

JAPFA FOOD

COMPANY PROFILE

INTEGRATED FOOD SOLUTIONS



COMPANY PROFILE



40,000
Employees



USD 4.6 Billion
in Revenue



6 Countries
Indonesia, China, Vietnam,
India, Myanmar, and Bangladesh

PRODUCT VARIETY



RAW
MATERIALS



VALUE-
ADDED



DAIRY



EGG



SAUCES &
MAYONNAISE



CENTRAL
KITCHEN

BRANDS



ABOUT US

Carrying JAPFA Group's vision of ***Growing Towards Mutual Prosperity***

JAPFA Food, as a downstream identity, strives to deliver the highest quality products and service that can proudly serve B2B and B2C

For 40+ years, we have been able to grow in scale and become leaders in multiple protein segments through integrated industrial approach across our entire value chain

We have created standardized operations in livestock genetics, feed and farming technologies, biosecurity and animal welfare.

WHY JAPFA FOOD



Traceability



Product & quality consistency



Customer-centric

CHICKEN STORY

For 30 years, PT Ciomas Adisatwa has provided Indonesia with the best quality chicken meat and chicken based processed products.

We provide tailored culinary solutions based on our customers' needs in both domestic and international markets.

We always ensure that our chickens meet the utmost quality standards, whilst maintaining the taste and consistency of our poultry products.

Unggas Lestari Unggul (ULU) was established in 2015 to meet the demand for native chicken (*ayam kampung*) in Indonesia. Like all products in Japfa Food, ULU is supported by leading domestic poultry cultivation expertise including breeding, nutrition, and animal care

Raw Materials CHICKEN

Japfa Food produces chicken meat and chicken based processed products, provides solutions to the needs of modern entrepreneurs and food providers both at domestic and international market.

Many of our products can be ordered and processed specifically, to meet the needs of global and domestic companies that require quality standards, taste and consistency are maintained.



FSSC 22000



BROILER CHICKEN

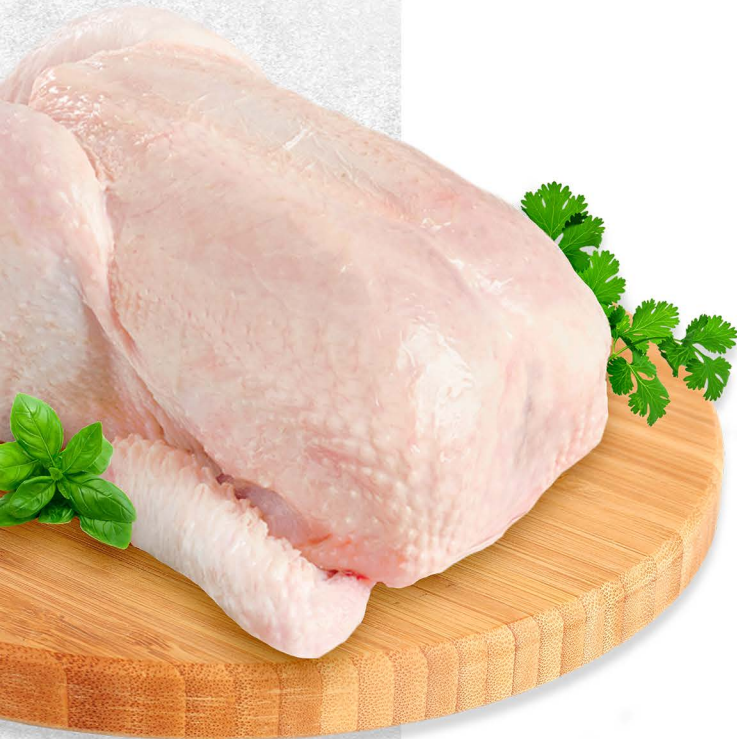
- ✓ Fresh & Frozen Chicken
- ✓ Various cuts & parting
- ✓ Value product

PREMIUM CHICKEN

- ✓ Export quality
- ✓ Fed with probiotics
- ✓ Natural & vegetarian diet

ULU CHICKEN

- ✓ Unique flavour and texture suitable for Indonesian-style cooking
- ✓ Alternative to meet the demands for native chicken meat
- ✓ Sustainable production



Premium Chicken



ULU Chicken



Whole Breast



Butterfly



Inner Fillet



Boneless Skinless Breast



Boneless Skinless Leg



Chicken Leg Quarter



Chicken Drumstick



Chicken Thigh



Three Joints Wings



Middle Joint Wings



Chicken Drummettes



Chicken Feet



Chicken Gizzard



Chicken Liver



Cut Up 8



Cut Up 9



Cut Up 14

Our products can be customized to accommodate your requirements.

TOKUSEN STORY

In our Tokusen farm, we nurture true blood wagyu cattle using traditional Japanese methods. We are committed to provide a vast array of top quality Wagyu meats for our customers.

Outstanding production technologies and the pride of the master in pursuit of perfect Wagyu gives way to a superior quality found nowhere else in the world.

Tokusen Wagyu has been proudly served for many distinguished individuals, including world leaders during G20 Conference in Bali in 2022, and the upcoming ASEAN Summit in Jakarta this year.

特選
TOKUSEN
WAGYU BEEF



Raw Materials

BEEF

We understand the value of providing a fantastic tasting experience. Our raw beef materials undergo stringent quality checks and sourced from trusted suppliers aligned with our mission for excellence. Only the best cuts arrive at your food-related businesses after careful grading procedures that ensure an unmatched taste and texture that will satisfy even the most discerning palates.

From sizzling steaks grilled to perfection to succulent tenderloins that melt in your mouth, our premium beef offers a superior taste that will impress your customers and keep them coming back for more. The quality and flavor of our beef will not only enhance your culinary creations but also reflect the dedication and care you put into your dishes.



**Delivering Greatness,
Satisfying Senses**

- ✓ Own Wagyu Farm
- ✓ Custom Cut meats
- ✓ Tender & Juicy



**Wagyu Steak,
Easy To Cook**

- ✓ From Wagyu Beef
- ✓ Natural & Juicy
- ✓ Tenderness



Beef Solution

- ✓ Selected Quality Beef
- ✓ For Various Menus
- ✓ Custom Cutting & Pack



Custom Beef Slice

- ✓ Slice form 0.5 – 3 mm
- ✓ Custom Pack
- ✓ Frozen

BEEF PRODUCTS



PRIME CUTS



Tenderloin



Sirloin



Cuberoil/Ribeye

DRY AGED



Tomahawk



Prime Ribs

SECONDARY CUTS



Flank Steak



Brisket



Knuckle



Chuck Roll



Oyster Blade



Topside



Silverside



Rump



Bolar Blade

WAGYU PRIME STEAK



Tenderloin



Cube-Roll



Sirloin

BLUE LABEL



Thick Shape



Slim Shape



Classic Shape



Prime Sirloin

CUSTOM BEEF SLICE



Saikoro



Karubi



Shabu-shabu

Raw Materials

SEAFOOD

Our fully integrated seafood products are handled directly by us through every step of the production process. We produced our own feed, cultivate the fish in our own farms and process them in our own production plants in accordance with internal hygiene standards ensuring a fully traceable product and guaranteed food safety.

Moreover, we employ a live harvest method, meaning we transport the catch live to the processing plant before slaughtering. After processing we use an advanced freezing technology to seal the fish's freshness to the moment you obtain the product.



TILAPIA

- ✓ Grown in most pristine aquaculture environment.
- ✓ Live-harvest method & IQF technology for guaranteed freshness.
- ✓ Firm-flaky meat with mild taste, adaptable to any style of cooking and culinary creation.

PANGASIU S

- ✓ Reasonably price with consistent and reliable yield.
- ✓ Live-harvest method & IQF technology for guaranteed freshness.
- ✓ Delicate flavor with tender texture, suitable to wide range of dishes.

* Tilapia product is certified with GMP, ASC, BRGS, BAP.
* Pangasius product is certified with GMP & Seafood Savers.
* All products are certified with HALAL & HACCP.



TILAPIA



Tilapia Fillets



Tilapia Loins

PANGASIOUS



Non-bloodline



Bloodline



Skin-on



Whole Round



Value-Added

We understand that protein plays an important role in maintaining health body cells, so we produce nutritious foods that produce energy to strengthen future generations and build a great nation.

We have the care and expertise needed to maximize the benefits of nutrition from protein sources, adding good value to every production process from farming to dining table. All we do is to serve the family and the entire Indonesian people through pleasant, safe, healthy, decent, and delicious dishes.

CHICKEN

BEEF

SEAFOOD

CHICKEN PRODUCTS



WHOLE MUSCLE



Spicy Wings



Steamed Chicken



Bone In Fried Chicken



Boneless Chicken Thigh



Bone In Grilled Chicken



Boneless Chicken Strip



Tori Uma (Chicken Steak)

CHICKEN PROCESSED/FORMING



Chicken Patty



Chicken Nugget



Chicken Bites



Chicken Stick

READY TO EAT*



Se'i Ayam Klungkung



Ayam Tangkap Aceh



Ayam Opor



Ayam Asap Gulai



Chicken Floss* (Abon)



Ayam Rica-Rica



Ayam Asap Krecek



Ayam ULU Panggang Minang



Ayam ULU Panggang Minang



Minced Chicken* (Cooked)

Value-Added CHICKEN

Value added products refer to food items that have undergone additional processing. These products involve the transformation of raw ingredients into more convenient, appealing, or specialized forms, offering added benefit to consumers

Overall, our value added products aim to provide consumers with a range of convenient, flavorful and nutritionally enhanced options, meeting their diverse needs and preferences.



WHOLE MUSCLE

Our Value-Added Chicken service includes Chicken Processed products made from whole muscle cuts of chicken. These products are expertly crafted to provide a soft and boneless chicken experience that is convenient and versatile for a variety of culinary applications.

PROCESSED/FORMING

We offer a range of Processed/Forming products as part of our Value Added Chicken service. These products are carefully crafted using advanced forming techniques to create convenient and versatile chicken options that cater to various culinary needs. Our Processed/Forming items undergo a specialized process that involves shaping and forming the chicken meat into different cuts and forms.

READY TO EAT

Our Value Added Chicken products as Ready to Eat exemplify the pinnacle of quality in the realm of convenient, pre-cooked chicken options. With a strong emphasis on food safety and taste, we have perfected the art of transforming chicken into delectable, fully cooked dishes that are ready to be enjoyed.

Value-Added BEEF

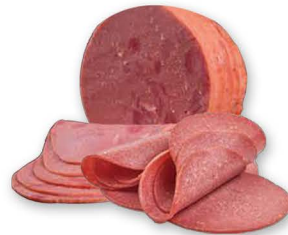
Our value-added beef products comes in the form of meatballs and beef round products. These products undergo a transformative process of converting beef livestock raw materials into popular, convenient, and delectable food options to meet diverse customer needs.

Through our various forms of food processing, we enhance the umami taste, texture and versatility of beef, resulting in a range of value-added products that are both convenient and delicious.



MEATBALL

- ✓ Fresh Raw Material
- ✓ Firm & Crunchy
- ✓ Good taste



BEEF ROUND

- ✓ Grill & Stir-fry Menus
- ✓ Ready to Cook
- ✓ Custom taste

Value-Added SEAFOOD

Japfa Prime Seafood is our brand for value added seafood products in the food service industry. We operate two value added product facilities in Cirebon and Banyuwangi. The source of our seafood is from our own upstream farms to ensure that we obtain fresh and high quality ingredients for further processing. This integrated production structure enables us to meet the best practice requirements in traceability and food safety for domestic and global food service companies.

Our in-house product development team can provide a wide variety of customized products to fulfill quality specifications and taste profiles for East Asian, Western and other ethnic cuisines.



BREADED

- ✓ Crispy crumb coated, with wide range selection of breadcrumb type.
- ✓ Fish or shrimp, we serve you best quality crumb-coated seafood as your business need.
- ✓ Multiple culinary creation, from donburi to taco, burger or wrap, limitless culinary creations.



BATTER-COATED

- ✓ All-favorite crunchy batter coated seafood.
- ✓ Evenly coated - freezer to fryer product, no messy kitchen, standard quality for your every store.
- ✓ Wide range of selection from Japanese shrimp tempura to London fish and chip.



DIMSUM & MEATBALL

- ✓ Fresh and springy texture, with harmonious-balanced Asian inspired delicacy.
- ✓ State of the art production facility, with global food safety standard.
- ✓ Flexibility to cater to customer preferences.



KABAYAKI

- ✓ Locally Sourced, Globally Savored.
- ✓ Authentic Japanese kabayaki, global quality standard, halal certified.
- ✓ Wide range of kabayaki products, from Unagi kabayaki, Fish Kabayaki, and Toro Kabayaki.

* Breaded, Batter-coated, Dimsum & Meatballs products are certified with BRCGS, ASC, BAP, GMP.

* Kabayaki products are certified with Seafood Savers and GMP.

* All products are certified with HALAL & HACCP.

BREADED



Ebi Fry



Shrimp Popcorn



Fish Katsu



Fish Nugget



Fish Burger

BATTER-COATED



Shrimp Patty Tempura



Fish & Chips/Fish Tempura



Shrimp Tempura



Fish Popcorn



Fish Strips

DIMSUM & MEATBALL



Bakso Ikan



Bakso udang



Otak-Otak Singapore



Pempek



Siomay Udang

KABAYAKI



Unagi Kabayaki



Toro Kabayaki



Fish Kabayaki



Dairy

Dairy from Japfa Food is synonymous with excellence and exceptional quality. We take great pride in offering a wide range of dairy products that are not only delicious but also meet the highest standards of freshness and taste. From Fresh Milk to Yoghurt, Whipping Cream to Cheese, our dairy offerings are designed to elevate your culinary experience.

At Japfa Food, we prioritize food safety and quality in every step of our dairy production process. Our dairy products undergo stringent quality control measures to ensure they meet the highest standards of hygiene and freshness. We strive to bring you dairy products that not only taste exceptional but also provide the nourishment and enjoyment every businesses deserve.

FRESH MILK

YOGURT

WHIPPING CREAM

CHEESE



DAIRY PRODUCTS*



FRESH MILK

Indulge in the all-natural goodness that our dairy products bring to your table. Experience the rich, creamy, and pure taste that comes from 100% fresh milk sourced from Greenfields farms. Delight in the delicious, original flavors that are a result of our unwavering commitment to quality and taste



YOGURT

Our yogurt is a delectable and nutritious option, crafted using the fresh and wholesome Greenfields milk. It provides a convenient and delightful means to incorporate dietary fiber into your daily routine, promoting a healthy and balanced lifestyle.



WHIPPING CREAM

Our Whipping Cream is celebrated for its mild flavor and velvety texture, renowned for its remarkable ability to expand and create light, fluffy delights to the cuisines.



CHEESE

Our cheese is made with only the best milk, and it has the perfect balance of softness, flavor, and appeal. It is the perfect complement to any dish, providing a hint of enticing allure to your culinary masterpieces.



Egg

We take pride in offering a diverse range of egg products that cater to a variety of preferences and culinary applications.

Enjoy the versatility and nutritional benefits that our egg products bring to your culinary creations, and trust in the variety and quality that Japfa Food has to offer.

OMEGA EGG

PASTEURIZED EGG

ONTAMA

TAMAGOYAKI

HARD BOILED EGG





Omega Egg

Omega Egg Products are specially designed to offer not only great taste but also important health benefits. These eggs are rich in omega-3 fatty acids, which are essential for maintaining a healthy body and have been linked to various health benefits.



Ontama

Onsen Tamago, also known as Ontama, is a type of hard-boiled egg that is cooked at a specific temperature for a specific amount of time to give it a soft-boiled texture. Ontama is frequently offered as a ramen ingredient or consumed with Japanese soy sauce.



Pasteurized Egg

Pasteurized eggs undergo a heat treatment process to eliminate harmful bacteria while preserving its liquid form. This provides an additional layer of safety for recipes that call for raw or partially cooked eggs, reducing risk of foodborne illnesses associated with consuming raw egg.



Tamagoyaki

Tamagoyaki is the Japanese word for 'fried egg', and this fried egg base is not only practical because it had been seasoned, but also more hygienic because there's no need to break the egg and fearing the risk of shell residue.



Hard Boiled Egg

Our hard-boiled egg made from Omega-3 egg and have been boiled gently until both the white and the yolk solidify. Rich in Nutrition, healthy, high quality, hygienic, resulting in great taste.



Mayonnaise & Sauces

We offer wide range of sauces and dressings that can be used as ingredients in various food service applications. We strive to create a culture of innovation in our services.

It is our commitment to ensure the taste and quality in all of our products for our honored customers.

MAYONNAISE

DRESSINGS

SAUCES

SEASONINGS



MAYONNAISE PRODUCTS



Omayo Sakura



Omayo Original



Omayo Pedas



Omayo Tartar



Omayo Classic

DRESSING PRODUCTS



Sesame Dressing



Sweet Sour



Shoyu Dressing

SAUCES PRODUCTS



JAPANESE



Teriyaki



Beef Yakiniku



Mentaiko



Tempura



Takoyaki

WESTERN



Blackpepper



BBQ



Mushroom



Garlic Butter



Demiglace

ASIAN



Sweet Chili



Hot Seoul



Buldak



Gochujang



Salted Egg

SEASONING PRODUCTS*



Paste Seasonings



Chili Relish & Sauces



Spices & Herbs



Breader



Fried Shallots



Central Kitchen Service

We created our central kitchen to provide you with quintessential customizability, speed, and efficiency.

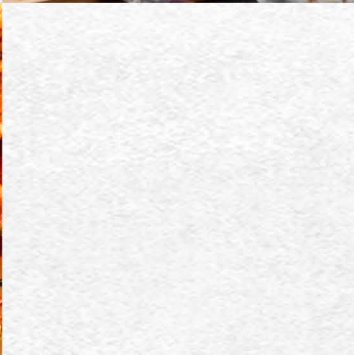
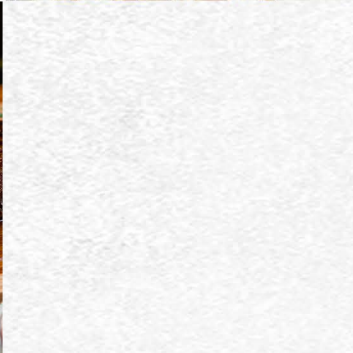
Hence, we offer our facilities to create wide-ranging bespoke restaurant solutions, including custom specifications, marinades, frozen-to-fry, ready-to-eat, and ready-to-heat. Our Central Kitchen services can cater to family-owned shops, Food startups, and established F&B businesses.



From Farm To Table

Japfa food is proud to offer a wide variety of food choices from farm to your table for food-businesses. Our range of products allows you to mix-and-match to fulfil your culinary creations. The following will present you examples of the limitless potential you can create using our products such as burgers, fried chicken, Asian, western, snacking, and even coffee and bakery options.

With our commitment to quality, excellence and connection with our customers, we aim to be your trusted food service partner so that we can make your culinary dreams come true.



ASIAN

WESTERN

SNACKING

COFFEE & BAKERY



**Omayo®
Soup Base**



**So Good®
Steamed Chicken**



**Tokusen®
Sliced Beef**



**Omayo®
Ajitsuke Tamago**



**Omayo®
Teriyaki Sauce**



**Omayo®
Ontama**

Gyutama Don

Slice beef is the main ingredient for this rice bowl dish. Locally-grown rice is topped with softly scrambled eggs. We suggest to use Tokusen Wagyu which select only prime cuts that are processed at our abattoir in the full Japanese tradition of high quality Wagyu using modern vacuum chilling and processing systems.



Chicken Ramen

Chicken Ramen - take your culinary business to new heights with the exceptional ingredients from Omayo and So Good, exclusively provided by Japfa Food. As your trusted partner, we offer you the perfect solution for all your Chicken Ramen needs, allowing you to bring the authentic taste of this beloved dish to your customers' tables.

WESTERN - STEAK

Wagyu Sirloin Steak with Gravy

Indulge in the ultimate dining experience with our Wagyu Sirloin Steak with Gravy, created from premium beef sourced from Japfa Food. Our Wagyu Sirloin Steak is meticulously selected to ensure the highest quality and tenderness, delivering a truly exquisite taste that will leave you craving for more



Central Kitchen
Tori Uma



Omayo®
Mushroom Sauce



Omayo®
BBQ Sauce



Tokusen®
Sirloin Wagyu Beef

Grill Chicken Steak with Mushroom Sauce

By using our premium ingredients, you can create a Grilled Chicken Steak with Mushroom Sauce that will captivate your customers' palates. The combination of the succulent chicken from So Good Food and the specially crafted sauce from Omayo will elevate your culinary business to new level of tastiness, leaving a lasting impression on your diners.



WESTERN - BURGER & FRIED CHICKEN



**O-mayo®
Pedas**



Sweet and Spicy Fish Sandwich

Combining mild fish nuggets with coleslaw, makes for an incredibly flavorful patty. Serving it with a simple topping of thinly sliced cucumbers, tomato, cilantro, drizzled with sweet chili sauce and JAPFA's very own O-Mayo Mayonaisse to compliment the burger.



**Japfa Prime Seafood®
Fish Fillet Patties**



**Bone-in
Fried Chicken
(Horeca pack)**

Fried Chicken

Well marinated bone-in crispy chicken served together with O-mayo spicy sauce



**O-mayo®
Sweet Chilli Sauce**

SNACKING



Omayo®
Buldak Sauce



So Good®
Spicy Wings
(Horeca Pack)



Chicken Nugget

Our Chicken Nuggets are coated in a crispy and golden breadcrumb coating that adds a satisfying crunch to every bite. Experience the crunchy, savory goodness of our So Good brand chicken nuggets and best dipping sauce from mayonnaise, proudly offered by Japfa Food.



Chicken Nugget
(Horeca Pack)



Omayo®
Original



Spicy Chicken Wings

Savor the bold and flavorful Spicy Chicken Wings, made from the best chicken wings sourced from So Good, and accompanied by our delicious dipping sauce made with Omayo buldak sauce.

COFFEE & BAKERY



**Greenfields®
Whipping Cream**

Buns with Sweet Soy Chicken Filling

Aromatic and flavorful minced chicken filling with tender bakery-style bun are the best combinations which are loaded with protein and carbohydrates, perfect for snacking and keeping you full and energized.



**Premium®
Syrup Hazelnut**



**Greenfields®
Fresh Milk**



**Central Kitchen
Ready-to-use
Minced Chicken**

**Pazar®
Customized Seasoning**



**Omayo®
Frozen Pasteurized Egg
(whole egg)**

Hazelnut Latte

From the luscious whipping cream and UHT Full Cream Milk by Greenfields to the exquisite Premium Syrup Hazelnut, we provide everything you need to elevate your culinary business to new level.






Thank You

Contact Us

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