

# COMPANY PROFILE

Connecting Indonesia's Seaweed to the World

- (%) +62-812345-17948 (Nathan)
- sales@longcaiexport.com
- www.longcaiexport.com
- (2) Park Way 92, Pakuwon City, Surabaya, Indonesia



### About Us

Nathanael Sean,
Founder of PT. Long Cai Ekspor Lestari

Long Cai Group (PT. Long Cai Ekspor Lestari) is an Indonesia-based seafood exporter dedicated to delivering high-quality dried seaweed to global markets. Backed by a trusted network of coastal suppliers across Indonesia, we ensure every batch is sustainably harvested, processed under strict hygiene standards, and meticulously packed to meet each buyer's exact specifications.

With an experienced team, hygienic storage facilities, and an unwavering commitment to quality and on-time delivery, Long Cai stands as a trusted partner for the food processing, cosmetics, pharmaceutical, and animal feed industries across the globe.



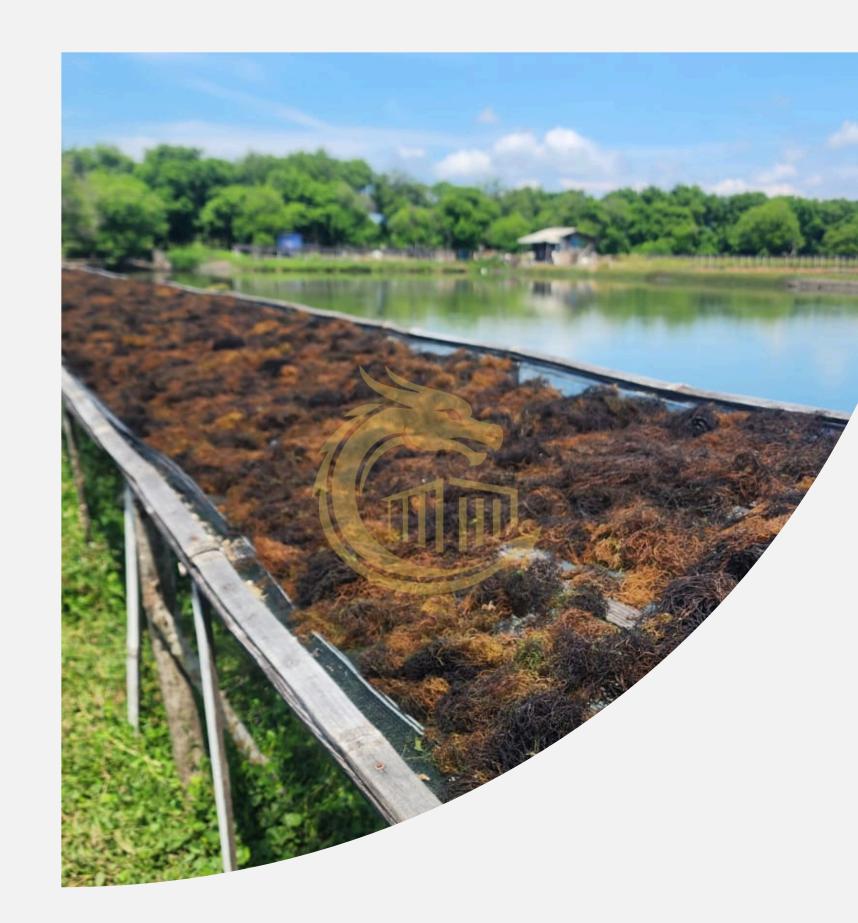


### Vision & Mission

**Vision:** To become a leading and trusted Indonesian seaweed exporter that delivers consistent quality to global markets while empowering local farmers for a sustainable future.

#### Mission:

- Quality & Reliability: Provide high quality seaweed products that meet international standards with stable year round supply.
- Empowering Farmers: Work directly with farmers to improve their livelihoods through fair pricing, sustainable farming training, and access to global markets.
- Sustainability: Promote eco friendly harvesting and processing practices to protect Indonesia's marine ecosystem.
- Global Connection: Bridge Indonesian farmers with international industries, creating long-term economic benefits for both sides.





# Why Us?



### **Quality Assurance**

We guarantee high quality seaweed through strict selection in our storage, multiple-stage inspection, and compliance with international food safety standards. Ensuring every shipment is consistent, traceable, and export ready.



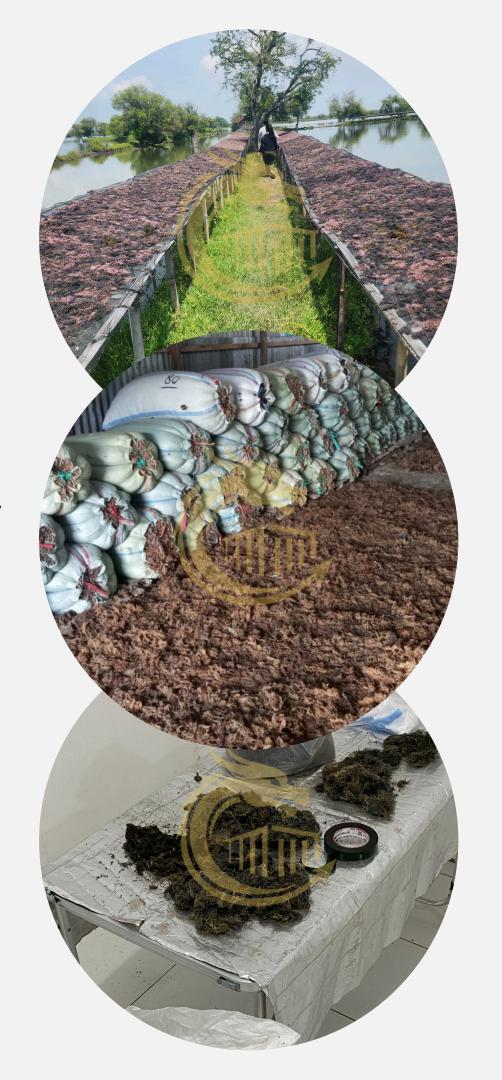
### **B2B** Focused

We prioritize long-term business relationships.



### **Private Label**

We support OEM, ODM, customized packaging and labeling, even with small quantity. For your specific products, please contact us for more discussion and detailed offer.





# OUR PRODUCTS

DRIED SEAWEED (HS CODE: 1212.22)



### 1. Gracilaria (gracilaria spp.)



Gracilaria is one of the most widely cultivated seaweed species in Indonesia, known for its ability to grow in both coastal marine and brackish waters. Renowned for its **high viber & agar content**, Gracilaria offers significant health benefits and it's commonly used in various industries.

Our Gracilaria seaweed is sourced directly from trusted Indonesian farmers and carefully sun-dried to maintain its natural quality. Known for its high agar content, Gracilaria is widely used in the production of agar-agar, food stabilizers, cosmetics, pharmaceuticals, and biotechnology applications.

We ensure sustainable harvesting practices and strict quality control to deliver Gracilaria that meets international standards.

Moisture: 17-21%Impurities: 3-5%

• Cultivation Period: 30-40 days

• Packing: 50 kg bales or customized as required





## 2. Eucheuma Cottonii (kappaphycus alvarezii)



Cottonii is one of the most widely cultivated red seaweeds in Indonesia, valued for it's high carrageenan content and strong gel properties.

Our Cottonii is naturally sun dried and carefully processed to ensure low moisture and impurities, making it **suitable for carrageenan extraction** and a wide range of industrial uses

We prioritize sustainable sourcing and strict quality control to deliver Cottonii that consistently meets international buyer requirements.

Moisture: 37-39%Impurities: 4-5%

• Cultivation Period: 45-60 days

• Packing: 50 kg bales or customized as required





# 3. Spinosum (eucheuma spinosum)



Spinosum is one of the red seaweed species widely cultivated in Indonesia, particularly in shallow coastal waters. Commonly known as "guso", this seaweed is a primary source of carrageenan (polysaccharide) extensively used across various industries, including food, cosemtics, and pharmaceuticals.

It is characterized by its coarse, thorn-like branches with irregular shapes, and varies in color from yellow, light green, to brownish hues. In addition to its industrial value, eucheuma spinosum supports coastal farming communities and plays an important role in the sustainable seaweed supply chain.

Moisture : < 38%</li>Impurities : < 5%</li>

• Cultivation Period: 45-60 days

• Packing: 50 kg bales or customized as required



## PROCESS SEQUENCE

From Sourcing to Shipping

#### **Quality Inspection**

HACCP based quality control checks. Lab testing for moisture, impurities, and microbiological safety (if required)

#### **Packing**

Compressed and packed in bales or PP bags. Labeling with batch code for full traceability

#### Secondary Cleaning & Drying

Final removal of foreign materials. Sorting by size, color, and moisture content according to grade standards

#### Sourcing & Harvesting

Seaweed is sourced directly from coastal farmers across Indonesia. Harvested at peak maturity to ensure optimal gel strength & quality.

#### **Sorting & Initial Cleaning**

Removal of impurities (sand, shell, debris, etc). First-stage freshwater rinse to reduce salt and unwanted materials.

#### Drying

Sun-dried, to achieve moisture content target (depends on the seaweed type).





Preparation for Health Certificate, COO, Phytosanitary (upon request), and export permits.

### **Container Loading & Shipping**

Seaweed loaded into clean, dry containers. Shipped from major Indonesian ports to buyers worldwide At Long Cai, every step of our process is designed to deliver consistent, export-ready seaweed that meets the exact requirements of our global partners. By combining strong sourcing networks, rigorous quality control, and efficient logistics, we ensure a smooth and reliable supply chain. From Indonesia to your production line.



## **OUR EXPORT MAP**



China, Vietnam, Korea, Japan, etc



## GALLERY

