



PT. Aroma Wangi Indonesia

Product Catalogue



MUNTOK WHITE PEPPER

PT Aroma Wangi Indonesia (AWI)'s super quality Muntok White pepper products are derived for traditional planting and processing by local farmers in Bangka Belitung, Indonesia. "No nasties", gluten free, sugar free, nothing artificial, just pure spices.

Specification

Botanical Name	:	Piper Nigrum
Plant Part Used	:	Seed
Bulk Density	:	668 g/l
Moisture Content	:	13%
Salmonella	:	Negative
E Coli	:	<3
Piperine Content	:	6%
Essential Oil Content	:	2,4%



Hand Picked	Moisture Content	:	13%	Salmonella	:	Negative
	Foreign Matter Content	:	0,1%	E Coli	:	<3
	Piperine Content	:	>5,5%	Essential Oil Content	:	2,4%



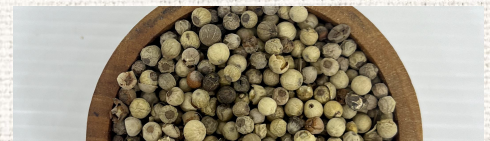
Grade A	Moisture Content	:	13%	Salmonella	:	Negative
	Foreign Matter Content	:	0,2%	E Coli	:	<3
	Piperine Content	:	>5,5%	Essential Oil Content	:	2,4%



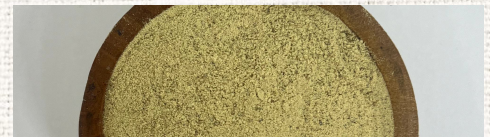
Grade B	Moisture Content	:	13%	Salmonella	:	Negative
	Foreign Matter Content	:	0,3%	E Coli	:	<3
	Piperine Content	:	4,6% - 5,4%	Essential Oil Content	:	2,3%



Grade Mixed	Moisture Content	:	13%	Salmonella	:	Negative
	Foreign Matter Content	:	0,5%	E Coli	:	<3
	Piperine Content	:	4% - 4,5%	Essential Oil Content	:	2,3%



Powder	Moisture Content	:	13%	Salmonella	:	Negative
	Foreign Matter Content	:	0,3%	E Coli	:	<3
	Piperine Content	:	4% - 4,5%	Essential Oil Content	:	2,3%



BLACK PEPPER

Pepper, also called pepper or sahang which has the latin name *Piper Nigrum*, is a plant that is rich in chemical compounds, such as pepper oil, fatty oil, and starch. This plant is one of the world's trade commodities and more than 80% of Indonesia's pepper product are exported to foreign countries. In addition, pepper has the title "The King of Spices"

Specification

Density	:	550 g/l
Moisture	:	12% Maximum
Piperine	:	4%



CLOVES

Cloves (*Syzygium Aromaticum*) are aromatic dried flower buds of the Myrtaceae tree family. Cloves are native to Indonesia, widely used as a spice in spicy dishes in European countries, and as the main ingredient in Indonesian kretek cigarettes.

Specification

Foreign Matters	:	0%
Stems	:	2,09%
Inferior Cloves	:	2,25%
Moisture	:	6 to 13%



CINNAMON / CASSIA

Cinnamon (*Cinnamomum Zeylanicum*) is the type of spice producing tree. Included in the type of spice produced from the dry inner skin, which is very flavourful, sweet, and spicy. Cinnamon is also traditionally used as a supplement for various diseases, mixed with honey, for example for the treatment of arthritis, skin, heat, and flatulence.

Specification

Scratch	:	Clean
Colour	:	Yellow Brownish
Coil	:	12cm diameter Max
Moisture	:	15% Maximum
Volatile Oil	:	2 - 2,5% SVO



WHITE CARDAMOM

Cardamom is a type of spice that is usually used as a flavor enhancer and aroma in cooking. The health benefits of cardamom are to treat: Heartburn, Intestinal Spasms, Irritable Bowel Syndrome (IBS), complaints of the liver and gallbladder, Loss of appetite, Chills, Coughing, Bronchitis, Mouth and throat pain, infectious diseases, stimulants for urinary problems, constipation.

Specification

Oil Content	:	2 to 3,5%
Ash Degree	:	5% Maximum
Moisture	:	19% Maximum
Admixture	:	1% Maximum



NUTMEG

Nutmeg (*Myristica Fragrants*) is a plant in the form of a tree originating from the Banda Island, Maluku. Due to their high value as a spice, nutmeg fruit and seeds have been an important trading commodity since Roman Times.

Specification

Colour	:	Light Brown
Drying Process	:	Air Dried
Moisture	:	10% Maximum
Foreign Matters	:	1% Maximum



MACE

Nutmeg flower is also called Full or Mace, fresh mace is bright red in colour with a fragrant aroma but not as sharp as nutmeg seeds. This mace can be used to add flavor to dishes such as soup, but this mace is more often used to make warm drink mixes.

Specification

Volatile oil	:	8% minimum
Moisture	:	12% maximum
Foreign Matters	:	1,5% average





COCONUT

COCONUT SUGAR

Coconut sugar or better known as Javanese sugar is sugar made from coconut sap. To make coconut sugar, the coconut sap is filtered first, then brought to a boil.

Specification

Form	: Granulated
Colour	: Light Yellow Brownish
Mesh Size	: 15 to 16
Moisture	: 2,0% Max

DESSICATED COCONUT

Low Fat-Extra-Fine-Premium

Dessicated Coconut is coconut flesh which is dried, mashed and processed under hygienic conditions for human consumption.

Specification

Oil Content	: 2,5% Max
Ash Degree	: 50 +- 5
Moisture	: Negative
Admixture	: Negative

DESSICATED COCONUT

Low Fat-Fine-Premium

Dessicated Coconut is coconut flesh which is dried, mashed and processed under hygienic conditions for human consumption.

Specification

Plant part used	: 4% Max
Specific gravity	: 50 +- 5
Refractive index	: Negative
Packaging	: Negative





VANILLA

Vanilla Tahitensis

Vanilla Tahitensis is a vine grows on trees as support. It has zigzag stems, narrow elliptical leaves and yellowish green flowers. taste and arome are also distinctive.

Specification

- Length : 13 to 18 cm
- Moisture : 28 to 35%
- Profile : Properly cured, black colour, oily shiny, strong aromatic flavour



Vanilla Planifolia

Vanilla Planifolia is a plant that produces vanilla powder which is commonly used as food fragrance. This powder is produced from the pod-shaped fruit

Specification

- Length : 17 to 20 cm
- Moisture : 28 to 35%
- Profile : Properly cured, black colour, oily shiny, strong aromatic flavour



CITRONELLA OIL

Nutmeg (*Myristica Fragrants*) is a plant in the form of a tree originating from the Banda Island, Maluku. Due to their high value as a spice, nutmeg fruit and seeds have been an important trading commodity since Roman Times.

Specification

Botanical Name	:	Cymbopogon Nardus
Plant Part Used	:	Leaves
Colour	:	Pale Yellow to Brownish Yellow
Specific Gravity (20C)	:	0.880 - 0.922
Refractive Index (20C)	:	1.466 - 1.475
Solubility in Ethanol 80%	:	1:2 clear until opalescence
Total Geraniol	:	85%
Sitronellal	:	35%



ESSENTIAL OIL



CLOVE OIL

Clove Leaf Oil

Clove leaf oil, distilled from the aromatic leaves of the clove tree, is a versatile essential oil with a long history of use in various cultural and medicinal practices.

Specification

Plant part used	:	Leaves
Specific Gravity (20C)	:	1.0170 - 1.0480
Refractive Index (20C)	:	1.5000 - 1.5600
Packaging	:	500ml



Clove Bud Oil

Clove bud oil, derived from the unopened flower buds of the clove tree, is a robust and versatile essential oil celebrated for its rich, spicy, and warm aroma.

Specification

Plant part used	:	Bud
bp	:	251 C (lit.)
Refractive Index (20C)	:	n₂₀/D 1.532 (lit.)
Packaging	:	1.04 g/mL at 25 C (lit.)





VETIVER OIL

Vetiver oil 2.5 Barr

Vetiver oil, extracted from the roots of the *Vetiveria Zizaniodes* grass, is remarkable and complex essential oil with a deep, earthy, and woody aroma.

Specification

ACID Number	:	10 - 35
Esther's Number	:	5 - 26
Refractive Index (20C)	:	1.520 - 1.530
Total Vetiverol	:	Min. 50%



Vetiver oil 4 Barr

In the realm of holistic wellness, vetiver oil is renowned for its natural antiseptic and anti-inflammatory properties, contributing to its role in skincare as well as its ability to support the immunity system

Specification

Plant part used	:	5 - 25
Specific Gravity (20C)	:	0.978 - 1.038
Refractive Index (20C)	:	Negative
Packaging	:	Negative



ESSENTIAL OIL



JASMINE OIL

Jasmine oil is often referred to as the "King of Flowers" prized for its romantic and soothing qualities. In aromatherapy, it is celebrated for its ability to alleviate stress and anxiety.

Specification

Plant part used	:	Flower & Buds
Specific gravity	:	500ml
Refractive index	:	n 20/D 1.50(lit.)
Packaging	:	0.947 g/mL at 25 (lit.)

NUTMEG OIL

Nutmeg (*Myristica Fragrants*) is a plant in the form of a tree originating from the Banda Island, Maluku. Due to their high value as a spice, nutmeg fruit and seeds have been an important trading commodity since Roman Times.

Specification

Plant part used	:	Kernels
Specific gravity	:	0.849 g/ml
Refractive index	:	1.478
Packaging	:	500ml

RED GINGER OIL

Red ginger oil, extracted from the rhizomes of *Zingiber officinale roscoe* plant. With its diverse fragrance, red ginger oil is a cherished and multifaceted essential oil, combining ancient wisdom with modern wellness and culinary experiences.

Specification

Oil Content	:	Rhizomes
Ash Degree	:	0.8596 g/ml
Moisture	:	1.4937
Admixture	:	500ml



ESSENTIAL OIL



PATCHOULI OIL

Known for its earthy, woody and slightly sweet aroma, patchouli oil has long been used in perfumery as a base note, adding depth and complexity to a variety of fragrances.

Specification

Plant part used	:	Leaves
Colour	:	Reddish Brownish
Specific gravity	:	0.9611
Ester value	:	9.9



TROPICAL LEMON OIL

Tropical lemon oil, derived from the peel of lemons typically grown in tropical regions, is a zesty and aromatic essential oil that captures the essence of sunny, exotic locales.

Specification

Plant part used	:	Peels
Specific gravity	:	(20C) 1.475
Refractive index	:	(20C) 1.475
Packaging	:	500ml



GAYO COFFEE

GAYO ARABICA

Renowned for its unique flavor profile and exceptional quality, Gayo Arabica has gained global recognition among coffee enthusiasts and connoisseurs.

Specification

- Length : 13 to 18 cm
- Moisture : 28 to 35%
- Profile : Properly cured, black colour
oily, shiny, strong aromatic flavour



GAYO ROBUSTA

Vetiver oil, extracted from the roots of the *Vetiveria Zizanioides* grass, is remarkable and complex essential oil with a deep, earthy, and woody aroma.

Specification

- Length : 17 to 20 cm
- Moisture : 28 to 35%
- Profile : Properly cured, black colour
oily, shiny, strong aromatic flavour



BALI KINTAMANI COFFEE

BALI KINTAMANI ARABICA

Bali Kintamani Arabica beans are meticulously nurtured by local farmers who employ traditional, eco-friendly cultivation methods, often intercropping the coffee plants with shade trees.

Specification

- Length : **13 to 18 cm**
- Moisture : **28 to 35%**
- Profile : **Properly cured, black colour
oily, shiny, strong aromatic flavour**



BALI KINTAMANI ROBUSTA

This coffee variety presents a bold and robust flavor profile, typically characterized by earthy and woody notes, often featuring a hint of chocolate and a full-bodied, almost syrupy texture.

Specification

- Length : **17 to 20 cm**
- Moisture : **28 to 35%**
- Profile : **Properly cured, black colour
oily, shiny, strong aromatic flavour**





TORAJA COFFEE

TORAJA ARABICA

Toraja Arabica is endowed with a distinct set of flavors and characteristics. The beans are typically hand-picked by local farmers, showcasing their dedication to traditional and sustainable farming practices.

Specification

- Length : **13 to 18 cm**
- Moisture : **28 to 35%**
- Profile : **Properly cured, black colour
oily, shiny, strong aromatic flavour**



TORAJA ROBUSTA

Toraja Robusta coffee is distinguished by its full-bodied and hearty taste, characterized by deep earthy notes, a subtle nuttiness, and a robust, almost syrupy texture.

Specification

- Length : **17 to 20 cm**
- Moisture : **28 to 35%**
- Profile : **Properly cured, black colour
oily, shiny, strong aromatic flavour**



WEST JAVA COFFEE

WEST JAVA ARABICA

West Java Arabica coffee is a gem of Indonesia's rich coffee heritage, cultivated in the lush and mountainous landscapes of West Java region.

Specification

- Length : **13 to 18 cm**
- Moisture : **28 to 35%**
- Profile : **Properly cured, black colour
oily, shiny, strong aromatic flavour**



WEST JAVA ROBUSTA

Typically grown at elevations ranging from 300 to 900 meters, West Java Robusta coffee presents a bold and robust flavor profile.

Specification

- Length : **17 to 20 cm**
- Moisture : **28 to 35%**
- Profile : **Properly cured, black colour
oily, shiny, strong aromatic flavour**





CACAO GRADE A

Cacao seeds, beyond their technical role in chocolate making, possess an intriguing chemical composition.

Specification

Color	:	Natural brown
Moisture	:	8%
Foreign matter	:	Max 12%
Seeds/100 gram	:	Max 100

CACAO GRADE B

The contain theobromine, a mild stimulant similar to caffeine, which contributes to the pleasurable sensations associated with chocolate consumption.

Specification

Color	:	Natural brown
Moisture	:	6%
Foreign matter	:	Max 10%
Seeds/100 gram	:	Max 100

CACAO NIBS

Cacao seeds, the essence of chocolate embark on a remarkable journey that starts with their careful harvest from cacao pods.

Specification

Color	:	Natural brown
Moisture	:	6%
Foreign matter	:	Max 10%
Seeds/100 gram	:	Max 100



AGARWOOD / OUD OIL

Agarwood Oil, also known as Oud oil, Aleswood oil, and many other names, depending location, is a extremely rare and precious natural oil obtained from several species of agarwood trees.

The oil is very tenacious and only the tiniest of drops is needed to fill the air with its soul evoking aroma. It is a complex aroma with many nuances, deep an ethereal, It can be used as a perfume, an aromatherapy and an essential oil.

Specification

Botanical Name	:	Aquilaria Malaccensis
Specific Gravity	:	0.970 - 0.980
Refractive Index	:	1.501 - 1.510
Ethanol Solubility	:	1 in 3, clear
Acid Numbers	:	Max 8.0
Esther's Numbers	:	Max 6.0





GET CONNECTED

Whether you have a question, need assistance, or want to share feedback, we're here to help. We value every interaction and look forward to hearing from you.

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