

Javasuperfood

JAVA SUPER FOOD

SEAWEED, HANA KATSUOBUSHI
SAUCE & SEASONING
FOOD INGREDIENTS
MASTER GROUP

CATALOGUE

2025-2026



Javasuperfood

www.javasuperfood.com

COMPANY PROFILE

PT. Aneka Dasuib Jaya began its business journey by producing graviola leaves, noni, fingerroot, and various other spices. In 2021, we expanded our business into the production of sauces, seasonings, and food ingredients. We also established partnerships with franchise companies for the supply of raw materials.

In June 2021, we made our first import of seaweed (nori) products. Our nori product range includes various types such as sushi nori, onigiri nori, kizami nori, seaweed snacks, and nori seasoning. With the support of skilled and professional workers, we were able to quickly enter the market with our seaweed products by September 2021. We always prioritize customer satisfaction by consistently delivering products that are high-quality, halal, hygienic, practical, and affordable.

Our products have been certified by the Indonesian Ulema Council (MUI) and the Indonesian Food and Drug Authority (BPOM RI), ensuring they are safe for consumption by the Indonesian public. In 2024, we obtained the Hazard Analysis and Critical Control Points (HACCP) certification, which will enable us to expand our market to countries beyond Southeast Asia.

At the end of 2024, Hana Katsuobushi, Katsuodashi, and Matdashi were launched to elevate the company to a higher level. Hana Katsuobushi is made from high-quality skipjack tuna through a meticulous process and has begun to be exported to South Korea. We also plan to expand our market to Japan as well as other countries in Asia, North America, and Europe.

Our products have been exported to Saudi Arabia, South Korea, Malaysia, the Philippines, Singapore, and Taiwan. We are ready to expand our market beyond Southeast Asia. In 2025, we aim to further grow our international presence and introduce our products to more countries, while maintaining our commitment to quality, affordable pricing, and customer satisfaction.

Our company's main focus is the production of snacks and exports. PT. Aneka Dasuib Jaya is committed to continuous growth and making a positive contribution to the food and beverage industry.











CERTIFICATE
HALAL,BPOM & HACCP

Halal Certificate (Spice) | Halal Certificate (Beverage Ingredients) | Halal Certificate (Processed Plants) | Halal Certificate (Oil) | Halal Certificate (Refined Flour)





Halal Certificate
All 5.473 Products From BPJPH
(Halal Product Assurance Agency)





BPOM (Food and drug administration of Indonesia) Certificate All 1.079 Products from the Food and Medicine Supervisory Agency



HACCP Certificate A global standard for anticipating and preventing risks from chemicals, microbes, and other hazards.





Each BPOM and Halal-certified product comes with its own registration number, logo, and QR code.

Seaweed (Nori) (김밥용 김)

Seaweed (Nori) from Java Super Food is imported with the highest quality standards. This seaweed is convenient to use for rolling sushi or kimbap. Java Super Food's seaweed is roasted twice to enhance its savory flavor and aroma. It is 100% original, with a fresh and crispy texture, and contains no preservatives.

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Composition		Seaweed 100%
Net Weight	❶	50/20/10/5 Sheet (2.5g/Sheet)
	❷	50/20/10/5 Sheet (2.8g/Sheet)
	❸	20/10 Sheet (2.5g/Sheet)

Yaki Sushi Nori (마끼스시용김/반절김)

Yaki Sushi Nori Half Sheet is a premium roasted seaweed, cut in half for easy sushi preparation. It is crispy, aromatic, and deep green in color—perfect for sushi, onigiri, and food garnishing. Ideal for both home and professional use, it offers convenience without compromising on quality.

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Composition		Seaweed 100%
Net Weight	❶	100 Sheet (125g)
	❷	50 Sheet (62.5g)

Nori Onigiri (삼각김밥용 김)

Nori Onigiri is made from 100% roasted seaweed, giving it a richer and more delicious flavor. It is practical and easy to use for wrapping Onigiri Triangles. Nori Onigiri from Java Super Food is of high quality, ensuring the seaweed sheets do not easily break or tear.

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Composition		Seaweed 100%
Net Weight	❶	100 Sheet
	❷	20 and 10 Sheet

Cut Dried Seaweed (자른미역)

Dried Cut Seaweed (Miyeok) from Javasuperfood is made from 100% high-quality dried seaweed sourced from Korea. It is commonly enjoyed during the winter season for its delicious taste, especially when cooked in a warm, savory broth made from beef or seafood.

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Composition	Dried Seaweed 100%
Net Weight :	❶ 10g, 20g and 50g ❷ 50g and 100g

Dried Round Seaweed (원형 김자반 (국물용))

Round Seaweed from Daikichi is a premium product made from carefully selected Japanese seaweed to ensure the highest quality. It is processed using traditional methods that preserve its authentic flavor and texture.

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Composition	❶ Dried Seaweed ❷ Seasoned Dried Seaweed
Net Weight :	❶ 10g, 20g, 50g and 100g ❷ 50g

Dried Kelp/Konbu (Cut) (건다시마)

Cut konbu is dried seaweed rich in umami, commonly used in Japanese and Korean cuisine to make broths such as miso soup and ramen. It is high in iodine, fiber, and minerals.

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Composition	Dried Seaweed 100%
Net Weight :	❶ 10g, 150g, 200g and 400g

Dried Kelp/Konbu (Whole) (자른 건다시마)

Ready-to-use dried seaweed, perfect for miso soup broth, ramen, and hot pot dishes. Rich in umami, iodine, and minerals.

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Composition	Dried Seaweed 100%
Net Weight :	❶ 10g, 20g, 50g and 100g

Kizami Nori (김가루)

Thin dried seaweed with a crispy and savory texture. Easy to sprinkle, perfect as a complement to various dishes.

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Composition	Seaweed 100%
Net Weight	❶ 10g, 20g, 50g and 100g

Aonori (파래 분태)

Dried green seaweed powder with a distinctive aroma. Easy to sprinkle and blend with dishes, perfect as a complement to Yakisoba and Takoyaki.

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Composition	Seaweed 100%
Net Weight	❶ 10g, 50g, 100g 250g and 500g

Gim Jaban Gungjung (들자반 볶음)

This product is made from high-quality seaweed that has been selectively chosen to ensure the best taste and texture. Its light texture and ability to blend easily with various types of food make it an ideal choice for enhancing both the flavor and appearance of dishes. It is especially perfect as a topping on warm rice.

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Composition	Seaweed and Seasoning
Net Weight	❶ 500g ❷ 40g

Chuka Wakame (미역줄기 무침)

Wakame Daikichi has a soft texture and a natural green color after soaking. It is suitable for salads, ramen toppings, miso soup, or sushi fillings.

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Composition	Seaweed 100%
Net Weight	250g

Kizami Nori + Seasoning (조미김가루)

Sliced seaweed with authentic Japanese seasoning, ready to use as a topping for rice, ramen, sushi, or salads.

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Composition	Seaweed and Seasoning
Net Weight	❶ 300g



Norigo Roasted Seaweed Snack (노리고 조미 도시락김)

Roasted seaweed (nori) is seaweed sheets roasted with sesame oil, typically eaten as a side dish with warm rice or enjoyed as a light snack.

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Composition	Seaweed and Seasoning
Net Weight	● 4.5g ● 9g (4.5g x 2pcs)

❶ Original Flavor ❷ BBQ Flavor ❸ Spicy Flavor
❹ Olive Oil Flavor ❺ Sacha Inchi Flavor ❻ Salt Egg Flavor
❼ Perilla Flavor

Norigo Tempura (노리고 덴푸라)

Norigo Tempura is a seaweed snack wrapped in spring roll pastry. It can be enjoyed on its own or paired with fried rice and noodles. Norigo Tempura is perfect as a snack companion for any activity.

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Composition	Seaweed, Rice Paper, Seasoning
Net Weight	50g and 25g

❶ BBQ Flavor ❸ Spicy Flavor
❷ Original Flavor

Seaweed Snack Jaerae Roasted (광천 조미 도시락김)

Kwangcheon Kim roasted seaweed is healthy and crispy, made from high-quality seaweed roasted to perfection to produce a delicious savory flavor. It is perfect as a companion to rice or enjoyed directly as a nutritious light snack.

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Composition	Seaweed 100%
Net Weight	❶ 5g ❷ 10g (5g x 2pcs) ❷ 45g (5g x 9pcs)



Long Sheet (롱 싯 김스낵)

Long Sheet Norigo is a seaweed snack with long, crispy, and savory sheets, offering a more exciting way to enjoy seaweed. Made from high-quality seaweed, this snack is perfect to enjoy on its own or as a complement to your favorite dishes.

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Composition	Seaweed and Seasoning	
Net Weight	20g	
❶ Original	❷ Fried Chicken	❸ Cheese
❹ Spicy	❺ Roasted Corn	❻ BBQ

Giant Sheet (자이언트 싯 김스낵)

Giant Sheet is a snack twice the size of the regular Norigo snack, making it more visually appealing. Its crispiness is the same as Norigo. Giant Sheet comes in 6 flavor variants, allowing consumers to choose according to their personal taste.

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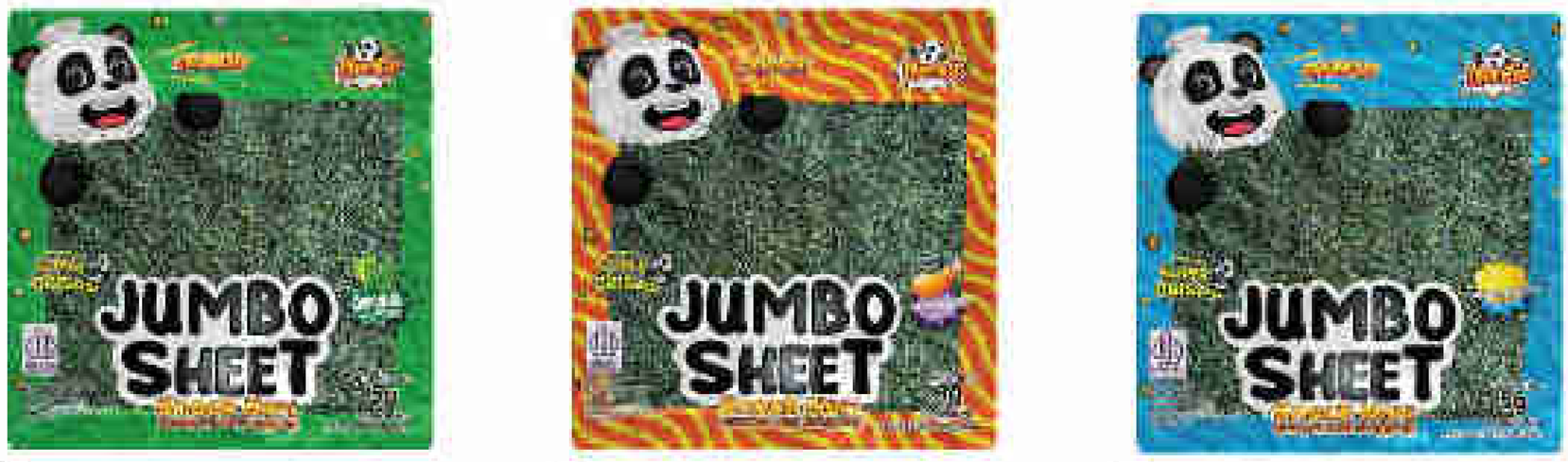
Composition	Seaweed and Seasoning
Net Weight	20g

❶ Original ❷ Fried Chicken ❸ Cheese
❹ Spicy ❺ Roasted Corn ❻ BBQ

Jumbo Sheet (점보싯 김스낵)

Jumbo Sheet Norigo is Norigo's largest seaweed snack, offering wider crispy and savory sheets for an enhanced seaweed eating experience. It is perfect as a healthy snack or as a complement to your favorite dishes.

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Composition	Seaweed
Net Weight	5g, 6g, 7g

❶ Original ❹ Spicy
❷ Fried Chicken ❺ Cheese
❸ Roasted Corn ❻ BBQ





Nori Go (노리고 김스낵)

Nori Go is a healthy snack made from seaweed. It can be enjoyed by everyone, from young people to the elderly, thanks to its nutritious seaweed ingredients. Nori Go is perfect for relaxing moments with family or as a side dish accompaniment when eating rice.

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Composition	Seaweed, Oil, Seasoning
Net Weight	3g

❶ Original Flavor
❷ Spicy Flavor
❸ BBQ Flavor
❹ Balado Flavor
❺ Cheese Flavor
❻ Fried Chicken Flavor
❼ Roasted Corn Flavor
❽ Wasabi Flavor
❾ Banana Flavor

Nori Boom (노리붐 김스낵)

Nori Boom is a snack made from seaweed. It can be enjoyed by everyone, from young people to the elderly, due to its nutritious seaweed ingredients. It is perfect for relaxing moments with family or as a side dish accompaniment when eating rice.

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Composition	Seaweed
Net Weight	3g

❶ Original Flavor
❷ Spicy Flavor
❸ Cheese Flavor
❹ BBQ Flavor
❺ Fried Chicken Flavor
❻ Roasted Corn Flavor

Nori Crispy With Rice Paper (노리고 김부각 스낵)

Nori Crispy is made from high-quality ingredients and offers a delicious taste. It is a snack made from spring roll wrappers layered with two sheets of seaweed. Perfect as a snack companion during activities such as watching TV, studying, or relaxing.

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Composition	Seaweed, Rice Paper, Oil, Seasoning
Net Weight	20g

❶ Original Flavor ❸ Cheese Flavor ❺ Balado Flavor ❼ Roasted Corn Flavor
❷ Spicy Flavor ❹ BBQ Flavor ❻ Wasabi Flavor



Kwangcheon Gim Bugak (광천 김부각)

Gim Bugak is a seaweed snack coated with spring roll wrapper. It comes in a variety of delicious flavors including original, spicy, garlic, barbecue, and shrimp. With its wide range of flavors, Gim Bugak is perfect as a tasty snack companion.

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Composition	Seaweed, Rice Paper, Oil, Seasoning
Net Weight	50g

❶ Original Flavor ❸ Spicy Flavor ❺ BBQ Flavor
❷ Shrimp Flavor ❹ Squid Flavor ❻ Garlic Flavor



Nori Roll (노리롤)

Nori Roll is rolled seaweed coated with sugar to create a crispier and sweeter texture. The sweet flavor is combined with various other tastes, making it enjoyable for both children and adults.

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Composition	Seaweed
Net Weight	2.5g

❶ Original Flavor ❺ Roasted Corn Flavor
❷ Fried Chicken Flavor ❻ BBQ Flavor
❸ Shrimp Flavor ❼ Balado Flavor
❹ Spicy Flavor ❽ Banana Flavor

Nori Roll Double (더블 노리롤)

Double Nori Roll contains two pieces of nori roll in each package. Made from premium quality seaweed, it offers a crispy texture and a variety of delicious flavors.

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Composition	Seaweed
Net Weight	6g

❶ Original Flavor ❸ Spicy Flavor ❺ Shrimp Flavor ❼ Fried Chicken Flavor
❷ Balado Flavor ❹ bbq Flavor ❻ Roasted Corn Flavor ❽ Banana Flavor

Nori Roll 5 - Pack (노리롤)

Nori Roll is a healthy and convenient snack in the form of crispy, flavorful dried seaweed (nori) rolls. Packaged in a unique tube-shaped container, each pack contains 5 neatly wrapped nori rolls, ready to enjoy anytime.

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Composition	Seaweed
Net Weight	12.5g

❶ Original Flavor ❺ Fried Chicken Flavor
❷ Spicy Flavor ❻ Shrimp Flavor
❸ Balado Flavor ❼ Roasted Corn Flavor
❹ BBQ Flavor



Pororo Nori Snack (뽀로로김스낵)

Nori Snack Pororo is a savory and crispy roasted seaweed snack made from real seaweed with no preservatives, making it a healthy treat for kids. Packaged in cute Pororo-themed designs featuring Pororo and friends, this snack makes snack time more fun and enjoyable whether at home or on the go.

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Composition	Seaweed and Seaweed
Net Weight	36g (3g x 12 Sachet)

❶ Original Flavor ❷ BBQ Flavor ❸ Shrimp Flavor



Pororo Nori Sprinkle Sachet (뽀로로 김자반)

Sprinkle Seaweed is shredded seaweed mixed with sesame seeds and sesame oil, used as a topping or flavor enhancer for various dishes. It's also perfect as a light snack companion for any activity.

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Composition	Seaweed and Seasoning
Net Weight	5g (12 Sachet)

❶ Original Flavor ❷ BBQ Flavor ❸ Spicy Flavor ❹ Seafood Flavor



Pororo Seaweed Roasted Snack (뽀로로 조미 도시락김)

Enjoy a healthy and delicious treat with Pororo Seaweed Snack! Made from carefully selected seaweed and roasted, not fried, it stays crispy and rich in nutrients. Each pack contains 2 small sachets (4g each), perfect for your little one's lunchbox or as a convenient snack on the go.

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Composition	Seaweed and Seasoning
Net Weight	8g (4g x 2pcs)

❶ Spicy Flavor ❷ BBQ Flavor

❸ Original Flavor

Pororo Seaweed Twin Roll (뽀로로 더블 노리롤)

Snack Nori Roll (2 Rolls) is a delicious snack made from crispy nori sheets rolled up and packed in a single package containing two rolls. This snack offers a savory and umami-rich seaweed flavor, making it a healthy and convenient snack option to enjoy anytime.

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Composition	Seaweed and Seasoning	
Net Weight	60g (10pcs x 6g)	
❶ Original Flavor	❷ BBQ Flavor	❸ Spicy Flavor





Pororo Long Sheet (뽀로로 롱싯 김스낵)

Pororo Long Sheet is a savory and crispy roasted seaweed snack. It's the perfect companion for any activity—whether you're watching TV, studying, or relaxing.

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Composition	Seaweed and Seaweed Seasoning
Net Weight	15g

❶ BBQ Flavor ❷ Original Flavor ❸ Spicy Flavor

Pororo Seaweed Tempura (뽀로로 김부각)

Nori Tempura is a seaweed snack wrapped in spring roll pastry. It's perfect as a snack companion for any activity, such as watching TV, studying, or relaxing.

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Composition	Seaweed and Seasoning
Net Weight	25g and 50g

❶ BBQ Flavor ❷ Original Flavor

Pororo Nori Sprinkle (뽀로로 김자반)

Nori Sprinkle is chopped seaweed mixed with sesame seeds and sesame oil, used as a topping or flavor enhancer for dishes, and perfect as a snack companion for any activity.

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Composition	Seaweed and Seasoning
Net Weight	50g

❶ Original Flavor ❷ BBQ Flavor ❸ Spicy Flavor ❹ Beef Flavor ❺ Seafood Flavor



Nori Sprinkle (조미 김가루) Standing Pouch

Nori Sprinkle is made from roasted seaweed flakes combined with sesame seeds, sesame oil, fried shallots, and seasoning. It's the perfect meal companion for kids, especially when paired with rice balls, and also ideal for sprinkling over a variety of dishes such as rice, noodles, porridge, and more.

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Composition	Seaweed, Sesame Seeds, Oil, Fried Shallots, Seasoning
Net Weight	60g

❶ Original Flavor ❸ BBQ Flavor ❺ Seafood Flavor
❷ Spicy Flavor ❹ Beef Flavor

Nori Sprinkle Rice Noodle (김자반 줄줄이 포장)

Norigo presents Nori Sprinkle, made from roasted seaweed flakes combined with rice noodles, sesame seeds, shallots, and sesame oil the perfect savory topping to enhance the flavor of your favorite dishes.

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Composition	Seaweed, Sesame Seeds, Oil, Fried Shallots, Seasoning
Net Weight	5g

❶ Spicy Flavor ❷ Beef Flavor ❸ Original Flavor
❹ BBQ Flavor ❺ Seafood Flavor

Nori Sprinkle Sachet 5g (조미 김가루)

Nori Sprinkle Sachet 5g is a practical and delicious solution to add a touch of seaweed's signature umami flavor to any of your dishes. Packed in a compact 5-gram sachet, this product is perfect for single servings or for taking on the go, making it a great complement to your favorite meals anytime and anywhere.

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Composition	Seaweed and Sesame Seed
Net Weight	5g
❶ Original Flavor	❸ Spicy Flavor
❷ BBQ Flavor	❹ Shrimp Flavor



Nori Pop (노리 팝)

Norigo presents Nori Pop, a seaweed sprinkle made from roasted seaweed pieces in various flavors combined with crispy rice toppings. Nori Pop is very practical to enjoy anytime and anywhere as a topping for meals or your favorite snack.

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Composition	Seaweed with Rice
Net Weight	15g
❶ Balado Flavor	❺ Cheese Flavor
❷ BBQ Flavor	❻ Fried Chicken
❸ Original Flavor	❼ Sweet and spicy flavor
❹ Spicy Flavor	❽ Shrimp Flavor

Gim Jaban Nori Sprinkle (김자반)

Gim Jaban is seaweed pieces with sesame seeds and sesame oil, used as a topping or flavor enhancer for food. It is also perfect as a snack companion during activities like watching TV, studying, or relaxing.

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Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net Weight	50g
❶ BBQ Flavor	❷ Seafood Flavor
❸ Spicy Flavor	❹ Original Flavor

Gim Jaban Nori Sprinkle (Kwangcheon Kim) (김자반)

Gim Jaban Kwangcheon Kim is a crispy seaweed sprinkle with sesame oil and sesame seeds, delivering the savory taste of authentic Korean flavor. Perfect as a topping for rice, noodles, salad, or as a snack on its own.

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Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net Weight	50g

❶ Original Flavor ❷ BBQ Flavor
❸ Seafood Flavor ❹ Spicy Flavor

Nori Sprinkle Furikake (후리가케)

Daikichi presents nori furikake in various flavors. This seaweed sprinkle is mixed with anchovies and made from selected ingredients, resulting in crispy and savory nori furikake. It can be enjoyed on its own or as a complement to your delicious meals.

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Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net Weight	60g

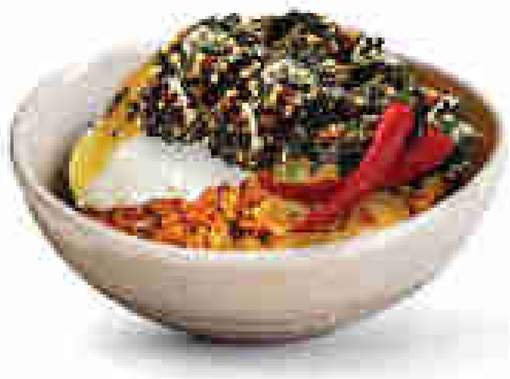
❶ Original Flavor ❷ Cheese Flavor ❸ Roasted Corn Flavor
❹ BBQ Flavor ❺ Beef Flavor ❻ Spicy Flavor
❼ Chicken Flavor ❽ Seafood Flavor

Noriday Sprinkle with Rice Crackers (노리데이 김자반/라이스 크래커 첨가)

Nori sprinkle made with roasted seaweed pieces, topped with rice noodles, sesame seeds, shallots, and sesame oil—used as a delicious topping to complement your tasty dishes.

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Composition	Seaweed, Sesame Seeds, Oil, Shallots, Seasoning
Net Weight	5g

❶ Original Flavor ❷ BBQ Flavor ❸ Spicy Flavor



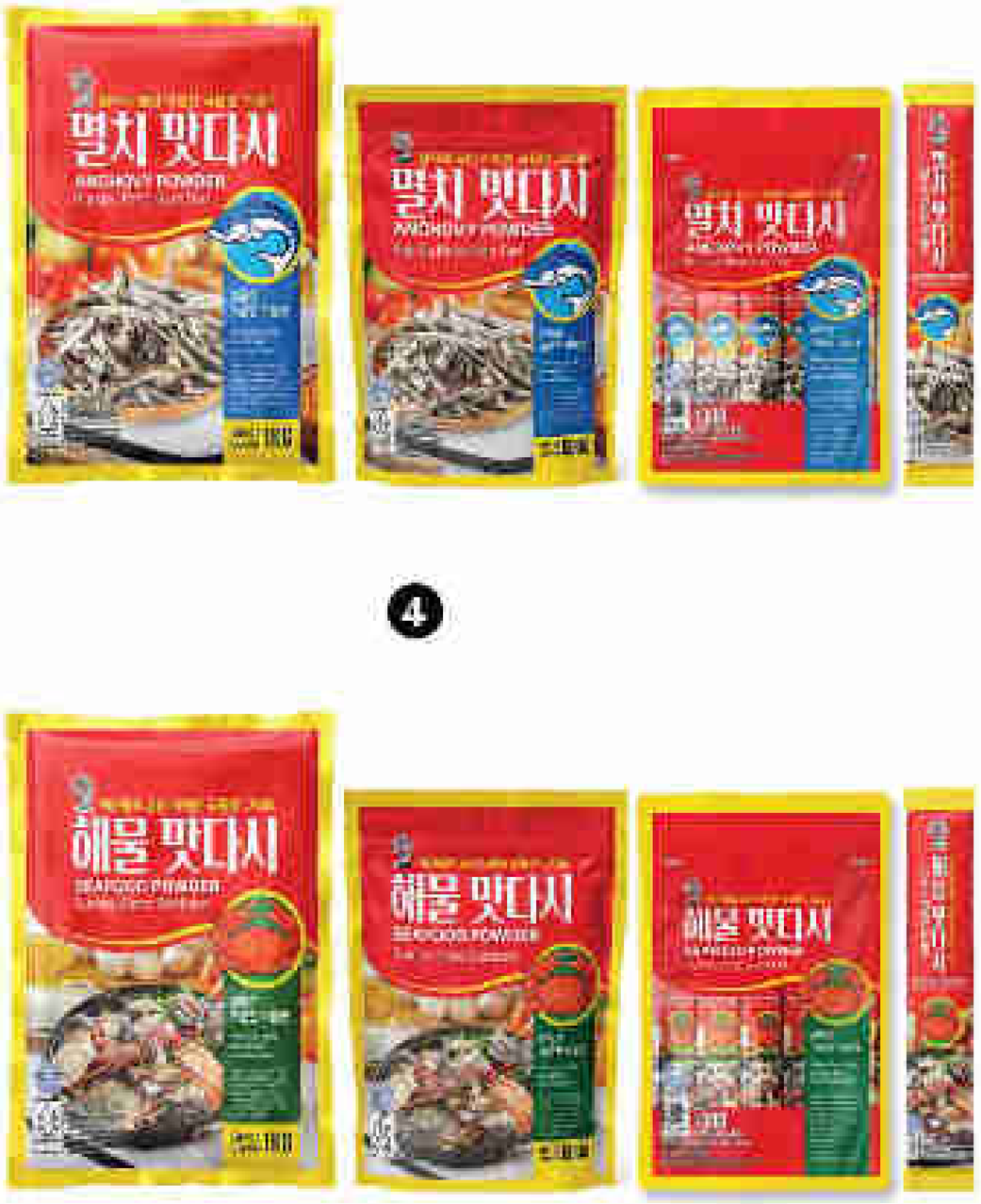
Matdashi (맛다시 소고기/멸치/닭고기/ 해물)

Miga Matdashi is a delicious seasoning that can be used to prepare a variety of dishes such as beef, anchovies, seafood, and chicken-flavored soup. Miga Matdashi is easy to use in creating tasty flavors in every dish.

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Composition	Beef Seasoning, Anchovy Seasoning, Chicken Seasoning and Seafood Seasoning			
Variant	❶ Beef	❷ Anchovy	❸ Chicken	❹ Seafood
Net Weight	❶ 1Kg	❷ 500g, 300g, 100g and 50g	❸ 100g (10g x 10 Stick)	

Chili Powder Spicy (태양초 고춧가루)

JavaSuperfood chili powder is made from 100% selected chilies with a strong aroma and spicy taste. The chili powder can be conveniently used as a seasoning sprinkle on various dishes such as: seblak, meatballs, various soups, fried noodles, chips, and other snacks.

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Composition	Chili Powder 100%
Net Weight	❶ Chili Powder 1kg ❷ Coarse Chili 1kg

Chili Powder Spicy (땡초 고춧가루)

Chili Powder from Cooking Master is made from 100% selected chilies with a strong aroma and spicy flavor. The chili powder can be conveniently used as a seasoning sprinkle on various dishes.

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Composition	Chili Powder 100%
Net Weight	❶ 1Kg ❷ 500g

Miga Chili Powder (미가 고춧가루)

Chili powder is commonly used as a seasoning sprinkle for various dishes. With its delicious taste, practicality, ready-to-serve quality, and high standards, it can be used in a wide range of food preparations.

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Composition	Chili Powder 100%
Net Weight	❶ 1Kg ❷ 200g

Chili Powder (고춧가루/양념용)

Fine chili powder is a highly practical and versatile ingredient in the culinary world. Compared to coarse chili powder, its finer texture makes it easier to blend into various types of dishes without altering the consistency of the preparation.

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Composition	Chili Powder 100%	
Net Weight	❶ 50g	❹ 1kg
	❷ 100g	❺ 300g
	❸ 250g	❻ 50g

Coarse Chili Powder (고춧가루/김치용)

Coarse chili powder is dried chili that has been crushed into a coarse texture with a strong spicy flavor. It is perfect as a topping or ingredient in dishes such as noodles, soups, and sambal, providing a bold heat sensation and a more appetizing appearance.

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Composition	Chili Powder 100%	
Net Weight	❶ 50g	❹ 1kg
	❷ 100g	❺ 300g
	❸ 250g	❻ 50g

Capsaicin Powder (캡사이신 분말)

Capsaicin Powder from Java Super Food is a premium product formulated from high-quality selected ingredients, resulting in a spicy powder with a stable capsaicin concentration and a sharp yet balanced heat. This powder is specially designed to deliver a consistent spicy sensation.

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Composition	Corn Pieces, Chili Oil		
Net Weight	❶ 50g	❷ 400g	❸ 1kg

Garlic Powder (마늘분말)

Garlic powder is one of the essential base ingredients in the culinary world. With its strong flavor and distinctive aroma, this powder serves as a practical alternative to fresh garlic without compromising on taste quality. Garlic powder can be applied to a wide variety of dishes.

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Composition			Garlic 100%	
Net Weight	❶	50g	❷	100g
	❸	500g	❹	1 kg
	❺	50g	❻	400g

Fried Shallots (샬롯 튀김)

Fried Shallots from Cooking Master are made from carefully selected high-quality shallots, harvested to ensure optimal freshness, texture, and flavor. Processed hygienically using a special frying technique, these shallots deliver perfect crispiness and a distinctive, appetizing aroma.

❶ ❷ ❸ ❹





Composition			Shallot 100%	
Net Weight	❶	100g	❸	1kg
	❷	500g	❹	200g

Meet Tenderizer (연육제)

Meat Tenderizer Seasoning from Cooking Master is specially formulated using selected premium-quality ingredients to deliver optimal tenderizing results. It contains a combination of natural enzymes and active ingredients that work by penetrating the meat fibers.

❶ ❷ ❸





Composition			Dextrose Monohidrat, Enzim Protease	
Net Weight	❶	100g	❷	500g
	❸	1kg		



Cakalang Chili Sauce (삼발 차깔랑)

Cakalang Chili Sauce from Java super food is made from skipjack tuna and carefully selected high-quality ingredients, resulting in a delicious and flavorful chili sauce. It can be served as a side dish to complement meals such as fried chicken, rice, and other dishes.

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Composition	Cakalang Chili Sauce
Net Weight	200g (100g x 2 Sachet)
❶ Balado Flavor	❺ Rica Rica Flavor
❷ Betutu Flavor	❻ Fried Chili Sauce
❸ Gulai Flavor	❼ Woku Flavor
❹ Pesmol Flavor	

Gungjung Gochujang (궁중 고추장)

Gochujang Sauce from Java Super Food is a traditional Korean fermented chili paste with a distinctive aroma and flavor. It can be used in a variety of dishes such as Bibimbap, Tteokbokki sauce, Kimchi Jjigae broth, and Napa Cabbage Kimchi.

❶ ❷ ❸



❹ ❺





Composition	Gochujang 100%
Net Weight	❶ 500g ❷ 1Kg ❸ 3 Kg ❹ 14Kg

Gochujang Sauce Java Super Food (자바슈퍼푸드 고추장)

Gochujang sauce is made from carefully selected quality ingredients and has an authentic Korean flavor. Gochujang sauce can be used in various dishes such as bibimbap, spicy stir-fried squid, and kimchi jjigae soup.

❶ ❷ ❸ ❹





Composition	Gochujang 100%
Net Weight	❶ 200g ❷ 500g ❸ 1kg ❹ 20kg

Doenjang Soybean Paste (궁중된장)

Doenjang Javasuperfood is doenjang (fermented soybean paste) made using traditional Korean fermentation technology and high-quality natural ingredients. This doenjang has a rich flavor, strong aroma, and smooth texture, making it the perfect seasoning for various types of Korean dishes.

❶ ❷ ❸



❹ ❺





Composition	Doenjang 100%
Net Weight	❶ 170g ❷ 500g ❸ 1Kg ❹ 3Kg ❺ 14Kg

Ssamjang (쌈장)

Ssamjang Seasoned Soybean Paste is a versatile Korean dipping sauce (condiment). It's not just an ordinary soybean paste, but a unique blend of doenjang (fermented soybean paste) with gochujang (fermented chili paste), enriched with various seasonings and spices.

❶ ❷ ❸





❹ ❺






Composition	Soybean Paste		
Net Weight	❶ 170g	❷ 500g	❸ 1Kg
	❹ 3Kg	❺ 14Kg	

Oppa Oppa Kimchi (오빠오빠 김치)

Oppa! Oppa's kimchi is made from the highest quality napa cabbage and radish to ensure the texture and taste are the same as authentic Korean kimchi. Oppa! Oppa's kimchi is mixed with special seasonings like chili powder, fish sauce, garlic, salt, and onion. Kimchi is perfect to serve directly with all kinds of food, such as white rice, instant noodles, fried rice, and can also be used as an ingredient for making soup.

❶ ❷ ❸ ❹



Composition	Kimchi 100%		
Net Weight	❶ 100g	❹ 5Kg	
	❷ 200g	❺ 10kg	
	❸ 1kg		

Pogi Kimchi (포기김치)

Pogi Kimchi from MIGA is whole kimchi that is cut into 2 pieces before being chopped into smaller pieces. It's made from selected napa cabbage mixed with seasonings prepared from chili, fish sauce, garlic, salt, and onion. This kimchi is perfect to serve with white rice, fried noodles, fried rice, and can also be used as an ingredient for making soup.

❶ ❷






Composition	Kimchi 100%
Net Weight	❶ 5kg ❷ 10kg

Muguenji (묵은지)

MIGA's Kimchi Muguenji is made from selected napa cabbage mixed with seasonings made from chili, fish sauce, garlic, salt, and onions. Kimchi Muguenji has a more sour taste compared to Pogi Kimchi and is perfect to serve with steamed rice, fried noodles, fried rice, and can also be used as an ingredient for making soup.

❶ ❷ ❸







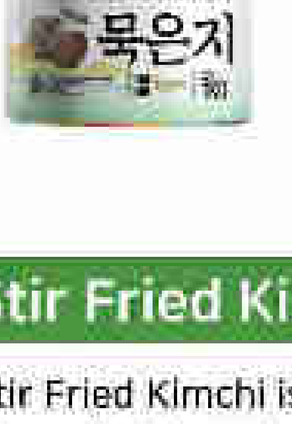


Composition	Kimchi 100%
Net Weight	❶ 1Kg ❷ 5Kg ❸ 10Kg

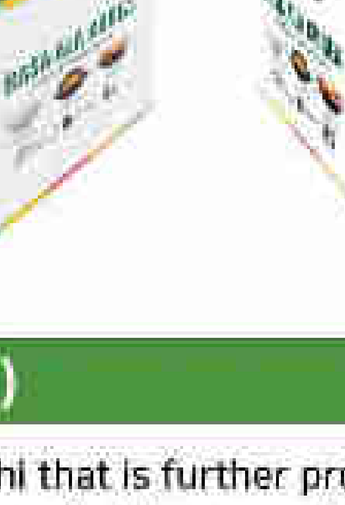
Stir Fried Kimchi (볶음김치)

Stir Fried Kimchi is napa cabbage kimchi that is further processed by stir-frying, resulting in a richer and more savory flavor that tempts the taste buds. It is perfect to serve directly with warm steamed rice, noodles, fried rice, or other favorite dishes to add a distinctive Korean flavor to every bite.

❶ ❷ ❸ ❹









Composition	Kimchi 100%
Net Weight	❶ 100g ❸ 500g ❷ 200g ❹ 1kg

Kimchi Seasoning (김치 시즈닝)

Kimchi seasoning from Cooking Master is a food ingredient and spice blend perfect for sprinkling on snacks and other dishes. Kimchi seasoning pairs well with Kimchi Ramen, Kimchi Jjigae, Kimchi Fried Rice, Kimchi Omelet, Fried Chicken, and Pasta or Pizza.

❶ ❷ ❸









Composition	Kimchi Seasoning 100%
Net Weight	❶ 50g ❷ 380g ❸ 1kg



Banchan (반찬)

Banchan is a Korean term for side dishes served along with the main meal, typically rice. These are usually small portions of various dishes, such as vegetables or protein-based items, presented in small servings on the dining table to be shared and enjoyed together.



Composition	Beans or Vegetables
Net Weight	❶ 1Kg ❷ 500g

Varian Banchan

❶ Soybeans in Soy Sauce
❷ Pickled Japanese Sweet Potatoes
❸ Seasoned Chili Peppers
❹ Seasoned Dried Radish
❺ Seasoned Garlic
❻ Seasoned Lettuce
❼ Boiled Lotus Root
❽ Mixed Nuts
❾ Soy Sauce Peanuts
❿ Seasoned Perilla Leaves
⓫ Soy Sauce Garlic
⓬ Pickled Garlic Stems
⓭ Soy Sauce Seasoned Garlic Chive Leaves
⓮ Chili Peppers Pickled with Soy Sauce



Sesame Oil 100% (궁중 참기름 100%)

Sesame oil is made from selected sesame seeds, resulting in a distinctive taste and aroma. It can be used in various dishes such as soups, stir-fries, fried rice, and other Asian cuisines. Add an appropriate amount of sesame oil to enhance the flavor and aroma of sesame in your cooking.

❶ ❷ ❸ ❹



Composition	Sesame Oil 100%	
Net Weight	❶ 250ml	❷ 750ml
	❸ 1.8 Liter	❹ 5 Liter

Sesame Oil Moluccas (참기름 몰루카스)

Moluccas sesame oil is suitable for all types of dishes. To better match Indonesian cuisine, it is blended with a small amount of palm oil. This sesame oil enhances the flavor of dishes, especially fried rice and Chinese cuisine.

❶ ❷ ❸ ❹



Composition	Sesame Oil Palm Oil	
Net Weight	❶ 250ml	❷ 750ml
	❸ 1.8L	❹ 5L

Sesame Oil Java Super Food (참기름 자바슈퍼푸드)

Java Super Food Sesame Oil is perfect for all types of dishes, especially Japanese cuisine such as sushi and for marinating beef. This sesame oil enhances the aroma of dishes by being blended with a small amount of corn oil.

❶ ❷ ❸ ❹ ❺



Composition	Sesame Oil Corn Oil	
Net Weight	❶ 135ml	❷ 250ml
	❸ 750ml	❹ 1.8 Liter
	❺ 5 Liter	

Perilla Oil (들기름100%)

Perilla oil is made from selected perilla seeds that are carefully and hygienically processed. Perilla oil can be mixed into salads and also added as a seasoning in various vegetable dishes.

❶ ❷ ❸ ❹



Composition	Perilla Oil 100%	
Net Weight	❶ 250ml	❷ 750ml
	❸ 1.8 Liter	❹ 5 Liter



Gungjung Jinganjang (궁중 진간장)

Gungjung Jinganjang is a special soy sauce made naturally and processed with care in a clean and sterile manner. Originating from Korea, it has a distinctive flavor. This soy sauce is commonly used to prepare various traditional Korean dishes such as Ganjang Gejang, Myeongdong-style dishes, and more.

❶ ❷ ❸



Composition		Gungjung 100%
Net Weight	❶	15 L (Gungjung Jinganjang)
	❷	1.7 L (Gungjung Jinganjang)
	❸	840 & 500 ML (Gungjung Jinganjang)

Gungjung Gukganjang (궁중 국간장)

Gungjung Gukganjang is a Korean soy sauce commonly used to make a variety of delicious dishes such as Mayak Gyeran, Kongnamul Muchim, and many other flavorful Korean dishes.

❶ ❷ ❸



Composition		Gungjung 100%
Net Weight	❶	15 L (Gungjung Gukganjang)
	❷	1.7 L (Gungjung Gukganjang)
	❸	840 & 500 ML (Gungjung Gukganjang)

Soy Sauce (다이키치 간장)

Soy sauce is one of the most popular ingredients commonly used as an addition in preparing a wide variety of Korean dishes such as Ganjang Gejang, Myeongdong Hamcho Ganjang, and many others.

❶ ❷ ❸





Composition		Soy Sauce 100%
Net Weight	❶	14L
	❷	1.7L
	❸	840 & 500 ML

Chili Oil (고추기름)

Chili oil can be applied directly to food as a dipping sauce when enjoying dim sum, meat, or fried snacks. It can also be used in cooking by adding a few tablespoons to dishes like fried rice, noodles, or soups.

❶ ❷ ❸ ❹ ❺



Composition	Chili Oil 100%
Net Weight	
❶ Chili Oil Santuy 135ml	❹ 250ml
❷ Chili Oil Mantul 135ml	❺ 1.8L
❸ Chili Oil Gila 135ml	

Chili Oil / Chili Oil Crisp (고추기름)

Javasuperfood Chili Oil delivers an authentic spicy sensation with real chili seeds inside, offering a rich and distinctive flavor. Made with high-quality ingredients and produced through a hygienic process, this chili oil boasts a delicious taste and aromatic depth.

❶





Composition	Chili Oil
Net Weight	❶ Chili Oil 250ml

Corn Syrup (물엿)

Corn syrup is also used in the making of sauces, salad dressings, and mayonnaise to add smoothness and improve consistency, while also giving dishes a lighter, more balanced taste.

❶ ❷ ❸ ❹ ❺



Composition	Corn Syrup 100%
Net Weight	❶ 10Kg ❹ 1.2Kg
	❷ 5Kg ❺ 750g
	❸ 2.4Kg

Roasted Sesame Seeds (볶음참깨)

Roasted sesame seeds are made from selected sesame seeds that are roasted to produce a very savory aroma and delicious taste in food. They can be used as an ingredient in dough mixtures or as a topping for various dishes such as sushi rolls, noodle soup, and other culinary creations.

❶ ❷ ❸ ❹ ❺





Composition	Roasted Sesame 100%
Net Weight	❶ 50g ❸ 340g ❺ 1Kg ❷ 230g ❹ 500

Sesame Seeds (볶음 흰참깨)

White sesame seeds can be used as a complement to dishes, enhancing the aroma and making the food more fragrant and delicious.

❶ ❷ ❸ ❹ ❺ ❻



Composition	Sesame Seeds 100%
Net Weight	❶ 100g ❸ 250g ❺ 500g ❷ 50g ❹ 340g ❻ 1Kg

Black Sesame Seeds (볶음검은깨)

Black sesame seeds can be used as a complement to dishes, enhancing the aroma and making the food more fragrant and delicious.

❶ ❷ ❸ ❹ ❺ ❻



Composition	Black Sesame Seeds 100%
Net Weight	❶ 100g ❸ 250g ❺ 500g ❷ 50g ❹ 340g ❻ 1Kg

Perilla Powder and Perilla Seeds (들깨가루/통들깨)

Perilla powder is made from roasted perilla seeds that are then processed into powder form. Perilla powder is widely used in Asian cuisine, especially Korean dishes, adding a savory flavor and aroma to the food.

❶ ❷





Composition	Perilla 100%
Net Weight	❶ Perilla Seeds Powder 1Kg ❷ Perilla Seeds 1Kg



Danmuji (단무지)

Danmuji is a traditional Korean yellow pickled radish with a sweet, tangy, and refreshing flavor. It is commonly served as a side dish to accompany Korean foods like kimbap or sushi rolls, especially those that tend to be oily or rich, such as jjajangmyeon.

❶



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Composition	Danmuji
Net Weight	❶ 330g/Contains 10 Pcs (Long Size) ❷ 1.5kg/Contains 10 Pcs (Long Size)

Sushi Gari / Pickled Red and White Ginger (생강초절임)

Sushi gari is pickled ginger that is commonly served with sushi or other Japanese dishes. It is used to cleanse the palate and refresh the mouth after eating sushi or sashimi.

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Composition	Ginger 100%
Net Weight : 50g, 100g, 200g, 500g, 1kg, 1.5kg	
Variant	❶ White Ginger ❷ Red Ginger

Katsuodashi Premium (가쓰오다시)

Katsuodashi is a fundamental broth in Japanese cuisine, commonly used in dishes such as miso soup, udon, soba, chawanmushi, and various traditional sauces. For a more complex and rich flavor, it is often combined with kombu (kelp) to create kombu-katsuodashi, a deeply flavorful umami-packed broth.

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Katsuodashi (가쓰오다시)

Katsuodashi is made from dried bonito fish, delivering a rich umami flavor and distinctive fish aroma. It's perfect for various dishes such as soups, ramen broth, sauces, and more.

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Composition				
	Katsuodashi Powder			
Net Weight	❶ 100g (10g x 10pcs)	❷ 100g (10g x 10pcs)	❸ 100g (10g x 10pcs)	❹ 1Kg
	❺ 280g (140g x 2pcs)	❻ 1Kg (500g x 2pcs)	❼ 10g	❽ 10g

Hana Katsuo (하나 가쓰오부시)

Hana Katsuo is a type of katsuobushi — thin shavings of smoked, fermented, and dried skipjack tuna (bonito). It is commonly used in Japanese cuisine to add a rich umami flavor to various dishes such as miso soup, takoyaki, and okonomiyaki.

❶ ❷ ❸ ❹





Composition	Skipjack Tuna 100%	
Net Weight	❶ 50g	❸ 200g
	❷ 100g	❹ 500g

Hana Katsuo Gold (하나 가쓰오부시 골드)

Bonito flakes, also known as katsuobushi, are traditional Japanese fish shavings commonly used in various dishes. They can be sprinkled on top of foods such as takoyaki, udon, okonomiyaki, and yakisoba, or used to make broth for soups.

❶ ❷ ❸ ❹





Composition	Skipjack Tuna 100%	
Net Weight	❶ 50g	❸ 200g
	❷ 100g	❹ 500g

Kona Katsuo (코나 가츠오)

Kona Katsuo by Daikichi is a traditional Japanese bonito powder made from dried skipjack tuna. Commonly used in various dishes, Kona Katsuo serves as a key ingredient to enhance the flavor of broths in udon, miso soup, oden, and ramen.

❶ ❷ ❸ ❹





Composition	Skipjack Tuna 100%	
Net Weight	❶ 50g	❸ 200g
	❷ 100g	❹ 500g

Itokezuri (이토케즈리)

Itokezuri is a traditional Japanese culinary product made from dried, finely shaved skipjack tuna (bonito flakes). These delicate fish flakes are commonly used as a topping in Japanese dishes, adding a rich umami flavor and a distinctive savory aroma.

❶ ❷ ❸ ❹





Composition	Tuna Skipjack 100%	
Net Weight	❶ 50g	❸ 200g
	❷ 100g	❹ 500g

Atsu Kezuri (아츠케즈리)

Thinly sliced Japanese skipjack tuna, commonly used as a base ingredient to make broth for soupy dishes such as soba soup, ramen, and sukiyaki.

❶ ❷



Composition	Tuna Skipjack 100%	
Net Weight	❶ 100g	❷ 500g

Furikake Katsuobushi

A Japanese-style seasoning that combines roasted seaweed flakes (nori) with dried bonito flakes (katsuo-bushi). This blend creates a rich umami flavor with a savory touch.

❶



Composition	Nori Flakes & Katsuo	
Net Weight	❶ 50g	

Roasted Seaweed Katsuobushi / Cakalang (가쓰오부시 도시락김)

A delicious combination of crispy roasted seaweed and katsuobushi (dried bonito flakes). This blend enhances the natural umami flavor with a savory, slightly salty taste and a hint of smokiness. Perfect as a snack, rice topping, or a flavorful addition to soups and salads. Light, aromatic, and rich in nutrients, it delivers a delightful taste in every bite.

❶ ❷ ❸





Composition	Seaweed, Katsuobushi	
Net Weight	❶ 5g	
	❷ 10g (5g x 2pcs)	
	❸ 45g (5g x 9pcs)	



Cup Pokki (컵볶이)

Cuppokki is a Korean rice cake with a soft and chewy texture. You can enjoy Cuppoki anytime and anywhere. Cooking becomes more convenient as Cuppoki comes with a savory and delicious seasoning mix.

❶



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Composition	Tokpokki
Net Weight	130g

❶ Original Flavor ❷ Rose Tokpokki Flavor
❸ Buldak Flavor ❹ Carbonara Flavor
❺ Curry Flavor

Vermicelli (옛날 당면)

Vermicelli from MIGA is a traditional Korean food with a chewy and thick texture. The vermicelli is made from carefully selected ingredients and processed hygienically. It is commonly used to prepare various dishes such as Japchae, Bibim Dangmyeon, and others.

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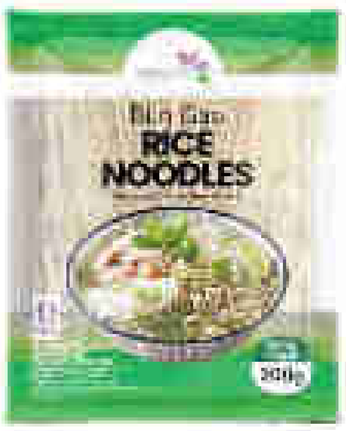


Composition		Vermicelli 100%		
Net Weight	❶	200/300/400 500g and 1Kg	❷	10Kg and 14Kg

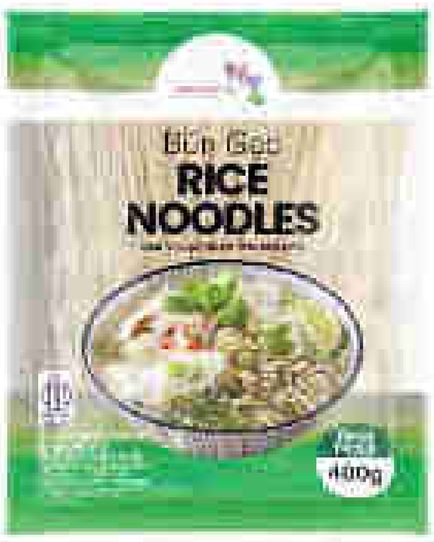
Rice Noodles (베트남 쌀국수 면)

Rice Noodles from Javasuperfood are noodles made from rice flour. Rice noodles are commonly used in a variety of dishes such as Pad Thai, Pho soup, and other cuisines.

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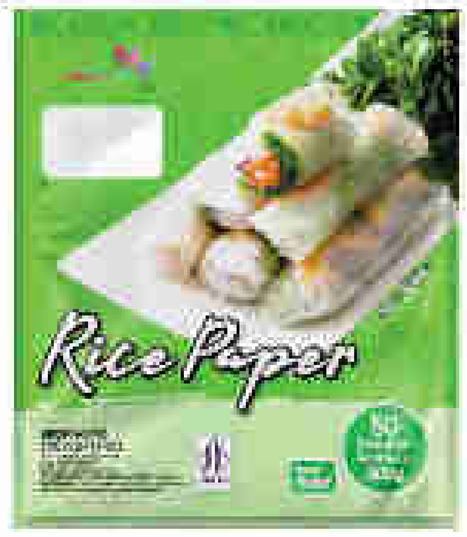


Composition		Rice 99 %, Salt 1 %		
Net Weight	❶	200g	❷	400g

Rice Paper (라이스 페이퍼)

Rice paper is made from rice flour and is used to wrap Vietnamese dishes like spring rolls. Rice paper has a transparent texture and is commonly used to make spring rolls or rolled salads.

❶



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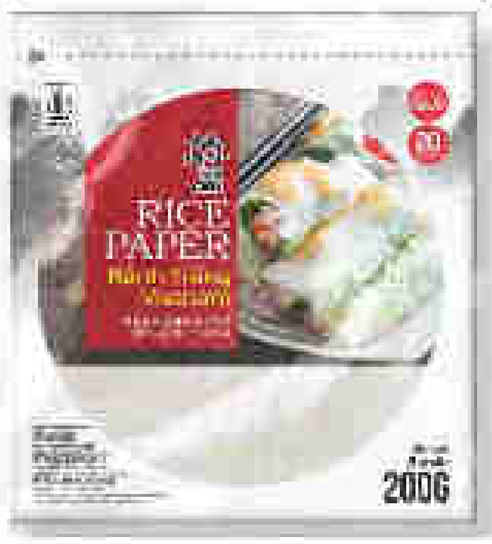


Composition		Rice Flour, Tapioca Flour
Net Weight	❶	(Round) 100/200/300/400/500g
	❷	(Square) 100/200/300/400/500g (21x19 cm)

Miga Rice Paper (미가 라이스 페이퍼)

Rice paper is a type of spring roll wrapper made from rice flour. It is used after being dipped or brushed with warm water until soft. Rice paper can be made into spring rolls filled with fresh vegetables, chicken, shrimp, fish, or meat.

❶



❷



Composition	Rice paper 100%
Net Weight	200g

❶ Round Shape ❷ Square Shape

Tokpokki Tok (떡볶이 떡)

Miga's Tokpokki is made from high-quality, carefully selected ingredients, offering a distinctive aroma and delicious taste. The soft and chewy Korean rice cakes (tteok) are perfectly paired with savory Tokpokki sauce, making it easy and practical to serve and enjoy.

❶



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Composition	100% Tok
Net Weight ❶ Tokpokki 100g + Seasoning 17g ❷ Tok 1kg	

Tokpokki Sauce (떡볶이 소스)

Tokpokki Sauce is made from high-quality selected ingredients. It can be used as a sauce base for preparing Korean rice cake (tteok) dishes. This sauce offers a mildly spicy and delicious flavor.

❶ ❷ ❸









Composition	Tokpokki Sauce
Net Weight ❶ 250g ❷ 500g ❸ 1kg	

Tteokguk Tok (Slice) (떡국떡)

Tteokguk Slice (Round) is a thinly sliced Korean rice cake in an oval or round shape, commonly used as the main ingredient in tteokguk (traditional Korean rice cake soup). It has a soft and chewy texture and is typically served during the New Year celebration.

❶ ❷







Composition	Tteokguk
Net Weight ❶ 500g ❷ 1kg	

Rose Tokpokki (로제 떡볶이)

Rose Tokpokki is made from selected quality ingredients. The delicious soft and chewy rice cakes make Rose Tokpokki a favorite for the whole family.

❶



Composition	Rose Tokpokki
Net Weight	120g

Tokpokki Carbonara (까르보나라 떡볶이)

Miga Tokpokki Carbonara is the perfect choice for those who are tired of the usual spicy tokpokki. The creamy, savory, and delicious sauce makes for a delightful meal. It can be served and enjoyed conveniently.

❶



Composition	Tokpokki
Net Weight	130g

Tokpokki Seasoning (떡볶이 소스분말)

Tokpokki seasoning from MIGA is made from selected quality ingredients, featuring a distinctive and delicious aroma and taste. It can be served and enjoyed conveniently.

❶ ❷ ❸ ❹





Composition	100% Tokpokki Seasoning
Net Weight	❶17g ❷200g ❸500g ❹1kg

Tokpokki (떡100g+소스40g)

Tokpokki contains rice cakes (tok) and sauce inside. Both the rice cakes and the sauce are made from selected quality ingredients. Since the tok and sauce are already included, it's more practical and convenient to prepare.

❶





Composition	Tok + Sauce
Net Weight	❶ Tteok 100g + Sauce 40g

Cooking Master Busan Eomuk (쿠킹마스터 부산어묵 사각)

Odeng (Korean fish cake) is made from fish meat with a soft texture. Busan Eomuk offers the original taste of Korean odeng or eomuk. Odeng can be served with a savory and delicious odeng broth.

❶



❷



Composition	Odeng 100%
Net Weight	
❶ 220g (200g + Seasoning 20g (6 sheet))	
❷ 1kg (31 Sheet)	

Odeng + Seasoning (오뎅+분말)

This product includes odeng along with its broth seasoning, making it practical and quick to prepare. The odeng can be directly added into bolling water. It can be enjoyed by both young and old, either as a snack or a meal.

❶



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Composition	Odeng / Seasoning
Net Weight	
❶ 100g + Seasoning 10g (3 Sheet)	
❷ 220g (200g + Seasoning 20g (6 Sheet))	
❸ 450g (400g + Seasoning 50g (12 Sheet))	

Odeng Oppa Oppa (오빠오빠 오뎅)

Odeng is a Korean fish cake with a soft and savory texture, perfect to serve with broth, soy sauce, or as a topping with vegetables.

❶





Composition	Odeng 100%
Net Weight	❶ 1kg (31 Sheet)

Odengpokki (오뎅볶이)

Odengpokki is an exciting innovation of odeng (Korean fish cake), featuring a hidden savory sauce inside that delivers an unexpected burst of flavor.

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Composition	Odeng + Sauce
Net Weight	❶ Odeng 200g + Sauce 70g (6 Sheet)

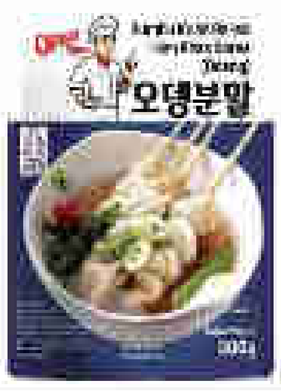
Odeng Seasoning (오뎅분말)

Odeng seasoning is the key to the deliciousness of Korean fish cake dishes. More than just a flavor enhancer, it serves as the foundation of a rich and savory broth, creating an authentic dining experience.

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Composition	Odeng Seasoning	
Net Weight	❶ 500g	❷ 300g

Hotbar (핫바)

Odeng Hotbar Oppa Oppa is a chewy and savory Korean-style long fish cake. Made from selected fish ingredients, this odeng is perfect for various preparations such as soups, frying, or grilling. Its delicious taste and long shape will surely leave you craving for more!

❶ ❷ ❸



Composition	Odeng 100%	
Net Weight	❶	100g (5 pcs)
	❷	500g (18 pcs)
	❸	1kg (50 pcs)

Miga Busan Eomuk and Eomuk Noodle (미가 부산어묵, 어묵면)

Miga Busan Eomukmyeon and Yachae Eomuk are Korean fish cakes with a soft texture. Busan Eomuk comes in two variants: Eomukmyeon (noodle-shaped fish cake) and Yachae Eomuk (vegetable fish cake). They can be served with a savory and delicious odeng broth.

❶ ❷



Composition	Surimi and Wheat Flour	
Net Weight	❶	Eomukmyeon Eomuk (300g, 500g and 1Kg)
	❷	Yachae Eomuk (300g, 500g and 1Kg)

Udon Seasoning (우동 스프 분말)

Made from carefully selected ingredients that bring out a signature Japanese savory flavor, it's perfect to enjoy in any occasion. The combination of quality ingredients creates a rich and delicious broth.

❶ ❷ ❸ ❹



Composition					Udon Seasoning
Net Weight	❶ 1Kg	❷ 500g	❸ 200g (10g x 20 sachet)	❹ 100g (10g x 10 Stick)	



All-Purpose Seasoning (감미료)

All-Purpose Sprinkle Seasoning from Cooking Master comes in a variety of flavors, making it perfect for sprinkling on a wide range of foods with delicious and savory tastes. This convenient seasoning can be directly sprinkled on chips, snacks, French fries, fried foods, and many other dishes.







Net Weight	10g, 400g, 1kg

❶ Roasted Corn
❷ Seaweed
❸ Salted Egg
❹ Cheese





Fried Rice Seasoning (나시고렝용 분말)

Fried Rice Seasoning from Cooking Master is made from carefully selected dried spices and herbs, designed to create delicious fried rice easily and quickly without the need for additional seasonings. Perfect for everyday use and convenient cooking.

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Net Weight	20g, 400g, 1 kg
❶ Balado	❷ BBQ
❸ Chicken	❹ Chicken Special
❺ Curry	❻ Beef
❼ Shrimp	❽ Seafood

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Boiled Fish Sauce (생선 조림 양념장)

Made with carefully selected ingredients, this seasoning blends savory, sweet, and spicy flavors to deliver a delicious umami taste. It is perfect for a variety of dishes, adding a distinctive Korean touch to your cooking.

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Composition	Fish Soup Seasoning
Variant	❶ Boiled Fish Soup ❷ Spicy Seafood Sauce
Net Weight	❶ 130g ❷ 120g

Rose Tokpokki Powder (로제 떡볶이 소스 분말)

Spicy Cream Carbonara Seasoning (Rose Tteokbokki) is a convenient sauce powder perfect for making rose tteokbokki, offering a rich and delicious flavor.

❶ ❷ ❸





Composition	Rose Tokpokki
Net Weight	❶ 200g ❷ 500g ❸ 1kg

Shimp Powder (새우분말)

Shrimp Powder is made from 100% selected shrimp. It has a rich aroma and delicious flavor, making it perfect for enhancing dishes such as soups, stir-fries, and other meals. It adds a savory depth that elevates the overall taste and aroma of your cooking.

❶ ❷ ❸





Composition	Shrimp Seasoning
Net Weight	❶ 10g ❷ 400g ❸ 1kg



Anchovy Seasoning (멸치맛 분말)

A seasoning that enhances the flavor of various dishes with a rich and savory taste. Perfect for soups, stir-fries, meats, and snacks, this seasoning adds depth and richness to every dish, making it a versatile and essential ingredient in the kitchen.

❶ ❷ ❸









Composition	Anchovy Seasoning
Net Weight	❶ 10g ❷ 400g ❸ 1kg

Anchovy (마른멸치)

Anchovies are small, savory fish commonly used in various dishes, often in dried form. They are rich in protein, omega-3 fatty acids, and vitamins, offering health benefits such as supporting heart health. Popular in Indonesian cuisine, anchovies are often found in dishes like fried rice and chili anchovy sauce.

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Composition	100% Anchovy
Variant	❶ Small ❷ Medium ❸ Large
Net Weight	● 100g ● 500g ● 1.5Kg

Honey Chicken Sauce (꿀닭소스)

Honey Chicken Sauce is made from high-quality, carefully selected ingredients. It offers a unique and flavorful taste. This sauce can be applied directly to chicken or other fried foods during cooking, and it also works great as a dipping sauce for fries.

❶ ❷ ❸ ❹





Composition	100% Honey Chicken Sauce			
Net Weight	❶	250g	❷	500g
	❸	1kg	❹	5Kg

Kimchi Sauce (김치소스)

Kimchi Sauce from Java Super Food is a convenient, ready-to-use sauce. It can be directly mixed and stirred into vegetables such as napa cabbage, radish, and carrots. Simply pour the kimchi sauce over the vegetables and enjoy — no need to mix in multiple ingredients like chili powder, anchovy oil, garlic, and others.

❶ ❷ ❸ ❹ ❺





Composition	100% Kimchi Sauce			
Net Weight	❶	250g	❷	500g
	❸	1kg	❹	2kg
	❺	5kg		

Bulgogi Sauce (불고기소스)

Bulgogi Sauce is a high-quality, ready-to-use, and convenient sauce. Bulgogi is a traditional Korean-style meat dish. This sauce can be used to marinate meat for bulgogi preparation.

❶ ❷ ❸ ❹ ❺





Composition	100% Bulgogi Sauce			
Net Weight	❶	250g	❷	500g
	❸	1kg	❹	2kg
	❺	5kg		



Jjajang Sauce (짜장소스)

Java Super Food's Jjajang Sauce is certified halal by the Indonesian Ulema Council (MUI), making it suitable for everyone to enjoy. Jjajang Sauce can be used as a base for jjajangmyeon (black bean noodles) or jjajangbap (black bean rice). It can be added directly during cooking, making preparation more practical and flavorful.





Composition	100% Jjajang Sauce			
Net Weight	❶ 250g		❷ 500g	
	❸ 1kg		❹ 2kg	
	❺ 5kg			

Japchae Sauce (잡채소스)

Japchae Sauce has a distinctive flavor. Japchae is a stir-fried noodle and vegetable dish with a savory and slightly sweet taste. This sauce can be directly added to boiled noodles with stir-fried vegetables. Java Super Food's Japchae Sauce delivers authentic Korean taste without the hassle of making the sauce from scratch.





Composition	100% Japchae Sauce			
Net Weight	❶ 250g		❷ 500g	
	❸ 1kg		❹ 2kg	
	❺ 5kg			



BBQ Sauce (바베큐소스)

BBQ Sauce from Cooking Master is a ready-to-use sauce that requires no additional ingredients. It can be used to marinate meat, sausages, or fish for barbecue or grilling preparations.

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Composition	100% BBQ Sauce
Net Weight	❶ 250g ❷ 500g ❸ 1kg ❹ 2kg ❺ 5kg

Teriyaki Sauce (데리야끼소스)

Teriyaki Sauce is a ready-to-use sauce that requires no additional ingredients. Teriyaki refers to a Japanese cooking method where food is grilled or broiled and glazed with soy sauce. This sauce can be added to dishes such as beef, chicken, fish, and other preparations to enhance their savory flavor.

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Composition	100% Teriyaki Sauce
Net Weight	❶ 250g ❷ 500g ❸ 1kg ❹ 2kg ❺ 5kg



Spicy Marinade Sauce Lv 10 (매운 양념소스 LV10)

This marinade sauce is made from high-quality, carefully selected ingredients, featuring a unique spicy flavor blend. The spicy marinade can be used in a variety of dishes such as grilled fish, chicken satay, lamb satay, beef satay, fried noodles, steak, and various grilled preparations.

❶ ❷ ❸





3000 SHU

Composition	100% Marinade Sauce			
Net Weight	❶	250g	❷	500g
	❸	1kg		

Spicy Marinade Sauce Lv 20 (매운 양념소스 Lv 20)

❶ ❷ ❸





7000 SHU

Composition	100% Marinade Sauce			
Net Weight	❶	250g	❷	500g
	❸	1kg		

Spicy Marinade Sauce Lv 30 (매운 양념소스 Lv 30)

❶ ❷ ❸





11,000 SHU

Composition	100% Marinade Sauce			
Net Weight	❶	250g	❷	500g
	❸	1kg		



Steak Sauce (스테이크 소스)

Steak Sauce, Black Pepper Sauce, and Mushroom Sauce from Cooking Master are made from high-quality, carefully selected ingredients, offering a distinctive aroma and delicious taste. These sauce variants can be used in a variety of meat dishes such as steak, barbecue, and other meat preparations.

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Composition	100% Steak Sauce
Net Weight	❶ 250g ❷ 500g ❸ 1kg

Blackpaper Sauce (블랙페퍼 스테이크 소스)

❶



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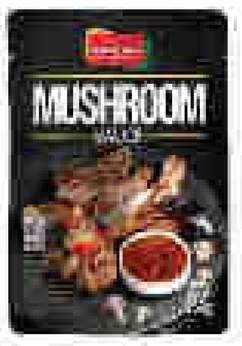
❸



Composition	100% Black Papper Sauce
Net Weight	❶ 250g ❷ 500g ❸ 1kg

Mushroom Sauce (머쉬룸 스테이크 소스)

❶



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Composition	100% Mushroom Sauce
Net Weight	❶ 250g ❷ 500g ❸ 1kg

Seasoning Powder (스낵 시즈닝)

Cooking Master presents a variety of instant seasoning powders in different flavors. These seasonings can be used as a flavorful addition to enhance your dishes. Made from carefully selected ingredients, they deliver a rich and savory taste. A practical go-to seasoning for every family.





Composition	Seasoning Powder
Net Weight	20g

Flavor Variants

❶ Original	❼ Cury	⓬ Seaweed
❷ Wasabi	❽ Banana	⓭ Corn Roasted
❸ Shrimp	❾ Spicy	⓮ Garlic Butter
❹ Salted Egg	❿ Beef	⓯ Barbeque
❺ Seafood	⓫ Fried Chiken	⓰ Balado
❻ Cheese		⓱ Honey Butter



Frozen Spice (냉동야채)

Frozen Spice refers to ready-to-cook spices or vegetables made from carefully selected ingredients. The processing is carried out properly and hygienically to maintain the quality and freshness of the vegetables.

❶ ❷ ❸ ❹ ❺



Composition	100% Frozen Spice		
Net Weight	1kg and 500g		
❶ Diced Onion	❸ Diced Garlic	❺ Mixed Vegetable	
❷ Diced Green Onion	❹ Diced Chilli Ring		

Premium Rice (프리미엄 쌀)

Made from selected rice grains with a soft texture, making it more enjoyable when served with meals and side dishes.

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Composition	100% Rice
Net Weight	5Kg

Edamame Soybeans (풋콩)

Edamame Soybeans still in their pods. Edamame is harvested while still young and goes through a hygienic selection process before reaching the consumer.

❶





Composition	Soybeans
Net Weight	1Kg, 500g 250g and 100g

Corn Tea (옥수수 차)

Roasted Corn Tea from Javasuperfood is made from 100% roasted corn kernels with no additives. Carefully selected kernels provide a distinctive aroma and a delicious flavor.



Composition	100% corn kernels
Net Weight	❶ 1Kg

Barley Tea (보리차)

Roasted Barley Tea from Javasuperfood is made from 100% roasted barley grains with no additives. Carefully selected grains provide a distinctive aroma and a delicious flavor.



Composition	100% barley grains
Net Weight	❶ 1Kg

Turmeric Powder (강황 분말)

Made from selected turmeric with no additives, guaranteed free from impurities and metals. It can be used as a seasoning in dishes such as curry, yellow rice, and more. Turmeric powder can also be prepared as a drink by brewing it with warm water, and honey can be added according to taste.



Composition	100% Turmeric Powder
Net Weight	Bottle 350g Packaging 200g

Ginger Powder (적생강 분말)

Made from carefully selected natural ginger harvested directly from nature and combined with other high-quality ingredients, this product is hygienically processed into a convenient and easy-to-use powder. Its natural contents provide various health benefits.



Composition	100% Ginger Powder
Net Weight	340g



Wild Honey (목청 꿀)

Raw wild forest honey, sustainably harvested by indigenous communities in Sumatra. It is 100% raw and unheated, ensuring that our honey retains all the natural goodness: pollen, enzymes, vitamins, amino acids, antioxidants, propolis, minerals, and its natural flavor.

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Composition		100% Wild Honey
		Bottle
Net weight	❶	360g
	❷	380g

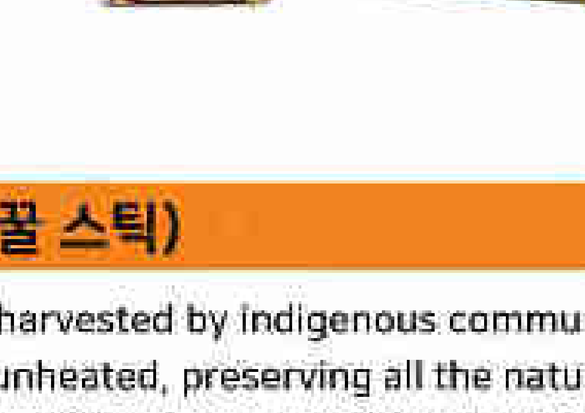
Wild Honey Sticks (목청 꿀 스틱)

Raw wild forest honey, sustainably harvested by indigenous communities in Sumatra. It is 100% raw and unheated, preserving all the natural goodness: pollen, enzymes, vitamins, amino acids, antioxidants, propolis, minerals, and its authentic flavor.

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Composition		100% Wild Honey		
Net weight	❶	10g x 10 Stick	❷	10g x 10 Stick
		10g x 20 Stick		10g x 20 Stick

Wild Honey (목청 꿀)



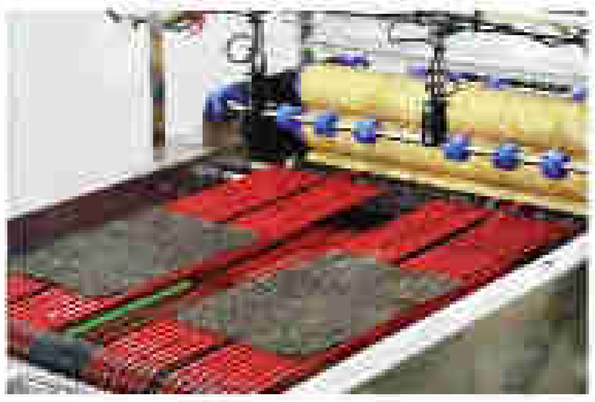
Composition	100% Wild Honey
Net weight	1.1 Liter

Sukabumi Factory


Java Factory 1


Java Factory 1 & 2


Java Factory 2









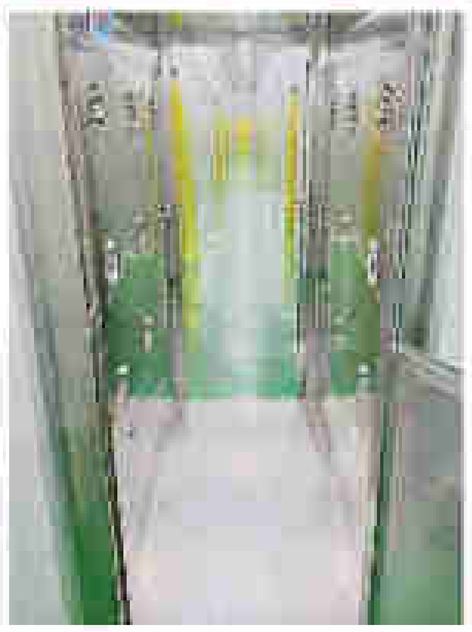


















Sushi Nori Processing





Production Process of Seasonings and Oils





Production Process of Roasted Seaweed Dosirak





Nori Flakes Production Process





Raw Materials Storage and Warehouse



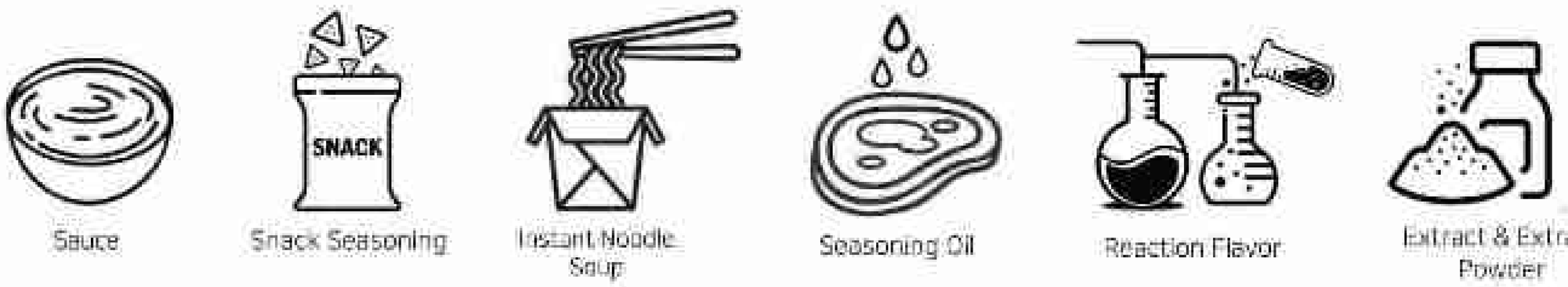




Custom Sauce and Seasoning for Your Brand

R&D at JAVA SUPER FOOD customizes all food ingredients,
including sauces and powders, to match your brand.

Product Categories Available for Production by Our R&D:





www.javaseasoning.com

IMPORT DAN EXPORT

Javasuperfood has been actively engaging in import and export activities with various countries as part of its strategy to expand its global market reach.



Details :

- We expart to various countries including **Japan, South Korea, Saudi Arabia, Philippines, Malaysia, and Singapore.**
- We import from various countries including **South Korea, China, Vietnam, Lithuania, and Egypt.**

Extensive Network! Discover Javasuperfood Partners Throughout Indonesia.

Javasuperfood has established strategic partnerships with several major companies in Indonesia to enhance the quality and reach of its products.

Distributor	Restoran	Supermarket	Reseller
Total Number	Total Number	Total Number	Total Number
113	852	48.214	1.189

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NoriGo

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