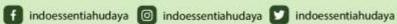


Tapioca Flour, **Superior Raw Materials**

for Your Industry

Our tapioca flour is manufactured from selected raw materials that are processed with modern technology to ensure optimal consistency and quality.

We have many years of experience in the industry and have served various sectors, from food, beverage, to other industries.









Company Profile

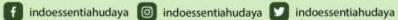
PT. Indo Essentia Hudaya is a leading company engaged in the trading of Indonesian agricultural and mining products, which is famous for its abundant natural resources.

Our Vision:

To be a leading provider of high-quality agricultural and mining products with the best service to local and international customers.

Our Mission:

To be the preferred supplier of high-quality tapioca flour, contributing to the success and growth of our partners and clients.













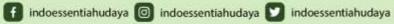
Tapioca Flour

Description:

A processed product from cassava (Manihot esculenta) that goes through a starch separation process. This flour is known for its gluten-free, smooth, and odorless properties, so it is widely used in the manufacture of food and industrial products.

Product Quality:

Our tapioca flour is produced to a high standard through strict quality control at every stage of production, including cassava cleaning, milling, and drying.









Benefits of Tapioca Flour

Gluten-Free: Ideal for gluten-sensitive individuals and gluten-free recipes.

Starch-Rich: Great for thickening sauces, soups, and puddings.

Easily Digestible: Gentle on the stomach and suitable for sensitive diets.

Energy Boosting: Provides a quick source of carbohydrates for energy.

Improves Texture: Adds chewiness and lightness to baked goods.

Allergen-Free: Free from common allergens like nuts, soy, and dairy.

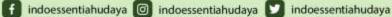
Low in Fat & Calories: A healthier option for weight-conscious diets.

Mattifying Effect: Provides a smooth, matte finish in cosmetics and

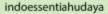
skincare.

Anti-Aging Properties: Rich in antioxidants that help protect and rejuvenate skin.

















Production Process

Harvesting: Cassava roots are harvested.

Washing & Peeling: Roots are cleaned and peeled.

Grating: Cassava is grated into fine pulp.

Starch Extraction: Starch is separated from the pulp

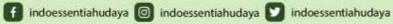
through soaking and filtration.

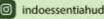
Washing Starch: The starch is washed to remove impurities.

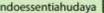
Drying: The purified starch is dried into a fine powder.

Packaging: The flour is sifted and packaged for

distribution.











Advantages of Our Tapioca Flour

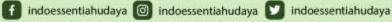
High Quality: Our tapioca flour is produced using the latest technology and strict quality control.

Production Capacity: We are capable of producing more than 300 tons of tapioca flour per month to meet the needs of the international market. Retail Packaging: 500g, 1kg and 5 kg in plastic packaging or eco-friendly sacks.

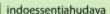
Industrial Packaging: 25kg, 50kg in a large sack.

Shipping and Distribution:

Shipping uses reliable logistics partners with fast and safe delivery times to various countries.















International Markets

Export destination countries:

Our tapioca flour products have been exported to more than 10 countries, including the United States, Japan, Australia, and European countries.

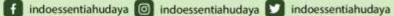
Market Acceptance:

Our tapioca flour is very well received in the international market, with an ever-increasing demand, especially in the food and beverage industry.

Competitive Advantage:

Competitive prices compared to products from other countries.









Spesification Cassava Tapioca Flour

Product: Cassava Tapioca Flour

Capacity: 10 tons/day
Minimum Order: 20 tons
Color: White and smooth

Quality: Meet in International quality standards, starting from quality requirements, physical requirements and security requirements

Packaging: 50 kg, 1 kg, 500 gr

Seasonal: Available year-round

HS Code: 11062010

Certificate: Certificate of laboratory analysis test result, Halal Certificate, Certificate of permission to implement good indonesian processed food production methods (CPPOB), Certificate of fullfillment of processed food commitments (BPOM RI)

Shipping: FOB, CIF

Payment: T/T, L/C (Priority is given to T/T transactions due to acceleration

and procurements of production goods)

Loading Port: Tanjung Priok, Jakarta, Indonesia

Origin:West Java, Indonesia







Pricing and Offers

Competitive Price:

Our tapioca flour price is competitive in the international market with guaranteed quality. We offer the best price for bulk purchases.

Minimum Order Quantity (MOQ):

MOQ for export is 20 tons per shipment.

Special Price:

Special discounts for first orders and for bulk purchases.









How to Order?

Orders:

Orders can be placed through our website www.indoessentiahudaya.com or by contacting our sales team via email at sales@indoessentiahudayacom.

Order Procedure:

- 1. Send a product request via email or online form.
- 2. We will send you a quotation and delivery time.
- 3. Payment processing via international bank transfer or agreed payment method.

Delivery:

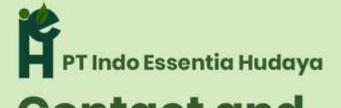
We arrange the shipment through an international logistics company that is experienced in export.











Contact and Export Team

Contact:

- Sales Manager: +62 857-7693-0572, sales@indoessentiahudaya.com
- Customer Support: +62 857-7693-0572, support@indoessentiahudaya.com

Office Address:

PT. Indo Essentia Hudaya, Sriwedari Street, Sukabumi, West Java, Indonesia.

Export Team:

We have an experienced export team ready to help you from the ordering process to shipping.









Thanks

Thank you for your attention. We look forward to cooperating with you in the distribution of high quality tapioca flour to the international market.

We are ready to discuss further about your needs or schedule a meeting for a more in-depth presentation.

