PT AGRO MAJU MULIA

#### FRESH GINGER

DISCOVER PREMIUM SPICES

• • • •





## PREMIUN SPICES

Discover premium fresh ginger cultivated sustainably. It features a distinct aroma, potent flavor, and perfect size. Perfect for culinary, medicinal, and beverage uses worldwide

• • • •

• • • •

• • • •

### WHATIS WHITE GINGER?

White Ginger, known as Jahe Gajah in Indonesia, is a variety of ginger with large, thick rhizomes and a mild flavor. It has pale yellow skin, soft flesh, and is less spicy than regular ginger. Due to its size and smooth texture, it is widely used in cooking, herbal drinks, and food processing industries. It is also valued for its health benefits, including aiding digestion and reducing inflammation.





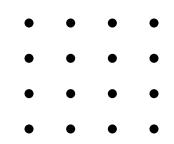
### Why Choose Indonesia Ginger?

- Bold Flavor & Aroma Ideal for food, beverages, and herbal products
- Large, Clean Rhizomes Easy to process and handle
- Naturally Grown No chemicals or preservatives
- **Rich in Nutrients** Contains gingerol, antioxidants, and anti-inflammatory compounds
- Ready for Export Carefully sorted and packed to meet international standards



### Specification

- Color: Pale yellow skin, cream-colored flesh
- Size: Large rhizomes (average 150– 300g per piece)
- Moisture: Max. 85%
- Ready for harvest at 8-12 months
- Foreign Matter: 0%
- Packaging: 10–20 kg mesh bags or cartons
- Shelf Life: 4-6 weeks under proper storage



#### PACKAGING



::: Cardboard

Boxes



Burlap Sacks

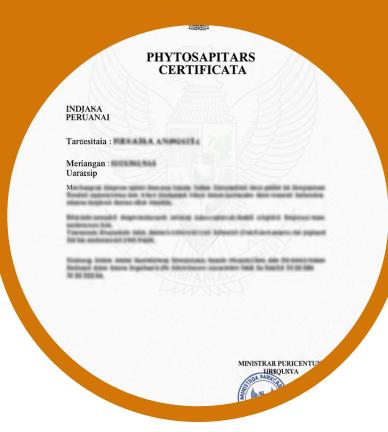


Customize Logo Design

#### Certification



Certificate of Origin



Phytosanitary Certificate



Other Certifications

#### "Empowering Your Growth, Partnering for Success"

From the rich soils of Indonesia, our ginger is carefully nurtured by dedicated farmers who uphold generations of agricultural wisdom. Each root reflects purity, freshness, and a commitment to quality-harvested with heart, delivered with integrity.







# FORMORE DETAILS

C

+628 215543 6697



www.agroinaa.com



sales@agroinaa.com



