





**va·nil·la**

/və'nɪlə/

# VANILLA BEANS

Our selected vanilla beans offer an intense, smooth, and naturally sweet fragrance with subtle smoky and chocolate undertones. Each pod is handpicked at optimal maturity and processed through traditional curing methods to ensure superior oil retention, glossy appearance, and uniform grading. Perfect for gourmet applications and industrial extraction



# Vanilla Planifolia

## Vanilla Beans Plani Grade A

Size : 18 cm  
Color : Black/Black Brown  
Moisture : 25%-35%

## Vanilla Beans Plani Grade B

Size : 16-18 cm  
Color : Black/Black Brown  
Moisture : 25%-30%

## Vanilla Beans Plani Grade C

Size : 15-15.9 cm  
Color : Black/Black Brown  
Moisture : 25%-30%

## Vanilla Beans Plani Grade D

Size : 13-14.9 cm  
Color : Black/Black Brown  
Moisture : 25%-30%

# Vanilla Tahiti



## Vanilla Beans Tahiti Grade A

Size : 15 cm up  
Color : Black/Black Brown  
Moisture : 25%-30%

## Vanilla Beans Tahiti Grade B

Size : 13-14.9 cm  
Color : Black/Black Brown  
Moisture : 25%-35%

## Vanilla Beans Tahiti Grade C

Size : 13 cm below  
Color : Black/Black Brown  
Moisture : 25%-35%



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# clove

/klōv/



# CLOVE

Premium dried clove buds harvested at optimal maturity to ensure high essential oil and eugenol content. Characterized by a strong, warm, and spicy aroma with subtle sweet notes, uniform size, and low moisture level.

Carefully cleaned and graded to meet international export standards, suitable for food processing, spice blends, and essential oil extraction industries.



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# Clove Lalpari

Type	: Whole Dried Cloves
HS Code	: 0907.11.00
Color	: Reddish Brown to Dark Brown
Moisture Content	: Max 10%
Foreign Matter	: Max 0.5%
Damaged Cloves	: Max 2%
Eugenol Content	: 13-18% (average 15%)
Bulk Density	: 350-450 g/l
Ash Content Max	: Max 7%
Average Size	: 10-12 mm

# black pep·per

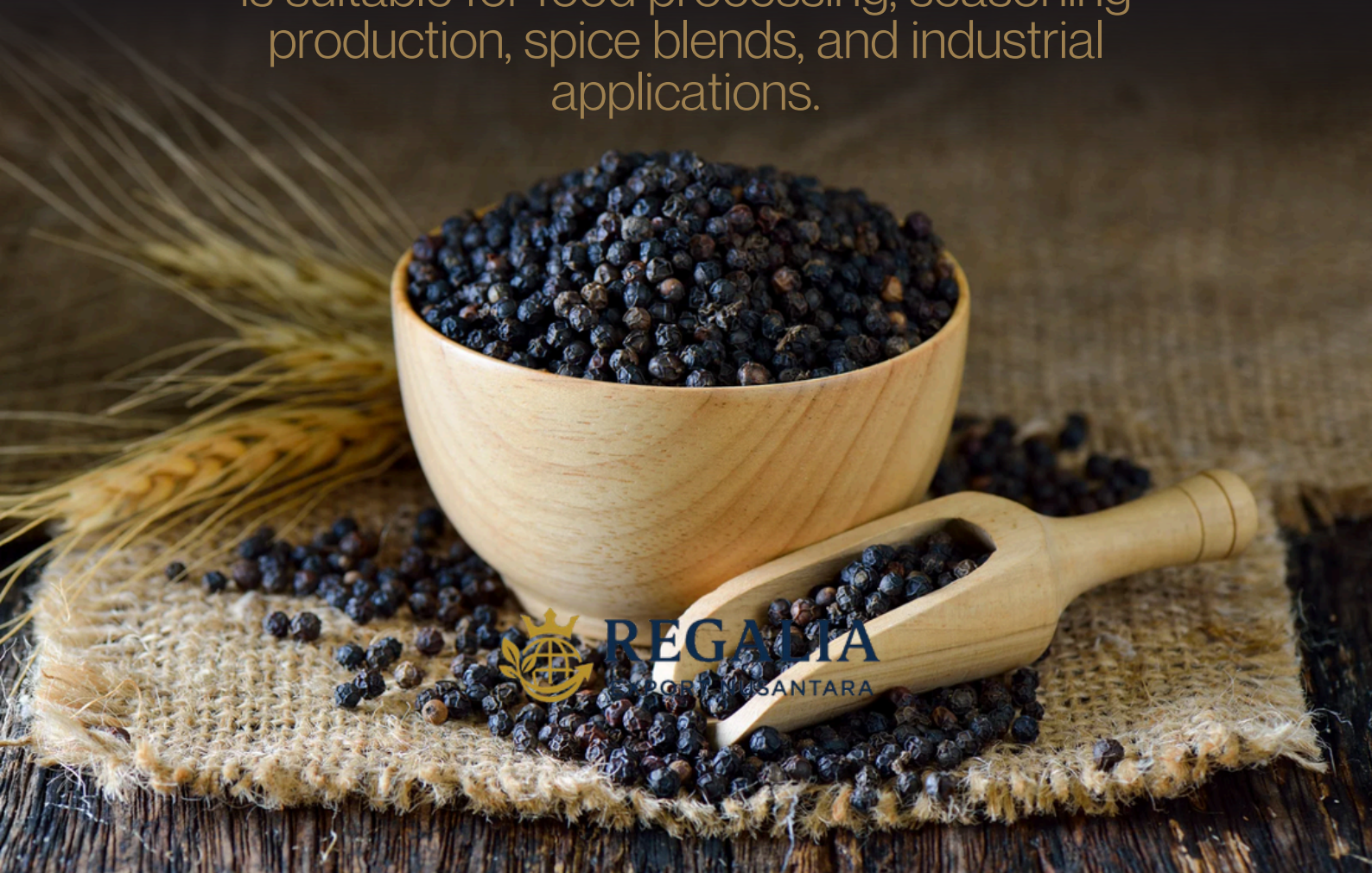
/blak 'pepər/



# BLACK PEPPER

Premium black pepper sourced from selected plantations and harvested at optimal ripeness to ensure high piperine content and strong essential oil concentration. The peppercorns deliver a bold, warm, and pungent flavor profile with subtle woody and earthy notes.

Carefully dried to maintain uniform size, dark appearance, and low moisture levels, our black pepper meets international export standards and is suitable for food processing, seasoning production, spice blends, and industrial applications.



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POB. MASANTARA

# Black Pepper

Grade/Density : 500-570 g/L  
Moisture : Max 13%  
Admixture : Max 1%  
Origin : Lampung  
Flavor & Aroma : Strong, pungent, spicy,  
warm



A close-up photograph of a wooden bowl filled with white peppercorns. The bowl is placed on a wooden surface, and some peppercorns are scattered around it. The lighting is warm, highlighting the texture of the peppercorns and the wood.

# white pep·per

/(h)wīt 'pepər/

# WHITE PEPPER

Premium white pepper produced from fully ripened pepper berries, carefully processed to remove the outer skin and preserve its clean, sharp flavor profile. Characterized by a smooth, warm, and penetrating spiciness with subtle earthy undertones and high piperine content.

Processed under controlled conditions to ensure uniform color, low moisture content, and consistent grading standards. Suitable for food processing, seasoning production, spice blends, and international export markets.



# White Pepper Grade A

Bulk Density	: 600-660 g/l
Pepperine	: 5.4%
Essential Oil	: 2.4%
Extraneous Matter	: 0.5%
Moisture	: 10-13%



A top-down photograph of nutmeg on a light-colored wooden surface. In the upper right, a metal grater is partially visible, its surface covered with finely ground nutmeg. In the center, a whole nutmeg and a partially cracked one are surrounded by a pile of ground nutmeg. In the lower right, a white ceramic bowl contains several whole nutmegs. The text 'nut·meg' is overlaid in the center-left, with its phonetic transcription below it.

**nut·meg**

*/ˈnʊt, meɡ/*

# NUTMEG

Premium whole nutmeg sourced from carefully selected plantations and harvested at full maturity to ensure optimal oil content and aromatic intensity. Characterized by a warm, sweet, and slightly spicy aroma with distinctive woody undertones.

Carefully dried and graded to maintain uniform size, natural brown color, and low moisture levels, our nutmeg meets international export standards. Suitable for food processing, bakery, beverage production, spice blends, and essential oil extraction industries.



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# Nutmeg

Type	: Whole kernels
HS Code	: 0908.11
Grade	: Export quality
Moisture Content	: $\leq 10\%$
Purity	: $\geq 99\%$
Eugenol Content	: 8-15% (average 15%)
Volatile Oil	: 7-12%
Origin	: Indonesia
Storage	: Keep in dry



**REGALIA**  
EXPORT NUSANTARA

# cin·na·mon

/'sinəmən/



# CINNAMON

Premium cinnamon sourced from selected plantations and processed to preserve its natural quality and aromatic richness. Characterized by a warm, sweet, and mildly spicy fragrance with smooth woody notes and high essential oil content.

Carefully dried and graded to ensure uniform thickness, clean appearance, and low moisture levels, our cinnamon meets international export standards. Suitable for food and beverage industries, bakery production, seasoning blends, and essential oil extraction.



**REGALIA**  
EXPORT NUSANTARA

# Cinnamon

Production Capacity	: 100-1000 MT/month
Moisture	: 13-14%
Origin	: Indonesia
Volatile Oil (VO)	: 3-5%
Packaging	: Plastic + Carton
Length	: 5-20 cm (Stick, KS, KA)



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# cinnamon grade



## **Stick Grade AA**

Clean skin with perfect rolls and neat cuts with a strong aromatic.



## **Stick Grade A**

Clean skin with imperfect rolls and neat cuts.



## **Stick Grade AAA**

The skin is not clean, there are small wounds, the roll is not perfect and the cut is neat.



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# cinnamon grade



**BROKEN**  
VO 3-5%



**POWDER**  
VO 1-2%



**KS**

Thickness 0.3-0.4 cm  
It has a sharper, strong,  
and richer taste with a  
more intense aroma



**KA**

Thickness 0.2 cm  
Provide sweeter, lighter,  
and creamier taste than  
KS



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**be·tel nut**

/ˈbēdl ,nət/

# BETEL NUT

Premium betel nut sourced from carefully selected plantations and harvested at proper maturity to ensure optimal quality and consistency. The nuts are characterized by firm texture, natural color, and controlled moisture content to maintain product stability.

Processed and graded under strict quality control to meet international export standards, our betel nut is suitable for industrial processing, traditional applications, and global trade requirements.



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# Betel Nut

Size	: ABC (diameter 1.5-2 cm)
Out Looks Grade	: 90-95%
After Cutting Split	
Grade	: 85/90
Net Weight	: 50kg
Gross Weight	: 50.8 kg
Type	: Whole (ABC)/Split





**car·da·mom**

/'kærdəməm, 'kærdə,mäm/

# WHITE CARDAMOM

Premium white cardamom carefully selected from high-quality harvests and processed to achieve a clean, bright appearance with consistent grading. Known for its refined, aromatic fragrance with sweet, fresh, and slightly citrusy notes, complemented by a mild spicy undertone.

Dried under controlled conditions to preserve essential oil content, low moisture levels, and product integrity. Suitable for food and beverage industries, bakery applications, spice blends, and international export markets.



# White Cardamom

Origin : Indonesia  
HS Code : 0908.31.00  
Moisture : 10-13%  
Purity : 99%  
Shelf Life : 13-24 month

# Contact

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