



Organic Foods
Indonesia

PRODUCT PROFILE FRUITS

FRUITS FROM JAVA



Organic Salacca/Snake Fruit
(*Salacca zalacca*)

Salak tastes a combination of banana, apple, jackfruit, and pineapple; with a texture similar to apple. Native to Indonesia and also enjoyed when processed as chips.

fresh, freeze dried, vacuum fried



Organic Red Dragon Fruit
(*Hylocereus polyrhizus*)

Tastes delicate with texture similar to Kiwi. Also known as Pitaya, Red Dragon Fruits are versatile and are used in smoothies, salsa, fruit salads and cocktails.

fresh, freeze dried, vacuum fried



Organic White Dragon Fruit
(*Hylocereus undatus*)

Very similar to the red variety with typically less sweetness. More watery than earthy, White Dragon Fruit is the more common variety in most areas of Indonesia.

fresh



Organic Durian

(*Durio zibethinus*)

The “King of Fruit” is the symbol of Southeast Asia. With texture similar to cheesecake, Durian is like enjoying the best out of caramel, vanilla, and ice cream—all in a single bite.

fresh, freeze dried



Organic Jackfruit

(*Artocarpus heterophyllus*)

Jackfruit has the combined taste of mango and pineapple. In Southeast Asia, it is both eaten raw and cooked typically in curries, soups, and used as a meat substitute.

fresh, vacuum fried



Organic Mangosteen

(*Garcinia mangostana*)

The “Queen of Fruits”. Taste a mix of lychee, peach, strawberry, and pineapple. Extremely juicy with a hint of floral.

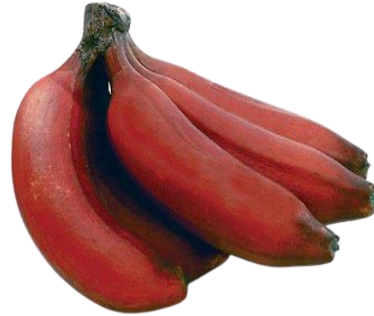
fresh, freeze dried



Organic Coconut Fruit
(*Cocos nucifera*)

The classic tropical fruit, coconut has a crunchy texture with a unique flavor. Not too sweet, the coconut meat is often used in pair with other ingredients in desserts while water is served fresh—best when directly from the shell.

fresh, vacuum fried, water, cream, powder, desiccated



Organic Red Banana
(*Musa acuminata*)

Tastes like the regular banana with an added hint of raspberry sweetness. Often used in desserts, both sweet and savoury.

fresh, freeze dried, vacuum fried



Organic Kepok Banana
(*Musa paradisiaca forma typica*)

Kepok Banana is often used in cooking because of high content of starch. Usually boiled, steamed, fried, or processed into chips.

fresh, freeze dried, vacuum fried



Organic Kapasan Banana

(*Musa paradisiaca* L.)

Similar to Kepok Banana, Kapasan Banana is best when cooked, with less sweetness.

fresh, freeze dried, vacuum fried



Organic Raja Bandung Banana

(*Musa paradisiaca* cv. Bandung)

Literally means “Bandung King Banana”, this variety is renowned for its quick regeneration and small size.

fresh, freeze dried, vacuum fried



Organic Awak Banana

(*Musa Paradisiaca* cv. Awak)

Among the most popular variety in Southeast Asia, Awak Banana is often eaten raw because of its juicy taste and soft texture.

fresh, freeze dried, vacuum fried



Organic Harum Manis Mango
(*Mangifera indica* L. Var. *Harum Manis*)

With a delicate texture and soft flesh, Harum Manis Mango is one of Indonesian favourites. Literally translate to “Aromatic Sweet Mango”.

fresh, freeze dried, vacuum fried



Organic Honey Mango
(*Mangifera indica* L.)

Identical in taste to Harum Manis, Honey Mango is brighter when ripe and as sweet as honey.

fresh, freeze dried, vacuum fried



Organic Keong Mango
(*Mangifera indica* L. Keong)

Also known as Okyong Mango, this variety has a unique, rather crispy texture. Mostly used in ice cream, sambal, or mango sticky rice.

fresh, freeze dried, vacuum fried



Organic Apel Mango
(*Mangifera indica* L. *Apel Merah*)

Red and round like an apple, Apel Mango has a distinct sour taste compared to other varieties. Rich in fibers and often used in cooking.

fresh, freeze dried, vacuum fried



Organic Cengkir Mango
(*Mangifera indica* L. *Cengkir*)

Has an identical taste to Harum Manis Mango, Cengkir or Indramayu Mango is one of the most renowned varieties in Indonesia.

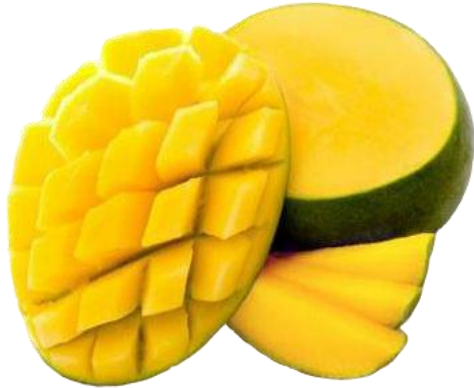
fresh, freeze dried, vacuum fried



Organic Manalagi Mango
(*Mangifera indica* L. *Manalagi*)

Slightly smaller than other varieties, Manalagi Mango which means “Where is more Mango?”/”Are there more Mangoes?”, describing its addictive taste.

fresh, freeze dried, vacuum fried



Organic Kuweni Mango
(*Mangifera odorata*)

While still in the same family as other mangoes, Kuweni Mango is more delicate in texture and has an aroma akin to perfume.

fresh



Organic Pakel Mango
(*Mangifera foedita*)

Another unique variety, Pakel Mango has a one-of-its-kind sour taste with a slight hint of sweetness. Aromatic and is often fermented.

fresh



Organic Yellow Passion Fruit

(*Passiflora edulis* Var. *Flacicarva*)

Also known as Maracuja, the Yellow variety is more vigorous than the Sparkled. Refreshing and juicy, Passion Fruits are normally eaten raw, together with the seeds.

fresh



Organic Sparkled Passion Fruit

(*Passiflora edulis*)

The Sparkled variety is similar in taste with the Yellow type, but slightly sweeter with added aroma and mild floral flavour.

fresh

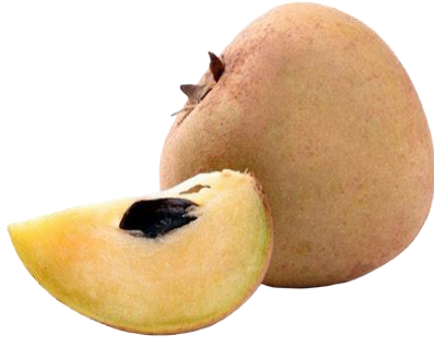


Organic Soursop

(*Annona muricata*)

Soursop tastes distinctly tropical. Rich in flavor, it has hints of pineapple, strawberry-like aroma, with sour citrus hint that contrasts with its creamy texture.

fresh



Organic Sapodilla
(*Manilkara zapota*)

Taste similar to pear, covered in caramel shade, with a unique flavor and aroma. Has a hint of honey and cinnamon.

fresh



Organic Rambutan
(*Nephelium lappaceum*)

Taste similar to lychee with a distinct tropical flavor and meaty texture. Best eaten raw and chilled.

fresh



Organic Lanzones/Langsat
(*Lansium domesticum*)

With a texture similar to lychee, Lanzones is a light raw snack enjoyed all over Southeast Asia. Can be used as a condiment similar to lychee.

fresh



Organic Papaya
(*Carica Papaya*)

Papaya has a unique taste, like a combination of sweet carrot, pumpkin, and mango. Papaya is popular to be used in smoothies, salsas, and salads.

fresh



Organic Pineapple
(*Ananas comosus*)

With a long history of Pineapple cultivation in Indonesia, Pineapple is one of the most exported fruits in the country.

fresh



Organic Avocado
(*Persea americana*)

Avocado in Indonesia has a buttery texture, thick meat, small to medium size, and sweet flavor. Usually eaten raw in the field but popularly consumed as smoothie mixed with chocolate.

fresh



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