



Company Highlight

About Us

Royal Group has been a trusted name in seafood distribution for years, delivering premium-quality, sustainably sourced seafood from Indonesia to global markets. Renowned for reliability and excellence, we ensure freshness and satisfaction with every order, every time.

Yearly Capacity (ton)

Frozen Fish and Cephalopods

70,000

Frozen Shrimp

10,000

Dried Seafood

5,000

Crab Meat

3,000

Value Added

2,000

Frozen Block Surimi

30,000

Surimi Based Products

30,000

Frozen Vegetable

35,000

Processing Plants (58 units)

1. Frozen Fish and Cephalopods

2. Frozen Shrimp

3. Dried Seafood Plants

4. Crab Meat

5. Value Added

6. Frozen Block Surimi

7. Surimi Based Products

8. Frozen Vegetable

: 13 Plants

: 2 Plants

: 27 Plants

: 2 Plants

Z Flailis

: 1 Plant : 3 Plants

: 4 Plants

: 6 Plants

Certifications

- 1. International Organization for Standardization (ISO)
- 2. Hazard Analysis & Critical Control Point (HACCP)
- 3. British Retail Consumption (BRC)
- 4. Best Aquaculture Practices (BAP)
- 5. Custom Trade Partnership Against Terrorism (CTPAT)
- 6. HALAL Certificate Standard Nasional Indonesia (SNI)



Anchovy (Stolephorus commersonii lacepede) KALIMANTAN JAVA SEA

Dried Seafood

We are one of the largest producers in the world for Chirimen, a species of Baby Anchovy fish, that is naturally processed by sun drying. Other products are Seasoned dried Shimaaji, dried Himego, and dried Flying Fish Roe.

All raw material procurement, handling and processing steps are managed by our facilities along the Northern Coast of Java Island (Dried Anchovy), West Coast of Sulawesi Island and West Coast of Papua Island (Dried Flying Fish Roe).



Flying Fish





Himego (Stolephorus indicus)



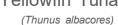
Frozen Fish

We have the ability to produce a wide variety of Sea Caught and Farm Raised fish from the abundant Indonesian waters and extensive network of farm. The advantage we have is our ability to do direct procurement of all these raw material resources.



Red Snapper

(Lutjanus malabaricus)









Loin

Salw





Cube

Steal<





Chunk

Ground



Pinjalo (Pinjalo pinjalo)

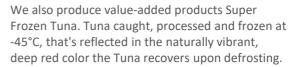
Red Bass (Lutjanus bohar)





Emperor (Lethrinus sp)







Barramundi (Lates calcarifer sp)

Sweet Lips (Plectorchinchus sp)





Super Frozen - Saku

Super Frozen - Slice



King Fish (Scomberomorus Sp)



Parrot Fish (Scaridae sp)



Super Frozen - Hazai

Skip Jack (Katsuwonus pelamis)



Barracuda (Sphyraena sp)

Farm Raised









Cat Fish (Clariasfuscus)

Milk Fish (Chanos chanos)

Tilapia (Oreochromis sp)

Pangasius (Pangasius sp)



Frozen Fish

Our leading Cephalopods product is Octopus. We collect raw material directly from the source through our procurement network of processing plants where it is inspected and immediately processed. Our plants can also produce value added cooked and raw octopus to fit your requirement.







Cut Raw

(Octopus vulgaris)





Ball Shape







Whole Cooked

Leg Cooked

Cut Cooked

Slice Cooked

Baby Octopus



Squid Loligo (Loligo vulgaris)





Fillet Block



Sushi - Fillet



Sushi - Sugata

Sushi - Tentacle



Cuttle Fish (Sephia sp)



Whole Cleaned



Ring Cleaned

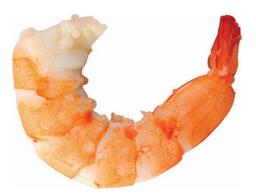


Frozen Shrimp

The Frozen shrimp we produce are Farm Rajsed White Vannamei and Black Tiger. We also produce wild Sea Catch shrimp including White, Pink, Flower, Banana, Black Pink, Krosok, etc.

Product forms including Raw and value added Cooked. Our procurement manageÂment system starts at the farm and sea, and gives us extra control of the freshness, quality and safety of each batch.

All products are processed in company owned facilities in compliance with the highest quality processing standard and distributed worldwide.



Cooked Peeled Deveined Tail On (CPDTO)



Raw Headless Shell On (Raw HSLO)



Cooked Ez Peel



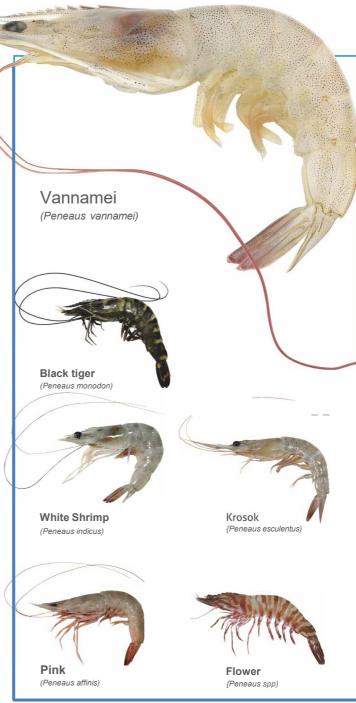
Nobashi



Raw Ez Peel



Butterfly Peeled Deveined Tail On





Raw Peeled Undeveined (Raw PUD)



Skewer Peeled Deveined Tail On (Skewer POTO)



Raw Peeled Deveined (Raw PD)



Skewer Peeled Deveined (Skewer PD)



Pasteurized Crab Meat

Our Fresh Pasteurized and ready to eat Crab meat is produced from the wild caught Blue Swimming Crab species obtained from Indonesian waters. Through our commitment of total quality management in the procurement system, the company is able to produce a full range of high quality Crab meat products that are served in Pasteurized Steel Can and Pasteurized Plastic Cup.

Canning



Colossal



Jumbo



Super Lump



Regular



Special



Claw Meat



Blue Swimming Crab
(Portunus Pelagicus)

Plastic Cup



Colossal



Jumbo



Super Lump



Regular



Special



Claw Meat

Crab Cakes



Premium



Special

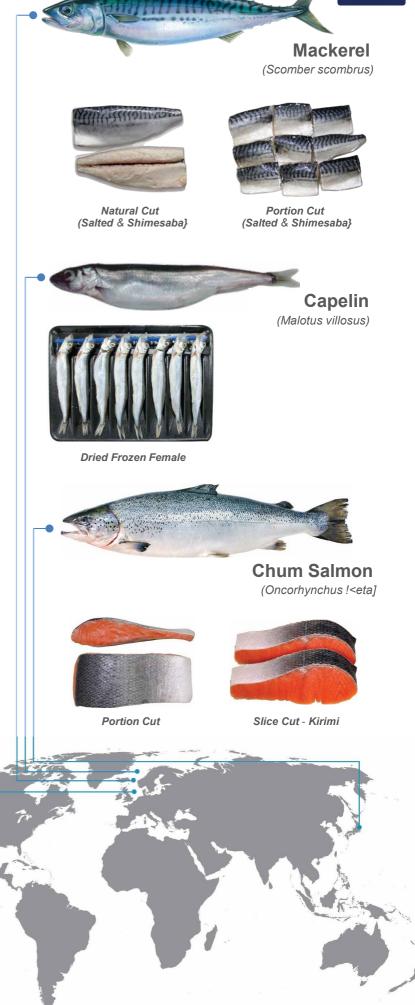


Claw Meat

Worldwide Seafood

We also implements the global sourcing procurement system that enables the company to collect Fish raw material across the world.

Finish Products are exported worldwide to well known supermarkets and food service distributors. Our Finish Product is also available to be labeled or packed under our brands or Customer's brand.





(Chionoecetes opilio)



Frozen Leg Meat



Frozen Leg Butterfly



Frozen Block



Frozen Claw Meat



Natural Cut



Fish Meat Pasta (Surimi)

We produce a full range of Suri mi based products. With our fully automated production lines and wide range of ingredients, we can produce any number of shapes and flavor profiles to satisfy your requirement.





Value Added Products

Our Value added products can be produced by hand or machine using the freshest seafood, ingredients and spices that are custom blended per your recipe to meet the desired flavor profile and packaging requirement.

We produce Japanese cuisine and Ready to Cook, Takoyaki. Produced with Japanese technology to produce the highest quality products. Our products are including Takoyaki Sauce and Katsuobushi.





Coconut Shrimp Skewer



Torpedo Shrimp



Butterfly Shrimp



Shrimp Pastry



Seafood Samosa



Pastry Ball



Spring Roll



Bon Bon Pastry



Pastry Mix



Seafood Shumai



Tail on Shrimp Dumpling



Breaded Shrimp Ball



Surimi Based Products

We are one of the only seafood processor in the world that has the advantage of having unlimited raw material variety, that comes fresh from local ingredients and tremendous production capacity to make a wide range of value added seafood products for our customers worldwide.

Our Fish Cake & Fish Ball products produced by Japanese Machine & Technology, using the freshest seafood, ingredients and spices that are make a high quality product.

Fish Ball





Lobster Fish Ball



Vegetable Fish Ball



Crab Fish Ball



Squid Fish Ball



Salmon Fish Ball



Mushroom Fish Ball



Dumpling Fish Ball

Fish Cake



Maru Tenpura



Crab Stick



Fish Tofu



Kakiage Tempura



Edamame Tempura



Kikurage Tempura



Azuki Tempura



Yasai Tempura



Fish Roll



Mame Chilwwa







Dragon Leg Nugget



Original Nugget



Shrimp Nugget



Dragon Skin Nugget



Tce Cream Nugget





Bola Ikan



Bola Salmon



Scallop



Bola Lobster



Bola Cumi



Bola Kepiting



Bola Lobster

Tempura Seafood



Ikan

Tempura - Fish Shape



Tempura - Star Shape



Tempura



Tempura - Love Shape



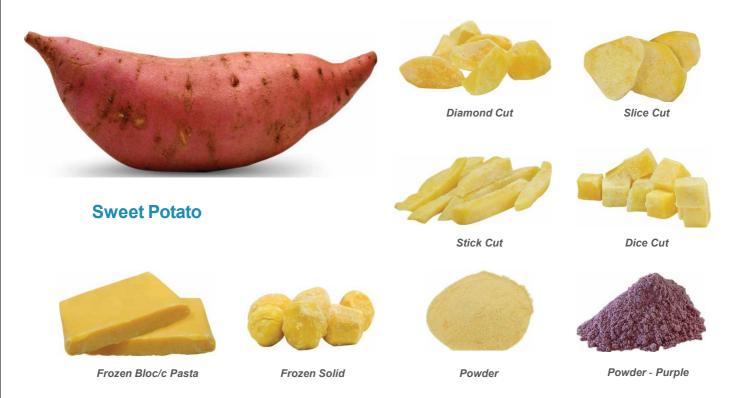
Edamame

(枝豆)

Frozen Vegetable

We are expanding to the Frozen Vegetable business as an additional assortment of Food Products produced. Edamame, Okra and Sweet Potato are the main products that come into some specification of finish products offered to the customer.







Soy Beans

We are expanding Soy Beans at the additional assortment of Food Products produced. We produce Soy Beans as fully Vertically Integrated System start from Own Farming and Own Processing & Producing into Good Quality Finish Products.

Company have a strong position to have total control all those steps, with all the traceability record and documentation. Finish Product processed and controlled under strict HACCP guidelines and provide all total traceability record for the Customer.









Silken Tofu

Traditional Tofu

Soy Milk

Cincau Lychee



Snack & Jelly





QUALITY & FOOD SAFETY

Internal Laboratory

Our Internal Laboratory is able to guarantee compliance to all customer microbiological, chemical/antibiotic, sensory and physical requirement. Sample are taken daily from receiving and at the processing line, then tested using the most up to date equipment and testing methods compliant with current International standard. We periodically verify these standard using accredited external laboratories.

Traceability

We have taken greater control over processing and distribution channels through the traceability of ingredients and finished products in order to address concern about bioterrorism and foodborne illness outbreak. Each product is marked with a unique code to track and trace this product through the entire supply chain.

Quality Control and Sanitation System

Our experienced and highly trained quality control team works to guarantee the quality demand by our valuable customers. Consistent checking of all products starting with receiving to the finished product is recorded, reviewed by management and cleared for export. In addition to our quality control program, all employees and management are trained and implement a strict written sanitation standard operating procedure at all KML plants location.

Training for Management & Employees

Training for sanitation, personal hygiene and food safety and security is performed regularly. Training sessions are mandatory for management and employees, and all sessions are recorded and reviewed by management to verify the effectiveness of each program.

Research and Development

Our research and development team strive to keep up to date on the latest food industry trend, resource and government issues, and latest processing techniques. Our goal is to constantly improve quality, efficiency and expand our value added seafood product offering.

HALAL Certified

Our seafood products are examined, inspected, audited under strict Indonesian Council of Ulama. All products has declared as Halal according to the Islamic law.

HACCP Certified

Our seafood products are processed and packaged under strict HACCP guidelines. HACCP records are maintained at our corporate headquarters in compliance with all current regulations. All our plants are certified by Ministry of Marine Affairs and Fisheries of The Republic of Indonesia.

Food Safety Certified

Customers demand third party audits as independent confirmation of the consistent quality and safety of our food products. KML conduct annual third party certifications of production and quality system. We hold certifications for latest ISO standard, BRC (British Retail Consortium) & BAP (Best Aquaculture Practices).

Commitment to Sustainability

Sustainable fish resources aquates to sustainable business. Industry stakeholders agree that the future of industry depend on ensuring that the all fisheries are sustainable. Our company works closely with fisheries stakeholders including customers, Industry organizations, local and national Government agencies, institutions of Education, Research & Development Organizations and Non-Government Organization to build and improve the principal & Environment to each the common goal of sustainable fisheries.

We are committed to continue improving our system to directly monitor raw materials at the source and manage the balance of all interest of the environment, socio-cultural aspect of the fisherman and their lively hood, Viable Long Term Business for seafood manufactures and a reliable supply of product for customers.

We are committed to and will promote sustainability effort across a diverse partnership of stake holders with an effort to maximize the potential for a viable, prosperous industry, now and for future generations.



Our Premium Brands





























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