

PT DIAN BERKAH SENTOSA

DIANBERKAHSENTO
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Products details





Who We Are

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. 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.



Our Services

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.

Products details



Tempeh (Fermented Soybean Cake)

Basic Information

Product Name: Tempeh

Common Name: Fermented Soybean Cake

Botanical Name: Glycine max (soybean)

HS Code: 2106.90

Physical Description

- Appearance: Solid, rectangular white cake bound by mycelium (fungus)
- Color: White to creamy beige
- Texture: Firm, slightly nutty, sliceable
- Smell: Mild, earthy fermentation aroma
- Taste: Savory, nutty flavor with umami notes
- Size Options: Custom (standard: 10 x 15 x 2.5 cm)
- Weight: 250g–1kg per unit

Production & Supply

- Method: Handmade traditional fermentation process
- Monthly Capacity: Up to 10 Metric Tons
- Lead Time: 7–10 working days (depending on order volume)
- Origin Area: Bengkalis, Riau – Indonesia

Certifications & Compliance

- Halal Certified (available upon request)
- HACCP Compliant
- Organic Certification (optional for bulk contracts)

MOQ & Terms

- Minimum Order Quantity: 500 kg (negotiable)
- Price Terms: FOB / CIF / EXW
- Sample: Available upon request (shipping cost borne by buyer)

Composition & Ingredients

- 100% organic soybeans
- Rhizopus oligosporus starter culture
- Filtered water
- No preservatives or additives

Packaging

- Vacuum-sealed plastic pouch (200g–1kg)
- Banana-leaf wrapped (traditional style)
- Bulk carton for frozen export (10–20kg/carton)
- Private label/OEM available upon request

Shelf Life & Storage

- Fresh: 3–5 days (refrigerated at 2–5°C)
- Frozen: Up to 12 months (-18°C)
- Storage Note: Do not refreeze once thawed

Usage & Application

- Vegan/vegetarian protein substitute
- Used in stir-fries, curries, grilled dishes, soups, etc.
- Suitable for retail, HORECA (hotel, restaurant, catering), and food manufacturing

Products details



Daun salam (bay leaves/Laurel leaves)

Basic Information

- Product Name: Daun Salam
- English Name: Indonesian Bay Leaf
- Botanical Name: Syzygium polyanthum
- HS Code: 0910.99

Physical Description

- Form Available: Fresh or Dried Leaves
- Color:
 - Fresh: Glossy green
 - Dried: Olive-green to brown
- Shape: Elliptical leaf, 6–12 cm in length
- Aroma: Mild, herbal, and slightly earthy
- Taste: Bitter, subtle herbal notes
- Texture: Flexible (fresh), brittle (dried)

Production & Supply

- Harvested from selected farms in Indonesia
- Cleaned and sorted manually
- Monthly Capacity: Up to 5–10 Metric Tons
- Year-round availability

Certifications (Optional)

- Organic (upon request)
- Halal Certified
- GMP / HACCP (for processing facilities)

MOQ & Terms

- Minimum Order Quantity: 200 kg (dried) / 50 kg (fresh)
- Price Terms: FOB / CIF / EXW
- Sample: Available on request (buyer pays shipping)

Composition & Purity

- 100% pure Syzygium polyanthum leaves
- No additives, no coloring, no preservatives
- Naturally dried (for dried variant)

Packaging Options

- Fresh: Bundles of 100g–1kg, bulk boxes (5–10kg)
- Dried:
 - Small packs: 50g, 100g
 - Bulk: 5kg, 10kg, 25kg kraft or PP bags
- Vacuum or sealed pouches available on request
- Private label/OEM service available

Shelf Life & Storage

- Fresh Leaves: 5–7 days (refrigerated at 4–6°C)
- Dried Leaves: 12–24 months (stored in a dry, cool place, ≤25°C)
- Keep away from moisture and sunlight

Usage & Application

- Culinary use in rice dishes, stews, curries, soups, coconut-based sauces
- Traditional medicine and herbal remedies
- Herbal tea blends and extracts

Products details



Cempedak (*Artocarpus integer*)

Basic Information

- Product Name: Cempedak
- Botanical Name: *Artocarpus integer*
- Common Name: Chempedak / Champedak
- HS Code: 0803.90

Physical Description

- Form: Whole fresh fruit
- Shape: Cylindrical to oblong
- Weight per fruit: 1 – 3 kg
- Length: 20 – 40 cm
- Skin: Yellowish-green to brownish-yellow, soft spiked texture
- Flesh: Golden yellow to orange, fibrous and juicy
- Aroma: Strong, sweet tropical aroma (similar to jackfruit but more intense)
- Taste: Very sweet, creamy, banana-pineapple like flavor

Production & Supply

- Harvested from local farmers in Sumatra & Kalimantan
- Available during seasonal months (typically June – September)
- Monthly Supply Capacity: Up to 10–15 Metric Tons (in season)
- Lead Time: 5–10 working days

Certifications & Compliance

- GAP (Good Agricultural Practices)
- Halal (on request)
- Organic (by arrangement)

MOQ & Terms

- Minimum Order Quantity: 500 kg (negotiable)
- Price Terms: FOB / CIF / EXW
- Sample: Available upon request (shipping cost borne by buyer)

Nutritional Value (Per 100g) (Approximate)

- Energy: \pm 100–120 kcal
- Carbohydrates: \pm 25g
- Fiber: \pm 2–3g
- Vitamin C: \pm 18 mg
- Beta-Carotene: Present
- Rich in antioxidants

Packaging

Fresh Whole Fruit:

- Carton box 10–15 kg
- Wrapped in paper or netting for ventilation

Pulp Pack (optional):

- Vacuum packed or sealed pouch (frozen or chilled)

Shelf Life & Storage

- Fresh: 5–7 days at room temperature, 10–14 days refrigerated (5–10°C)
- Frozen pulp: Up to 6–12 months at -18°C

Usage & Application

- Form: Fresh (whole), or pulp-packed (by request)
- Usage:
- Fresh consumption
- Fried snacks (like gorengan)
- Jam, ice cream, or dessert base
- Local dishes and fermented delicacies

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