORGANIC FOOD

JENGKOL (DOG FRUIT)

Product Name: Jengkong

Common Name: Dogfruit

Origin : Indonesia

Botanical Name: Archidendron pauciflorum

HS Code: 0713.90

Product Type: Fresh or Semi-dried Legume

Appearance:

Dark brown pods containing flattened, round, purple-brown seeds (beans).

Beans are firm, glossy, and highly aromatic (distinctive pungent smell).

Variety: Local Indonesian native (can be supplied fresh or semi-dried)

Size/Weight: Approx. 5–10 grams per bean

Moisture Content:

- Fresh: \pm 70–80%
- Semi-dried: \pm 30–40%

Shelf Life:

- Fresh: 5–7 days (chilled)
- Frozen: Up to 6 months
- Semi-dried: Up to 3 months in dry storage

Packaging:

- Mesh bags (10–20 kg)
- Vacuum-sealed packs
- Custom packaging on request
- Monthly Supply Capacity: Up to 12 Metric Tons
- Harvest Season: Seasonal (generally between May – September)
- Storage & Handling: Store in a cool, dry place or keep frozen (-18°C) for long shelf life

Usage:

Popular in Southeast Asian cuisine; used in curries, fried dishes, or stews.

Note: High aroma content – proper handling during transport is required.

Our products



SPICE

INDONESIAN BAY LEAF

Product Name: Daun Salam

English Name: Indonesian Bay Leaf

Botanical Name: Syzygium polyanthum

HS Code: 0910.99

Product Type: Dried or Fresh Culinary Leaf

Description:

Daun Salam is a fragrant culinary leaf widely used in Indonesian and Southeast Asian cuisine. Unlike Western bay leaves, it has a milder aroma and is used to flavor rice, stews, soups, and curries.

Form Available:

- Fresh Leaves: Green, glossy surface, 6–12 cm in length
- Dried Leaves: Olive-green to dark brown, crisp and curled

Aroma/Flavor: Subtle herbal fragrance, slightly bitter, earthy tone

Moisture Content:

- Fresh: \pm 65–75%
- Dried: < 12%

Shelf Life:

- Fresh: 5–7 days (refrigerated)
- Dried: 12–18 months (sealed container, dry storage)

Packaging Options:

- Dried: 50g–1kg pouches, 10–25kg bulk in kraft or PP bags
- Fresh: 100g bundles or bulk box (5–10kg)

Monthly Supply Capacity: Up to 5–10 Metric Tons

Harvest Season: Available year-round (continuous harvest)

Storage & Handling:

- Dried: Store in cool, dry, airtight conditions ($\leq 25^{\circ}\text{C}$)
- Fresh: Refrigerate at $4\text{--}6^{\circ}\text{C}$, avoid moisture buildup

Certifications (Optional): Organic, Halal (on request)

Usage: Culinary seasoning for rice dishes, curries, stews, and coconut-based sauces

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PT Dian Berkah Sentosa



 +6283892497901

 dianberkahsentosa@gmail.com