

PRODUCT CATALOG

The Reliable Supplier of Indonesian Herbs, Spices, and Medicinal Animals

(Ingredients for Culinary, Traditional and Modern Medicine, and Cosmetics)



Dried Centipedes

Dried Scorpion

SPICES		
Cardamom	01	Kratom
Dried Javanese Cloves	02	Tongkat Ali Root
Temulawak / Curcuma	03	Akar Tunjuk Langit/ Dried
Long Pepper	04	Kamraj
Coconut Sugar	05	Malva Nut
Gambier Bootch	06	Dried Hibiscus Flower
Elongated Nutmeg	07	Dried Soursop Leaves
Betel Nut	08	Dried Pogostemon Herb
2000 TVat		Dried Noni Fruit
		Banaba Leaf
		Moringa Leaf
		Temukunci / Fingerroot
Cakar Elang / Uncaria	09	
Sappan Wood	10	. Kinal
Vitex / Legundi	11	Medicinal Animals



Culinary Benefit

- Enhances flavor in both sweet and savory dishes, including desserts, curries, and beverages.
- Adds a unique aroma and depth to recipes, making it a versatile ingredient in various cuisines.
- Commonly used in spice blends such as garam masala, and as a garnish for desserts and hot drinks.
- Acts as a digestive aid, promoting healthy digestion and alleviating issues such as bloating and gas.
- Provides a natural sweetness that can reduce the need for additional sugars in recipes.

Traditional Medicinal Benefits

- Known for its anti-inflammatory properties, which can help alleviate respiratory issues and improve lung function.
- Traditionally used to treat digestive disorders, including constipation, acidity, and heartburn.
- Contains antioxidants that may help fight cancer cells and promote overall health.
- Used to freshen breath and improve oral health due to its antimicrobial properties.
- May help lower blood pressure and support cardiovascular health through its diuretic effects.

Benefits for Cosmetics

- Rich in antioxidants, which can improve skin texture and protect against environmental damage.
- Commonly included in skincare products for its soothing and anti-inflammatory effects on the skin.
- Used in formulations targeting skin hydration and repair due to its nourishing properties.

CARDAMOM

No	Description	Details
1	Name	Cardamom
2	Scientific Name	AMOMI CARDAMOMI L
3	HS CODE	0908.31.00.00
4	Price	CALL
5	Stock	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

Physical Characteristics

- Height: Up to 2 meters
- Stems: Strong, soft, and upright
- Leaves: Lanceolate, 7.5-50 cm long and 3-10 cm wide
- Flowers: White or yellowish, with hairy petals
- Fruit: Rounded, 1-1.5 cm in diameter, tightly ribbed, with small seeds protected by a whitish seed coat

Chemical Composition

- Essential oil content: 2-4%
- Main components: 1,8cineol (up to 70%), βpinene (16%), α-terpineol, humulene



Modern Medicinal Benefits

- Scientific studies support its role in preventing gastric ulcers and promoting digestive health.
- Antioxidant compounds in cardamom may protect cells from damage and reduce inflammation in the body.
- Its calming properties can help reduce anxiety and improve sleep quality.
- Potentially beneficial for weight loss by enhancing metabolic processes.





Culinary Benefit

- Adds depth and warmth to both sweet and savory dishes.
- Commonly used in spice blends such as garam masala and pumpkin spice.
 - Enhances flavors in beverages like mulled wine and chai tea.
 - Used in desserts, including cakes and poached fruits.

Traditional Medicinal Benefits

- Known for its analgesic properties, often used to relieve toothaches and gum pain.
 - Acts as an antimicrobial agent, beneficial for oral health.
 - Traditionally utilized to alleviate digestive discomfort and respiratory ailments.

Modern Medicinal Benefits

- Contains eugenol, which exhibits anti-inflammatory and antioxidant properties.
- May assist in regulating blood sugar levels.
- Recognized for its potential inflammatory effects, which in combating infections due to its strong antimicrobial activity.

Benefits for Cosmetics

- Utilized in formulations for its antimicrobial properties, promoting oral hygiene.
- Employed in skincare products for its antimay help soothe irritated skin.
- Often included in fragrances for its warm and aromatic profile.

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No	Parameter	Details
1	Name	Curcuma Xanthorrhiza
2	Scientific Name	Curcuma zanthorrhiza Roxb
3	HS CODE	0910.30.00.00
4	Price	CALL
5	Stock	Available
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

- Height: Up to 1 meter
- Rhizome: Thick, yellowishbrown skin with a yellow interior
- Leaves: Large, lanceolate shape

Chemical Composition

- Curcumin content: 3-5%
- Essential oils and other bioactive compounds



Culinary Benefit

- Used as a flavoring agent in various dishes.
- Adds vibrant color to food.
- Commonly utilized in traditional Indonesian herbal drinks known as jamu.

- Exhibits antioxidant, antimicrobial, anti-inflammatory, and anticancer properties.
 - Utilized in treating skin conditions like acne and eczema due to its antibacterial effects.
 - Investigated for its potential in managing metabolic syndrome and liver diseases.

Traditional Medicinal Benefits

- Treats digestive disorders. including lack of appetite and constipation.
- Alleviates liver ailments and supports liver health.
- Used for respiratory issues such as coughs and asthma.
- · Acts as an antiinflammatory agent for joint pain and rheumatism.
- Known to enhance breast milk production and alleviate hemorrhoids.

Benefits for Cosmetics

- Incorporated in skincare products for its anti-inflammatory and antioxidant properties, promoting skin health.

- Used in formulations targeting acne treatment and skin rejuvenation.

- Enhances the overall appearance of the skin by improving texture and tone.



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No	Parameter	Details
1	Name	Long Pepper
2	Scientific Name	PIPER LONGUM .L
3	HS CODE	1211.90.19.99
4	Price	CALL
5	Stock	CALL
7	MOQ	1 MT
8	Payment Term	20 % Advance (TT), 80 % LC At Sight

- Appearance: Long, slender spikes covered with small fruits
- Length: Up to 5 cm
- Color: Dark brown to black

Chemical Composition

- Piperine content: 4-9%
- Other alkaloids present

Culinary Benefit

- Adds a unique and complex flavor profile to dishes, combining pungency with a hint of sweetness.
- Enhances the taste of soups, stews, curries, and pickles, making it a versatile ingredient in various cuisines.
- Stimulates digestive enzymes, aiding in digestion and alleviating bloating and gas discomfort.
- Used in traditional Indian and Southeast Asian dishes, showcasing its rich culinary heritage.

Modern Medicinal Benefits

- Rich in antioxidants, which help combat oxidative stress and reduce the risk of chronic diseases.
- Exhibits anti-inflammatory properties that may alleviate symptoms of arthritis and other inflammatory conditions.
- Potentially helps regulate blood sugar levels, making it beneficial for individuals with diabetes.
- Contains antibacterial properties that can assist in fighting infections.
- May aid in weight loss by stimulating metabolism and increasing fat oxidation rates.

Note: For detailed information on physical characteristics and chemical composition, we invite prospective buyers to conduct independent testing. You may visit our facility to observe the processes and collect samples for laboratory analysis, or we can send samples to you for further testing, with shipping costs borne by the buyer. Alternatively, you may engage SGS services at your own expense. Prospective buyers are also welcome to observe the quality control process in our warehouse through to the completion of stuffing.

Traditional Medicinal Benefits

- Known for its ability to alleviate respiratory issues by clearing mucus and improving breathing.
- Traditionally used to treat digestive disorders, including bloating and gas.
- Acts as an aphrodisiac, enhancing libido and sexual performance in both males and females.
 - Believed to support liver health by aiding in detoxification processes.
- Used to manage menstrual discomfort and improve overall reproductive health.

Benefits for Cosmetics

- Utilized in skincare formulations for its antiinflammatory properties, helping to soothe irritated skin.
- Antioxidant-rich composition can assist in protecting the skin from oxidative damage and aging signs.
- May enhance skin hydration by promoting better blood circulation and nutrient delivery to skin cells.











No	Parameter	Details
1	Name	Coconut Sugar / Coconut Palm Sugar
2	Scientific Name	Cocos nucifera
3	HS CODE	1702.90.90
4	Price	CALL
5	Stock	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

- Appearance: Granular form, light to dark brown color
- Texture: Coarse to fine granules

Chemical Composition

- Sucrose content: ~70%
- Contains trace minerals like potassium and magnesium

Culinary Benefit

- Enhances both sweet and savory dishes with a unique caramel flavor.
- Serves as a healthier alternative to refined sugars due to its lower glycemic index.
- Contains essential nutrients such as potassium, magnesium, zinc, and iron.
- Versatile in various culinary applications, including baking, sauces, and beverages.

Traditional Medicinal Benefits

- Known to aid digestion and support gut health due to its prebiotic fiber content (inulin).
- Contains antioxidants that help combat oxidative stress in the body.
- May assist in managing blood sugar levels due to its low glycemic index.

Modern Medicinal Benefits

- Provides a more balanced source of energy compared to regular sugars, potentially aiding in weight management.
- Supports immune function through its nutrient-rich profile.









No	Parameter	Details
1	Name	Gambier Bootch
2	Scientific Name	Uncaria gambir (Hunter) Roxb
3	HS CODE	32011000
4	Price	CALL
5	Stock	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight
	ACCRECATION CONTRACTOR AND ADDRESS.	A STATE OF THE PARTY OF THE PAR





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Physical Characteristics	Chemical Composition
- Form: Dried leaves and	- Gambir extract contains
stems	catechins and tannins; used
- Color: Greenish-brown to	for its astringent properties
dark brown	

Category	Benefits
Culinary Benefits	Used as a natural flavoring agent in food and beverages, providing a slightly bitter and astringent taste.
Traditional Medicinal Benefits	Known for its astringent properties; traditionally used to treat diarrhea, mouth sores, and as a detoxifying agent.
Modern Medical Benefits	Potentially lowers cholesterol levels due to catechin content; studied for its effectiveness in reducing blood fat levels.
Benefits for Cosmetics	Utilized for its astringent and skintoning properties; incorporated into formulations aimed at improving skin texture.



Elongated Nutureg

No	Parameter	Details
1	Name	Elongated Nutmeg
2	Scientific Name	MYRISTICA FRAGRANS HOUTT
3	HS CODE	0908.11.00.00
4	Price	CALL
5	Stock	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

Physical	Characteristics
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- Appearance: Oval-shaped fruit with a hard shell
- Size: Approximately 5-6
- cm long
- Color: Brownish exterior with aromatic seeds inside

Chemical Composition

Essential oil content varies;
 contains myristicin and elemicin

Category	Benefits of Elongated Nutmeg
Culinary Benefits	Enhances flavor in both sweet and savory dishes; commonly used in desserts, beverages, and savory sauces.
Traditional Medicinal Benefits	Used to aid digestion, relieve gastrointestinal discomfort, and promote relaxation; traditionally recognized for its potential to improve sleep quality.
Modern Medical Benefits	Rich in antioxidants that protect against oxidative stress; may help reduce inflammation and improve digestive health; potential to enhance mood and promote better sleep.
Benefits for Cosmetics	Contains antioxidant properties that may help protect the skin from aging; used in formulations for its soothing effects on the skin.

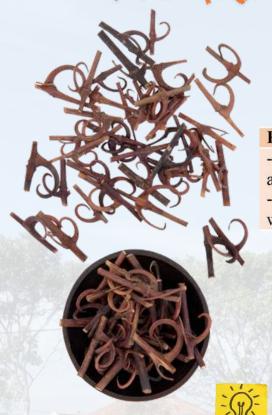




	Category	Benefits
	Culinary Benefits	Betel nut is primarily consumed as a stimulant and digestive aid, often chewed with betel leaves and lime paste in a preparation known as "paan." It provides a unique astringent flavor that enhances the overall sensory experience of the mixture.
	Traditional Medicinal Benefits	 Digestive Health: Believed to stimulate appetite and aid in digestion, helping with issues such as constipation. Oral Health: Traditionally used to promote oral hygiene and freshen breath, although long-term use can lead to adverse effects. Stimulant Properties: Contains alkaloids like arecoline, which provide a mild stimulant effect, increasing alertness and reducing fatigue.
TV.	Modern Medical Benefits	Limited scientific evidence supports the health benefits of betel nut; however, it is recognized for its stimulant properties. Long-term use poses health risks, including increased likelihood of oral cancer and other health issues.
- (v):-	Benefits for Cosmetics	Betel nut is not commonly utilized in cosmetic formulations; therefore, specific cosmetic benefits are not documented in standard practices.







No	Parameter	Details
1	Name	Cakar Elang / Kait-kait / Uncaria
2	Scientific Name	Uncaria Sinensis Havil
3	HS CODE	1211.90.19
4	Price	CALL
5	Stock	Available
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

- Form: Dried vine; woody appearance

- Length: Up to several meters when dried

Chemical Composition

- Contains alkaloids such as rhynchophylline and other bioactive compounds

Category	Benefits
Culinary Benefits	Not commonly used in culinary applications.
Traditional Medicinal	- Treats fevers and various nervous disorders.
Benefits	- Alleviates symptoms of hypertension and
	dizziness.
	- Used for convulsions, epilepsy, and muscle
	tremors.
	- Acts as a remedy for diarrhea.
	- Promotes liver health by clearing liver heat.
Modern Medical	- Exhibits neuroprotective effects, potentially
Benefits	beneficial for neurodegenerative diseases.
	- Contains bioactive compounds that may aid
	in treating conditions like Alzheimer's disease
	and Parkinson's disease.
Benefits for Cosmetics	- Antioxidant properties may help in healing
	wounds and preventing scarring.
	- Can be used to improve skin health and
	address signs of premature aging, such as dark
	spots and wrinkles.
	Culinary Benefits Traditional Medicinal Benefits Modern Medical Benefits





No	Parameter	Details
1	Name	Sappan Wood
2	Scientific Name	Caesalpinia Sappan L.
3	HS CODE	1211.90.90.99
4	Price	CALL
5	Stok	Available
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

- Form: Dried wood pieces; reddish-brown color

- Texture: Hard and dense

Chemical Composition

- Contains brazilin and other flavonoids; used for dyeing and medicinal purposes

Traditional Medicinal Benefits

- Antibacterial Properties: Inhibits bacteria responsible for skin infections and joint issues.
- **Utilized** in Ayurvedic - Acne Treatment: practices to treat acne and other skin conditions.
- **Effects:** Alleviates **Anti-Allergic** various allergic reactions.
- Seizure Management: Exhibits anticonvulsant activity beneficial for managing epilepsy.
- Cardiovascular Health: Positively impacts heart health due to the red pigment brazilin.
- Liver Function Support: Enhances liver function and detoxification processes.
- Digestive Aid: Addresses gastrointestinal

Culinary Benefit

Enhances soups, stews, curries, and desserts with an earthy complexity; often used in herbal drinks.

Modern Medicinal Benefits

- **Antioxidant Activity:** against oxidative stress degenerative diseases.
- Anti-Inflammatory **Effects:** Reduces inflammation and promotes healing.
- Potential Cancer Prevention: Exhibits cytotoxic activity against cancer cells, indicating possible anticarcinogenic properties.

Benefits for Cosmetics

- Skin Repair: **Hydration** and formulations Incorporated in targeting skin hydration due to its antioxidant properties.
- Natural Coloring Agent: Provides natural dyes for cosmetic products derived from brazilin.







No	Parameter	Details
1	Name	Vitex
2	Scientific Name	VITICIS FRUCTUS
3	HS CODE	1211.90-1999
4	Price	CALL
5	Stok	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

- Form: Dried berries; small round shape

- Color: Dark purple to black

Chemical Composition

- Contains flavonoids, iridoids, and essential oils; used for hormonal balance

Category	Benefits
Culinary Benefits	Used as a flavoring agent in various dishes; contributes a unique taste to culinary preparations.
Traditional Medicinal Benefits	 Alleviates headaches and migraines. Treats common colds and respiratory issues. Used for eye pain relief.
Modern Medical	- Exhibits analgesic properties, providing
Benefits	relief from migraine symptoms by modulating neurotransmitter levels Potential anti-inflammatory effects observed in studies.
Benefits for Cosmetics	Not commonly cited for cosmetic use; therefore, no specific benefits are noted.





KRATOM





No	o Parameter	Details
1	Name	Kratom
2	Scientific Name	Mitragyna speciosa
3	HS CODE	12119099
4	Price	CALL
5	Stok	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

Physical Characteristics

- Form: Dried leaves; green to dark green color

- Size: Leaves can be large, up to 20 cm long

Chemical Composition

- Mitragynine and 7hydroxymitragynine are the main alkaloids; used for pain relief and stimulation

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	Category	Benefits
C	ulinary Benefits	 Used to make tea, providing a stimulating effect similar to coffee. Leaves may be chewed for a mild stimulant effect.
- 周宗	raditional Medicinal enefits	 Used to relieve pain and muscle cramps. Traditionally employed to treat diarrhea and fatigue. Believed to assist in managing opioid withdrawal symptoms.
	Iodern Medical enefits	 May provide analgesic effects comparable to opioids, potentially useful for chronic pain management. Some evidence suggests mood enhancement and reduction of anxiety.
В	enefits for Cosmetics	 Potential use in formulations aimed at improving skin health due to its anti-inflammatory properties. May be included in products targeting hydration and repair of skin.









 Form: Dried root pieces; rough texture

CALLE

- Color: Brown to dark brown

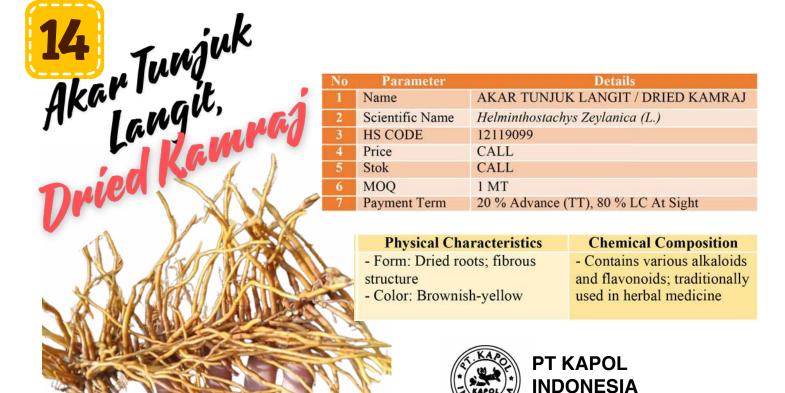
Chemical Composition

- Contains eurycomanone and other quassinoids; known for aphrodisiac properties

Category	Benefits
Culinary Benefits	Tongkat Ali roots are traditionally used in herbal drinks and supplements but do not have significant culinary applications beyond this.
Traditional Medicinal Benefits	 Used as an aphrodisiac to enhance sexual desire and treat impotence. Traditionally applied for managing malaria, diabetes, and as an anti-inflammatory agent. Known for its antimicrobial properties, aiding in the treatment of infections.
Modern Medical Benefits	 Research indicates that Tongkat Ali may increase testosterone levels and improve sperm quality, beneficial for male infertility. May help regulate blood sugar levels and improve insulin sensitivity. Potentially aids in reducing stress and anxiety by lowering cortisol levels.
Benefits for Cosmetics	Limited evidence supports its use in cosmetics; however, its antioxidant properties may contribute to skin health and rejuvenation in formulations aimed at improving overall skin appearance.







Category	Benefits	
Culinary Benefits	Not commonly used in culinary applications.	
Traditional Medicinal Benefits	Used to treat coughs, dysentery, nasal diseases, and lung conditions; known for its anti-inflammatory and antioxidant properties.	
Modern Medical Benefits	Exhibits potential in lowering uric acid levels and possesses neuroprotective effects; may be beneficial in managing chronic diseases.	
Benefits for Cosmetics	Not commonly cited for cosmetic applications.	

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No	Parameter	Details
1	Name	MALVA NUT
2	Scientific Name	Schapium Affine
3	HS CODE	1211909990 (CITES-REQUIRED)
4	Price	CALL
5	Stok	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

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on physical characteristics
and chemical composition, we
invite prospective buyers to
conduct independent testing.
You may visit our facility to
observe the processes and
collect samples for laboratory
analysis, or we can send
samples to you for further
testing, with shipping costs
borne by the buyer.
Alternatively, you may engage
SGS services at your own
expense. Prospective buyers
are also welcome to observe
the quality control process in
our warehouse through to the
completion of stuffing.

Note: For detailed information

Physical Characteristics

Round seeds covered in soft hairs; dark brown to black in color.

Chemical Composition

Rich in mucilage, flavonoids, and tannins; used for its soothing properties on the digestive system.

Category	Benefits
Culinary Benefits	Used in soups and desserts; the flesh
	swells when soaked, creating a gelatinous texture. Commonly mixed with sugar,
	ice, and basil seeds for refreshing drinks.
Traditional Medicinal	Known to soothe the throat, relieve
Benefits	coughs, and treat gastrointestinal
	disorders. Acts as a "coolant" in
	traditional medicine.
Modern Medical	Exhibits antioxidant, anti-inflammatory,
Benefits	and ulcer-protective effects. May aid in
	gastrointestinal health and reduce
	oxidative stress.
Benefits for Cosmetics	Not commonly cited for specific cosmetic
	benefits; primarily recognized for its
	medicinal properties.





POL IESIA Divied Indonesia.com Hibiscus Hibiscus



No	Parameter	Details
1	Name	Dried Hibiscus Flower
2	Scientific Name	HIBISCUS SABDARIFFA LAM.
3	HS CODE	1211.90.90.99
4	Price	CALL
5	Stok	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

Physical Characteristics

- Form: Dried petals; crinkled

appearance

- Color: Deep red to purple

Chemical Composition

- Rich in anthocyanins and vitamin C; used for its antioxidant properties

Marie Barrier		
	Category	Benefits
	Culinary	- Adds a tart, cranberry-like flavor to dishes and beverages.
	Benefits	- Can be used in salads, jams, syrups, and as a garnish for desserts.
		- Rich in vitamins A and C, as well as potassium, which helps maintain healthy blood pressure levels.
100		 Acts as a natural food coloring agent due to its vibrant red pigment.
All	Traditional Medicinal	 Known for its antioxidant properties, helping to combat oxidative stress.
	Benefits	- Exhibits anti-inflammatory properties that may alleviate discomfort from chronic inflammation.
WILLIAM ST		- Traditionally used to lower blood pressure and cholesterol levels.
		- Supports liver health by aiding in detoxification processes.
	Modern Medical	 Incorporated into supplements for their potential cardiovascular health benefits.
	Benefits	- Used in medicinal teas for their ability to lower blood pressure and improve overall health.
	Benefits for	- Known as the "botox plant," valued for its anti-aging properties.
THE STATE OF THE S	Cosmetics	 Used in skincare products to improve skin elasticity, hydrate, and even out skin tone.
		- Found in haircare products for strengthening hair and promoting growth.



No	Parameter	Details
1	Name	Dried Soursop Leaves
2	Scientific Name	ANNONA MURICATA .L
3	HS CODE	1211.90.19.99
4	Price	CALL
5	Stok	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

- Form: Dried leaves; broad leaf structure
- Color: Dark green to brownishgreen

Chemical Composition

 Contains annonaceous acetogenins; used for potential anti-cancer properties

	Category	Benefits of Dried Soursop Leaves
	Culinary Benefits	Used as a flavorful ingredient in teas and culinary dishes, providing a unique tropical flavor and aroma.
	Traditional Medicinal Benefits	 Supports healthy digestion and relieves gastrointestinal discomfort such as gas and bloating. Enhances immune function due to high antioxidant content, particularly vitamin C. Exhibits anti-inflammatory properties, potentially alleviating symptoms of inflammatory conditions.
1	Modern Medical Benefits	 Contains acetogenins which may contribute to cellular health and possess potential anti-cancer properties. Rich in antioxidants that protect against oxidative stress and may help manage blood pressure.
	Benefits for Cosmetics	- High in antioxidants, which may help protect the skin from environmental damage and promote overall skin health.







18

POGOSTEMON HERB

No	Parameter	Details
1	Name	Dried Pogostemon Herb / patchouli
2	Scientific Name	Pogostemon Herb
3	HS CODE	1211.90.90.99
4	Price	CALL
5	Stok	CALL
6	MOQ	1 MT
7	Payment Term	20 % Advance (TT), 80 % LC At Sigl



Physical Characteristics

Form: Dried leaves;

aromatic scent
- Color: Green to
brownish-green

Chemical Composition

- Patchouli oil is derived from it; contains patchoulol and other compounds



Category Benefits Culinary Benefits Used as a flavoring agent in va

Used as a flavoring agent in various food products, including beverages and desserts.

Traditional Medicinal Benefits

- Treats colds, headaches, fever, nausea, vomiting, diarrhea, abdominal pain, insect and snake bites.
- Used in aromatherapy to relieve anxiety, stress, and to enhance sexual attraction.
- Acts as a natural insect repellent and has mild diuretic effects.

Modern Medical Benefits

Exhibits antioxidant, anti-inflammatory, analgesic, antidepressant, and antimicrobial properties.

- Used in formulations for its potential to alleviate symptoms of various ailments and improve overall health.

Benefits for Cosmetics

Commonly used in the fragrance industry; its essential oil is incorporated into perfumes and personal care products for its aromatic properties.







Physical Characteristics	Chemical Composition
Oval-shaped fruit with a	Rich in antioxidants,
bumpy surface that turns	vitamins C, A, and B3;
yellow when ripe; often	traditionally used for
dried for supplements.	immune support.

Category	Benefits of Dried Noni Fruit	
Culinary Benefits	Dried noni fruit can be used as a natural flavoring agent in various dishes, providing a unique taste and nutritional enhancement.	
Traditional Medicinal Benefits	Known for promoting digestion, boosting the immune system, alleviating pain, and addressing various ailments such as arthritis and respiratory issues.	
Modern Medical Benefits	Potentially beneficial in managing conditions like high blood pressure, diabetes, and inflammation; however, scientific evidence is limited.	
Benefits for Cosmetics	Contains antioxidants that may help in skin repair and hydration; utilized in formulations aimed at improving skin health.	







- Form: Dried leaves; broad leaf structure

- Color: Green to yellowishgreen

Chemical Composition

- Contains corosolic acid and ellagitannins; known for blood sugar regulation properties

Note:	For	detailed
		physical
		l chemical
		e invite
prospecti	ve bu	yers to
		nt testing.
		facility to
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	Category	Benefits
ž	Culinary	- Adds a subtle flavor and aroma to food when
2	Benefits	used as a wrapping or serving medium.
ŝ		- Enhances the presentation of dishes in traditional
ò		settings.
Š	Traditional	- Used to treat diabetes due to its ability to lower
	Medicinal	blood sugar levels.
ä	Benefits	- Contains antioxidants that may support overall
		health and well-being.
9	Modern	- Rich in bioactive compounds such as corosolic
	Medical	acid, which improves insulin sensitivity and
	Benefits	glucose uptake.
3		- May help reduce cholesterol levels and support
		heart health.
	Benefits for	- Antioxidant properties may protect the skin from
	Cosmetics	oxidative stress and improve skin health.
		- Potential anti-inflammatory effects beneficial for
b		soothing skin irritations.





DRED WWW.

	No	Parameter	Details
	1	Name	Moringa Leaf
	2	Scientific Name	MORINGA OLEIFERA LAM.
	3	HS CODE	1211.90.90.99
	4	Price	CALL
Ì	5	Stok	CALL
1	6	MOQ	1 MT
	7	Payment Term	20 % Advance (TT), 80 % LC At Sight

Physical Characteristics

- Form: Dried leaves; finely chopped or whole

- Color: Bright green when dried

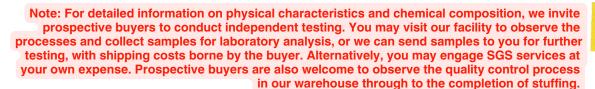
Chemical Composition

- Rich in vitamins A, C, E, calcium, potassium, and protein

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Category	Benefits of Moringa Leaves
Culinary Benefits	- Nutrient-rich addition to various dishes, enhancing flavor and nutritional value.
	- Can be used in salads, soups, smoothies, and as a seasoning.
Traditional Medicinal	- Boosts immunity due to high antioxidant content.
Benefits	- Supports healthy digestion and aids in weight management.
	- Exhibits anti-inflammatory properties, beneficial for conditions like arthritis.
Modern Medical Benefits	- May help regulate blood sugar levels, potentially aiding those with diabetes.
	- Contains compounds that support heart health by lowering cholesterol levels.
	- Rich in antioxidants that may enhance cognitive function and protect against oxidative stress.
Benefits for Cosmetics	- Promotes skin health by combating signs of aging and protecting against environmental damage due to high vitamin E content.
	- Enhances hair health, contributing to stronger and more radiant hair.













DRIED CENTIPEDES



No	Parameter	Details
1	Name	Dried Centipedes
2	Scientific Name	Scolopendra subspinipes
3	HS CODE	0511.99.90
4	Price	CALL
5	Stok	CALL
6	MOQ	CALL
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

Category	Benefits of Dried Centipedes
Culinary Benefits	Dried centipedes can be consumed as a source of protein and essential nutrients, although they are not commonly used in mainstream cuisine.
Traditional Medicinal Benefits	Historically used in traditional medicine for various ailments, including epilepsy, stroke, cancer, tetanus, and rheumatoid arthritis.
Modern Medical Benefits	Potentially explored for their nutritional content and possible health benefits in modern dietary practices; however, research is limited.
Benefits for Cosmetics	There are no widely recognized cosmetic benefits associated with dried centipedes in current literature.



For detailed information on physical characteristics composition, chemical we invite prospective to buyers conduct independent testing. You may visit our facility observe the processes and collect samples for laboratory analysis, or we can send samples to you for testing, shipping costs borne by the buyer. Alternatively, you may engage SGS services at your own expense. **Prospective** buyers also are welcome to observe the quality control process warehouse our through to the completion of stuffing.

Physical Characteristics

Size and Shape: Dried centipedes typically measure 10 centimeters up in length. They exhibit a slender body composed of numerous clearly defined segments, each adorned with a pair of legs.

Color: Upon drying, the color of the centipede transforms into a dark brown or yellowish-brown hue. This coloration may vary depending on the species and the drying method employed.

Texture: The texture of dried centipedes is generally hard and brittle. They can easily break when subjected to pressure.

Aroma: Dried centipedes emit a distinctive odor, which may be considered unpleasant by those unfamiliar with it.

Chemical Composition

1. Proteins

Dried centipede is rich in proteins, which serve as essential building blocks for the body. These proteins are vital for various physiological functions, including tissue repair and immune response.

2. Amino Acids

The presence of various amino acids, particularly essential amino acids, enhances the nutritional profile of dried centipede. These amino acids play crucial roles in metabolic processes and overall health.

3. Minerals

Dried centipede contains a range of minerals such as calcium, magnesium, and iron. These minerals are important for maintaining bone health, cardiovascular function, and oxygen transport in the blood.

4. Bioactive Compounds

This natural product is also known to contain bioactive compounds, including flavonoids and alkaloids. These compounds are recognized for their anti-inflammatory and antioxidant properties, which may contribute to the therapeutic effects attributed to dried centipede.



DRIED SCORPION

No	Parameter	Details
1	Name	Dried Scorpion
2	Scientific Name	LYCHAS MUCRONATUS
3	HS CODE	0410.90.90
4	Price	CALL
5	Stok	CALL
6	MOO	CALL

No	Parameter	Details
1	Name	Dried Scorpion
2	Scientific Name	LYCHAS MUCRONATUS
3	HS CODE	0410.90.90
4	Price	CALL
5	Stok	CALL
6	MOQ	CALL
7	Payment Term	20 % Advance (TT), 80 % LC At Sight

Physical Characteristics

Size and

Appearance: Dried scorpions are typically small, ranging from 2 to 10 centimeters in length, depending on the species. They retain their characteristic segmented body and pincers, which can be visually striking.

Color: The coloration can vary but generally appears dark brown to black after drying. This color change is due to the dehydration process.

Texture: The exoskeleton becomes hard and brittle upon drying, which is a notable feature for identification.

SADE IN INDONESIA

Chemical Composition

1. Proteins

Dried scorpions are rich in proteins, which play a crucial role in cellular regeneration and tissue repair. These proteins may also have specific biological activities that contribute to their medicinal properties.

2. Peptides

The presence of bioactive peptides in dried scorpions is significant, as these compounds can exhibit analgesic (pain-relieving) and antiinflammatory effects. Some peptides may also influence various physiological processes.

3. Minerals

Dried scorpions contain essential minerals such as calcium, magnesium, and zinc. These minerals are vital for numerous biological functions, including bone health, muscle function, and enzymatic reactions.

4. Amino Acids

Dried scorpions provide a range of amino acids, including essential amino acids necessary for protein synthesis and overall metabolic processes within the body.

5. Bioactive Compounds

Several bioactive compounds, such as flavonoids and alkaloids, have been identified in dried scorpions. These compounds are known for their antioxidant properties and potential to support the immune system.







	Category	Benefits
	Culinary Benefits	- High in protein (15-20g per 100g) and essential minerals such as iron, magnesium, and calcium.
o fold the	Traditional Medicinal Benefits	 Used in traditional Chinese medicine to treat ailments such as neurological disorders and hives. Believed to possess anti-inflammatory and analgesic properties. Traditionally thought to improve circulation and alleviate symptoms of certain conditions.
	Modern Medical Benefits	- Contains 17 amino acids and 14 trace elements essential for human health.
	Benefits for Cosmetics	- Not commonly referenced in cosmetic applications; no significant benefits noted in the search results.







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THANK YOU

